



## MENU

### Pasta

Spaghetti with Italian Sausage in a spicy tomato sugo garlic & braised fennel	15	20
Tortellini veal filled pasta with mushrooms white wine sage in a wild porcini cream and mushroom sauce	15	21
Fettuccini Marinara prawns calamari scallops & mussels tossed in chilli garlic and Napoli sauce with a hint of saffron	16	24

### Hand Made Potato Gnocchi

Vegetarian potato dumplings with roasted pumpkin eggplant capsicum & spinach with a basil parmesan and olive oil pesto	15	21
Chicken & Mushroom potato dumplings field mushroom wild Porcini in a white wine porcini mushroom & Sage sauce	16	22
Slow Braised Pork Belly potato dumplings in a spicy tomato sugo with roasted eggplant garnished with crackling	16	23
Pasta Platter select any 3 Pasta or Gnocchi dishes (per person)	19.50	

### Risotto

Mushroom Sage & Truffle Oil Arborio rice white wine garlic field mushrooms in a wild porcini & mushroom sauce	15	21
Pan Seared Scallops Arborio rice with basil pesto garnished with crispy prosciutto & shaved parmesan	15	23
Marsala Braised Duck Arborio rice with baby peas in duck jus garnished with crispy fried leek	15	23

### Meat

Veal Alla Siciliana Pan Fried served on char-grilled parmesan polenta with cherry tomatoes and a basil pesto		26
Aged Rib-eye Steak (350 gram) marinated in red wine and		

rosemary with potato gratin a radish & rocket salad & a red wine jus 32

## Chicken Fillets

Parmigiana Italiana oven baked breast topped with Napoli sauce  
mozzarella & prosciutto served on caponata 25

Oven Roasted breast on a layer of hand made pan-fried potato  
gnocchi wilted spinach in a porcini & mushroom sauce 26

## Seafood

Fish of The Day

## Cool Summer Salads

Sliced steak on rocket with caponata goats cheese roasted red  
onion and a balsamic & mayonnaise dressing 16.50

Roast Chicken on mixed leaf with fresh asparagus spears roasted red  
capsicum crispy prosciutto & aioli dressing 16.50

Calamari Fritti Lightly fried crumbed thinly sliced calamari rings served  
on wild rocket with a side of aioli dressing 17.50

Marinated Prawns Calamari & Octopus with mixed leaf fresh tomato  
cucumber & a caper vinegarette 18.50

## Sides

Fries Thin style chips 7.00

Roast Potatoes Rosemary & garlic 9.00

Mixed leaf, caponata, roast red capsicum, olives with balsamic  
mayonnaise 10.00

Caprese – sliced fresh tomato mozzarella basil leaves &  
virgin olive oil  
11.50

Rocket goats cheese toasted walnuts roasted red onion  
caper & vinegarette 11.50

## Gourmet Pizza

**Our pizzas are made fresh to order with our house made Napoli sauce and the freshest ingredients**

Roast Pumpkin Spinach & Pine Nut with a basil parmesan & olive oil pesto	12
Margherita: tomato mozzarella oregano & fresh basil	13
Sun dried tomato olives mozzarella Napoli with a basil parmesan and olive oil pesto	14
Char-grilled zucchini roasted pumpkin mozzarella tomato confit garlic fresh basil and pine nuts	15
Prosciutto & marinated artichoke tomato mozzarella wild Rocket & parmesan shavings	16
Char grilled shredded chicken mozzarella tomato pancetta thyme and mushrooms	16
Meatballs home made Italian style in a rich tomato sugo mozzarella and shaved parmesan	17
Chicken & Mushroom mozzarella tomato topped with filed Mushroom wild porcini chicken shaved ham and provolone	17
Meat Lovers: Tomato mozzarella topped with salami shaved ham thinly sliced prosciutto and pancetta	18
Seafood Delight marinated octopus prawns calamari in garlic parsley & white wine with a marinara sauce	19