



BREADS

Plain Bread (4 Pieces) 3.00

Garlic Bread (4 Pieces) 5.00

ENTRÉES

Bruschetta 10.00

Crusty Bread Topped w/Ripened Roma Tomatoes, Buffalo Mozzarella, Basil & Extra Virgin Olive Oil

Garlic Prawns 15.00

Tiger Prawns in Garlic & Extra Virgin Olive Oil w/ Napoli Sauce Served w/ Crusty Bread

Sydney Rock Oysters (Natural ½ Doz: 18.00 1 Doz: 32.00)

Antipasto 14.00

Prosciutto, Buffalo Mozzarella, Tomato & Mammoth Olives w/ Crusty Bread

Calamari Fritti 15.00

Fresh Hawkesbury Calamari, Finely Crumbed & Lightly Fried w/ Lemon

Mini Bolognese Arancini (6) 12.00

Rice Balls Filled w/ Bolognese Served w/ Napoli Sauce & Shaved Parmesan

CONTORNI/ SIDES

Insalata Caprese 14.00

Sliced Tomato w/ Buffalo Mozzarella, Fresh Basil & Extra Virgin Olive Oil

Roasted Vegetables 6.00

Variety of Seasonal Vegetables

Garden Salad 8.00

GOURMET BURGERS

All Served w/ Steak Fries 16.50

Steak Sandwich

Scotch Fillet, Cheese, Onions, Lettuce, Tomato & BBQ Sauce

Wagyu Beef Burger

*Wagyu Patty, Cheese, Tomato, Beetroot, Lettuce, Onions
w/ Tomato Sauce & American Mustard*

Chicken Burger

*Chicken Tenderloin, Tomato, Lettuce, Mozzarella, Guacamole
w/ Chilli & Aioli*

Chicken Schnitzel Burger

Crumbed Tenderloin w/ Bacon, Swiss Cheese, Lettuce, Tomato & Mayo

PASTA

Gnocchi Gorgonzola (v) 19.00

Home Made Gnocchi w/ Blue Cheese Cream Sauce

Gnocchi al Pomodoro (v) 19.00

Home Made Gnocchi w/ Napoli Sauce

Tortellini Boscaiola 18.00

Beef Tortellini w/ Bacon, Mushrooms, Shallots & Cream Sauce

Spaghetti Marinara 21.00

w/ Fresh Seafood, White Wine & Napoli Sauce

Penne Arrabiata (v) 12.00

Napoli Sauce w/ Fresh Chilli

Penne Amatriciana 17.00

Bacon, Fresh Chilli w/ Napoli Sauce

Penne Pollo 18.00

Chicken Breast w/ Mushroom & Shallots in a Light & Creamy Tomato Sauce

Spaghetti Bolognese 16.00

Slow Cooked Veal & Pork Ragu

MAINS

Lamb Cutlets 25.00

Crumbed Cutlets (3) w/ Fries & Salad & Side of Gravy

Chicken Parmigiana 22.00

Crumbed Chicken Breast w/ Napoli Sauce & Mozzarella w/ Fries & Salad

Chicken Schnitzel 18.00

Served w/ Chips & Salad

Roast Pork Loin 16.00

Slow Cooked & Served w/ Crispy Crackling & Seasoned Vegetables, Gravy & Apple Sauce

SEAFOOD

Hot Seafood Platter 32.00

(All Items Are Crumbed)

Prawn Cutlets (4), Fish & Calamari & 3 Oysters Served w/ Fries & Tartare Sauce

Garlic Prawns 22.00

Pan Seared Tiger Prawns w/ Roasted Garlic, White Wine & Napoli Sauce, Served w/ Fries

Salmon Grilled 22.00

Served w/ Fries, Salad & Tartare Sauce

MEAT FROM THE GRILL

*All Steaks come with a choice of the following Sauces - **Mushroom, Pepper, Dianne & Gravy***

T-bone Steak (500 Gram) 30.00

Pasture Fed served w/ Steak Fries & Salad

Rib Eye Steak On the Bone 28.00

400 Grams Served w/ Steak Fries & Salad

Veal Cutlet 29.00

300 Grams Milk Fed Veal on the Bone, w/ Rosemary & Served w/ Steak Fries & Salad

Lamb Cutlets (4) 29.00

Tender Marinated Cutlets Served w/ Creamy Mash & Seasonal Greens

Pepper Steak 17.00

Steak (200 grams) w/ Steak Fries & Salad

KIDS MENU (Under 12 Years) 10.00

Chicken Schnitzel w/ Fries
Spaghetti Bolognese
Cheese Burger w/ Fries

PIZZA MENU

Margherita 16.00

Tomato Base w/ Buffalo Mozzarella

Pomodoro 16.00

Double Tomato, Garlic & Oregano

Pepperoni 18.00

Tomato Base w/ Pepperoni & Buffalo Mozzarella

Hawaiian 18.00

Tomato Base w/ Ham & Pineapple & Buffalo Mozzarella

Diavola 19.00

Tomato Base w/ Pepperoni, Olives, Capsicum, Fresh Chilli & Buffalo Mozzarella

Napolitana 20.00

Tomato Base w/ Anchovy, Olives & Buffalo Mozzarella

Capricciosa 21.00

Tomato base w/ Ham, Mushroom, Artichoke, Olives, Anchovy & Buffalo Mozzarella

Supreme 22.00

Tomato Base w/ Ham, Mushroom, Pepperoni, Olives, Capsicum & Buffalo Mozzarella

Please Order & Pay at the Counter