

Pane Bread

DIPPING BREAD Olive oil, basil pesto, olive tapenade, Turkish bread. 12

GARLIC BREAD 7

STONE BAKED BREAD Olive oil, balsamic. 3

TOMATO BRUSCHETTA 12

Gluten free bread add 3

OLIVES Flamed Sambuca, chili, bread. 9

Prime Entrees

SZECHUAN SOFT SHELL CRAB aioli. 20

SCALLOPS Cauliflower puree, walnuts, parmigiano. 21

ZUCCHINI FLOWERS Ricotta, fetta, spinach. 21

POLPETTE DI CARNE Traditional meat balls, tomato sugo. 17

ARANCINI Provolone, semi dried tomatoes, romesco. 17

CALAMARI Lightly fried, aioli. 20

COZZE Mussels, garlic, tomato sugo. 20

GAMBERONI Creamy garlic prawns, rice. 21

OSTRICHE Oysters dozen or half Natural w lemon & mignonette. 21/32

Kilpatrick. 24/38

Mornay. 24/38

Biviano. Caviar, smoked salmon, crème fraiche. 25/38

Mixed dozen. 42



Pasta

- POLPETTE SPAGETTI** Meatballs, tomato sugo. 24
- ALOLIO** Spaghetti, Prawns, bacon, cherry tomatoes, olives. 29
- FETTUCCINI SCAMPI** Scampi, cream, sherry, tomato sugo. 34
- FUNGHI** Penne, mushrooms, spinach, cream, fetta. 26
- GNOCCHI** Chorizo, pumpkin, almonds, rosemary butter. 27
- BOLOGNESE** Spaghetti. 24
- COMPLETO** Fettuccini, veal, chicken, prawns, bacon, snow peas, cream, tomato sugo. 29
- CARBONARA** Fettuccini, bacon, cream, egg, parmigiano. 25
- MARINARA** Market seafood, EVO, garlic, spaghetti, tomato sugo. 29
- WINDSOR** Penne, chicken, mushrooms, cashew nuts, avocado, brandy, cream, tomato sugo. 29
- GAMBERI** Spaghetti, prawns, fresh tomato, snow peas, EVO, garlic, tomato sugo. 29
- HANNAS** Penne, chicken, pine nuts, sundried tomatoes, spinach, pesto, cream. 29
- LASAGNE** Homemade beef lasagne. 26
- Gluten free. Penne. 3*

Risotto

- POLLO** Chicken, mushrooms, basil pesto, pine nuts, parmigiano. 29
- MARINARA** Market seafood, EVO, garlic, tomato sugo. 32
- VEGETARIAN** Pumpkin, spinach, tomato, feta cheese. 28

Centerni -- Sides

- Chips. Aioli 9 Mixed greens. 8 Rocket, pear, parmigiano salad. 8
- Chat potatoes. Garlic, rosemary. 9
- Italian salad. Tomato, cucumber, onion, olives, capsicum, ice burg. 8



Seconde - Mains

COTOLETTA Crumbed veal, pan fried, prosciutto, rocket, lemon, parmigiano, chat potatoes. 34

VEAL PARMIGIANA Egg plant, bocconcini, creamy tomato sauce, chat potato. 34

SCALOPPINI OSCAR Veal, king prawns, asparagus, cream, brandy, chat potato, seasonal vegetables. 36

SCALOPPINI FUNGHI Veal, mushrooms, white wine, cream, chat potato, seasonal vegetables. 35

PESCE Market fish. 36

LAMB SHOULDER Marsala tomato jus, mash, greens. 35

POLLO BOSCAIOLA Chicken breast, bacon, mushrooms, cream, chat potatoes, seasonal vegetables. 35

POLLO GENOVESE Chicken breast, prawns, pesto, pine nuts, cream, chat potatoes, seasonal vegetables. 34

ZUPPA DEL MARE Blue swimmer crab, king prawns, calamari, fish, mussels, seafood bisque. 46

LEMON SOLE Flower dusted pan fried, sage butter, chips, salad. 32

SEAFOOD PLATTER FOR TWO Chilled, oysters, smoked salmon, prawns. Prawn cutlets, calamari, mussels tomato sugo, grilled scampi, bbq king prawns, fish of the day. Served with chips & salad. (24 hours notice required). 130

Alla Griglia

from the Grill

EYE FILLET 250g Potato puree, spinach, mushroom sauce. 36

SCOTCH FILLET 300g Herb butter, sweet potato mash, spinach. 42

TERRA E MARE 250g Eye fillet, king prawns, cream, brandy, tomato sugo, spinach, potato puree. 49

GAMBERONI King prawns, sherry butter, herb/lemon risotto. 49

SCAMPI Grilled, sherry butter, herb/lemon risotto. 58

