



Restaurant Menu

APPETIZERS

Arancini \$14

Vegetarian

Served With Mushroom, Black Truffle, Parmesan And Truffle Aioli

Lemon Pepper Calamari \$14

Gluten Free

Crispy Fried Calamari, Lemon-Dressed Rocket, Mayo & Lemon Wedge.

Bruschetta \$12

Vegetarian

Toasted Sourdough, Basil-Infused Tomato & Onion, Feta, Balsamic Glaze.

Buffalo Cauliflower Bites \$14

Vegan

Coated With Spiced Polenta On Coconut Base With Buffalo Sauce

Grilled Halloumi \$14

Vegetarian

Served With Pickled Onion And Olives, Finished With Balsamic Glaze

Duo Dips \$12

Vegetarian

House-Made Capsicum And Hummus Dips Served With Grilled Turkish Bread

Garlic Bread \$8

House Made Garlic Bread

Bowl Of Chips \$7

Vegetarian

House Chips Served With Tomato Sauce

From The Sea

Lemon Pepper Calamari \$30

Honey Lemon Dressed Salad Served With Fries And Dill Caper Mayo

Barramundi Fillet \$35

Gluten Free

Served On House Made Spiced Potato Rosti, Steamed Veg. Finished With Creamy Dill Sauce.

HOUSE MADE PASTA

Tortellini Florentine \$27

Bacon, Sun-Dried Tomatoes, Spinach, Parmesan, Mozzarella, Basil & Rose Sauce With Pinenuts

Tortellini Mushroom \$27

Forest Mix Mushrooms, Cheese, Onion, Garlic And Herbs In A Cream Cheese Sauce Topped With Parmesan

Gnocchi Smoked Salmon \$28

House Made Gnocchi Infused With Creamy Dill Sauce, Peas And Grilled Asparagus. Topped With Smoked Salmon And Parmesan Cheese

Gnocchi Gorgonzola \$28

House Made Gnocchi, Pan Fried Bacon With Peas And Asparagus Infused With Creamy Gorgonzola Sauce. Finished With Pecorino.

Gnocchi Napolitana \$26

Vegetarian

House Made Gnocchi Infused With Basil Sugo Sauce, Baked With For Di Latte And Parmesan. Finished With Pecorino.

Curly Pappardelli Trisimo \$28

Prawn Cooked With Semidried Tomato Bacon, Chilli And Herbs Infused In A Rose Sauce.

Spaghetti Bolognaisse \$26

Traditional House-Made Bolognese, Served With Parmesan And Grilled Bread

Spaghetti Cabonara \$26

Pan-Fried Bacon, Garlic, Cream, Egg Yolk, Herbs And Parmesan

Spaghetti Nero Di Seppia \$29

House Made Squid Ink-Infused Spaghetti Served With Fresh Calamari, Fresh Clams, Cherry Tomato, Chilli And Herbs

Spaghetti Chilli Prawn \$28

House Made Spaghetti Served With Herb Infused Prawns, Chilli, And Cherry Tomato. Cooked In Napoli Sauce And Finished With Pecorino

Spaghetti Pescatore \$35

Calamari, Mussels, prawn, Fish, Chilli, Garlic, Cherry Tomato, Capers, Herbs, Olive oil.

Lasagne Bolognese \$28

House Made Pasta Sheets, Grated Parmesan In Bolognese Sauce Served With Grilled Bread.

Restaurant Menu

FROM THE GRILL

Chicken Scallopini \$30

Gluten Free

Thinly Sliced Grilled Chicken Sauteed In A Cream Sauce With Bacon, Sundried Tomato And Spinach. Served On A Bed Of Mashed Potato And Steamed veg.

Chicken Parmigiana \$28

Breaded Chicken Served In House-Made Napoli Sauce With Ham, Cheese, Chips And Salad.

350G Porterhouse \$40

Grass-fed Steak Served With Roasted Chat Potato And Steamed Vegetables. Your Choice Of Sauce

SLOW COOK

Slow Cook Lamb Shank \$36

Gluten Free

Potato Mash, Broccolini, Carrots And Red Wine Jus Garnished With Beetroot Crisp.

8 Hours Braised Beef Cheek \$38

Gluten Free

Broccolini, Carrots, Mashed Potato And Sweet Potato Crisp. Finished With Red wine Jus

RISOTTO

Chicken Mushroom Risotto \$28

Gluten Free

Grilled Chicken Breast With Mushrooms, Roasted Cashews, Herbs And Creamy Sauce

Spanish Risoto \$28

Gluten Free

King Prawn, Spanish Chorizo, Sun-Dried Tomato, Spinach, Chilli, Herbs And Rose Sauce

Seafood Risoto \$35

Gluten Free

Chef Selection Of Seafod, Garlic Butter And Napoli Infused Sauce

Risotto Primevera \$28

Gluten Free

Roast Vegetable, Garlic, Olives And Spinach In Napoli Sauce

SALADS

Falafel Salad \$25

Vegan

Mix Leaf, Tomato, Onion And Cucumber Infused With Green Goddess Served With Fired Pita, Topped With 4 Falafel And Finished With Balsamic Glaze.

Halloumi Salad \$25

Gluten Free

Rocket, Tomato, Onion, Wild Rice And Brown Rice Served With Half An Avocado And Honey Lemon Dressing, Topped With Grilled Halloumi.

Greek Salad \$14

Gluten Free & Vegetarian

Mixed Lettuce, Tomato, Onion, Cucumber, Olives, Feta And Honey Dressing.
Add Chicken For \$8

Garden Salad \$12

Gluten Free & Vegan

Mixed Leaves, Cherry Tomato, Onion, Cucumber And Lemon Dressing.
Add Chicken For \$8

DESSERT

Chocolate Volcano Lava Cake \$12

Served With Ice-cream

Flourless Orange Almond Cake \$12

Gluten Free

Served With Ice-cream

Flourless Carrot Cake \$12

Gluten Free

Served With Ice-cream

Sorbet \$12

Served With Raspberry Coulis
Ask House Staff For Flavour