



ANTIPASTI

GARLIC BREAD (v) Toasted sourdough bread brushed with garlic, butter & herbs Add Cheese 4	12
LAMB LOIN CHOPS (gf) Chargrilled lamb loin chops served with leafy greens, mint, parsley and green peas sauce	22
CALAMARI FRITTI (gf) Fried squid served with rocket salad, lemon wedge & aioli	23
GAMBERI ALL' AGLIO King prawns tossed with garlic, olive oil, chilli & parsley served with crusty bread	27
ARANCINI ALLA SICILIANA (v) Porcini & truffle Arancini with Napoli sauce & parmesan	18
BURRATA CON CAPONATA (v) Sicilian-style roast eggplant, capers, roast capsicum, onion olives, parsley, mixed with a touch of Napoli	24
BRUSCHETTA CAPRESE (v) Toasted Italian bread topped with buffalo mozzarella, Roma tomatoes & basil, garnished with balsamic glaze & olive oil Add Prosciutto 6	21
SCALLOPS Pan - seared Scallops served with lemon, burnt butter & herbs	1/2 DOZEN 23 ONE DOZEN 40

LIGHT LUNCH (11:30 - 3:00 pm)

WAGYU BURGER 100% Wagyu patty, smokey barbeque sauce, sliced tomato, lettuce & Cheese with a side of chips Add Bacon 4 Add Fried Egg 4	26
CHICKEN WRAP Chicken, avocado, rocket, sliced tomato & aioli in a wrap with a side of chips	21
PRAWN AVOCADO SALAD Cooked prawns served with rocket, spinach, cherry tomato, Spanish onion & fresh avocado with lemon vinaigrette dressing	29
CHICKEN CAESAR SALAD Grilled chicken tenderloins, cos lettuce, bacon, parmesan, croutons, boiled egg with Caesar dressing	27



SECONDI

ATLANTIC SALMON (gf) Pan-fried Salmon served with mashed potatoes, sautéed green beans, with lemon butter & capers sauce	42
SALTIMBOCCA DI POLLO (gf) Chicken breast medallions wrapped with Prosciutto & sage, pan fried with butter, white wine & herbs, served with broccolini & rosemary potatoes	39
SCALLOPINE AL MARSALA Tender veal medallions, sautéed in Marsala wine & mushrooms served with mashed potatoes and broccolini	39
AGNELLO AL FORNO (gf) Oven-roasted lamb rump marinated with mint, pepper & garlic, served with green beans and rosemary potato with mint, parsley and green peas sauce	42
BLACK ANGUS SIRLOIN (250g) & SCALLOPS (gf) Served with chips and salad with a choice of sauce	48
BLACK ANGUS RIB FILLET (250g) (gf) Served with roast potato & chargrilled broccolini Add Prawns 9 Moreton Bay Bug 14	46
Choice of Sauce Creamy Green Peppercorn Mushroom Chimichurri sauce	

PRIMI

SPAGHETTI MARINARA Spaghetti tossed with Kinkawooka Mussels, Prawns & Bug in a tomato, basil, garlic sauce with a touch of chilli	41
TORTELLINI ALFREDO Veal-filled tortellini tossed in a cream & Parmesan sauce with bacon & fresh mushrooms	30
POMODORO CON BURRATA (v) Penne tossed in Napoli sauce, topped with burrata and fresh basil	29
FETTUCCINE CON POLLO Fettuccine tossed with chicken, spinach, sun-dried tomatoes & Parmesan in cream sauce	29
PENNE AMATRICIANA Penne tossed with bacon, chilli & garlic in a tomato, parmesan & basil sauce	28
SPAGHETTI RAGÚ Spaghetti tossed with housemade bolognese sauce, garnished with shaved parmesan	28
SPAGHETTI CARBONARA Spaghetti tossed with bacon, egg & Parmesan	28
FETTUCCINE FUNGHI Fettuccine tossed with mixed mushrooms, a touch of cream, garnished with shaved parmesan & truffle oil	28
FETTUCCINE CON GAMBERI Fettuccine tossed with King Prawns, zucchini, cherry tomatoes, fresh herbs & a touch of chilli	33
PRAWN & CRAB RAVIOLI Ravioli filled with prawn and crab, served in burnt butter with capers, finished with leek	32

GF Penne 4

PIZZA

MARGHERITA (v) Buffalo mozzarella, basil on tomato base, garnished with extra virgin olive oil	24
POLLO Tomato base, chicken, mozzarella cheese, Spanish onion and roasted capsicum	27
PARMA Prosciutto, tomato base, topped with mozzarella cheese, garnished with shaved parmesan & rocket	28
VEGETARIANA Cherry tomato, roast capsicum, zucchini, mushroom, Spanish onion, with mozzarella cheese on tomato base	27
CAPRICCIOSA Ham, artichokes, mozzarella, mushrooms, and black olives on a tomato base	27
PEPPERONI Mild salami, black olives, and mozzarella cheese on a tomato base	28
FUNGHI (v) Mixed mushrooms, mozzarella cheese and herbs garnished with truffle oil	28
GAMBERI King prawns, zucchini, garlic, chilli, cherry tomatoes, fior di latte, garnished with rocket	32
GODFATHER Italian Sausage, bacon, mild salami, roasted capsicum and mozzarella cheese on a tomato base	28
PIZZA ALLA NORMA (v) Grilled eggplant, buffalo mozzarella on a tomato base	26
THE SICILIAN HIT Anchovies, olives, capers, mozzarella, oregano on a tomato base	29

ADD-ONS
Gluten Free Base 4 Buffalo Mozzarella 4 Burrata 12 Truffle Oil 4 Anchovies 8

OUR DEALS

BEEF/REEF
Wednesday & Thursday
From
\$27

Two Course Meal
Sunday & Monday
From
\$44

**Kitchen Open All Day,
Saturday & Sunday**

BAMBINO

(Under 10 years only)

MARGHERITA PIZZA (v) Mozzarella, Extra Virgin Olive Oil, Tomato base Add Ham 2	20
SPAGHETTI BOLOGNESE Spaghetti tossed with classic bolognese sauce	20

CONTORNI

THICK-CUT CHIPS Add Truffle Oil & Seasoning 5	10
ROCKET, ROASTED ALMOND & SHAVED PARMESAN SALAD	14
SEASONAL GREENS	12
ROSEMARY ROAST POTATOES	08
CHARGRILLED BROCCOLINI	12
MEDITERRANEAN SALAD (v) Mixed leafy greens, cucumber, cherry tomato, Spanish onion, olives & feta cheese with Italian dressing Add Chicken 6 Prosciutto 6 Smoked Salmon 10	20

DOLCI

TIRAMISU Sponge cake soaked in espresso & Tia Maria layered between Mascarpone cheese	16
PANNA COTTA CLASSICO (gf) Vanilla bean panna cotta served with seasonal fruits & mixed berries coulis	15
TRIPLE CHOC BROWNIE Rich, warm triple chocolate brownie served with chocolate sauce, strawberries & vanilla gelato	17
CREPES SUZETTE Delicate thin crepes in a sugar & orange liqueur syrup served with fresh strawberries & vanilla gelato	18
STICKY DATE PUDDING Served with caramel sauce & vanilla bean gelato, garnished With fresh strawberries	17
NUTELLA CREPES Thin, delicate crepes brushed with Nutella, served with fresh Strawberries & vanilla bean gelato, garnished with chocolate sauce	19
AFFOGATO CON FRANGELICO Espresso, Vanilla bean gelato & frangelico	18

GF = GLUTEN FREE. V = VEGETARIAN