

PRIMI ITALIAN

Entrée

ITALIAN STYLE GARLIC OR HERB BREAD	6.00
TOMATO BRUSCHETTA (V) Fresh cherry tomatoes, basil and onion served on a wood-fired Vienna bread	13.00
STUFFED ZUCCHINI FLOWERS (V) Fresh ricotta cheese, sun-dried tomato and homemade lemon aioli	20.00
VEGETARIAN ARANCINI (V) Crispy, fried Sicilian balls of rice made with vegetables, provolone and buffalo mozzarella cheese served in arrabbiata sauce	18.00
CALAMARI FRITTI Loligo baby calamari served with homemade lemon aioli and a touch of chilli	19.00
NAPOLI GARLIC PRAWNS In San Marzano Napolitana and garlic sauce served with garlic bread	20.00
CALAMARI & SPICY CHORIZO In San Marzano Napolitana and garlic sauce served with garlic bread	19.00
SALMON CARPACCIO (GF) Beetroot infused salmon carpaccio served with a fennel, rocket & orange salad with EVOO and green lemon vinaigrette	22.00
ANTIPASTO 24 month aged prosciutto, salami, Italian sausage, olives, cheeses, bread, roasted vegetables & stuffed baby pepper	25.00
TO SHARE	39.00
BOMBA PIZZA PUFF With a three cheese, roasted capsicum and chilli dip	20.00

Salad

INSALATA MISTA (V, GF) Fresh mixed lettuce, cucumber, cherry tomatoes, red onion, Kalamata olives with red wine vinegar & EVOO	14.00
GRILLED PRAWN SALAD (GF) Local giant king prawns on a bed of mixed leaf salad with avocado, cherry tomatoes, cucumber & orange vinaigrette	25.00
INSALATA CAPRESE (V, GF) Vine ripened tomato, fresh Italian buffalo mozzarella, basil leaves, EVOO	24.00

Gourmet Pizza

COSA NOSTRA San Marzano tomato, prawns, chorizo, Calabrian chilli, parmesan & fior di latte cheeses	29.00
QUATTRO FORMAGGI The finest selection of 4 cheeses (gorgonzola, mozzarella, parmigiano & ricotta) with a San Marzano tomato base	29.00

Classic Pizza

MARGHERITA Tomato base, basil & fior di latte cheese EVOO	24.00
VEGETARIAN Tomato base, mushrooms, wood fired pepper, artichokes, olives, onion, oregano & fior di latte cheese	25.00
CAPRI Tomato base, mild salami, Italian sausage, mushrooms, olives & fior di latte cheese	26.00
CALABRESE Tomato base, hot salami, wood fired pepper, olives, fior di latte & ricotta cheese	27.00
CAPRICCIOSA Tomato base, ham, mushrooms, artichokes, olives & fior di latte cheese	26.00
PROSCIUTTO DI SAN DANIELE Tomato base, prosciutto, wild rocket, fior di latte & parmesan cheese	28.00
MARINARA Tomato base, prawns, calamari, baby octopus, garlic, chili & fior di latte cheese	28.00
SICILIAN MEAT LOVER Tomato base, double smoked ham, Italian sausage, mild salami, & fior di latte cheese	28.00
PIZZA AL POLLO Tomato base, chicken, mushrooms, olives, onion, wood fired pepper, oregano & fior di latte cheese	27.00
SUPREME Tomato base, mild salami, Italian sausage, bacon, wood fired pepper, onion, olives, mushrooms & fior di latte cheese	29.00
GARLIC CRUST Extra virgin olive oil, garlic & a touch of fior di latte cheese	19.00

Mains

LINGUINE GAMBERI With local tiger prawns, lime, chilli, tomato, rocket & ricotta cheese	27.00
PAPPARDELLE LAMB RAGU 12-hour slow cooked lamb in San Marzano Napolitana & red wine sauce	28.00
LINGUINE PRIMAVERA (V) With seasonal roasted vegetables, spinach and San Marzano Napolitana sauce	28.00
SPAGHETTI WAGYU BOLOGNAISE Slow cooked wagyu beef mince in san Marzano Napolitana sauce with basil	28.00
TAGLIATELLE SICILIANE With local tiger prawns, Italian sausage, basil, chilli and San Marzano Napolitana sauce	28.00
PENNE POLLO With marinated chicken, mushrooms, sun-dried tomato, spinach & garlic cream sauce	27.00
BLUE SWIMMER CRAB RAVIOLI with sautéed baby spinach, diced red capsicum & pernod Beurre Blanc sauce	32.00
RISOTTO AI FUNGI (V, GF) Creamy risotto with mixed mushrooms, dried porcini, parmesan cheese & truffle oil	32.00
RISOTTO MARINARA Sydney tiger prawns, mussels, scallop and tender calamari in San Marzano Napolitana sauce	34.00
GRILLED SALMON (GF) With seasonal roasted vegetables, black caviar, lemon butter blanc	34.00
CHICKEN PARMA Hand crumbed chicken breast topped with smoked ham, grilled eggplant, Napolitana sauce and provolone cheese, served with mash potato	29.00
LAMB SHANK (GF) 12-hour slow cooked in red wine sauce served with mash potato	32.00
CHAR GRILLED POLLO (GF) Marinated chicken breast with creamy mash potato, broccoli, served in mushroom sauce	29.00
YORK BISTECCA (200 GM) (GF) Riverina Angus sirloin steak served with caramelized baby onion, mash potato & Choice of sauce	34.00
EYE BISTECCA (220 GM) Gippsland, Victorian Angus steak tenderloin with rosemary chat potato, Broccolini & choice of sauce	42.00
MARE E MONTI (220GM) (GF) Gippsland Victorian Angus steak tenderloin with a giant prawn, mash potato & Choice of sauce	46.00

CHOICE OF SAUCE: BÉARNAISE / MUSHROOM / VEAL JUS / PEPPER

*** GLUTEN FREE PASTA OPTION AVAILABLE**

Add-on

HAND CUT CHIPS	6.00 (S) 10.00 (L)	GARDEN SALAD	6.00
SWEET POTATO CHIPS	6.00 (S) 10.00 (L)	STEAM BROCCOLI	6.00
MASH POTATO	6.00	STEAMED BROCCOLINI	8.00
ROASTED VEGETABLES	6.00	ROCKET PARMESAN	9.00