

# Antipasti

## Starters

### Dipping Bread

Crusty Bread, Olive Oil, Balsamic Vinegar, Olive Dip, Basil Pesto

\$12

### Bruschetta

Italian Sourdough, Heirloom Cherry Tomatoes, Oregano, Olive Oil

\$12

### Olives

Crusty Bread, House Marinated Olives

\$13

### Garlic Bread

Crusty Bread, Garlic & Parsley Butter

\$8

### Arancini

Mozzarella Arancini, Tomato Sugo, Parmesan

\$17

### Calamari

Calamari, Lemon, Aioli

\$22

### Tasmanian Scallops

Tasmanian Scallops, Corn Puree, Crispy Pancetta

\$23

### Mussels

Mussels, Chilli, Parsley, Tomato Sugo, Crusty Bread

\$21

### Italian Prawns

Italian Marinated Prawns, Garlic, Parsley, Cherry Tomatoes, Tomato Sugo,  
Crusty Bread

\$24

### Sydney Rock Oysters ½ Dozen or Dozen

Natural W/ Lemon and Mignonette

\$24 H/\$45 Doz

\$48 Mixed Doz

Kilpatrick

Mornay

### Italian Antipasto Board to Share

House Marinated Olives, Buffalo Mozzarella, Parmesan, Italian Salami, San Danielle  
Prosciutto, Mortadella, Marinated Vegetables, Crusty Bread

\$34



## Pasta e Risotto



<b>Aglione e Olio</b> Spaghetti, Olive Oil, Garlic, Cherry Tomatoes, Parsley, Chilli, Parmesan	\$26
<b>Bolognese</b> Fettuccini, Bolognese Ragu, Parmesan	\$28
<b>Pasta Di Mare</b> Spaghetti, Vongole, Prawns, Garlic, Parsley, Chardonnay	\$35
<b>Rosa Boscaiola</b> Penne, Pancetta, Mushrooms, Chicken, Parsley, Pink Sugo	\$30
<b>Lasagne</b>	\$26
<b>Pasta Marinara</b> Fettuccini, Mussels, Calamari, Prawns, Baby Octopus, Tomato Sugo	\$34
<b>Lamb Ragu</b> Penne, 8hr Lamb Ragu, Chilli, Ricotta	\$33
<b>Pasta Scampi</b> Fettuccini, Scampi, Cherry Tomatoes, Chilli, Sherry, Pink Sugo	\$36
<b>Gnocchi Alla Sorrentina</b> House Made Gnocchi, Tomato Sugo, Buffalo Mozzarella, Basil	\$33
<b>Gnocchi Quattro Formaggi</b> House Made Gnocchi, Tallegio, Gorgonzola, Parmesan, Fontina	\$34
<b>Risotto Porcini</b> Arborio Rice, Porcini Mushroom, Pistachio, Parmesan	\$33
<b>Risotto Marinara</b> Arborio Rice, Mussels, Calamari, Prawns, Baby Octopus, Tomato Sugo	\$34





## Piatti Principali

### Main Course

**Crumbed Veal** \$37  
Parmesan Crumbed Veal, Potato Puree, Broccolini, Rocket, Parmesan

**Veal Scaloppine** \$39  
Veal Scaloppine, King Prawns, Creamy Pinot Grigio Sauce, Broccolini, Potato Puree

**Osso Buco** \$35  
Braised Osso Buco, Potato Puree, Buttered Peas, Toasted Broccolini

**Tuscan Chicken** \$34  
Marinated & Chargrilled Half Chicken, Asparagus, Crispy Chat Potatoes, Lemon Oregano Dressing

**Porchetta** \$36  
Marinated & Rolled Crispy Australian Pork Belly, Sage, Garlic, Potato Puree, Asparagus, Pan Jus

**Eye Fillet** \$37  
300g Eye Fillet MB 2+, Potato Puree, Broccolini, Rocket & Parmesan Salad

**Scotch Fillet** \$42  
350g Yearling Grain Fed Scotch Fillet, Rosemary Butter, Asparagus, Crispy Chat Potatoes


**Terra E Mare** \$51  
300g Eye Fillet MB 2+, Australian King Prawns, Beurre Blanc, Toasted Broccolini, Crispy Chat Potatoes

**Zuppa Di Mare** \$48  
Blue Swimmer Crab, King Prawns, Calamari, Fish, Mussels, Baby Octopus, Seafood Bisque

**Market Fish** MP

**Grilled Scampi** \$58  
Grilled Scampi, Sherry, Parsley Butter, Lemon, White Wine, Herb Risotto

**Seafood Platter for Two** \$140  
Natural Oysters, Char Grilled King Prawns, Grilled Market Fish, Crispy Squid, Mussels in Tomato Sugo, Scampi, Octopus Salad, Lemon, Chips, Italian Salad





## Insalate, Sughì e Contorni

Salads, Sauces & Sides

<b>Bowl Of Chips</b>	<b>\$9</b>
<b>Mixed Roasted Vegetables</b>	<b>\$9</b>
<b>Mushroom, Diane, Pepper Sauces</b>	<b>\$4</b>
<b>Caprese Salad</b> Heirloom Tomatoes, Buffalo Mozzarella, Basil, Olive Oil	<b>\$15</b>
<b>Rocket Salad</b> Rocket, Parmesan, Onion	<b>\$10</b>
<b>Italian Salad</b> Cos Lettuce, Tomato, Onion, Olives, Cucumber, Bocconcini	<b>\$14</b>

## Bambini

**Kid's Choices (12 years and under)** **\$16**  
**Includes One Free Drink & Scoop of Ice Cream**

Pasta Bolognese  
Pasta Napolitano  
Chicken Schnitzel & Chips  
Steak & Chips  
Lasagna





## Dolce

### Desserts

<b>House made Tiramisu</b>	<b>\$17</b>
Coffee Soaked Savoiardi Biscuits, Mascarpone Crème, Cocoa, Strawberry	
<b>Classic Crème Brule</b>	<b>\$16</b>
Rich Baked Vanilla Custard, Caramelised Sugar, Fresh Berries	
<b>Affogato</b>	<b>\$13</b>
Vanilla Gelato, Coffee, Frangelico	
<b>House made Cannoli</b>	<b>\$4 for One</b>
Ricotta, Chocolate, Vanilla	<b>\$11 for Three</b>
<b>Panacotta</b>	<b>\$16</b>
Vanilla Panacotta, Macadamia Crumb, Fresh Berries	
<b>Lemon Tart</b>	<b>\$17</b>
Lemon Tart, Italian Meringue, Fresh Berries	
<b>Gelato</b>	<b>\$6</b>
Vanilla, Chocolate, Mango, Salted Caramel, Nutella, Pistachio	

## Coffee, Liqueurs & Ports

<b>Coffee</b>	
White	<b>\$4</b>
Black	<b>\$3.5</b>
Tea/Herbal Tea	<b>\$3.5</b>
<b>Liqueurs</b>	
Baileys	<b>\$14</b>
Tia Maria	<b>\$14</b>
Sambuca	<b>\$14</b>
Drambuie	<b>\$14</b>
<b>Ports</b>	
McWilliams Hanwood 12 YO Tawny Port	<b>\$7</b>
Galway Pipe Port	<b>\$8</b>
McWilliams Hanwood Classic Muscat	<b>\$6</b>
Penfolds Grandfather Port	<b>\$16</b>
Dows 10YO	<b>\$10</b>

