







EST. 2023

TAVANA

TRATTORIA

STARTERS

	M	V
GARLIC BREAD (4 PCS) 	\$7	\$8
On oven baked roll		
BRUSCHETTA (2 PCS)  	\$9	\$10
With diced tomatoes, onions, garlic and basil with balsamic glaze on oven baked roll		
SALT & PEPPER SQUID	\$19	\$21
Served with chips and salad with tartare sauce		
MOZZARELLA STICKS 	\$15	\$17
6 pcs served with Neapolitan dipping sauce		
GARLIC PRAWNS 	\$19	\$21
Sautéed garlic prawns in sizzling hot pot with Neapolitan sauce, chilli and toasted bread		
BBQ OCTOPUS 	\$26	\$28
Served with tomato, onion, basil salad lemon dressing and tartare sauce		







BURGERS

	M	V
All burgers served with a side of chips		
TAVANA'S SMASH BURGER	\$19	\$21
Smashed beef patty, sliced tomato, pickles, cos lettuce, American cheese, caramelised onions and house special sauce		
SOUTHERN FRIED CHICKEN BURGER	\$20	\$22
Handcrumbed chicken breast in buttermilk and house southern flour mix, with cheese, coleslaw, sliced tomato and sweet chilli aioli sauce		
GRILLED CHICKEN BURGER	\$18	\$20
Grilled chicken, caramelised onion, aioli, iceberg lettuce, sliced tomato and tasty cheese		
VEGETARIAN BURGER 	\$19	\$21
Halloumi, smashed avocado, caramelised onions, iceberg lettuce, tomato, sweet chilli and aioli		

BURGER EXTRAS

BACON	+\$2	CHEESE	+\$1
PATTY	+\$5	FRIED EGG	+\$2


SALADS

	M	V
MIXED GARDEN SALAD   	\$15	\$17
Mixed leaf, onion, cucumbers, tomatoes, balsamic glaze		
CAESAR SALAD	\$17	\$19
Cos lettuce, croutons, bacon, Parmesan cheese, egg and Caesar dressing		
GREEN GOODNESS BOWL 	\$20	\$22
Rocket, red cabbage, brown rice, cherry tomatoes, crispy chickpeas, red onion, carrots, topped with smashed avocado and goodness dressing		
ITALIAN SALAD  	\$18	\$20
Lettuce, tomato, cucumber, olives topped with cheese, oregano oil and white wine vinegar		

SALAD EXTRAS

GRILLED CHICKEN (3 pcs)	+\$5
GRILLED PRAWNS (5 pcs)	+\$6
GRILLED HALLOUMI (3 pcs)	+\$6
CHARGRILLED SQUID (7pcs)	+\$7

KIDS MENU

	M	V
PENNE NAPOLETANA 	\$12	\$14
SPAGHETTI BOLOGNESE	\$12	\$14
CHICKEN NUGGETS & CHIPS	\$12	\$14
CHICKEN SCHNITZEL & CHIPS	\$12	\$14
CHEESEBURGER & CHIPS	\$12	\$14

SIDES

BREAD ROLL with butter	\$2.50
HOUSE SALAD	\$5
SEASONAL VEGETABLES	\$8
SWEET POTATO FRIES with chilli aioli	\$9
BOWL OF CHIPS with aioli	\$8
POTATO WEDGES with sour cream & sweet chilli	\$10

SAUCES

GRAVY	\$2
MUSHROOM	\$2
PEPPERCORN	\$2
DIANE	\$2

MAINS

	M	V
CHICKEN SCHNITZEL	\$23	\$25
Homemade chicken schnitzel served with chips and salad		
FISHERMANS BASKET	\$25	\$27
Beer battered fish, salt and pepper calamari, scallops, prawn cutlets, chips and salad with tartare sauce and lemon wedge		
CHICKEN PARMIGIANA	\$26	\$28
Napoletana sauce and Mozzarella cheese served with chips and salad		
BEER BATTERED FISH	\$24	\$26
Freshly battered Barramundi served with chips and salad with tartare sauce and lemon wedge		
ROAST OF THE DAY	\$19	\$21
Served with your choice of either roasted or mashed potato and seasonal vegetables topped with gravy and mint jelly		
QLD BARRAMUNDI FILLET 	\$34	\$36
Grilled Barramundi, served with your choice of roasted vegetables or chips and salad topped with lemon dressing		
SALMON FILLET 	\$29	\$31
Grilled Salmon, served with mash topped with lemon butter garlic sauce and broccolini		
LAMB CUTLETS (4 PCS)  	\$37	\$39
Grilled lamb cutlets with roasted seasonal vegetables and red wine jus		
ANGUS SCOTCH FILLET (300G BMS2)	\$38	\$40
Choice of roasted vegetables and mashed potato or chips and salad with your choice of sauce		
PORK RIBS 	\$36	\$38
USA style chargrilled pork ribs, served with coleslaw and chips		
LAMB & CHICKEN SKEWERS	\$28	\$30
Chargrilled served with Mediterranean salad, pita bread, chips and Tzatziki sauce		
VEAL AI FUNGHI (MUSHROOM)	\$31	\$33
Sautéed with white wine and mushrooms, served with roasted potato and vegetables		
CHICKEN BOSCAIOLA	\$28	\$29
Grilled chicken, bacon, mushroom, cream sauce, served with chips and salad		
SIRLOIN STEAK	\$29	\$31
Choice of roasted vegetables and mashed potato or chips and salad with your choice of sauce		

MEMBER | VISITOR PRICING   

*Our Menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. While we take all reasonable care to accommodate guests dietary requirements, we cannot guarantee our food will be allergen free.


10% surcharge applies on public holidays.

EST. 2023

TAVANA

TRATTORIA

WOODFIRE PIZZA

Gluten Free Pizza Option Available +\$5 

The Pizzeria is separate from our main kitchen, your pizza may be ready separately from your other meals ordered.

MARGHERITA

Red base with mozzarella and basil

HAWAIIAN

Red base with mozzarella, ham and pineapple

NAPOLETANA

Red base with mozzarella, olives and anchovies

CAPRICCIOSA

Red base with mozzarella, ham, mushroom and olives

MEATLOVERS

BBQ base with mozzarella, ham, salami, chicken and sausage

DIAVOLA

Red base with mozzarella, hot salami and olives.

GARLIC & CHEESE

White base with mozzarella, garlic and herbs

PROSCIUTTO & ROCKET

Red base with mozzarella, topped with fresh prosciutto and rocket and shaved Parmesan

SUPREME

Red base with mozzarella, ham, salami, mushroom, capsicum, onion and olives

PERI PERI CHICKEN

Red base with mozzarella, chicken, onions, capsicum, spinach and Peri Peri sauce

VEGETARIAN

Red base with mozzarella, spinach, mushroom, onions, capsicum and olives

CHORIZO & PRAWN

Red base with mozzarella, onions, spinach Spanish chorizo and prawns

PASTA

Gluten Free Penne Option Available +\$5 

PENNE NAPOLETANA

Traditional slow cooked Napoletana sauce

PENNE ARRABIATA

Napoletana base, garlic and chilli

SPAGHETTI BOLOGNESE

With slow cooked Italian Ragù

FETTUCCINE BOSCAIOLA

Beef Tortellini Instead +\$3
With mushrooms and bacon in a creamy sauce.

LINGUINE PRAWNS & PESTO

With cherry tomatoes, chilli, garlic and a touch of pesto

SPAGHETTI MARINARA

Napoletana or Bianco base with mussels, vongole, squid, prawns, chilli, garlic, basil and cherry tomato.

PENNE PRAWN & CHORIZO

In pink Napoletana sauce, Spanish onion and spinach

RISOTTO & GNOCCHI

RISOTTO CHICKEN & MUSHROOM

In a creamy pesto sauce

RISOTTO CRAB MEAT & PRAWNS

In a pink Napoletana sauce

GNOCCHI NAPOLETANA

Homemade Gnocchi with a traditional slow cooked Napoletana sauce

GNOCCHI BOLOGNESE

Homemade Gnocchi with a slow cooked Italian Ragù

GNOCCHI BOSCAIOLA

Homemade Gnocchi with mushrooms and bacon in a creamy sauce

DESSERTS

NUTELLA PIZZA

With strawberries

GELATO

Price per scoop. See display cabinet for flavour selection

CHOCOLATE MOUSSE

Homemade chocolate mousse

VANILLA PANNA COTTA

With raspberry coulis

BAKED RICOTTA CHEESECAKE

By the slice, served with vanilla bean gelato

TIRAMISU

Savioardi biscuits, coffee liqueur mascarpone cream, and cocoa

CHURROS

Tossed in cinnamon sugar served with Nutella and strawberries

AFFOGATO

Vanilla ice-cream with shot of Espresso

MEMBER | VISITOR PRICING

VEGETARIAN* 

GLUTEN FREE* 

DAIRY FREE* 

*Our Menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

While we take all reasonable care to accommodate guests dietary requirements, we cannot guarantee our food will be allergen free.

10% surcharge applies on public holidays.