

STARTERS

- BRUSCHETTA** **V**
sliced Roma tomato on toasted sourdough with whipped rocket and feta pesto, fresh basil, crumbled goats cheese and a balsamic glaze **M 8**
V 8.9
- GARLIC PIZZETTA** **V**
crushed garlic, parsley, olive oil and fior di latte cheese **M 10**
V 11.2
- HERB PIZZETTA** **V**
fresh rosemary, oregano, parsley, olive oil and fior di latte cheese **M 10**
V 11.2
- SEAFOOD & VEGETABLE ANTIPASTO PLANK** **(serves 2)**
prawns, oysters, prosciutto, marinated cherry tomatoes, black olives, charred vegetables and warm sourdough bread **M 32**
V 35.2
- ARANCINI** **V**
three rice balls stuffed with Sicilian olives and mozzarella cheese **M 12**
V 13.4
- CHILLI & GARLIC CALAMARI FRITTI**
flash fried calamari tossed in chilli and garlic seasoning, served with lime aioli **M 15**
V 16.7

SALADS & SIDES

- CAESAR**
cos lettuce tossed with crispy bacon, croutons, egg and parmesan with chef's Caesar dressing **M 15**
V 16.7
add chicken **M \$8 / V \$8.9**
- BRESAOLA ITALIANA**
thinly sliced bresaola, mixed lettuce, cherry tomatoes, kalamata olives, onion and cucumber tossed with an Italian dressing **M 15**
V 16.7
- STEAK FRIES** **V GF**
tossed in house seasoning **M 8**
V 8.9
- SEASONAL VEGETABLES** **V GF**
tossed with sea salt and olive oil **M 5**
V 5.6

PASTA & RISOTTO

- GNOCCHI ALLA NORMA** **V**
potato gnocchi with fried eggplant, garlic and basil in a rich tomato sugo with shaved parmesan cheese **M 18**
V 20
add chicken **M \$5 / V \$5.6**
- FETTUCCINE AI FUNGHI** **V**
fettuccine with mushrooms in a creamy white wine sauce, shallots and parmesan cheese **M 18**
V 20
add bacon or chicken **M \$5 / V \$5.6**
- SPAGHETTI MARINARA**
spaghetti with prawns, calamari, scallops, garlic and parsley in a rich tomato sauce topped with a grilled scampi half **M 28**
V 31.2
- SPAGHETTI CON POLLO**
spaghetti with poached chicken, semi-dried tomato cream sauce, asparagus, olives, spinach and parmesan cheese **M 18**
V 20
- RISOTTO MARINARA**
prawns, calamari, scallops, garlic and parsley in a rich tomato sauce topped with a grilled scampi half **M 28**
V 31.2

MEAT, CHICKEN & SEAFOOD

- GRILLED BARRAMUNDI** **GF**
grilled barramundi fillet with re-hydrated figs, olive oil mash, vegetables and brandy butter sauce **M 28**
V 31.2
- PORTERHOUSE 300G** **GF**
served on a bed of olive oil mash, mixed greens and your choice of sauce **M 34**
V 37.8
- SLOW COOKED PORK BELLY**
slow cooked pork belly rolled and stuffed with pinenuts and spinach served with olive oil mash, broccolini, quince jam and port wine jus **M 30**
V 33
- EGGPLANT MILANESE PARMIGIANA** **V**
pan fried eggplant coated in a light parmesan, garlic and parsley crust with tomato sauce, broccolini and fresh mozzarella **M 23**
V 25.6

M = MEMBERS | V = VISITORS

V VEGETARIAN **GF** GLUTEN FREE

BBQ SEAFOOD PLATE

king prawns, ocean trout, octopus, baby calamari and scallops served with chips, salad and lemon dressing **M 45**
V 50

CHICKEN PICCATA

pan seared chicken with capers, lemon, white wine and butter with roasted chat potatoes and vegetables **M 26**
V 28.9

SAGE INFUSED TURKEY BREAST

sage turkey breast served with walnut and celery stuffing, on baked vegetables and cranberry jus **M 30**
V 33

PIZZA

- MARGHERITA** **V**
fior di latte cheese, basil and garlic oil **M 18**
V 20
- HAWAIIAN**
leg ham, pineapple and mozzarella **M 18**
V 20
- VEGETARIAN** **V**
grilled eggplant, mushrooms, artichoke, sundried tomato, mozzarella, crumbled feta and fresh rocket **M 22**
V 24.5
- SUPREME**
leg ham, cabanossi, olives, pineapple, onions, mushrooms, red peppers and mozzarella **M 24**
V 26.7
- BBQ MEAT LOVERS**
leg ham, salami, pepperoni, cabanossi, ground beef, mozzarella and BBQ sauce **M 24**
V 26.7
- PERI CHICKEN**
grilled chicken, roasted red capsicum, shallots, mozzarella and peri peri mayonnaise **M 22**
V 24.5
- PRAWN & AVOCADO**
chilli prawns, avocado, cherry tomatoes, red peppers and garlic aioli **M 24**
V 26.7



KID'S MENU

- KID'S PIZZA** **M 12.5**
leg ham, cabanossi and cheese V 13.9
- KID'S SPAGHETTI CON POLLO** **M 12.5**
with mushrooms in a creamy white wine sauce, shallots and parmesan cheese V 13.9
- KID'S PENNE BOLOGNESE** **M 12.5**
traditional Bolognese of beef mince in a tomato sauce V 13.9
- SOUTHERN STYLE CHICKEN TENDERLOINS** **M 12.5**
served with chips and salad V 13.9

DESSERT

- LIMONCELLO CANNOLI** **M 9**
custard filled limoncello cannoli served with vanilla bean ice cream V 10
- TIRAMISU CRÈME BRULEE** **M 9**
served with hazelnut gelato and sponge biscuit V 10
- NUTELLA PIZZA** **M 9**
finished with fresh strawberries and ice cream V 10
- CHRISTMAS PUDDING** **M 9**
with rich warm brandy custard and strawberries V 10