

*Mesclun, red peppers, red onion and tomato with a balsamic dressing*

## **Snacks & Sides**

<b>Olives (gf) (df)</b>	<b>5.50</b>
<b>Garlic Bread</b>	<b>5.50</b>
<b>Pane (df)</b> <i>House baked focaccia bread</i> <i>Butter Or olive oil &amp; balsamic. Add 50c</i>	<b>4.00</b>
<b>Bruschetta (vr*)</b> <i>Tomato, feta and basil pesto on toasted bread with olive oil</i>	<b>7.00</b>
<b>Verdure Miste</b> <i>A selection of freshly sautéed vegetables</i>	<b>6.00</b>
<b>Beer Battered Fries</b> <i>With Smoked aioli and tomato sauce</i>	<b>6.50</b>
<b>Patate Arrosto</b> <i>Roast Tuscan potatoes with garlic, lemon, fennel &amp; butter</i>	<b>6.00</b>
<b>Insalata Verde</b>	<b>6.00</b>

## Light Meals & Salad

Pate (gfr) 12.50

*Chicken liver pate, beetroot relish and toasted focaccia bread*

Mussels (gf) ½ dozen 13.00

*Mussels In a creamy white wine, garlic and sweet chilli sauce*

Calamari Salad 16.50

*Deep fried squid rings, Mesclun, cherry tomatoes, lemon and smoked youghurt aioli*

Greek Salad 15.00

*Tomato, cucumber, red onion, red capsicum, feta, Kalamata olives, oregano and extra virgin olive oil*

Green Salad 15.00

*Cos lettuce, Mesclun, spinach, toasted hazelnuts, sunflower seeds, Parmesan, sundried tomatoes, balsamic reduction and extra virgin olive oil.*

**Add Bacon \$2**

Antipasto 28.00

*A selection of Italian meats and delicacies served with bread and olive oil*

## Pasta

**Penne al Pollo(vr\*)** 16.50  
*Chicken, capsicum, mushrooms, onions, garlic in a creamy white wine sauce*

**Fettuccine con Polpette** 16.90  
*Beef and pork mince meatballs with herbs and spices in a tomato sauce*

**Spaghetti alla Marinara (vr\*) (df)** 16.90  
*Seafood, Napoli sauce, white wine, garlic, chilli, capers, onions, and olives*

**Pappardelle ai Funghi (v\*)** 15.50  
*Trio of mushrooms in a creamy garlic and white wine sauce finished with truffle oil & parmesan*

**Cannelloni Ricotta e Spinaci (v\*)** 15.50  
*Ricotta, cottage cheese and spinach in a creamy Napoli sauce with mozzarella*

**Gnocchi di Patate (vr\*)** 16.50  
*Bacon, spinach, onions, garlic and peas in a creamy mustard & wine sauce*

**Risotto al Pollo(vr\*) (gf) (dfr)** 16.90  
*Chicken, onions, garlic, lemon and fresh tomato finished with butter*

# Mains

*Also we can cater to most allergies and dietary requirements,  
so please advise us if you do have any allergies*

**Fish of the Day** (market price)

*Fresh catch of the day served on smashed baby potatoes  
with olives, fennel pea puree and a salsa rossa*

**300 gram Sirloin Steak** 33.90

*Served with your choice of sauce & Beer battered fries  
**Sauces:** mushroom sauce *or* pepper sauce *or* compound  
garlic butter*

**Pork Fillet (gf)** 29.00

*Cooked in a creamy, Marsala, lemon and mushroom sauce,  
served with salad*

**Lamb Shank** 26.90

*Braised and slow cooked in a vegetable Ragout served with  
garlic-mashed potatoes, olives and gremolata*

**Allergies (please advise us of any allergy you may have)**

gf – gluten free    gfr – gluten free on request

df – dairy free    dfr – dairy free on request

v – vegetarian    vr\* – vegetarian on request

(please note all our cheeses contain rennet)