

## Entrée

<b>Warm marinated mixed olives</b> w/charred Turkish bread	\$12.50
<b>Charred bread</b> w/olive oil & dukka	\$9.90
<b>Garlic cheese</b> pizza (add olives \$2.50, jalapenos \$2.50)	\$14.50
<b>Arancini trio</b> of mushroom & thyme, sun dried tomato & feta, bolognese & aioli	\$16.50
<b>Pan seared Saganaki</b> w/fresh lemon & chilli	\$15.90
<b>Mediterranean style prawns</b> cooked in Ouzo, pureed tomatoes, garlic, chilli & basil topped w/feta & charred bread	\$18.90
<b>Char grilled lamb koftas</b> served on smoky eggplant puree, roquette leaves topped w/lemon & garlic yoghurt	\$16.50
<b>Flash fried chilli &amp; lemon peppered calamari</b> w/fennel, roquette salad & a side of garlic mayo	\$17.90/33.00

## Pasta & Risotto

<b>Gnocchi funghi</b> homemade potato Gnocchi tossed w/ onion & garlic mushrooms, semi dried tomatoes & bacon finished in white wine cream sauce & Grana Padana	\$26.50
<b>Pan fried gnocchi</b> w/chilli, sage, garlic, leek, green beans & cherry tomatoes topped w/wild rocket & parmesan (add chicken \$4.00)	\$27.50
<b>Penne chicken carbonara</b> chicken breast pieces w/onion, crispy bacon, parmesan cheese & cream finished w/fresh egg yolk (add Gnocchi \$3.00)	\$25.90
<b>Seafood linguini/risotto</b> w/prawns, scallops, mussels, fresh salmon, tomato, garlic, chilli & evoo	\$33.00/34.50
<b>Mushroom risotto</b> w/red capsicum, broccoli & sun dried tomatoes tossed w/garlic, fresh chilli & topped w/Grana Padana & roasted pine nuts (add chicken \$4.00)	\$26.90
<b>Linguini bolognese</b> rich homemade beef mince ragu topped w/Grana Padana (add Gnocchi \$3.00)	\$25.90
<b>Chicken Penne</b> w/olives, red peppers, red onion & garlic finished w/red wine & rich Napoli sauce topped w/Grana Padana & fresh basil leaves	\$26.90

\*\*\* Gluten free pasta available on all pastas (add \$4.50) \*\*\*

## Mains

<b>Chicken schnitzel/parma</b> , butter flied chicken breast crumbed w/Japanese bread crumbs, served w/chips (add jalapenos \$1.50, pineapple \$2.50)	\$25.90/27.50
<b>Oven roasted dukka crusted lamb rump</b> served on honey roasted pumpkin, chilli & chick pea ragout w/spinach, finished in red wine jus	\$32.50
<b>Pan fried Tasmanian salmon</b> w/Quinoa, broccollini, green beans, spinach, kale salad, lime & olive oil dressing topped w/yoghurt, crushed walnuts & sumac	\$31.90
<b>Fish &amp; chips</b> beer battered flathead tails w/chips, salad, home-made tartare sauce & lemon wedges	\$27.90
<b>Char grilled 250g scotch fillet</b> served on kipfler potato & field mushroom ragout, wilted spinach, topped w/herb & Garlic butter	\$33.00
<b>Char grilled 250g eye fillet</b> served on potato mash, roasted Dutch carrots, beetroot, shallots, red wine jus topped w/Dijon mustard	\$39.90

## Salads

**Chicken Quinoa salad** w/peas, borlotti beans, baby spinach, Spanish onion, parsley, mint, tomato, feta & char grilled chicken w/lemon & olive oil **G/F** \$23.50

**Lamb salad** seared lamb back straps, lentils, chick peas, spinach, roasted cauliflower, cherry tomatoes & coriander served w/lemon & garlic yoghurt **G/F** \$27.50

## Sides

**Roasted chat potatoes** w/rosemary & sea salt \$7.90

**Potato mash** \$7.90

**Broccoli** w/toasted almond flakes \$8.90

**Chips** served w/aioli \$7.90

**Roquette & parmesan salad** w/balsamic vinaigrette \$7.90

## Pizza

**(please no changes or half/half available, pizza may be served at a different time than ala carte menu)**

**Capricciosa** leg ham, mushroom, olives, anchovies & mozzarella \$22.00

**Aloha** leg ham, pineapple & mozzarella \$22.00

**Peri peri** spiced chicken, roasted red capsicum, Spanish & spring onion, semi dried tomato w/hot peri peri sauce \$24.00

**Lip slide** fresh tomato, basil & olives (add prosciutto \$4.00) \$21.00

**Blazin** hot salami, olive, fresh mint, Meredith goat's cheese & lemon \$23.50

**Pumpkin** roasted red onion, red capsicum, feta & rosemary \$22.00

**Bubba** leg ham, mushroom, onion, shrimps, hot salami, garlic & chilli flakes \$23.50

\*\*\* Gluten free pizza base available (add \$5.00)

## Desserts

<b>Tiramisu</b> w/espresso & marsala dipped sponge finger biscuits w/mascarpone, chocolate wafer & espresso coffee reduction	\$13.90
<b>Dark couvertures' chocolate mousse</b> w/chocolate shavings & chocolate Persian fairy floss	\$13.90
<b>Sticky date pudding</b> w/butterscotch sauce, strawberries & cream	\$13.90
<b>Chocolate Ménage</b> w/chocolate brownie, chocolate mousse, chocolate gelato & chocolate shards	\$15.90
<b>Lemon curd tart</b> w/a Chantilly cream, passionfruit coulis & fresh mint	\$13.90