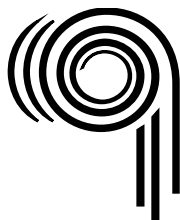




Food & Drinks Menu

SPRITZERS



Aperol Spritz	\$12
Aperol, Prosecco, Soda	
Campari Spritz	\$12
Campari, Prosecco, Soda	
Cynar Spritz	\$12
Cynar, Prosecco, Soda	
Rosso Spritz	\$12
Martini Rosso, Prosecco, Soda	
Bianco Spritz	\$12
Martini Bianco, Prosecco, Soda	

& COCKTAILS

Negroni	\$16
Gin, Vermouth, Campari	
Frozen Daiquiri	\$11
Frozen Fruit Daiquiri, Rum	
Sgroppino	\$10
Lemon Granita, Prosecco, Vodka	
Mocktail	\$8
Frozen Fruit Blend	

Or Ask the Bar for your favourite

BEERS

Draft

Moretti Draft \$12

Bottle

Peroni \$8

Peroni Rossa \$9

Menabrea \$9

Corona \$9

Great Northern \$8

Boags Light \$6

Coldstream Hills Apple Cider \$9

SOFT DRINKS & WATER



S.Pellegrino 500 ml \$6

S.Pellegrino 1l \$9

Panna 0,5l \$6

Panna 1l \$9

Chinotto / Aranciata \$5

Lemonade / \$4

Coke / Diet Coke \$4

Ginger Beer \$5

Fruit Nectar \$5

Juice \$4

SPIRITS

House Basics \$8 Jim Beam, Johnnie Walker Red, Beefeater, Bundaberg, Ruskov
Top Shelf See back of menu

WINE LIST

SPARKLING

		Gl	Btl
NV BORGO SAN LEO <i>Prosecco</i>	(ITA)	\$11	\$36

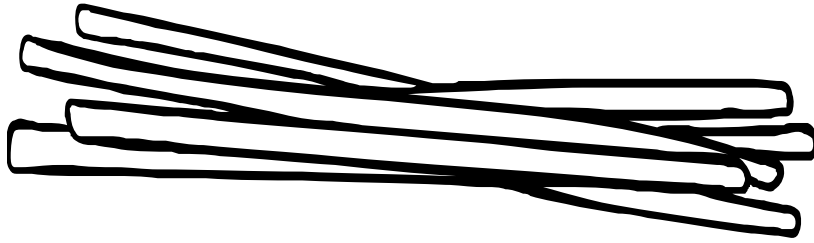
WHITE WINE & ROSÉ

		Gl	½ Lt	Btl
2017 THE LONG PADDOCK <i>Chardonnay</i>	(VIC)	\$10	\$29	\$36
2016 ANTINORI <i>Pinot Bianco</i>	(ITA)	\$11	\$32	\$42
2017 SAINT CLAIR <i>Sauvignon Blanc</i>	(NZ)	\$12	\$35	\$49
2016 SANTA CRISTINA <i>Rosé</i>	(ITA)	\$11	\$32	\$42
2015 BREGANZE <i>Pinot Grigio</i>	(ITA)			\$56
2015 CANTINE PRÀ OTTO <i>Soave</i>	(ITA)			\$72
2017 BLOSSOM HILL <i>Moscato</i>	(SA)			\$28

RED WINE

		Gl	½ Lt	Btl
2017 EARTHWORKS <i>Shiraz</i>	(SA)	\$10	\$29	\$38
2015 BLEASDALE Cabernet Sauvignon	(SA)	\$11	\$32	\$42
2014 SANTA CRISTINA <i>Sangiovese</i>	(ITA)	\$11	\$32	\$42
2015 TARRAWARRA <i>Pinot Noir</i>	(VIC)			\$58
2014 ANTINORI PEPPOLI <i>Chianti</i>	(ITA)			\$75

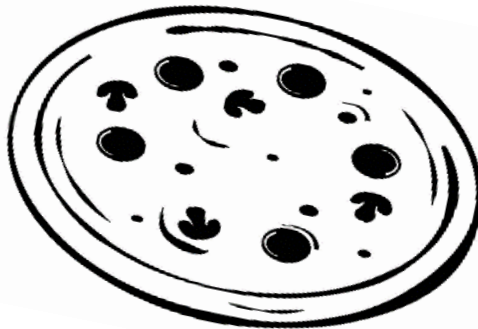
**TODAY`S
CHEF SPECIALS**



SPAGHETTI ALLA CARBONARA

Crispy Pancetta, egg yolks, parmesan and pecorino cheese, black pepper \$29

**BIG PIZZA
(12 inch)**



PIZZA VEGETARIANA

Roasted Vegetables, Napoli, Feta and Mozzarella \$24

PIZZA BLUE LOVERS

Blue Cheese, Pepperoni, Mozzarella & Garlic Oil \$ 24

ENTRÉE

TO START

GARLIC BREAD	\$ 8
<i>OLIVE E GRISSINI</i> Marinated mixed Olives with Bread sticks	\$ 9
<i>BRUSCHETTA</i> Tomato salsa, Ricotta, Basil	\$12

SIDES

<i>PATATINE</i> Potato fries, Tomato sauce	\$ 7
<i>ROCKET SALAD</i> Shaved Parmesan, Balsamic vinaigrette	\$ 8

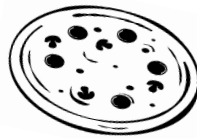
KIDS MENU

<i>KIDS PASTA</i> Spaghetti/Penne Napoli/Bolognese	\$12
<i>SCHNITZEL (Pork)</i> Pork Schnitzel with Chips & Tomato Sauce	\$12

ENTRÉE & MAINS

	E	M
<i>ARANCINI</i> Mozzarella & Peas Rice Balls with Napoli Sauce		\$14
<i>PANZEROTTO</i> Fried Pizza filled with Ricotta, Prosciutto, Mozzarella served with Napoli sauce		\$16
<i>POLPETTINE</i> Beef Meatballs in sauce, grilled Bread	\$13	\$25
<i>COZZE</i> Mussels, Tomato, Garlic, grilled Bread	\$15	\$26
<i>CALAMARI FRITTI</i> Salt&Pepper Squid & Aioli	\$15	\$26
<i>COTOLETTA e PATATINE</i> Pork Schnitzel, served with Lemon & Fries		\$28

(GOURMET STYLE 9 INCH)



MINI PIZZA

Gluten free base +\$2
Not suitable for Coeliac Sorry

<i>AGLIO</i> Garlic Oil & Rosemary salt	\$11
<i>MARGHERITA</i> Tomato, Mozzarella, Basil	\$16
<i>CAMPANA</i> Tomato, Anchovies, Capers, Olives	\$17
<i>PICCANTE</i> Tomato, Mozzarella, Pepperoni Salami, Chili Flakes	\$19
<i>ORTOLANA</i> Tomato, Roasted Vegetables, Olives, Capers	\$19
<i>ESTIVA</i> Tomato, Buffalo Mozzarella, Rocket, Shaved Parmesan	\$21

<i>4CHEESES</i> Tomato, Mozzarella, Ricotta, Gorgonzola, Parmesan	\$22
<i>POLLO</i> Pesto, Mozzarella, Grilled Chicken, Feta, Mushrooms	\$22
<i>MEATLOVER</i> Tomato, Salami, Pancetta, Meatballs, Mozzarella	\$23
<i>DIVINA</i> Pesto, Mozzarella, Ricotta, Smoked Salmon, Capers, Rocket	\$24
<i>MARINARA</i> Tomato, Garlic, Chilli, Mix Seafood	\$25

PASTA

STEP 1: Pick your sauce

TRADITIONAL

<i>NAPOLI</i>	\$19
Roma Tomato, Garlic, Onion, Basil & Parmesan	
<i>BOLOGNESE</i>	\$22
Pork & Beef Mince braised in a Tomato & Red Wine Sauce & Parmesan	
<i>AMATRICIANA</i>	\$23
Napoli, Chilli, Pancetta, Onions & Pecorino	
<i>BASIL PESTO</i>	\$23
Basil, Garlic, Pine Nuts, Extra Virgin Olive Oil & Parmesan	
<i>BOSCAIOLA</i>	\$25
Cream, Mushrooms, Roasted Chicken, Rosemary & Parmesan	




GOURMET

<i>RAGÙ AGNELLO</i>	\$27
Braised Lamb Shoulder, Feta, Parmesan & Rosemary	
<i>MEDITERRANEA</i>	\$25
Vegetables, Ricotta, Tomato Salsa & Parmesan	
<i>CARNIVORA</i>	\$28
Bolognese, Lamb, Pancetta, Meatballs & Parmesan	
<i>SALMONE</i>	\$28
Cream, Smoked Salmon, Capers & Caramelised Onion	
<i>MARINARA AL CARTOCCIO</i>	\$31
Tomato, Mussels, Marinara Mix baked in a Paper Parcel	

STEP 2: Select your pasta

DRY PASTA

(included) 

<i>SPAGHETTI</i>	
<i>MACCHERONI</i>	
<i>PENNE</i>	

DIETARY FRIENDLY

+\$2 

GLUTEN FREE

PASTA FRESCA (Home Made) +\$3

FETTUCINE



FUSILLI



SPECIAL PASTA

+\$4 

TORTELLONI

RICOTTA SPINACH



GNOCCHI (Home Made)



BAKED PASTA SPECIALTY

<i>LASAGNE</i>	\$26
Béchamel, Bolognese & Parmesan	
<i>MAC & 4 CHEESES</i>	\$26
Gorgonzola, Ricotta, Mozzarella & Parmesan	
<i>GNOCCHI SORRENTINA</i>	\$28
Napoli, Basil, Buffalo Mozzarella & Parmesan	

PASTA & PIZZA ADD ONS

\$1 Tomato Salsa, Onion, Mozzarella, Ricotta, Olives.

\$2 Roasted Vegetables, Mushrooms, Pesto, Anchovies, Parmesan, Pecorino Cheese.

\$3 Chorizo, Pancetta, Chicken, Buffalo Mozzarella, Feta, Gorgonzola.

DESSERT

TIRAMISU \$12
Italian Trifle, Mascarpone, Coffee Savoiardi, Liquor

TARTUFO \$16
Hazelnut and Chocolate Ice Cream rolled in Chocolate served with your choice of Frangelico, Kahlua Bails

GELATO AFFOGATO \$12
Vanilla Ice Cream served with Coffee
add your choice of Frangelico, Kahlua Bails with Liq \$16

PIZZELLA BANANA NUTELLA E COCCO \$16
Pizza, Nutella, Toasted Coconut and Banana

ICE CREAM (SCOOP) \$5
Vanilla or Coconut

POST DINNER

COFFEE	\$4.5	TEA	\$ 4
Grappa	\$12	Limoncello	\$10
Averna	\$9	Frangelico	\$10
Amaretto	\$9	Ramos Porto	\$9
Cynar	\$9	Bailey's	\$9
Montenegro	\$10	Hennessey	\$11
Fernet	\$10	Benedictine	\$11

TOP SHELF SPIRITS

Jack Daniels	\$9	Johnnie Black	\$10	Gin Plymouth	\$10
Wild Turkey	\$10	Auchentoshan	\$12	Gin Four Pillar	\$10
Makers Mark	\$10	Talisker	\$10	Grey Goose	\$10
1776 Bourbon	\$10	Rittenhouse	\$12	Bacardi 8 Años	\$12
Jimador	\$8	Jimador Dark	\$9		
Tequila Cazadores	\$10	Cazadores Añejo	\$12		