



DINNER MENU

TRADING HOURS

Wed - Fri 5pm til 9pm

3 Dip Mezze Platter Served with olives, pickled vegetables, EVOO and toasted Turkish bread \$18

Prawn Pizza

Garlic and tomato base, roasted cherry tomatoes, fresh rocket leaves, prawns, parmesan cheese and Tuscan EVOO \$20

Vegetarian Pizza

Tomato base, mushrooms, pumpkin, spinach, olives, capsicum and Danish fetta, drizzled with Tuscan EVOO \$18 (V)

Prosciutto Pizza

Tomato base and mozzarella. Fresh rocket leaves, olives, parmesan cheese and prosciutto crudo \$20

Diavola Pizza

Tomato base, double smoked ham, mushrooms, olives, hot chilli and mozzarella \$18

Chilli Prawn Linguine Juicy tiger prawns in chilli garlic Napoletana, tossed through linguine \$24

Cabonara Penne Chicken, bacon, broccoli, onion mushrooms and parmesan cheese \$20

Spinach & Ricotta Ravioli House-made ravioli stuffed with fresh ricotta and English spinach, tossed with Rosa sauce, toasted pine nuts and parmesan cheese \$22

Ricotta Gnocchi Northern Italian style light and fluffy, served with house-made basil pesto, baby spinach, field mushrooms, roasted cherry tomatoes and parmesan cheese \$24

Mushroom Risotto Rich risotto of porcini, field mushrooms, baby spinach, parmesan cheese and truffle oil \$24

Prawn Risotto Napoletana risotto with tiger prawns, chilli, leek, garlic and parmesan cheese \$24

250g Sirloin Grass-fed fillet served with red wine jus and shoestring fries \$32

250g Rump Grass-fed Black Angus fillet served with red wine jus and shoestring fries \$29

Herbed Lamb Shoulder Sous-vided in fresh herbs. Served with sweet potato puree, baby sautéed spinach and red wine jus \$30

Fish of the Day Check our Specials board or ask our friendly wait staff

SIDES

Tomato Bruschetta with pan-fried haloumi, fresh baby spinach, tomato and aged balsamic \$12

House-made Hummus with flat bread, pistachio dukkah and EVOO \$12

Garlic bread \$7

Garlic pizza with mozzarella \$8

Salt & Pepper Squid with aioli and lemon \$12

Garden Salad \$6.5

Daily Vegetables \$7.5

French Fries with aioli \$7

Wedges served with sour cream and sweet chilli \$8

DESSERTS

Frangelico Affogato Vanilla bean ice cream, Frangelico and espresso, assembled table-side \$14

Warm Flourless Chocolate Cake Made with fine Belgian chocolate, served with vanilla bean ice cream \$14

Cream Brulee rich custard base topped with a contrasting layer of hard caramel \$14