



A' LA CARTE MENU

LUNCH & DINNER

• ENTRÉE •

BRUSCHETTA

Roma tomatoes, spanish onion, basil, balsamic glaze and fresh mozzarella

ARANCINI BALLS

Three pieces of arancini balls. Option of Vegetarian or Meat Ragu. Served with arrabbiata sauce.

GARLIC PIZZA / ZA'ATAR PIZZA

Garlic: garlic-infused oil with mozzarella

Za'atar: herbs, sesame seeds, sumac & mozzarella

PRAWN CUTLETS

Crumbed king prawns, aioli and lemon wedge

CALAMARI RINGS

Tender calamari rings, aioli and lemon wedge

• CHEF'S SPECIAL •

200G SCOTCH FILLET

Cooked your way on potato mash and steamed vegies with choice of: Mushroom, Pepper or Gravy

SALMON FILLET

Pan-roasted with potato mash, steamed vegies and Dijon garlic butter

VEAL SCHNITZEL

Served with choice of sauce: Mushroom, Pepper or Gravy and two sides: chips, salad, mashed potatoes or vegetables

CHICKEN SCHNITZEL

Served with choice of sauce: Mushroom, Pepper or Gravy and two sides: chips, salad, mashed potatoes or vegetables

Sizes: **LARGE** (13", 8 slices), **FAMILY** (15", 8 slides) or **MEGA** (18", 12 slices)
Half-and-Half available in all sizes. Gluten-free available in **Large** only

Customise your pizza! Add Vegetables / Meats | Chicken | Seafood



Vegetarian Pizzas. Vegan Cheese available in all sizes

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• TRADITIONAL PIZZAS •

MARGHERITA

Tomato base, mozzarella and a touch of basil

CAPRICCIOSA

Tomato base, mozzarella, ham, mushrooms, anchovies and olives

MARADONA

Tomato base, mozzarella, mushrooms, capsicum, onion, pepperoni, olives, garlic and feta

VEGETARIAN

Tomato base, mushrooms, capsicum, onion and olives

HOT PEPPERONI

Tomato base, mozzarella, mushrooms, and hot pepperoni

PAPA'S SPECIAL

Tomato base, mozzarella, ham, cabanossi, mushrooms, onion, capsicum, olives and anchovies

• GOURMET PIZZAS •

QUATTRO FORMAGGI

White base, mozzarella, provolone, bocconcini and gorgonzola

PROSCIUTTO

Tomato base, garlic and prosciutto topped with parmesan and rocket

GARLIC PRAWNS

Tomato base, mozzarella, sundried tomato, onion, basil, feta and garlic king prawns

QUATTRO STAGIONI

Tomato base, mozzarella, ham, olives, mushrooms, capsicum, and prawns

BEEF LOVERS / ALL MEATS

BBQ base, pepperoni, cabanossi and ham (option of all beef or all pork!)

AGNELLO

Tomato base, mozzarella, slow cooked pulled lamb, spanish onion, capsicum, feta, tzatziki with rocket

Customise your dish! Add Vegetables / Meats | Chicken | Seafood



Vegetarian Pasta / Risotto. Gluten-free or Vegan cream available

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• PASTA •

Choice of pasta: Spaghetti, Penne, Fettucine, Gnocchi, Tortellini (Beef), Ravioli (Spinach & Ricotta), Gluten-Free Spaghetti / Penne
Parmesan cheese available on the side.

BOLOGNESE

Slow cooked meat ragù in rich Italian tomato sauce

NAPOLITANA

Classic rich Italian tomato-based sauce with onion, garlic and fresh basil

CAPRESE

Sautéed bacon, mushrooms, and Kalamata olives in Napoletana sauce and fresh basil

POLPETTE

Homemade beef meatballs with capsicum in Napoletana sauce

CARBONARA

Tomato base, mozzarella, mushrooms, capsicum, onion, pepperoni, olives, garlic and feta

MARINARA

Fresh seafood with confit cherry tomatoes, garlic and fresh basil in Napoletana sauce

BEEF LASAGNA

Ground beef mince, lasagna sheets and mozzarella

DUCK PAPPARDELLE

Roast duck with white wine cream sauce tossed in pappardelle pasta

• RISOTTO •

RISOTTO PRIMAVERA

Roast capsicum, mushrooms, cherry tomatoes and peas in white wine cream sauce

RISOTTO GAMBERI

Prawns, cherry tomato, chilli and spinach in white wine rose sauce

RISOTTO POLLO

Chicken breast, mushrooms, cherry tomatoes and peas in white wine sauce

RISOTTO N'DUJA

Spicy n'duja paste, mushrooms and cherry tomatoes in white wine and Napoletana sauce

• SALADS •

ITALIAN

Green leaves, tomatoes, cucumber, onion, capsicum and carrots in balsamic mustard dressing

GREEK

Green leaves, tomatoes, cucumber, onion, capsicum, olives and feta cheese in balsamic mustard dressing

CAESAR

Green leaves, croutons, boiled egg and parmesan cheese in Caesar dressing. *Add grilled chicken for \$3*

CAPRESE

Fresh tomatoes, bocconcini, basil and extra virgin olive oil drizzled with balsamic glaze

GORGONZOLA

Green leaves, grilled pear, roasted walnuts, gorgonzola, onion and cherry tomato drizzled with balsamic glaze

• SIDES •

GARLIC BREAD

CHIPS WITH GARLIC AIOLI

WEDGES WITH GARLIC AIOLI & SWEET CHILLI

MASHED POTATOES / STEAM VEGETABLES / CORN

• DESSERTS •

TIRAMISU

Savoiardi, coffee, mascarpone topped with cocoa and a scoop of vanilla ice cream

CRÊPES

Nutella, Pistachio or White Nutella crêpes garnished with strawberries

GELATO IN GLASS FLUTE

- Lemon Gelato with Limoncello
- Mixed Berry & Raspberry Swirl
- Mango Gelato & Passionfruit Swirl

NUTELLA / PISTACHIO / WHITE NUTELLA PIZZA

Garnished with strawberries

• SOFT DRINK & BEVERAGES •

COKE
COKE ZERO
DIET COKE
SOLO
SPRITE
LEMONADE
FANTA

LEMON LIME & BITTERS
GINGER BEER
RED BULL
SODA WATER
JUICE:
APPLE
ORANGE
APPLE & BLACKCURRANT

• SPARKLING DRINKS •

SAN PELL (250ML)
SAN PELL (1LITRE)

SAN PELL CHINOTTO
SAN PELL LIMONATA
SAN PELL ARANCIATA

• COFFEE & HOT DRINKS •

RISTRETTO
ESPRESSO
DOPPIO
MACCHIATO
PICCOLO
CAFFE LATTE
CAPUCCINO
FLAT WHITE
LONG BLACK
MOCHA
HOT CHOCOLATE

ICED COFFEE
ICED MOCHA
LOOSE LEAF / HERBAL TEA:
EARL GREY
ENGLISH BREAKFAST
CHAI
GREEN TEA
CAMOMILE
PEPPERMINT
LEMONGRASS & GINGER

THREE COURSE SET MENU

Thursday – Sunday | Lunch & Dinner

Minimum five people. Choose 1 dish per course.

• ENTRÉE •

AVOCADO CROSTINI

topped with garlic ocean king prawns

OR

GRILLED PEAR SALAD

wild rocket, gorgonzola, walnuts & balsamic glaze

OR

CRISPY CALAMARI RINGS

tender calamari rings, aioli and lemon wedge

OR

ARANCINI BALLS

vegetarian or meat with arrabbiata sauce

OR

KING PRAWN CUTLETS

crumbed king prawns, aioli and lemon wedge

OR

CLASSIC BRUSCHETTA

roma tomatoes, spanish onion, basil, balsamic glaze and fresh mozzarella

• MAINS •

200G SCOTCH FILLET

cooked your way on potato mash and steamed vegies with choice of gravy, pepper and mushroom sauce

OR

SALMON FILLET

pan-roasted with potato mash, steam vegies & Dijon garlic butter

OR

DUCK PAPPARDELLE

roast duck in white wine cream sauce

OR

WILD MUSHROOM RISOTTO

with black truffle oil

OR

HANDMADE GNOCCHI CARBONARA

with crispy bacon & sautéed mushrooms in white wine cream sauce

OR

FAMILY OR MEGA PIZZA

of your choice from the a 'la carte menu

OR

GRILLED OCEAN LOBSTER

with cheese garlic butter & 2 sides

• DESSERT •

HOMEMADE TIRAMISU

savoardi, coffee, marscapone topped with cocoa a scoop of vanilla ice cream

OR

CREPELLE

Choice of: Nutella, Pistachio or White Nutella crêpes garnished with fresh strawberries and a scoop of vanilla ice cream

OR

LIMONCELLO GELATO

fresh lemon sorbet with strawberries and amaretti biscuit

Garlic pizza included in the set menu for group sharing. Gluten-free and/or vegan options available for selected dishes - please enquire. Set menu excludes drinks and beverages. To ensure availability (especially for lobsters), please confirm your set menu choices at least 48 hours prior to booking.