

# MAIN MENU

LUNCH 12-3

FOOD AVAILABLE ALL DAY

DINNER 6-LATE

## STARTERS

<b>OLIVES</b>	9
Mixed Marinated Olives (V,G)	
<b>ANTIPASTO</b>	25.5
Selection of Cured Meats, Vegetables, Dips and Cheese (V - option) Extra Bread +7.5	
<b>DIPS</b>	21
Spicy Capsicum, Hummus, Tzatziki and Olives with Garlic Pizza (V) Extra Bread +8	
<b>BRUSCHETTA</b>	16.5
Crusty Bread topped with Tomato, Basil, Olive Oil and Balsamic Glaze (V)	
<b>MEATBALLS</b>	18
Veal and Oregano Meatballs with Tomato, Basil and Parmigiano (4)	
<b>ARANCINI WITH AIOLI</b>	17.5
Risotto Balls filled with Fontina and Mushroom (4)(V)	
<b>SAGANAKI</b>	18
Fried Kefalograviera Cheese w/ Lemon	
<b>BAKED AUSTRALIAN SCALLOPS</b>	23.5
Scallops Baked w/ Gremolata Butter & Parmesan Crust (4)	

## SALADS

<b>CAESAR SALAD</b>	21.5
Cos Lettuce, Anchovies, Pancetta, Croutons, Parmesan, Egg & Caesar Dressing (w/chicken +\$5)(GFO)	
<b>TROUT SALAD</b>	28
Seasonal Asparagus & Victorian Trout, Rocket & Summer Greens w/ Citrus Infused Yoghurt Dressing	
<b>WARM CALAMARI SALAD</b>	25.5
Garlic and Pepper crusted Calamari served with Rocket, Gremolata and Aioli (G)	
<b>RUCOLA SALAD</b>	15.5
Rocket, Pear & Shaved Parmesan with Balsamic Reduction (V,G)	

## PASTA

<b>SPAGHETTI PRAWN &amp; CHORIZO</b>	38
Australian Prawn Tails, Chorizo, Candied Lemon, Chilli, Gremolata, Olive Oil	
<b>RIGGATONI POLLO</b>	34
Chicken, Pancetta, Mushroom with a Creamy White Wine and Garlic Sauce	
<b>SPAGHETTI MEATBALLS</b>	30
Veal, Picked Basil, San Marzano Tomato and Parmesan	
<b>PENNE ZUCCA</b>	29
Grilled Butternut Pumpkin, Pumpkin Pesto, Pine Nuts and Rocket (V)	
<b>GNOCCHI LAMB RAGOUT</b>	39
Braised Lamb Shoulder, Picked Basil, San Marzano Tomato and Parmesan	
<b>SPAGHETTI CABORNARA</b>	27
Bacon, Mushroom & a Creamy White Wine Sauce	

## FAVOURITES

<b>FISH &amp; CHIPS</b>	26.5
Beer Battered Barramundi with Chips, Salad and Star Tartare	
<b>CHICKEN SCALLOPINI</b>	34
Chicken Scallopini wrapped in Prosciutto in a Creamy Sage Bianco Sauce on Mash	
<b>CHICKEN SCNITZEL/ PARMIGIANA</b>	25/29
Crumbed Chicken Breast topped W/ Tomato, Ham, Mozzarella, Rocket Salad & Chips	
<b>ROLLED ROAST PORK</b>	22.5
Served w/ Roasted Vegetables, Broccoli, Rich Gravy, Apple Sauce & Crip Pork Crackle	
<b>LAMB CUTLETS</b>	38
Lamb CutLlets (2) served w/ Pesto, Sicilian Greens, Rosemary & Garlic Potatoes (extra lamb cutlet +\$9)	

## FROM THE GRILL

ALL SERVED WITH CHIPS, SALAD OR VEG & GARLIC BUTTER

<b>PORTERHOUSE 350g</b>	39
<b>SCOTCH FILLET 300g</b>	44

### SAUCES (GF)

REEF & BEEF- Prawn & Creamy Garlic Sauce	9
Red Wine Jus	6
Pepper, Mushroom or Gravy	4

### SIDE ORDERS

ALL SIDES 9.5

**Chips**  
**Rocket Salad**  
with Balsamic Glaze  
**Broccoli**  
sautéed with Garlic Butter  
**Roast Mediterranean Vegetables** with Pesto

## DESSERTS AND CAKES

**FLOURLESS ORANGE CAKE**  
With syrup and double cream (GF)

**STICKY DATE PUDDING**  
With Double Cream

**FLOURLESS CHOCOLATE CAKE**  
With double cream (GF)

**LEMON TART**  
Baked Lemon Tart with Double Cream

**AFFOGATTO**  
Vanilla Bean Ice Cream Topped w/ Espresso  
add your choice of Frangelico, Baileys or Kahlua



Please ask about our  
gluten free alternatives

15% surcharge applies on  
public holidays