

ENTREES & SHARING PLATES

MINISTRONE SOUP		8.00
<i>Hearty Italian classic vegetable and pasta soup</i>		
FRESH BREAD <i>v, vg</i>		3.00
<i>Crusty Italian Bread, Butter, EVOI or Both</i>		
GARLIC BREAD <i>v</i>		6.50
<i>Crusty Italian spread with garlic butter and toasted</i>		
GARLIC PIZZA BREAD <i>v, gf</i>	Serves 2	9.00
<i>Crusty Pizza Base, Garlic, Mozzarella, Parmesan & Parsley Topping. (\$17.50 for Gluten-free option)</i>	Serves 4	14.00
	Serves 4	17.50
ARANCINI (5)		13.50
<i>Classic Italian risotto balls stuffed with oozy mozzarella, Bolognese sauce and peas.</i>		
<i>Coated with breadcrumbs and deep fried.</i>		
<i>Accompanied with a Napolitana side sauce</i>		
BRUSCHETTA <i>v</i>		12.50
<i>Crusty Italian Garlic Bread, toasted.</i>		
<i>Topped with diced tomato, EVOI, onion, fresh basil & Feta cheese</i>		
TRIO OF OLIVES <i>v</i>		15.00
<i>Served with Feta Cheese and Tangy Giardiniera</i>		
<i>Accompanied with Charred Crusty Italian Bread</i>		
MARINATED OCTOPUS		17.50
<i>Accompanied with Charred Crusty Italian Bread & Tangy Giardiniera</i>		
GRILLED CACCIATORA SAUSAGE		18.50
<i>Mild or Hot Option</i>		
<i>Olives, Feta Cheese and Crusty Italian Bread</i>		
OYSTERS NATURAL	Half Dozen	16.00
<i>Freshly shucked oysters, lemon, dipping sauce</i>	Dozen	26.00
OYSTERS KILPATRICK	Half Dozen	18.50
<i>Poached Worcestershire sauce , topped with our In-House recipe of bacon, onion, tomato & parsley</i>	Dozen	29.50
CRUMBED SQUID RINGS	Serves 1-2	14.00
<i>Fresh Calamari rings, lightly crumbed and fried</i>	Serves 2-4	22.00
<i>Served with lemon and tartare sauce</i>		

PASTA

All dishes served with a sprinkling of parsley

SPAGHETTI BOLOGNAISE	Large	22.50
<i>Spaghetti tossed in a rich & meaty traditional tomato sauce</i>	Small	15.50
<i>Garnished with shaved parmesan & parsley</i>		
SPAGHETTI & MEATBALLS		24.50
<i>Spaghetti with Beef & Pork Meatballs tossed in Napoltana sauce</i>		
<i>Garnished with shaved parmesan & parsley</i>		
PRAWN & CRAB SPAGHETTI		32.50
<i>Spaghetti tossed with garlic, white wine, cherry tomatoes and spinach</i>		
SPAGHETTI MARINARA		29.50
<i>Fresh sauteed seafood infused with white wine, garlic and cherry tomatoes, tossed in a light tomato sauc. (Prawns, Scallops, Squid, FishPieces & Mussels)</i>		
SPAGHETTI GAMBERI		29.50
<i>Tossed with prawns, cherry tomatoes and spinach</i>		
<i>cooked in a garlic and white wine tomato and cream sauce</i>		
SPAGHETTI CARBONARA		24.50
<i>Spaghetti tossed in a bacon, pancetta, cheese and egg cream sauce.</i>		
<i>Topped with shaved parmesan.</i>		
	add Mushrooms	1.50
	add Chicken	3.00
PENNE CACCIATORA		26.50
<i>Penne pasta tossed in a tomato and cream sauce, enriched with cacciatore sausage, garlic, mushrooms, cherry tomatoes, kalamata olives and spinach. Garnished with shaved parmesan & parsley</i>		
PENNE CREAMY CHICKEN		26.50
<i>Penne pasta tossed in a light creamy sauce with chicken, garlic, mushrooms, cherry tomatoes, parmesan cheese, broccoli and spinach</i>		
<i>Garnished with shaved parmesan & parsley (add bacon) 2.00</i>		
ITALIAN SAUSAGE & PULLED PORK PAPPARDELLE		26.50
<i>Ribbon pappardelle egg pasta tossed in a rich and hearty fennel sausage and pulled pork tomato sauce. Topped with shaved parmesan</i>		
GNOCCHI		27.00
<i>Home-made classic Italian potato dumplings, served with your choice of either Bolognese, Napoletana or Alla Panna (cream, bacon & mushroom) sauce. Garnished with shaved parmesan & parsley</i>		
CANNELLONI FLORENTINE, v	Small (1)	22.00
<i>Fresh ricotta & spinach filling, baked in a light tomato sauce,</i>	Large (2)	26.00
<i>accompanied with a fresh garden salad</i>		

RISOTTO & EGGPLANT

All dishes served with a sprinkling of parsley

SEAFOOD RISOTTO 29.50

*Fresh sauteed seafood infused with white wine & Cream
(Prawns, Scallops, Squid, Fish Pieces & Mussels)*

MUSHROOM RISOTTO 26.00

*A selection of porcini and wild mushrooms finished with
truffle paste, parmesan cheese and a hint of cream,
garnished with shaved parmesan*

add Chicken 3.00

EGGPLANT PARMIGIANA, v 24.00

*Eggplant stack topped with Neapolitan sauce & cheese
accompanied with a fresh garden salad*

CHICKEN

All dishes served with a sprinkling of parsley

Accompanying side sauces contain flour

Roast Chicken ¼ 23.50

Roma Style Roast Chicken with Garlic & Mixed Herb Stuffing ½ 26.50

*Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or
Green Peppercorn side sauce*

Chicken Parmigiana 27.00

*Tender chicken breast schnitzel covered with Neapolitan sauce
topped with mozzarella & parmesan cheese and lightly grilled
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Chicken Schnitzel 25.50

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

Pollo alla Griglia (Grilled Chicken Breast) 25.50

*Marinated chicken breast, flame grilled.
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or
Green Peppercorn side sauce*

MEAT

All dishes served with a sprinkling of parsley

Accompanying side sauces contain flour

French Lamb Cutlets 36.00

*Tender Lamb Cutlets on the bone grilled to your liking
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Fillet Mignon 35.00

*Medallions of beef fillet wrapped in bacon grilled to your liking
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Premium Fillet Steak 220+ grams 34.00

*Medallions of premium eye fillet grilled to your liking
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Surf 'n'Turf 40.00

*Medallions of premium eye fillet, grilled to your liking
Served with creamy garlic prawns
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Veal Cutlets (Schnitzels) 26.50

*Lightly crumbed and fried boneless tender veal schnitzels
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Veal Parmigiana 27.50

*Tender veal schnitzels topped with a Napoletana sauce &
lightly grilled mozzarella & grated cheese
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Scaloppini 29.00

*Thin slices of fillet steak sauteed in a sweet sherry sauce & cream
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Scaloppini ai Funghi 31.00

*Thin slices of fillet steak sauteed in a mushroom & sweet sherry
sauce & cream
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

FISH & SEAFOOD

All dishes served with a sprinkling of parsley

Grilled Mixed Seafood 34.50

*Fresh Prawns, Calamari, Scallops, Mussels & Fish
Pan-grilled Southern Italian style
Served with a fresh Garden Salad and Chips*

Red Emperor (skin on) 29.50

Option: Served with Creamy Garlic Prawns 35.50
*Choice of Salad & Chips, Spaghetti Bolognaise or Vegetables
Accompanied with a side serve of Tartare Sauce*

Crumbed Squid Rings 25.50

*Fresh Squid rings lightly crumbed and fried
Served with a fresh Garden Salad, Chips & Tartare Sauce*

Crispy Skin Atlantic Salmon 29.50

*Drizzled with Salsa Verde
Accompanied with either Salad & Chips or Vegetables*

Chilli Mussels 750g + 26.50

*Fresh Mussels cooked in tomato chilli sauce served
with fresh bread.*

Acqua Pazza 34.50

*Red Emperor, Prawns, Scallops, Squid and Mussels poached
in a light tomato and fennel broth.
Accompanied with Italian crusty toasted bread.*

Battered Fish & Chips 24.50

Accompanied with Salad, Chips & Tartare Sauce

EXTRAS

GARDEN SALAD v Small 8.00

*Mixed lettuce, tomato, cucumber, red onion & olives
Vinaigrette dressing* Large 10.00

GREEK SALAD v Small 10.00

*Mixed lettuce, feta cheese, tomato, cucumber, red onion
& olives Vinaigrette dressing* Large 12.00

FRESH VEGETABLES of the DAY v 10.00

BASKET OF CHIPS v 7.00

Served with Aioli or Tomato sauce

CHILDREN'S MENU

(14 years and under)

SPAGHETTI BOLOGNAISE	11.00
<i>Spaghetti tossed in a rich and meaty traditional tomato sauce</i>	
SPAGHETTI NAPOLETANA v	10.00
<i>Spaghetti tossed in a traditional vegetarian tomato sauce</i>	
GNOCCHI	12.00
<i>Home-made Italian potato dumplings tossed through either Bolognese or Napoletana sauce</i>	
FISH & CHIPS	12.00
<i>Battered fish served with a side of chips</i>	
VEAL CUTLETS (SCHNITZELS) & CHIPS	12.00
<i>Lightly crumbed and fried tender veal schnitzels, served with a side of chips</i>	
VEAL CUTLETS (SCHNITZELS) & SPAGHETTI	12.00
<i>Lightly crumbed and fried tender veal schnitzels, served with a side of spaghetti Bolognese</i>	
BASKET OF CHIPS v	7.00
<i>Served with Aioli or Tomato sauce</i>	

DESSERTS

Italian Semifreddo	12.00
<i>Italian-style semi-frozen Mascarpone ice-cream flavoured with orange Cointreau Liqueur and Italian Amareno cherries</i>	
Sticky Date Pudding	10.00
<i>Topped with butterscotch sauce & served with a scoop of vanilla ice-cream</i>	
Tiramisu	10.00
<i>Ladyfinger biscuits, soaked in espresso coffee & Marsala liqueur Layered with mascarpone and topped with cocoa</i>	
Crème Brulee	10.00
<i>A rich custard base, topped with a contrasting layer of hard caramel</i>	
Panna Cotta	8.50
<i>Light, creamy and refreshing vanilla panna cotta, topped with a berry coulis</i>	
Cassata	8.50
<i>Traditional Italian pistachio and candied fruit ice-cream cake, topped with a berry coulis</i>	
Tartufo - Nocciola	8.50
<i>Italian hazelnut ice-cream with a chocolate centre</i>	
Chocolate Mousse	8.00
<i>Individually prepared rich chocolate mousse topped with shaved chocolate</i>	
Ice-Cream	
<i>Vanilla ice-cream with your choice of topping</i>	<i>Small</i> 2 Scoops 4.50
<i>(Chocolate, Strawberry or Caramel)</i>	<i>Large</i> 3 Scoops 5.50

COFFEE & TEA

Decaf available - 0.50c

	MUG	REG	
Cappuccino	5.20	4.00	
Flat White	5.20	4.00	
Long Black	5.20	4.00	
Latte	5.20	4.00	
Espresso		3.00	
Macchiato		4.00	
Affogato		6.00	
<i>Shot of espresso coffee with a side scoop of vanilla ice-cream</i>			
Affogato Frangelico Shot		9.50	
<i>Shot of espresso coffee with a side scoop of vanilla ice-cream and a shot of Frangelico</i>			
Tea		4.00	
<i>Traditional Black Tea, Decaf Black Tea, Green Tea, Peppermint Tea English Breakfast, Chamomile, Ginger & Lemon</i>			