

STARTERS

GARLIC BREAD ^{VG}	10
CHEESY GARLIC BREAD ^{GF} ^V	13
GARLIC BREAD BRUSCHETTA ^{VG} ^V	15
WEDGES ^{GF} ^V	12
<i>Served with sweet chilli sauce & sour cream</i>	
CHIPS ^{VG}	10
ONION RINGS ^V	12
ROAST PUMPKIN ARANCINI ^V	16
SALT & PEPPER SQUID	17
<i>Served with lemon & tartare sauce</i>	

BURGERS

CRISPY PERI PERI CHICKEN	19
<i>Cheese, lettuce, caramelised onion with peri peri mayo in a brioche bun with chips</i>	
GRILLED CHICKEN DELUXE	19
<i>Cheese, coleslaw, avocado, chipotle mayo in a brioche bun with chips</i>	
BELLA BEEF	19
<i>Cheese, lettuce, onion rings, tomato relish with aioli in a brioche bun with chips</i>	
CHILLI BEEF AND BACON	21
<i>Cheese, bacon, lettuce, caramelised onion, jalapeños with sriracha mayo in a brioche bun with chips</i>	
NEW ORLEANS BURGER	23
<i>Grilled chicken and chorizo with cheese, lettuce, tomato relish, jalapeños topped with sriracha mayo in a brioche bun with chips.</i>	
GRILLED HALLOUMI ^V	19
<i>Roasted red capsicum, spinach, tomato relish with aioli in a brioche bun with chips</i>	

WRAPS

CRISPY CHICKEN	16
<i>Crispy chicken tenders, coleslaw with chipotle mayo</i>	
CHICKEN CAESAR	17
<i>Grilled chicken, cos lettuce, crispy bacon, fried egg with caesar dressing</i>	
GRILLED HALLOUMI ^V	15
<i>Grilled halloumi, roasted red capsicum, spinach, tomato relish with aioli</i>	

^V	Vegetarian
^{VG}	Vegan
^{VG}	Vegan Option available
^N	Nuts Included
^{GF}	Gluten Free Ingredients used
^{GFIA}	Gluten Free Ingredients Available

MAINS

Served with your choice of one side

PORTERHOUSE (300gm) ^{GF}	40
<i>Served with your choice of sauce</i>	
GRILLED BARRAMUNDI	31
BEER BATTERED FLATHEAD TAILS	25
<i>Served with chips or salad</i>	
FRIED CALAMARI	28
GARLIC PRAWNS ^{GF}	37
<i>In a creamy garlic sauce, served on a bed of rice</i>	
SCHNITZEL CHICKEN	27
VEAL	30
<i>Served with your choice of sauce</i>	
PARMIGIANA CHICKEN	28
VEAL	31
<i>Schnitzel topped with mozzarella & napoli sauce</i>	
GRILLED CHICKEN BREAST ^{GF}	28
<i>Served with your choice of sauce</i>	

MAIN SAUCE CHOICES

^{GF} SAUCES + \$4.90 ADDITIONAL SAUCES
Gravy | Mushroom | Vino Bianco | Limone | Pepper

MAIN SIDE CHOICES

SIDE DISHES + \$5.50 ADDITIONAL SIDES
Garden Salad | Seasonal Vegetables | Chips | Mash Potatoes

RISOTTO

POLLO E FUNGHI ^{GF}	25
<i>Chicken, mushroom, parmesan & parsley</i>	
ROASTED PUMPKIN ^{GF} ^V	25
<i>Roasted pumpkin, baby spinach, parmesan & provolone cheese</i>	
SEAFOOD ^{GF}	26
<i>Prawns, mixed seafood, parmesan & spring onion</i>	

DIPPING SAUCES - \$1.50

Aioli, Peri Peri Mayo, Chipotle Mayo, Sriracha Mayo, Basil Pesto Mayo

PASTA

1. CHOOSE PASTA

Gluten Free Pasta Available + \$5.50

Spaghetti • Fettuccine • Gnocchi
• Penne • Tortellini

2. CHOOSE SAUCE

Gluten Free Ingredients Used

NAPOLETANA ^V	24
<i>Homemade Napoli sauce</i>	
CALABRESE	26
<i>Hot salami, capsicum, onion, provolone & chilli in a Napoli sauce</i>	
POLLO E FUNGHI	27
<i>Chicken, mushrooms, spring onion & parmesan in a cream sauce</i>	
BEEF RAGU	25
<i>Slow cooked Beef in a homemade Napoli sauce</i>	
SPINACH AND PUMPKIN ALFREDO ^V	26
<i>Roast pumpkin, sun-dried tomato, mushrooms, baby spinach, cream & a dash of Napoli</i>	
PESTO ^V ^N	25
<i>A creamy, basil pesto sauce</i>	
BOLOGNESE	25
<i>Seasoned lean beef & pork mince in a homemade tomato sauce</i>	
CARBONARA	26
<i>Cream, bacon, egg & parmesan</i>	
PESCATORE	29
<i>Mixed seafood tossed in garlic & olive oil</i>	
Available with Neapolitan Sauce	
LASAGNA	24
<i>Homemade in-house recipe with pasta sheets, bolognese, mozzarella & parmesan</i>	

CLASSIC PIZZA

^{GF} All Ingredients on Pizza are Gluten Free

S 9" M 11" L 13"

Gluten Free 11" Med Base + \$5.90


GARLIC & CHEESE FOCACCIA ^V	12 16 19
<i>Mozzarella and crushed garlic</i>	
MARGHERITA ^{GF} ^V	13 17 20
<i>Tomato, mozzarella & oregano</i>	
PINEAPPLE	15 18 21
<i>Tomato, mozzarella, ham & pineapple</i>	
AMERICAN	15 18 21
<i>Tomato, mozzarella & hot salami</i>	
AUSSIE	15 18 21
<i>Tomato, mozzarella, ham & egg</i>	
MEXICANA	15 18 21
<i>Tomato, mozzarella, capsicum, hot salami & chilli</i>	
CAPRICCIOSA	15 18 21
<i>Tomato, mozzarella, ham, mushrooms, anchovies & olives</i>	
PORK AND RED ONION	17 20 23
<i>Tomato, mozzarella, Italian pork sausage, red onion, capsicum & basil</i>	
SUPREME	17 20 23
<i>Tomato, mozzarella, ham, anchovies, olives, mushrooms, capsicum & hot salami</i>	
MARINARA	19 21 24
<i>Tomato, mozzarella, garlic, marinara mix, olives & shrimps</i>	
ITALIAN	17 19 22
<i>Tomato, mozzarella, hot salami, bacon, olives, anchovies, garlic & oregano</i>	
VEGETARIAN ^{GF}	15 18 21
<i>Tomato, mozzarella, mushrooms, olives, onions, fresh & roasted capsicum</i>	
CHICKEN	19 21 24
<i>Tomato, mozzarella, chicken, pineapple & BBQ sauce</i>	
THE LOT	19 21 24
<i>Tomato, mozzarella, ham, mushrooms, capsicum, hot salami, olives, onions, shrimps, bacon, pineapple & anchovies</i>	
MEAT LOVERS	19 21 24
<i>Tomato, mozzarella, ham, hot salami, Italian pork sausage & bacon</i>	
+ Add BBQ Sauce - from \$1	
EXTRA TOPPINGS AVAILABLE FROM \$ \$1 M \$1.50 L \$2	
No substitute toppings - Speak to your wait staff to customise your pizza (e.g. half/half) - Vegan Mozzarella available	

GOURMET PIZZA

No Half/Half on Gourmet range

SPICY TUSCAN	20 23 26
<i>Tomato, mozzarella, pork sausage, salami, mushrooms, roast capsicum and hot chilli sauce</i>	
PROVOLONE AND SALAMI	20 23 26
<i>Tomato, mozzarella, salami, provolone, olives, roast capsicum & oregano</i>	
SWEET CHILLI PRAWN	23 26 29
<i>Tomato, mozzarella, baby spinach, sweet chilli prawns, hot chilli sauce, roast capsicum & bruschetta mix</i>	
PERI PERI CHICKEN	20 23 26
<i>Tomato, mozzarella, chicken, hot chilli sauce, caramelised onions, roast capsicum, mushrooms & peri peri mayo</i>	
RED DEVIL	17 20 23
<i>Tomato, mozzarella, pork sausage, hot salami, onions, jalapeños, fresh capsicum & hot chilli sauce</i>	
GIARDINIERA ^V	15 18 21
<i>Tomato, mozzarella, baby spinach, bruschetta mix, roast capsicum, jalapenos, hot chilli sauce & oregano</i>	
ZORBA	19 22 25
<i>Tomato, mozzarella, hot salami, roast capsicum, olives, feta, garlic & chilli flakes</i>	
PUMPKIN PATCH ^V	17 20 23
<i>Tomato, mozzarella, baby spinach, roast pumpkin, sun-dried tomato & mushroom</i>	

VEGAN

GARLIC BREAD	10
VEGAN CHEESY GARLIC BREAD	14
EGGPLANT CHIPS	13
<i>Crumbed and served with vegan aioli</i>	
CREAMY VEGAN PENNE 	26
<i>Roasted pumpkin, sun-dried tomato, mushrooms, baby spinach in a creamy vegan sauce</i>	
VEGAN PIZZAS	
<i>Any Vegetarian Pizza with Vegan Mozzarella</i>	
<i>Surcharge: small - 3.50 medium - 4.50 large - 5.50</i>	

WE CAN CUSTOMISE MENU ITEMS TO BE VEGAN.
PLEASE SPEAK TO YOUR WAIT STAFF BEFORE ORDERING

SALADS

GARDEN SALAD	10
<i>Lettuce, tomato & cucumber with a special house dressing</i>	
CAESAR SALAD	19
<i>Lettuce, croutons, bacon, egg, anchovies & parmesan with a caesar dressing</i>	
+ Chicken	25
ROASTED PUMPKIN SALAD  	20
<i>Roasted pumpkin, balsamic, onion, baby spinach & feta with a special house dressing</i>	
+ Chicken	26
MEDITERRANEAN SALAD  	17
<i>Lettuce, cucumber, tomato, onion, feta & olives with a balsamic dressing</i>	

ANY ALLERGIES?
PLEASE INFORM WAIT STAFF
WHEN ORDERING


PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS. PLEASE NOTE Though all care is taken, due to our environment we cannot 100% guarantee allergy or dietary requirements. Olives used in menu items may contain pits. Card payment processing fees may apply.

KIDS MENU

CHILDREN UNDER 12 YEARS OLD

1. SELECT A MAIN

SPAGHETTI BOLOGNESE
CHICKEN NUGGETS
FRIED CALAMARI
KIDS PIZZA

Margherita  or Ham & Pineapple only

LASAGNA

PENNE NAPOLETANA 

CHICKEN SCHNITZEL

(+ \$1.00 to upgrade to Parmigiana)

2. SELECT A SIDE

ITALIAN SALAD, VEGETABLES, CHIPS

3. SELECT A DRINK

GLASS OF SOFT DRINK OR JUICE

4. DESSERT

ICE CREAM (One scoop)

\$15

MONDAY - PARMA NIGHT

CHICKEN PARMIGIANA

Sides \$3

\$13

TUESDAY - DATE NIGHT

2 x MEDIUM PIZZA

2 x DRINKS

Soft drink, beer or house wine

\$35

WEDNESDAY - PASTA NIGHT

2 x PASTAS

1 x GARLIC BREAD

2 x DRINKS

\$50

THURSDAY - BURGER N BEER NIGHT

2 x BURGERS

2 x DRINKS

\$40

DRINKS

CAPPUCCINO, CAFFE LATTE, FLAT WHITE OR LONG MACCHIATO.....	4.20
SHORT MACCHIATO, ESPRESSO OR LONG BLACK.....	4
TEA.....	4
<i>Ask about our range of teas</i>	
HOT CHOCOLATE.....	4.50
MILKSHAKE.....	7
<i>Vanilla, Chocolate, Strawberry, Salted Caramel, Blue Heaven, Banana</i>	
+ Upgrade to a THICKSHAKE.....	8.50
STILL WATER.....	4
SPARKLING MINERAL WATER.....	250ml \$5 750ml \$9
CHINOTTO.....	5.50
ARANCIATA ROSSA.....	5.50
ICE TEA.....	5
<i>Ask for flavours available</i>	
Lemon, Lime & Bitters* Glass Jug.....	5.5 16
<i>*Bitters Contains Alcohol</i>	
SOFT DRINK Glass 330ml	4.50 5
<i>Coke, Diet Coke, Coke No Sugar, Sprite, Sprite+ (Lift) & Fanta</i>	
SOFT DRINK (Jug).....	13
<i>Coke, Diet Coke, Coke No Sugar, Sprite, Sprite+ (Lift) & Fanta</i>	
JUICE.....	4.50
<i>Range of fruit juices available</i>	
ICED CHOCOLATE OR COFFEE.....	7.50
<i>Topped with whipped cream</i>	

ALCOHOL

ROSE:	Glass Bottle
JACOB'S CREEK BAROSE ROSE.....	9.50 37
WHITE:	
JACOB'S CREEK SAUVIGNON BLANC	7 28
JACOB'S CREEK MOSCATO WHITE.....	9 35
JACOB'S CREEK PINOT GRIS.....	8 29
JACOB'S CREEK CHARDONNAY.....	8 29
JACOB'S CREEK REISLING.....	9 35
SPARKLING WINE:	
JACOB'S CREEK PROSECCO.....	35

HOUSE WINE:

RED OR WHITE.....150ml \$5.50 | 500ml \$13.50 | 1L \$18.50

RED:

LAMBRUSCO.....6.50 | 23

JACOB'S CREEK SHIRAZ7 | 28

GRAMPS SHIRAZ.....10 | 39

JACOB'S CREEK PINOT NOIR8 | 29

JACOB'S CREEK CABERNET SAUVIGNON8 | 29

BEER:

CARLTON DRAUGHT.....7.50

PERONI AZZURO.....9

CORONA.....9

MORETTI.....9


HEINEKEN8.50

SOMERSBY APPLE & PEAR.....8.50

SPIRITS:

VARIETY OF SPIRITS AVAILABLEFrom 8

DESSERTS

TIRAMISU.....	10
CHOCOLATE MOUSSE 	9
CHOCOLATE VOLCANO CAKE 	10
LEMON MERINGUE 	10
CHEESECAKE.....	10
<i>Ask for varieties available</i>	
NUTELLA PIZZA	15
<i>Choice of strawberries or bananas</i>	
STICKY DATE PUDDING 	11
<i>Served in a butterscotch sauce with vanilla ice cream</i>	
Vegan sticky date available + \$1	
GELATO.....	1 scoop \$4 2 scoop \$6 3 scoop \$8
<i>Ask your wait staff for flavours available</i>	

Gluten free ingredients used, not gluten free environment | Vegan ingredients, not vegan environment. We endeavor to avoid cross-contamination when preparing your meal, however, due to large amounts of flour used in our kitchens, cross-contamination may occur. Coeliac sufferers please be advised to take this into consideration when dining with us.