

DINNER MENU

Available from 5PM

Entrée, Share plates and Bar Bites!

A traditional Italian custom is sharing, these dishes are designed to be shared between 2 people or to have one to yourself if you'd like a light bite

Mixed Marinated Olives

served with fresh thin sliced ciabatta, extra Virgin olive oil, and balsamic vinegar for dipping
11.9

Garlic Prawns (9)

succulent tiger prawns served in a garlic, butter white wine sauce w' fresh ciabatta to soak it up
18.0

Antipasto

italian salami & cured meats, mixed marinated olives, marinated chargrilled vegetables, cheese all served w' fresh ciabatta
19.9

Garlic Bread (4)

homemade garlic butter on toasted ciabatta
5.0

Bruschetta (4)

fresh diced tomato, basil, spanish onion & olive oil atop fresh italian bread
9.0

Lemon Coconut Chilli Octopus

perfectly tangy yet sweet & spicy octopus served over a rocket salad
11.9

Cheese Platter

chefs selection of cheeses, dried fruit, crackers and sweet potato shards
16.9

Spicy Calamari

calamari coated in our secret spices & served on a bed of rocket topped w' aoli
12.9

Lamb Meatballs (4)

lamb meatballs slow cooked & covered in our rich tomato sugo served w' fresh ciabatta
12.9

Risotto Balls (4)

arborio risotto balls mixed w' mushrooms & herbs, crumbed then topped w' basil aioli & cradled on leaves of fresh spinach
12.9

PASTA & RISOTTO

Gluten Free Pasta Add 3.0

Penne Napolitana

homemade slow cooked tomato, basil & herb sauce
14.9

Penne Al Funghi

mushrooms in a creamy sauce
16.9

Penne Arrabiate

ham, red capsicum, chilli & garlic to kick up the spice in the napoli sauce it's mixed in
16.9

Penne Chicken Toscana

creamy sauce w' diced chicken, mushrooms, semi dried tomatoes
18.9

Spaghetti Bolognese

homemade slow cooked traditional Italian meat sauce
15.9

Gnocchi Bolognese

home made bite size potato dumplings in our own slow cooked Italian meat sauce
17.9

Gnocchi Gorgonzola

home made bite size potato dumplings in a creamy blue vein & parmesan cheese sauce
17.9

Risotto Alla Zucca

breast chicken pieces, roasted pumpkin & spinach finished w' a touch of napoli sauce
18.9

Risotto Bolognese

Arborio rice cooked w' our home made traditional Italian meat sauce
17.9

Spaghetti Marinara

chef's selection of fresh seafood w' our napoli sauce, a hint of garlic & cayenne pepper to give it the punch
26.5

Fettuccini Al Bacio

a touch of napoli in a creamy sauce cooked w' prawns, mushrooms, garlic and shallots
22.9

Fettuccini Carbonara

bacon, onion, garlic and cream
16.9

Linguine Boscaiola

creamy sauce w' mushroom, ham and peas
16.9

Linguine Prawns

garlic, prawns, tomato and zucchini tossed in a white wine, lemon & extra virgin olive oil sauce
22.9

MAINS

Chicken Parmigiana

crumbed chicken breast topped w' our slow cooked napoli sauce, mozzarella & served w' hand cut potato chips & steamed vegetables
19.9

Salsa Chicken

pan fried chicken breast fillets on a crisp rocket salad tossed in home made balsamic dressing, topped w' a fresh tomato & avocado salsa
23.9

Chicken Toscana

chicken breast fillets cooked in a creamy semi dried tomato & mushroom sauce, served w' hand cut potato chips & steamed vegetables
25.9

Chicken Al Bacio

chicken breast fillets cooked w' tiger prawns, garlic, mushrooms & shallots in a napoli & cream sauce served w' hand cut potato chips & steamed vegetables
29.0

Grilled Salmon Fillet

salmon served w' fried chat potato's, steamed broccolini & finished w' our secret salsa verde
27.0

Vegetable Stack

layers of marinated & chargrilled capsicum, zucchini & eggplant, on a bed of crisp sweet potato shards, drizzled w' creamy gorgonzola sauce & topped w' rocket salad
18.9

Steak Picante

250g scotch fillet cooked to your liking w' our sweet shiraz, capsicum, kalamata & chill sauce, served w' hand cut potato chips & steamed vegetables
28.9

Scallopini Alla Funghi

veal medallions w' our rich creamy red wine & mushroom sauce, served w' hand cut potato chips & steamed vegetables
28.9

