



Eat & Meet Italian Cucina

Anti Pasti

Garlic Bread	4pp
Cheesy Garlic bread	5pp
Pane di Cassa house bread w EVO & balsamic reduction	6
Sautéed marinated olives w bread	12
Pita bread w grilled haloumi & dips	18
BBQ field mushrooms w fresh herbs, garlic & EVO	18
Salt & Pepper calamari on rocket + tzatziki	18
BBQ Baby Octopus tossed w baby spinach, fresh herbs & olive oil	19
4 large scallops grilled w tomato salsa & a dollop of tzatziki	19
Local black mussels , poached in napolitana, garlic & fresh herbs	19
3 Homemade Arancini mushroom, spinach & ricotta veal bolognese on napolitana sauce w blue cheese dressing	16

Pasta e Risotto

Entree

Potato Gnocchi home made w gorgonzola cream sauce	18
Potato Gnocchi home made w napolitana sauce & parmesan	18
Penne Siciliana , tossed eggplant, basil and napolitana sauce	18
Pappardelle Lamb Ragu , slowly cooked in a deep rich sauce w parmesan	19
Linguine w crab meat , cherry tomatoes, garlic, chilli, fresh basil & EVO	19
Fettucine Gamberi , prawns, garlic chilli, sugo, cherry tomatoes & fresh herbs	19
Spaghetti Marinara , fresh seafood, herbs, garlic & a hint of chilli In napolitana sauce	19
Risotto w wild mushroom garlic porcini, vegetable stock, butter & parmesan	19

(Main size add 7)

Mains

Secondi

Filletto Italiano 32

Eye fillet pocketed w prosciutto & bocconcini,
panfried medium, glazed w a marsala red wine sauce.
Smash fried chats.

Pollo Involtni 31

Chicken breast stuffed w ricotta and spinach
wrapped in prosciutto & baked. Served with
oven roasted wild mushrooms & a sage white wine sauce.

Maiale Le Mela 31

Panfried pork loin w Spanish onion sage jam,
glazed apple, and a light mustard white wine sauce.
Charred Dutch carrots.

Pesce Barramundi 32

Grilled barramundi fillet on grilled broccolini
& herbed potato rosti w a lemon butter sauce.

Pesce Salmone 32

Salmon fillet grilled, served on potato scallops,
tomato salsa & pesto oil.

Daily specials available see specials board

Salads – 14.90

Italian Salad: mix leaf, cherry tomatoes, spanish onions, pickled vegetables, cucumber, EVO w balsamic glaze

Greek Salad: Tomato, cucumber, spanish onion, olives, parsley, oregano, EVO & feta cheese

Caprese Salad: Tomato, bocconcini cheese w baby spinach, fresh basil & EVO

Rocket Salad: Baby rocket, cherry tomatoes, shaved pear, parmesan slithers, walnuts & EVO

Sides

Steam Sauté green veggies	12
Stewed Borlotti beans	9
Fried smashed chats w garlic	9

Cold Drinks

San Pellegrino Sparkling 1 ltr	8
Sparkling Drinks	5.50
Ginger Beer	
Lemon Lime & Bitters	
Tropical Mango	
No Sugar Coke	
Coke	
Sprite	
Organic Italian Sparkling Beverages	5.50
Cola	
Chinotta	
Limonata	
Blood Orange	

Corkage \$3.50pp



Desserts

Vanilla Bean Brulee	13.90
served with gelato	
Poached Pear	13.90
with red wine, honey, cinnamon & ginger, marscapone cream custard served with vanilla bean ice cream	
Affogato	9.90
served with amaretti biscuit, vanilla gelato & double shot espresso	
Baked Ricotta Cheesecake	12.90
Served with vanilla bean ice cream	
Ferrero Mousse Cake	12.90
served with vanilla bean gelato	
Traditional Tiramisu	12.90
served with vanilla bean ice cream shaved chocolate and biscotti	



Beverages

Hot Beverages 4.50

Cappucino

Flat White

Latte

Piccolo

Macchiato

Short Black

Long Black

Hot Chocolate

Mocha

Chai Latte

Tea: T2 4.50

English breakfast

Earl Grey

Peppermint

Chamomile

Green tea