



BREADS (Pane)

Warm bread	5.5
Pizza Bread Pizza base w tomato sauce, herbs and garlic oil	7.9
	With cheese add 2.0
Garlic Bread Home made garlic bread	7.9
Ciabatta Warm ciabatta served w balsamic reduction & olive oil	7.9
Bruschetta Pizza base w diced fresh tomato and basil, spanish onion, olive oil-reduced balsamic vinegar	11.9

ENTREES (Antipasti)

V Minestrone Italian style vegetable soup	9.9
V Mini Antipasto Fetta cheese, sun-dried tomatoes, olives and caramelised onion	12.9
Antipasto for 2 Fetta, olives, prosciutto, bocconcini & sun-dried tomatoes & caramelised onion	24.9
V Caprese Salad Bocconcini, fresh tomatoes & basil drizzled w olive oil & balsamic reduction	14.9
V Mushrooms stuffed with camembert cheese, lightly crumbed served on a bed of napoli sauce	15.9
V Calamari Scored cuts of fried calamari served w lemon & garlic aioli	16.9
Lambs Brains Crumbed & topped w a pepper sauce	16.9
Octopus Grilled , Marinated and grilled with a side of house made sweet chilli-Napoli sauce	16.9
Entrée Mussels Fresh black mussels served in a spicynapoli sauce w crusty bread	16.9
Entrée Scallops Scallops w creamy garlic sauce	16.9
Oysters	Half Doz
Natural	16.5 27.5
Kilpatrick Grilled w our special kilpatrick sauce	17.9 29.9
Elston Grilled w olive oil + chilli	17.9 29.9

KIDS MENU – Bambini (under 12)

Spaghetti w bolognese, napoli or carbonara sauce	10.5
Chicken & Chips crumbed chicken breast (no nuggets)	10.5
Fish & Chips crumbed fillet of fish (no nuggets)	10.5
Kids Chips	5.5

SIDE DISHES (Contorni)

V Rocket & Parmesan Salad Rocket & shaved parmesan w our house made vinaigrette	11.9
V Caprese Salad Fresh tomato, basil & bocconcini drizzled w olive oil-reduced balsamic vinegar	14.9
V Garden Salad Fresh garden salad with our house made vinaigrette	10.9
V Greek Salad Fresh garden salad topped w fetta cheese & our house made vinaigrette	11.9
Caesar Salad Cos, croutons, crispy bacon & parmesan tossed in our caesar dressing	13.9
Add grilled chicken, prawns or octopus to any salad	8.9
Bowl of seasonal vegetables	7.9
Fries & Aioli with our made on premises garlic aioli	6.5

STEAK & LAMB (Carne)

Eye fillet (280-300g) served with seasonal vegetables	
Sauces	
Griglia (no sauce)	31.9
Funghi wild mushrooms & red wine jus	34.9
Pepato rich pepper sauce	34.9
Dianne traditional dianne sauce	32.9
Del Mare grilled moreton bay bug meat, prawns & scored calamari w white wine, olive oil & garlic cream sauce	42.9
Tender Lamb Rump w rosemary mash, seasonal vegetables, with bacon, mushroom & red wine jus	33.9

VEAL OR CHICKEN SCALLOPINI (Pollo e Vitello)

Served w seasonal vegetables	
Sauces	
Alfresco Prawns, spinach & avocado in a pink sauce	29.9
Zingara Prawns & mushrooms in a white wine & cream sauce	29.9
Amalfi Topped w spinach, bocconcini & napoli sauce	29.5
Funghi Mushrooms in a white wine & cream sauce	28.5
Piccante Green peppercorns w a light cream sauce	28.5
Parmigiana Crumbed veal or chicken topped w napoli sauce & mozzarella	28.5
Schnitzel & Spaghetti Bolognese as it reads, (No Vegetables w meal)	28.5
Schnitzel with Salad or Vegetables	25.9

SEAFOOD (Frutti Di Mare)

Seafood Ragù – our Signature seafood dish, combination of bug, prawn, calamari, octopus, prawns, scallops in a rich tomato sauce w crusty Italian bread on the side	42.9
Wild Barramundi Oven baked with lemon butter sauce and salad	32.9
Garlic Prawns Served on a bed of rice and salad w garlic cream & white wine sauce	32.9
Moreton Bay Bugs Fresh moreton bay bugs grilled and served on a bed of rice w salad w choice of chilli plum, garlic oil, garlic napoli or garlic cream sauce	49.9
Mussels Fresh black mussels served in a spicy napoli sauce w crusty bread	25.9
Calamari With our house made aioli sauce and salad	25.9
Octopus Marinated and grilled with a side of house made sweet chilli-Napoli sauce	25.9
Scallops Scallops in a garlic cream sauce served on a bed of rice and salad	29.9

V denotes Vegetarian options