

ENTREES & SHARING PLATES

MINISTRONE SOUP		12.50
<i>Hearty Italian classic vegetable, bean & pasta soup in a tomato base</i>		
FRESH BREAD <i>vegan, vegetarian</i>		4.50
<i>Crusty Italian bread, butter or Extra Virgin Olive Oil & Balsamic Vinegar</i>		
GARLIC BREAD <i>vegetarian</i>		7.50
<i>Crusty Italian bread spread with garlic butter and toasted</i>		
GARLIC PIZZA BREAD <i>vegetarian</i>		17.00
<i>Pizza base, garlic, mozzarella, parmesan & parsley</i> <i>(Gluten-free base available)</i>		
BUFFALO MOZZARELLA <i>vegetarian</i>		18.00
<i>Fresh tomato, extra virgin olive oil, basil</i>		
BEEF BRESAOLA (Air Dried Fillet)		21.00
<i>Served with orange, rocket, shaved parmesan, balsamic glaze</i>		
ARANCINI (5)		14.50
<i>Crumbed Italian risotto balls stuffed with mozzarella, bolognese & peas. Served with Napoletana sauce</i>		
	Additional Arancini	3.00 ea
BRUSCHETTA <i>vegetarian</i>		14.50
<i>Crusty Italian garlic bread, toasted, diced tomato, onion, fresh basil, topped with feta cheese, basil aioli (no nuts) and balsamic glaze</i>		
TRIO OF OLIVES <i>vegetarian</i>		13.00
<i>Warmed, marinated olive mix, served with charred crusty bread and feta</i>		
GRILLED CACCIATORA SAUSAGE (MILD)		19.50
<i>Served with warmed olive mix, feta cheese and charred crusty bread</i>		
CRISPY FRIED SQUID	Serves 1-2	15.00
<i>Coated in flour, paprika, salt and pepper.</i>	Serves 2-4	23.50
<i>Lemon and tartare sauce</i>		
CHILLI MUSSELS	1Kg (approx)	28.50
<i>Tossed in a light, spicy Napoletana sauce</i>		
OYSTERS NATURAL	Half Doz.	18.00
<i>Freshly shucked oysters. Lemon and dipping sauce</i>	Dozen	30.00

PASTA

All dishes served with a sprinkling of parsley

SPAGHETTI BOLOGNAISE	Large	23.50
<i>Spaghetti tossed in a rich & meaty traditional tomato sauce</i>	Small	16.50
<i>Garnished with shaved parmesan & parsley</i>		
SPAGHETTI & MEATBALLS		26.50
<i>Spaghetti with beef & pork meatballs tossed in a light tomato sauce</i>		
<i>Garnished with shaved parmesan & parsley</i>		
PRAWN & CRAB LINGUINI	<i>add Chilli optional</i>	32.50
<i>Linguini tossed with prawn and crab with garlic, white wine</i>		
<i>cherry tomatoes & spinach</i>		
LINGUINI MARINARA (WHITE/RED)	<i>add Chilli optional</i>	31.00
<i>Fresh sauteed seafood infused with white wine and garlic tossed in</i>		
<i>a light tomato sauce. (Prawns, Scallops, Squid, Fish Pieces & Mussels)</i>		
PENNE PRIMAVERA	<i>vegan option available</i>	26.50
<i>Penne pasta tossed in a light, aromatic tomato sauce</i>		
<i>tossed with seasonal vegetables</i>		
PENNE ARRABBIATA	<i>vegetarian</i>	24.50
<i>Penne pasta tossed in a light tomato, garlic, cherry tomatoes &</i>		
<i>chilli sauce. Garnished with shaved parmesan & parsley</i>		
	add Cacciatore Sausage	2.50
PENNE CREAMY CHICKEN		27.50
<i>Penne pasta tossed in a light creamy sauce with chicken, garlic,</i>		
<i>mushrooms, cherry tomatoes, parmesan cheese & spinach</i>		
<i>Garnished with shaved parmesan & parsley</i>		
	add Bacon	2.00
ITALIAN SAUSAGE & PULLED PORK PAPPARDELLE		28.50
<i>Ribbon pappardelle egg pasta tossed in a rich and hearty fennel, sausage,</i>		
<i>pulled pork, red wine & tomato sauce. Topped with shaved parmesan</i>		
GNOCCHI		27.50
<i>Home-made classic Italian potato dumplings.</i>		
<i>Garnished with shaved parmesan & parsley</i>		
	NAPOLETANA	<i>vegetarian</i>
	BOLOGNESE	
	ALLA PANNA	<i>(cream, bacon, mushroom)</i>
CANNELLONI FLORENTINE	<i>vegetarian</i>	
<i>Fresh ricotta & spinach filling, baked in a light tomato sauce</i>		
<i>accompanied with a fresh garden salad</i>		
	Small (1)	24.00
	Large (2)	26.50

MEAT

*All dishes served with a sprinkling of parsley
Accompanying side sauces do not contain flour*

FILLET MIGNON *gf* 38.50

*Prime beef tenderloin wrapped in bacon grilled to your liking
Served with potato & seasonal vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

add Garlic Prawns 7.50

SCALLOPPINI 34.50

*Thin slices of fillet steak sauteed in a white wine & cream sauce
Served with potato & seasonal vegetables*

SCALLOPINI AI FUNGHI 35.50

*Thin slices of fillet steak sauteed in a mushroom, white wine & cream sauce
Served with potato & seasonal vegetables*

CHICKEN

*All dishes served with a sprinkling of parsley
Accompanying side sauces do not contain flour*

ROAST CHICKEN 29.50

Roma Style 1/2 Roast Chicken with Garlic & Mixed Herb Stuffing
*Choice of Salad & Chips or Spaghetti Bolognaise
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

CHICKEN SCHNITZEL 26.50

*Lightly crumbed & fried tender chicken breast schnitzel
Choice of Salad & Chips or Spaghetti Bolognaise
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

CHICKEN SCALLOPINI 27.50

Chicken tenderloins in a creamy mushroom and spinach sauce with white wine and lemon, served with Salad & Chips

CHICKEN PARMIGIANA 28.50

Tender chicken breast schnitzel covered with a light, tomato sauce, topped with lightly grilled mozzarella & grated cheese, served with Salad & Chips

add Fried Onions 1.50

add Ham 1.50

FISH & SEAFOOD

All dishes served with a sprinkling of parsley

RED EMPEROR		MP
Option: Served with Creamy Garlic Prawns	Add 7.50	
<i>Please refer to the Specials Board</i>		
CRUMBED FISH		26.50
<i>Served with Salad & Chips and Tartare Sauce</i>		
GRILLED MIXED SEAFOOD		39.50
<i>Prawns, Calamari, Scallops, Mussels & Red Emperor</i>		
<i>Pan-grilled Southern Italian style in a balsamic glaze</i>		
<i>Served with Chips & Salad</i>		
CRISPY FRIED SQUID		26.50
<i>Lightly floured, coated in paprika, salt and pepper</i>		
<i>Served with Salad & Chips and Tartare Sauce</i>		
GARLIC PRAWNS		31.50
<i>Served with Salad & Saffron Rice</i>		
CHILLI MUSSELS	1Kg	28.50
<i>Tossed in a light, spicy Neapolitan sauce</i>	(approx)	

SALADS & EXTRAS

BOWL OF VEGETABLES <i>gf, vegetarian, vegan</i>		10.00
GARDEN SALAD <i>gf, vegetarian, vegan</i>		
<i>Mixed lettuce, tomato, cucumber, red onion & olives</i>	Mini	5.00
<i>in a vinaigrette dressing</i>	Regular	8.00
GREEK SALAD <i>gf, vegetarian</i>		
<i>Mixed lettuce, feta cheese, tomato, cucumber, red onion</i>	Mini	6.00
<i>& olives in a vinaigrette dressing</i>	Regular	10.00
BUFFALO MOZZARELLA <i>gf, vegetarian</i>		18.00
<i>Served with fresh tomato, extra virgin olive oil, basil</i>		
BOWL OF CHIPS <i>vegetarian</i>		7.50
<i>Served with Aioli or Tomato sauce</i>		

PIZZA

Gluten-Free Bases Available on Request - 2.00

GARLIC PIZZA BREAD <i>Crusty pizza base, garlic, mozzarella, parmesan & parsley dressing</i>	17.00
MARGHERITA <i>Napoletana sauce, mozzarella, fresh basil</i>	19.00
HAM & CHEESE <i>Napoletana sauce, mozzarella, sliced ham</i>	21.00
HAWAIIAN <i>Napoletana sauce, mozzarella, sliced ham, fresh pineapple</i>	22.50
PEPPERONI <i>Napoletana sauce, mozzarella, pepperoni, kalamata olives, roasted capsicum</i>	26.00
VEGETARIANA <i>Napoletana sauce, mozzarella, roast capsicum, mushrooms, roast pumpkin, spinach, olives, caramelised onions</i>	24.00
MEAT LOVERS <i>Napoletana sauce, mozzarella, ham, bacon, pepperoni, cacciatore sausage</i>	26.00
CHICKEN SUPREME <i>Napoletana sauce, mozzarella, marinated chicken, bacon, roast pumpkin, semi-sundried tomatoes, caramelised onions</i>	24.00
SICILIANA <i>Napoletana sauce, mozzarella, roast capsicum, pepperoni, hot chilli, topped with a fresh bruschetta mix</i>	26.00

PIZZA TOPPING OPTIONS

Add 1.50 per ingredient

Cacciatore Sausage, Ham, Pepperoni, Bacon, Caramelised Onions, Olives, Bocconcini Cheese, Pineapple, Anchovies, Baby Spinach, Roasted Pumpkin, Semi sun-dried Tomatoes, Mushrooms

Prawns **Add 5.00**
Chicken **Add 3.50**

CHILDREN'S MENU

(14 Years and Under)

SPAGHETTI <i>Spaghetti tossed in either a Bolognese or Napoletana sauce</i>	13.00
SPAGHETTI & MEATBALLS <i>Spaghetti with beef & pork meatballs tossed in a light tomato sauce</i>	15.00
GNOCCHI <i>Home-made Italian potato dumplings tossed through either Bolognese or Napoletana sauce</i>	13.50
FISH & CHIPS <i>Crumbed fish served with a side of chips</i>	14.50
VEAL CUTLETS (SCHNITZELS) <i>Lightly crumbed tender veal schnitzels served with a side of chips or Spaghetti Bolognese</i>	15.00
BOWL OF CHIPS <i>vegetarian</i> <i>Served with Aioli or Tomato sauce</i>	7.50

DESSERTS, COFFEE & TEA

CHOC OOZE		12.50
<i>A decadent, warm chocolate cake filled with an oozy chocolate sauce. Served with ice cream.</i>		
STICKY DATE PUDDING		12.50
<i>Made in-house. Warmed pudding topped with butterscotch sauce. Served with ice cream.</i>		
PANNA COTTA		12.00
<i>Light, creamy and refreshing Italian vanilla panna cotta with passionfruit coulis & fresh berries.</i>		
TIRAMISÚ		12.50
<i>Made in-house Italian dessert. Lady finger biscuits dipped in coffee & marsala, layered with mascarpone and cream and topped with cocoa.</i>		
CRÈME BRULEE		12.50
<i>Made in-house. A rich custard base with a hardened butterscotch topping. Served slightly chilled. Served with ice cream.</i>		
AFFOGATO		7.00
<i>Espresso coffee served with a side scoop of vanilla ice cream.</i>		
AFFOGATO FRANGELICO (OR BAILEY'S IRISH CREAM)		12.00
<i>Espresso coffee served with a side scoop of vanilla ice cream. Choice of Frangelico or Bailey's Irish Cream shot.</i>		
	MUG	REG
CAPPUCCINO	5.20	4.00
FLAT WHITE	5.20	4.00
LONG BLACK	5.20	4.00
LATTE	5.20	4.00
CHAI LATTE	5.50	4.50
ESPRESSO		3.00
SHORT MACCHIATO		3.50
LONG MACCHIATO		4.50
MOCHA		4.80
HOT CHOCOLATE	5.20	4.20
TEA		4.00
<i>Traditional Black Tea, Decaf Black Tea, Green Tea, Peppermint Tea English Breakfast, Chamomile, Lemon & Ginger</i>		
EXTRAS		0.50
<i>Decaf, Soy Milk, Extra Shot</i>		