

## BREADS

Fresh ciabatta with sun dried tomato and olive tapenade 6.00

Bruschetta with fresh tomato garlic & basil 6.00

Bruschetta with mushrooms & garlic 6.00

Garlic or Herb Focaccia Bread 4.00

## ANTIPASTI & STARTERS

Salt & Pepper baby calamari served with garlic aioli 16.00

Antipasto Freddo- Italian cured meats, Mediterranean vegetables and bocconcini 15.50

Antipasto Caldo- stuffed olives Ascolana, battered asparagus, roast pumpkin & leek frittata 15.50

Sizzling Garlic Prawns with chilli, spring onion, and tomato 16.50

Beef Carpaccio (thin slices of raw beef fillet) with garlic oil, lemon juice, black pepper, parmesan and rocket 15.50

Horseback Duet

Scallops & Prawns wrapped in bacon, grilled and served on a bed of rice with the chef's special sauce 16.50

Nanata

New Zealand whitebait fritters served with lemon & rocket garnish 13.90

Potato Rôsti layered with smoked salmon baby greens and asparagus 16.50

Tasmanian Scallops grilled in their shell with Goats Cheese & Pesto 16.50

## PASTA

Home made lasagna 15.90/19.90

Home made Cannelloni filled with ricotta & spinach 15.90/19.90

Creamy penne pasta with prawns, smoked salmon, spring onions and roasted capsicum 17.90/22.90

Lumaconi Alla Sorrentina - giant pasta shells filled with veal, mushrooms and ricotta 16.90/19.90

Home made gnocchi with gorgonzola cream sauce 16.90/19.90

Veal ravioli with ham, cream and mushroom sauce 15.90/19.90

Gnocchi with Mud crab, Saffron & Baby Spinach

Fluffy and light potato dumplings made by our chef's 18.50/22.90

Tagliarini Pasta with Chilli Prawns & Rocket

Angel hair pasta with olive oil, prawns, chilli & arruola 17.90/22.90

Spaghetti with prawns, chilli, shallots & tomato 16.90/22.90

Spaghetti Primavera

With raw tomatoes, black olives, garlic, basil & chilli 15.90/19.90

Risotto with chicken, roast pumpkin & sage 16.90/21.90

**GST Inclusive - Public Holidays 10% surcharge**

## FISH

Snapper with Prosciutto  
pan fried fillet wrapped in prosciutto & lemon 26.90

Char grilled John Dory  
Enhanced with sesame seeds lime and  
marinated bbq prawns 28.90

Perch Fillet Santa Rosa  
Boneless fillet cooked with fresh scallops, prawns, cooked in  
white wine & glazed with mornay sauce 26.90

Fritto Misto

Baby Calamari, prawns, scallops, flathead with tempura  
vegetables, fries, tartar sauce & lemon \$26.90

### FRESH LOCAL FISH FILLETS

Snapper ~ Flathead 25.90

John Dory 26.90

Deep fried in crispy beer batter, gently grilled, or with lemon butter

## MEAT

Angus Scotch Fillet

Green peppercorn sauce ~ red wine glaze ~ or  
mushroom and garlic jus 26.90

Eye Fillet, garlic and herb mash, caramelised red onion  
& wild mushrooms 29.50

*Or with any of the above sauces*

Herb Crusted Lamb Rump

Roasted pumpkin and eggplant puree  
& wilted spinach 25.90

Veal scaloppini with lemon cream mushrooms  
and fresh oregano 25.90

Veal Bon Bon

Veal loin filled with mushrooms, pine nuts & spinach  
Served with a veal jus \$26.90

Chicken Princess

Pan fried topped with ham, asparagus Swiss cheese and delicate  
sherry sauce 24.50

Roasted De-Boned Duck

With Figs and English Spinach, Jus Sauce 26.90

Veal Ossobuco W/ Gremolata & Polenta 25.90

### **ALL MAINS SERVED WITH POTATOES AND SEASONAL VEGETABLES**

## SIDES & SALADS

Seasonal vegetable of the day 5.90

Caesar Salad 8.50

*With BBQ Chicken 12.90*

Patatine – thinly sliced potato chips 5.90

Shoestring fries 4.90

Italian garden salad 7.50

Greek Salad

Roma Tomatoes, Cucumber, Black Olives,  
Red Onions & Feta Cheese, Lemon Juice 9.50

Rocket & parmesan salad 8.50

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