

entrees

GARLIC & CHEESE PIZZA . . . 19.50

serves eight (v),(vgo),(gfo)

RUSTIC BRUSCHETTA . . . 16.90

toasted ciabatta bread
topped with tomato, basil, red
onion, and balsamic glaze
(serves three) (v)

CAULIFLOWER POPS . . . 16.90

crispy cauliflower florets
served with hummus (v), (vgo)

ARANCINI BALLS . . . 19.50

filled with mushroom,
mozzarella & herbs, served
with your choice: truffle aioli
or napoletana sauce (serves
two) (v)
+ extra ball \$7

TRIO OF DIPS . . . 19.50

house-made dips served with
warm pita bread (v)

LEMON PEPPER . . . 19.50

CALAMARI

lightly fried squid
seasoned with lemon zest
and cracked pepper,
served with tartare sauce
(gfo - grilled)

CHILLI GARLIC . . . 24.90

PRAWNS

six sautéed prawns in
creamy garlic sauce served
with toasted ciabatta
bread

SOUTHERN FRIED . . . 19.50

CHICKEN

three crispy chicken
tenders served with
chipotle mayo
(gfo - grilled)

saucés

peppercorn gravy . . . 4.50

mushroom gravy . . . 4.50

garlic butter . . . 4.50

red wine jus . . . 4.50

siracha mayo . . . 3.50

chilli oil . . . 2.00

tomato sauce . . . 0

aioli . . . 3.50

bbq sauce . . . 3.50

sweet chilli . . . 3.50

sour cream . . . 3.50

gaucamole . . . 3.50

mains

BUTTER CHICKEN CURRY . . 31.90

rich butter chicken curry
served with steamed rice,
pickled onion, tzatziki and
garlic flatbread (gfo)

LEMON PEPPER . . . 31.90

CALAMARI

crispy calamari seasoned
with lemon pepper served
with chips, salad and tartare
sauce (gfo)

CHICKEN PARMIGIANA . . 31.90

crumbed chicken breast
topped with napoli sauce
and mozzarella served with
chips and salad

+ ham \$3.50

STEAK SANGA . . . 31.90

grilled steak with
caramelised onion, cheese,
bacon, lettuce, tomato, aioli,
and BBQ sauce on Turkish
bread served with chips
(gfo)

STICKY BBQ RIBS . . . 39.00

slow-cooked pork ribs
glazed in smoky BBQ sauce
served with chips and salad
(gfo)

BEER BATTERED FISH & . . 32.50

CHIPS

crispy beer-battered
barrumundi fillet served with
chips, salad and tartare sauce
(gfo - grilled)

LOADED NACHOS . . . 24.90

corn chips topped with
melted cheese, salsa,
guacamole, sour cream and
jalapeños (v)

+ beef \$10

LEMON BUTTER SALMON . . 34.90

pan-seared salmon served
with mash potato, sautéed
vegetables and lemon butter
sauce (gfo)

BEEF BRISKET . . . 39.00

slow-roasted brisket served
with chips and red wine jus
(gfo)

THAI SEAFOOD CURRY . . . 36.50

assorted seafood with Thai
red curry and coconut rice
(gfo)

LAMB SHANKS . . . 39.00

tender lamb served with
mash and sauteed
vegetables (gfo)

steaks

PORTERHOUSE 300g . . . 49.90

cooked to your liking with
your choice of side and
sauce below

RIB EYE 300g . . . 49.90

cooked to your liking with
your choice of side and
sauce below

SAUCES included

mushroom gravy
peppercorn gravy
red wine jus
garlic butter

add an extra side + \$9.00

sides

CHIPS 12.00

crispy seasoned chips

STEAMED RICE 10.00

fluffy steamed jasmine
rice

GARDEN SALAD 10.00

fresh mixed garden
salad

MASHED POTATO 12.00

fluffy mashed potato
(gfo)

WEDGES 13.00

served with sour cream
and sweet chili sauce

SAUTEED VEGETABLES . . 10.00

seasonal sautéed
vegetables

GREEK SALAD 10.00

tomato, cucumber,
olives and feta

kids

PIZZA 12.90

margherita, hawaiian,
aussie, or garlic & cheese

BURGER 12.90

choose from beef, chicken,
or veg patty with cheese
and tomato sauce

RIGATONI 12.90

choice of bolognese or
napoletana sauce

FISH & CHIPS 12.90

fried fish, chips & tomato
sauce

NUGGETS & CHIPS 12.90

chicken nuggets, chips &
tomato sauce

SPAGHETTI 12.90

choice of bolognese or
napoletana sauce

V vegetarian VO vegetarian option available VG vegan VGO vegan option
available GF gluten free GFO gluten free option

While we take great care to offer allergy-free options, cross-contamination may
still occur in our kitchen.

Despite our best efforts to avoid it, traces of allergens may be present due to
shared equipment, preparation areas, or cooking methods.

All seafood products are imported

15% surcharge applies on public holidays

pizzas

MARGHERITA 27.00

napoletana base with buffalo mozzarella and fresh basil (v)

SALUMI 27.00

napoletana base with spicy salami, olives, mozzarella, and oregano

CAPRI 27.00

napoletana base with ham, mushroom, olives, and mozzarella

TROPICAL 27.00

ham, pineapple, and mozzarella on a napoletana base

PERI PERI CHICKEN 27.00

spicy peri peri chicken with onion, capsicum, mozzarella, and peri peri drizzle

PRAWN 29.90

napoletana base with marinated prawns, spinach, red onion and cherry tomatoes

**gluten free base available + \$5
all pizzas are prepared in one oven*

**vegan cheese available + \$3*

VEGORAMA 27.00

napoletana base with mushroom, olives, red onion, green capsicum, and fresh basil (v)

PANEER 27.00

napoletana base with green capsicum, red onion, paneer cubes, cheese, and mozzarella (v)

BUTTER CHICKEN 27.00

PIZZA

butter chicken sauce base with spiced chicken, green capsicum, red onion, and mozzarella

CARNI 29.90

ham, spicy salami, prosciutto and mozzarella on a napoletana base

add ons:

mushrooms, olives, 3.00

pineapple, capsicum

ham, salami, prosciutto, . . 6.00

paneer

prawns, chicken 7.00

pastas

RIGATONI CARBONARA . . . 31.90

creamy egg-based sauce with bacon, spring onion, parmesan, and cracked pepper

SPAGHETTI BOLOGNESE . . 31.90

slow-cooked beef bolognese with napoli sauce and parmesan cheese (vo-napoletana)

HOUSE-MADE GNOCCHI . . 29.90

potato gnocchi with your choice of napoletana or creamy pesto sauce (v)

SEAFOOD SPAGHETTI . . . 34.90

mixed seafood and cherry tomatoes in garlic butter and white wine sauce

PESTO CHICKEN RIGATONI . 31.50

grilled chicken tossed with fettuccine, cherry tomatoes & house-made basil pesto

LAMB RAGU RIGATONI . . . 32.90

slow cooked lamb shoulder in a tomato ragu served with rigatoni

PASTA PRIMAVERA 31.90

seasonal vegetables sautéed with olive oil, creamy sauce & pesto over rigatoni (v)

BEEF LASAGNE 31.90

layers of pasta, rich beef ragu, béchamel and cheese

PRAWN & CHORIZO 32.90

SPAGHETTI

sautéed prawns, chorizo and broccoli in garlic sauce

MARINARA RISOTTO 33.90

mixed seafood risotto in marinara sauce (gfo)

TRUFFLE CHICKEN & 31.90

MUSHROOM RISOTTO

creamy risotto with chicken, mushrooms, spinach and hint of truffle oil (vo),(vgo),(gfo)

**gluten free penne available + \$5*

**all pastas served with parmesan unless otherwise is requested*

burgers

ANGUS BURGER 28.90

premium Angus beef patty with bacon, cheddar, lettuce, tomato and house sauce served with chips

SOUTHERN FRIED 28.90

CHICKEN BURGER

crispy southern fried chicken with slaw, pickles and spicy mayo served with chips

GRILLED VEGGIE 28.90

BURGER

grilled vegetable patty with lettuce, tomato and house sauce served with chips

add an extra patty

(beef/chicken/veg) + \$10.00

salads

BUDDHA BOWL 24.90

a nourishing bowl of rice with roasted veggies, pumpkin, avocado, rocket and hummus dip (gf), (v), (vgo)

THAI BEEF SALAD 31.50

grilled beef strips with Asian slaw and Thai dressing

GREEK SALAD 26.90

tomato, cucumber, olives, red onion, feta, pita bread & tzatziki (gfo), (v)

CAESAR SALAD 24.90

cos lettuce, crispy bacon, croutons, parmesan and caesar dressing

WALNUT SALAD 24.90

spinach with candied walnuts, roasted pumpkin, crumbled feta, beetroot and lemon vinaigrette (gf), (v)

add: chicken \$8 salmon \$10 calamari \$10 lamb \$9

desserts

TIRAMISU 14.90

classic Italian dessert layered with espresso-soaked sponge, mascarpone cream, and dusted cocoa

CHOC VOLCANO CAKE . . . 14.90

velvety chocolate cake with a molten, gooey center served with ice cream

STICKY DATE PUDDING . . 14.90

warm and rich sponge cake served with vanilla ice cream

NEW YORK CHEESECAKE . . 9.90

decadent and creamy baked cheesecake

NUTELLA PIZZA 24.90

nutella base topped with strawberries & icing sugar

KITKAT CRUMBLE 24.90

PIZZA

kitkat crumble base, topped with chocolate sauce & banana

AFFOGATO 9.00

fresh double shot of espresso & scoop of vanilla ice cream

+ liqueur \$9

frangelico/kahlua/baileys

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