

## Breads

<b>Sourdough Cobb</b> with extra virgin olive oil, balsamic & spiced tomato relish	9.5
<b>Bruschetta</b> toasted ciabatta, roma tomato, grana padano, basil & extra virgin olive oil	15
<b>Garlic pizza</b> 10 inch crust with roasted garlic, mozzarella, parmesan & black olive paste	15

## Platters to Share (2-4 people)

<b>Vegetarian nibbles</b> marinated olives, grilled vegetables, eggplant & Persian feta involtini, arancini (v)	35
<b>Everything Platter</b> sopressa salami, prosciutto, eggplant & Persian feta involtini, arancini, caramelised onion & potato frittata, meat balls in tomato sauce, marinated olives, grilled vegetables, calamari, prawns & mussels	62

## Entree

<b>Roasted cauliflower soup &amp; seared scallop</b> , finished with lemon oil & grilled sourdough	19
<b>Chilled tiger prawns</b> with avocado & wasabi mousse, pickled cucumber, salmon pearls & lime dressing (gf, df)	30
<b>Porcini &amp; gorgonzola tart</b> with pear, witlof & radicchio salad, walnuts & truffle honey (v)	24
<b>Smoked salmon</b> with shaved fennel, radish, baby capers finished with lemon oil (gf, df)	24
<b>Salt &amp; pepper prawns</b> with cucumber, coriander & chilli dipping sauce (gf)	32
<b>Flash-fried baby calamari</b> with rocket and harissa mayonnaise (gf)	22
<b>Sous vide duck breast</b> carrot puree, pickled carrots, bacon pangrattato & pickled walnut (chilled)	29
<b>Caramelised pork belly &amp; scallop</b> snow pea & bean sprout salad with toasted cashews, Asian herb dressing (gf)	31
<b>Buttermilk &amp; panko dipped potato ravioli</b> deep fried with blue cheese aioli (v)	28
<b>Sydney rock oysters</b> served chilled with lime & Vietnamese dressing (gf) OR hot with garlic butter & toasted herb crumb	33 ½ doz 54 doz

## Salads

<b>Traditional tossed Caesar salad</b> cos lettuce, garlic croutons, crispy pancetta, marinated white anchovy, soft boiled egg, parmesan & Caesar dressing	21
<b>Extra poached chicken</b>	9
<b>Greek salad</b> marinated olives, tomato, cucumber, feta cheese & pickled onion with oregano & lemon dressing (v, gf)	18
<b>Rocket &amp; shaved parmesan salad</b> with balsamic dressing (v, gf)	17

## Pizza

<b>Traditional Pizza</b> 12 inch thin crust pizza topped house made tomato & oregano sauce	
<b>Margherita</b> tomato, fior di latte, buffalo mozzarella with basil leaves (v)	24
<b>Mediterranean</b> roasted pumpkin, Spanish onion, zucchini, capsicum, goat curd, fior di latte (v)	28
<b>Four cheese</b> fior di latte, gorgonzola, scarmorza & parmesan (v)	28
<b>Salumi e prosciutto</b> sopressa, prosciutto crudo, mixed mushrooms, roast garlic & fior di latte	32
<b>Pepperoni</b> spicy pepperoni, tomato & oregano sauce, fior de latte	24

### Gourmet Pizza

<b>Tiger prawn, calamari</b> zucchini, sun dried tomato, fresh oregano & fior de latte	31
<b>Capsicum, chorizo, pepperoni</b> fior de latte, roma tomato & oregano	28

### Bianca (no tomato base)

<b>Grilled chicken</b> bacon, parmesan, tomato, fior de latte & cream	30
<b>Prosciutto</b> cherry tomato, parmesan, rocket with honey & balsamic dressing	32
<b>Boscaiola</b> shaved ham, button mushroom, parmesan & cream	24

Gluten free pizza base & linguini \$6 extra

*When placing your order please advise you waiter of any allergies we should be aware of.*

*Please consider your order- as quality food requires optimum cooking time.*

*Our restaurant reserves the right to refuse any food items to be packed for take away. No split bills & maximum of 2 payments per bill*

*A surcharge of \$5 per person is applicable to adults on Saturday, Sunday & Public Holiday*

## Signature Specialties

<b>Hot &amp; cold seafood platter for two</b>	170
grilled Moreton Bay bugs with garlic butter, chilled blue swimmer crab, flash fried calamari, grilled king prawns, steamed tomato & chili mussels, hot & cold Sydney rock oysters, half shell scallops with pangrattato, grilled barramundi, Tasmanian smoked salmon & chilled tiger prawns served with mixed leaf salad, chips, tartare & cocktail sauce	
<b>Grilled Moreton Bay bugs</b>	52
orange & lemon gremolata butter served with shaved fennel, watercress & orange salad	
<b>Chateaubriand for two</b> (45 min preparation time) (gf)	55 pp
served with roast heirloom carrots, king brown mushrooms, duchess potatoes, béarnaise, three pepper sauce & red wine jus	

## Mains

<b>Char grilled pork cutlet</b>	buttered Savoy cabbage, baby heirloom carrots, triple smoked ham & cheddar croquette, pork crackle & apple puree	38
<b>Roasted lamb rump</b>	glazed pressed lamb shoulder, agro dolce spinach, pumpkin puree & lamb jus (gf)	42
<b>Roast corn-fed chicken breast</b>	truffle infused polenta, crisp pancetta, wild mushroom sauce & green peas (gf)	36
<b>Ship &amp; Shore 180g grilled beef tenderloin</b>	butterflied king prawn, chips & béarnaise (gf)	59
<b>Beer battered John Dory fillet &amp; chunky fries</b>	crushed minted peas, lemon & house made tartare sauce	34
<b>Italian pork &amp; fennel sausage</b>	creamy mash, caramelized onions & port jus	36
<b>Pan roasted barramundi fillet</b>	smoky eggplant puree, asparagus, green olive & almond tapenade (gf, df)	48

## Pasta & Risotto

<b>Traditional baked lasagna</b>	layers of pasta, veal ragu & roast tomato sauce	28
<b>Spaghetti</b>	hand cut veal ragu	27
<b>Orecchiette</b>	broccoli, pine nuts, chilli & creamy buffalo ricotta (v)	26
<b>Spinach &amp; ricotta ravioli</b>	roasted tomato, capsicum & basil sauce finished with Grana Padano (v)	34
<b>Baked chickpea gnocchi</b>	pulled pork ragu, fried chick peas & parmesan (gf)	30
<b>Penne rigate</b>	sautéed slipper lobster, diced potato, green beans & basil pesto	36
<b>Butternut pumpkin and Italian sausage risotto</b>	roasted fennel seed butter	27

## Grilled Market Fresh Fish (all gf)

<b>John Dory fillet</b>	51
<b>Skinless Atlantic salmon fillet</b>	47
All of the above are served with mash potato, cherry tomato & green olive salsa & baby herbs (gf)	

## From the Grill (all gf)

<b>Rib eye on the bone</b>	450gm & 150 day aged Riverina premium grain fed steer mb2+	59
<b>New York cut sirloin</b>	300g & 150 day aged Riverina premium grain fed steer mb2+	52
<b>Eye fillet</b>	250g & 100 day aged private selection grain fed steer mb2+	49
<b>Kangaroo loin fillet</b>	& crocodile tail medallions	49
<b>Petite sirloin</b>	200g short cut boneless grain fed sirloin steak mb2+	43
All steaks served with gratin potato, slow-roasted tomato, caramelised onion & blue cheese butter & your choice of the following sauces: red wine jus, béarnaise or three pepper sauce (gf)		

## Sides

<b>Heirloom tomato</b>	shallot & basil salad w vincotto	15	<b>Mixed leaf salad</b>	with honey dressing	9
<b>Green beans</b>	with egg, toasted breadcrumbs & parsley dressing	12	<b>Creamy mash potato</b>		10
			<b>Crisp fries</b>	& aioli	9

Gluten free pizza base & linguini \$6 extra

*When placing your order please advise you waiter of any allergies we should be aware of.*

*Please consider your order- as quality food requires optimum cooking time.*

*Our restaurant reserves the right to refuse any food items to be packed for take away. No split bills & maximum of 2 payments per bill*

*A surcharge of \$5 per person is applicable to adults on Saturday, Sunday & Public Holiday.*