

STARTERS

Garlic Bread	8
Bruschetta (2pcs / 3pcs) (V) Tomatoes, onion, basil, garlic & parmesan on ciabatta.	10 / 15
Dips (V) Selection of gourmet dips with lightly toasted turkish bread.	18
Soup of the Day	14
Arancini (V) Crumbed rice balls filled with peas, mushrooms, mozzarella on herb mayo.	15
Antipasto Prosciutto, chorizo, salami, smoked salmon, grilled chicken, panko calamari, bocconcini, fetta, green olives, antipasto vegetables & toasted garlic ciabatta.	23
Pollo Toscano (GF) Golden fried chicken with sweet chilli & herb mayo.	16
Oysters Natural (GF)	½ doz. 18 doz. 36
Oysters Kilpatrick (GF)	½ doz. 19 doz. 38
Mussels Veneziane Fresh mussels in white wine, garlic & napoli with toasted ciabatta.	18
Panko Calamari Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.	E:17 M:27
Seared Scallops & Prawns (GF) Prawns and scallops seared in butter with prosciutto & capsicum pesto.	18

SALADS

Cauliflower & Chickpea Salad (V)(GF) cauliflower florets, chick pea, baby spinach, roast capsicum with moroccan spices	19
Caesar Salad Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins \$6	17
Vibrante Salad (GF) Prawns, scallops & calamari in garlic olive oil with sweet chilli, avocado & green leaves.	24
Chicken Avo Salad (GF) Grilled chicken, avocado, fetta, quinoa, olives, red onion, cucumber & green leaves.	23

Add Chicken / Smoked Salmon \$6 to your favourite salad

PASTA & RISOTTO

Gnocchi Gorgonzola (V)	23
creamy gorgonzola sauce with mushroom & spinach	
Spaghetti Funghi Spinaci (V)	21
Mushrooms, spinach, olives in garlic, chilli & olive oil.	
Roast Vegetable Lasagne (V)	22
grilled eggplant, pumpkin, zucchini, carrot, spinach, napoli & spinach mornay.	
Spaghetti Bolognese	21
Lean beef and pork mince bolognese sauce with parmesan cheese.	
Gnocchi Beef Ragu	26
Braised beef, rich tomato ragu with gnocchi.	
Penne Calabrese	23
Hot salami, olives, mushrooms, cheese & napoli sauce.	
Tortellini Romana	23
Veal tortellini, cream, tomato, bacon & spring onions.	
Gnocchi Pollo Funghi	24
Home made gnocchi with chicken, mushroom, basil pesto & cream.	
Spaghetti Marinara	29
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine, spring onions & a touch of tomato.	
Chicken Risotto (GF)	24
Chicken, bacon, mushrooms, green peas, cream & parmesan cheese.	
Ortolana Risotto (V) (GF)	23
Mushrooms, pumpkin, zucchini, olives, sun dried tomatoes, spinach & feta.	

Gluten Free (GF) Pasta & Vegan Cheese Available add \$4

SIDES

Eggplant Chips	\$11
Sautéed Mushrooms & Spinach	\$9
Chorizo with warm Olives	\$10
Thick Crunchy Chips	\$8
Sweet Potato Chips	\$10
Garlic Sautéed Vegetables	\$8
Steamed Vegetables	\$8
Potato Wedges (add bacon & cheese \$2)	\$9
Parmesan Rucola Salad	\$12

MAINS

Chicken Parmigiana	25
Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad. Add ham \$4.	
Mustard Chicken (GF)	30
Chicken breast filled with char gilled vegetables, olives, feta, mozzarella, served with capsicum pesto & quinoa tabouli.	
Free Range Pork Rib Eye	33
Marinated with fennel & paprika, served with sweet potato chips, apple slaw & sherry caramel.	
Fish & Chips	27
Beer battered fillets, served with chips & salad.	
Dukkah Salmon Fillet (GF)	34
Served on cauliflower florets, cherry tomato, baby spinach, roast capsicum, coriander with minted yogurt dressing.	
Lamb Shanks (GF)	34
Braised lamb shanks on mash potatoes with buttered broccolini & red wine jus.	
Eye Fillet with BBQ Prawns (GF)	36
Char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus.	
Seafood Platter (for 2 people)	99
Chef's selection of fresh fish and seafood grilled & fried. Comprised of salmon, prawns, calamari, scallops, mussels, oysters & prawn avocado salad.	

GOURMET PIZZA

Garlic / Herb Focaccia (V)	11
With cheese \$14	
Margherita (V)	16
Fresh cherry tomatoes, basil, tomato, mozzarella, bocconcini	
Campagnola (V)	20
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella, olives	
Almond Dukkah Pizza (V)	22
Mushrooms, olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond, dukkah	
Capricciosa	19
Virginia ham, mushrooms, olives, tomato, mozzarella	
Hawaiian	19
Ham, pineapple, tomato, mozzarella	
Tandoori	21
Chicken, chillies, onions, capsicum, tomato, mozzarella, mint yogurt	
Salsiccia e Carne	21
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, fior de latte	
Prawn Avocado	24
Prawns, avocado, tomato, basil, mozzarella	

Gluten Free (GF) Pizza & Vegan Cheese Available add \$4

SPARKLING

Featured Wine	G:9 B:34
De Bortoli Emeri - Pink Moscato (NSW)	G:10 B:35
Jansz - Premium Cuvee (Tasmania)	G:10.5 B:49
Astoria Prosecco (Treviso, Astoria)	G:10.5 B:49
Domaine Chandon - Brut (Yarra Valley, VIC)	B:59
Moet & Chandon - Brut Imperial (France)	B:99

WHITE

Featured Wine	G:9 B:34
Durvillea - Sauvignon Blanc (Marlborough, NZ)	G:10 B:42
Astrolabe - Sauvignon Blanc (Marlborough, NZ)	B:46
Fermoy Estate Semillon - Sauvignon Blanc (Margaret River, WA)	G:11 B:46
Cloudy Bay - Sauvignon Blanc (Marlborough, NZ)	B:59
Rochford - Chardonnay (Yarra Valley, VIC)	G:10.5 B:45
Domaine Chandon - Chardonnay (Yarra Valley, VIC)	B:52
Villa Chiopris - Pinot Grigio (Friuli, Italy)	G:10.5 B:44
Elio Perrone - Moscato Bianco (Piemonte, Italy)	G:11 B:46
Good Catholic Girl - Riesling (Clare Valley, SA)	G:9.5 B:44
Rymill The Yearling - Rose (Coonawarra, SA)	G:10.5 B:44

RED

Featured Wine	G:9 B:34
Robert Oatley - Pinot Noir (Yarra Valley, VIC)	G:10 B:43
Auntsfield Estate - Pinot Noir (Marlborough, NZ)	B:58
Fermoy Estate - Cabernet Sauvignon Merlot (Margaret River, WA)	G:10.5 B:43
The Lane Block 8 - Merlot (Adelaide Hills, SA)	G:10.5 B:44
Rymill The Dark Horse - Cabernet Sauvignon (Coonawarra, SA)	B:48
Villa Trasqua - Chianti Classico (Tuscany, Italy)	G:12 B:48
Tait The Ball Buster - Shiraz Cabernet Sauv Merlot (Barossa Valley, SA)	G:11 B:47
Fat Sparrow - Shiraz (Heathcote, VIC)	G:10.5 B:44
4 In Hand - Shiraz (Barossa Valley, SA)	B:49
Mail Coach - Shiraz (Heathcote, VIC)	B:65
Henschke Keyneton - Shiraz Cabernet Sauv Merlot (Barossa Valley, SA)	B:95
Jim Barry "The McRae Wood" - Shiraz (Clare Valley, SA)	B:99

DESSERT WINES & LIQUEURS

Astrolabe The Wrekin Chenin Blanc - NZ	12.5
Lloyd Brothers Vine Dried Shiraz NV - SA	
Vintage Port Burmester - Portugal	
De Bortoli Noble One - VIC	
Galliano Limoncello Frangelico	
Amaro Averna - (Italy)	
Grand Marnier Cointreau Dom Benedictine - (France)	
Baileys - (Ireland)	

DESSERTS

Tiramisu 13

Savoiardi biscuits in coffee liqueur layered w/ mascarpone & cream.

Creme Brulee (GF) 14

Light vanilla custard with caramelised sugar.

Sticky Date Pudding 14

Lightly spiced date pudding with traditional caramel sauce.

With Chenin Blanc (Sweet Wine). 18

Coppa Gelato 9

Select any three scoops of chocolate, lemon, salted caramel, mango, strawberry, vanilla, rainbow.

Cakes 9.5

Mixed berry cheese cake, Lemon tart, Mars bar.

Mini Tarts 7.5

Please ask our friendly staff for more cakes & mini tarts selection.

Affogato 16

Vanilla ice cream, shot of espresso & your favourite liqueur.

Non Alcoholic \$10

DRINKS

Coffee 4

Add \$0.60 for

Double shot | Strong | De-caf | Soy | Irish Cream | Caramel | Hazelnut | Cinnamon |

Vanilla

Extra Large: add \$1

Liqueur Coffee 11.5

With your favourite liqueur

Tea 4.5

English Breakfast | Earl Grey | Chamomile | Green Tea |

Lemon Grass Ginger | Peppermint | Chai.

Mocha | Hot Chocolate | Chai Latte | Matcha Latte 5

San Pellegrino Sparkling Mineral Water (500ml / 750ml) 8 / 10

Milk Shake 7.5

Chocolate | Strawberry | Vanilla | Caramel | Banana | Hazelnut

Iced Chocolate | Iced Coffee 7.5

Soft Drinks G: 4.5
B: 5

Lemon Lime Bitters | Ice Tea | Juices 4.9

San Pellegrino Flavoured Drinks 5.5

BEERS

Cascade Light, Peroni Leggera, Carlton ZERO	7
Carlton Draught, Pure Blonde, VB	8
Peroni, Fat Yak Pale Ale, Crown Lager, Furphy	9
Corona, Asahi, Moretti, Mountain Goat Organic Steam Ale	9.5

TAP BEERS

Please ask our friendly staff for current tap beers (300ml / 500ml) 7 / 10

REKORDERLIG CIDERS

Apple, Pear (500ml)	14
Strawberry Lime, Wild Berries, Passionfruit (330ml)	9.5

SPIRITS

Basic Spirits	9
Chivas Regal, Black Label, Glenfeddich Single Malt	12
Glenmorangie Single Malt	12
Jameson Irish Whiskey, Bombay Sapphire Gin	11
Hennessy V S Cognac, Belvedere Pure Vodka	12
Jack Daniel's Single Barrel, Wild Turkey Rare Breed	14
Janneau Grand Armagnac	14
Blue Label	22
Imported Grappa	14