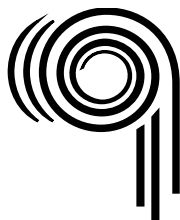




**Food & Drinks Menu**

## SPRITZERS



## & COCKTAILS

**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

**Negroni** \$16

Gin, Vermouth, Campari

**Frozen Daiquiri** \$11

Frozen Fruit Daiquiri

**Sgroppino** \$10

Lemon Granita, Prosecco, Vodka

**Moktail** \$8

Mix Fruit, frozen

*Or Ask the bar for your favourite....*

## BEERS

### Draft

Moretti Draft \$8 \$12

### Bottle

Peroni \$8

Peroni Rossa \$9

Menabrea \$9

Corona \$9

Great Northern \$8

Boags Light \$6

Apple with Pear Cider \$9

Negra Modelo \$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 \$ 8

Top Shelf \$ back of menu



## WINE LIST

### SPARKLING

|                           |       | <b>gl</b> | <b>Btl</b> |
|---------------------------|-------|-----------|------------|
| NV Borgo San Leo Prosecco | (ITA) | \$11      | \$36       |

### WHITE WINE

|  |         | <b>gl</b> | <b>1/2lt</b> | <b>Btl</b> |
|--|---------|-----------|--------------|------------|
| 2017 Rothbury Chardonnay                   | (VIC)   | \$9       | \$26         | \$32       |
| 2017 821 South Sauv Blanc                  | (NZ)    | \$10      | \$29         | \$36       |
| 2016 Truvee Pinot Grigio                   | (SA)    | \$9       | \$26         | \$32       |
| 2017 The Long Paddock Chardonnay           | (VIC)   |           |              | \$36       |
| 2016 Saint Clair Origin Sav Blanc          | (NZ)    |           |              | \$47       |
| 2015 Alamos Torreontes                     | (ARG)   |           |              | \$43       |
| 2015 Breganze Pinot Grigio                 | (ITA)   |           |              | \$56       |
| 2017 Blossoming Moscato                    | (SA)    |           |              | \$28       |
| 2015 Cantine Prà Soave Classico 'Otto' DOC | (ITA)   |           |              | \$72       |
| 2016 Villa Antinori Bianco Toscana IGT     | (ITA)   |           |              | \$42       |
| 2015 Conde Botega Rose'                    | (SPAIN) |           |              | \$37       |

### RED WINE

|  |         | <b>gl</b> | <b>1/2lt</b> | <b>Btl</b> |
|--|---------|-----------|--------------|------------|
| 2015 Little Berry Shiraz                     | (SA)    | \$11      | \$32         | \$42       |
| 2016 Pepperjack Shiraz Barossa               | (WA)    |           |              | \$47       |
| 2014 Bleasdale Mulberry Tree cab sav SA      | (SA)    | \$11      | \$32         | \$42       |
| 2014 Antinori Santa Cristina IGT San Giovese | (ITA)   | \$11      | \$32         | \$42       |
| 2015 TarraWarra Estate VIC                   | (VIC)   |           |              | \$58       |
| 2014 Antinori Peppoli Chianti Classico DOCG  | (ITA)   |           |              | \$75       |
| 2012 Ventisquero Cab Sauv                    | (CHILE) |           |              | \$58       |
| 2016 Cape Shank Pinot Noir                   | (VIC)   |           |              | \$38       |

# MENU

## TO START

*BRUSCHETTA* \$12  
Tomato salsa, Ricotta, Basil

*OLIVE E GRISSINI* \$ 9  
Marinated mixed olives with Bread sticks

## ENTRÉE & MAINS e m

*ARANCINI* \$12  
Pumpkin sage & Parmesan rice balls

*PANZEROTTO* \$13  
Fried Pizza filled with Ricotta, Prosciutto, Mozzarella served with Napoli sauce

*POLPETTINE* \$13 \$25  
Beef meatballs in sauce, Grilled Bread

*FRITTO MISTO* \$16 \$28  
Calamari Prawns Fish aioli

*COZZE* \$15 \$26  
Mussels, tomato, garlic and chilly, Grilled bread

*COTOLETTA e PATATINE* \$28  
Pork Schnitzel, served with lemon and fries

## BAKED PASTA SPECIALTY

*LASAGNE* \$25  
Béchamel, Bolognese & parmesan

*MAC & 4 CHEESES* \$26  
Parmesan, Mozzarella, Gorgonzola, Ricotta,

*GNOCCH SORRENTINA* \$26  
Napoli, Basil, Buffalo Mozzarella, Parmesan

## SIDES

*PATATINE* \$ 7  
Potato fries, tomato sauce

*ROCKET SALAD* \$ 8  
Shaved parmesan, Balsamic vinaigrette

## KIDS MENU

*KIDS PASTA* \$10  
Spaghetti/Penne Napoli/Bolognese

*CHICKEN NUGGETS* \$12  
Served with Chips and Tomato Sauce



## MINI PIZZA

Gluten free base +\$2

*AGLIO* \$ 9  
Garlic Oil & Rosemary salt

*MARGHERITA* \$13  
Tomato, Mozzarella, Basil

*CAMPANA* \$14  
Tomato, Anchovies, Capers, Olives

*PICCANTE* \$16  
Tomato, Mozzarella, Spicy Chorizo, Chili Flakes

*ORTOLANA* \$16  
Tomato, Roasted Vegetables, Olives, Capers

*ESTIVA* \$17  
Tomato, Buffalo Mozzarella, Rocket, Shaved parmesan

*CHEESE LOVERS* \$18  
Tomato, Mozzarella, Ricotta, Gorgonzola, Parmesan

*MEATLOVER* \$19  
Bolognese, Chorizo, Pancetta, Meatballs, Mozzarella

*POLLO* \$18  
Pesto,, Mozzarella, Grilled Chicken, Feta, Mushrooms

*DIVINA* \$19  
Pesto, Mozzarella, Ricotta, Smoked Salmon, Capers, Rocket

*MARINARA* \$21  
Tomato, garlic, chilly, mix seafood

# PASTA

## STEP 1: Pick your sauce

## STEP 2: Select your pasta

### TRADITIONAL

*NAPOLI* \$18  
Roma Tomato, Garlic, Onion, Basil

*BOLOGNESE* \$19  
Pork & Beef Mince braised in a Tomato & Red Wine Sauce

*AMATRICIANA* \$21  
Napoli, Chilly, Pancetta, Onions, Pecorino

*BASIL PESTO* \$22  
Basil, Parmesan, Garlic, Pine Nuts  
Extra Virgin Olive Oil

*BOSCAIOLA* \$23  
Cream, Garlic, Mushrooms  
Rosemary Chicken

### GOURMET

*RAGU' AGNELLO* \$26  
Braised Lamb Shoulder, Feta, Rosemary

*MEDITERRANEA* \$24  
Veg Ratatouille, Ricotta, Tomato Salsa

*CARNIVORA* \$26  
Bolognese, Chorizo, Pancetta, Meatballs

*SALMONE* \$27  
Cream, smoked salmon, capers  
caramelised onion

*MARINARA AL CARTOCCIO* \$29  
Tomato, Mussels, Marinara Mix baked in a  
Paper Parcel

### STANDARD PASTA ( \$ included)

*SPAGHETTI* 

*MACCHERONI* 

*PENNE* 

### HEALTH FRIENDLY +\$2

*GLUTEN FREE*

*VEGETABLE SPAGHETTI*

### PASTA FRESCA +\$3

*FETTUCINE* 

*FUSILLI* 

### SPECIAL PASTA +\$4

*TORTELLONI*  
*RICOTTA SPINACH* 

*GNOCCHI* 

## PASTA & PIZZA ADD ONS

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

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

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

## DESSERT

|   |      |      |
|---|------|------|
| <b>TIRAMISU</b>   | \$12 |      |
| Italian Trifle, mascarpone, coffee Savoiardi, Liquor  |      |      |
| <b>PANNACOTTA</b>   | \$11 |      |
| Lime & Passionfruit Pannacotta, biscotti  |      |      |
| <b>TARTUFO AFFOGATO</b>   | \$16 |      |
| Hazelnut and chocolate ice cream rolled in chocolate and served with your choice of Frangelico, Kahlua Bailys |      |      |
| <b>GELATO AFFOGATO</b>  | \$12 | \$16 |
| Vanilla Ice cream served with coffee and biscotti served with yYour choice of Frangelico, Kahlua Bailys       |      |      |
| <b>PIZZELLA BANANA NUTELLA E COCCO</b>  | \$14 |      |
| Pizza, Nutella, Toasted coconut and Banana  |      |      |
| <b>ICE CREAM (SCOOP)</b>  | \$5  |      |
| Vanilla Ice cream or Coconut  |      |      |

## POST DINNER

|                |       |            |      |
|----------------|-------|------------|------|
| Coffe          | \$4.5 | TEA        | \$ 4 |
| Grappa         | \$12  | Limoncello | \$10 |
| Don Benedectin | \$11  | Hennesie   | \$11 |
| Amaretto       | \$ 9  | Montenegro | \$ 9 |
| Ramos Porto    | \$ 9  | Frangelico | \$10 |
| Fernet         | \$10  | Bayleys    | \$ 9 |
| Cynar          | \$ 9  | Averna     | \$ 9 |

## TOP SHELF SPIRITS

|                |       |            |      |
|----------------|-------|------------|------|
| Coffe          | \$4.5 | TEA        | \$ 4 |
| Grappa         | \$12  | Limoncello | \$10 |
| Don Benedectin | \$11  | Hennesie   | \$11 |
| Amaretto       | \$ 9  | Montenegro | \$ 9 |
| Ramos Porto    | \$ 9  | Frangelico | \$10 |
| Fernet         | \$10  | Bayleys    | \$ 9 |
| Cynar          | \$ 9  | Averna     | \$ 9 |

## DESSERT

|   |           |
|---|-----------|
| <b>TIRAMISU</b>   | \$12      |
| Italian Trifle, mascarpone, coffee Savoiardi, Liquor  |           |
| <b>PANNACOTTA</b>   | \$11      |
| Lime & Passionfruit Pannacotta, biscotti  |           |
| <b>TARTUFO AFFOGATO</b>   | \$16      |
| Hazelnut and chocolate ice cream rolled in chocolate and served with your choice of Frangelico, Kahlua Bailys |           |
| <b>GELATO AFFOGATO</b>  | \$12 \$16 |
| Vanilla Ice cream served with coffee and biscotti served with yYour choice of Frangelico, Kahlua Bailys       |           |
| <b>PIZZELLA BANANA NUTELLA E COCCO</b>  | \$14      |
| Pizza, Nutella, Toasted coconut and Banana  |           |
| <b>ICE CREAM (SCOOP)</b>  | \$5       |
| Vanilla Ice cream or Coconut  |           |

## POST DINNER

|                |       |            |      |
|----------------|-------|------------|------|
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| Fernet         | \$10  | Bayleys    | \$9  |
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| Fernet         | \$10  | Bayleys    | \$9  |
| Cynar          | \$9   | Averna     | \$9  |