

Cocktails

Ultima Parola Gin, Chartreuse, Citrus, Cherry Liqueur	17.0
Espresso Martini Vodka, Coffee Shot, Kahlua	17.0
Negroni Gin, Campari, Vermouth	15.0
Limoncello Martini Limoncello, Vermouth, Gin	17.0
Manhattan Bourbon, Sweet Vermouth, Orange Bitters	17.0
San Francisco Vodka, Banana Liqueur, Grenadine, Orange Juice	17.0

Wine

	glass	bottle
Prosecco Lampo Veneto	13.0	55.0
Brut Voyager Estate Margaret River	14.0	60.0
Vouvary Demi-Sweet Domaine Pichot Loire Valley	13.0	55.0
Sav Blanc Vavasour Marlborough	13.0	50.0
Ssb Stormflower Margaret River	12.0	48.0
Chardonnay Mac Forbes Yarra Valley	13.0	55.0
Pinot Grigio I Magredi Friuli	13.0	55.0
Orange Skin Contact Blind Corner Quindalup	12.0	48.0
Rose Mazzei Belguardo Tuscany	13.0	50.0
Sangiovese/Montepulciano Monte Schiavo Marche	13.0	55.0
Pinot Noir Basket Range Wine Adelaide Hills	14.0	60.0
Cab Sav Amato Vino Witchcliffe	14.0	60.0
Shiraz Bowen Estate Coonawarra	14.0	60.0
Negroamaro Capoforte Puglia	14.0	60.0
Chianti Ruffina DOC Frascole Tuscany	14.0	60.0
House Wine Half Carafe	8.5	16.5

Beer & Cider

Corona Heineken Colonial P.A.	9.5
Eagle Bay Kolsch Peroni Red	9.5
Leggere	8.5
James Boag Light	6.5
Custard & Co Dry Apple Cider	9.5

Non Alcoholic

Heineken Zero Seedlip & Tonic	6.5
Coke Coke No Sugar Lemonade Lemon Squash	4.0
Ginger Beer	5.5
Grapefruit Blood orange Chinotto	6.5
Mineral Water 750ml	7.5
Orange Juice Apple Juice	5.0
Lemon Lime & Bitters	5.0

Pane – Bread

Crusty Bread with French Butter	8.5
Herbed Garlic Bread	8.5
Grilled Bread with Olives, rosemary & ricotta	19.5
Tomato Bruschetta with red onion & basil	14.5

Antipasti – Starters

Raw Beef Carpaccio, lemon, Parmigiano, capers	20.5
Spicy Cacciatore Sausage, frittata, olives	20.5
Calf Liver bacon, onion, potato (when available)	20.5
Eggplant Parmigiana, smoked mozzarella	17.5
Mushroom Arancini, truffle oil, tomato	19.5
Share Plate for 2 people: Prosciutto, hot sausage, frittata, olives, arancini, meatballs, provolone cheese & grilled vegetables	42.5

Secondi – Mains

Pumpkin & Ricotta Ravioli, Napoletana sauce	29.5
Veal Ravioli with Bolognese sauce	29.5
Spaghetti with pork & veal meatballs	29.5
Potato Gnocchi, blue cheese, walnuts, spinach	32.5
Black Ink Pasta with chilli crab, tomato	36.5
Pappardelle with spicy beef ragu	32.5
Rigatoni with spicy cacciatore, olives, tomato	32.5
Linguine with vongole (clams)	32.5
Breaded chicken breast, mozzarella, tomato with spaghetti	29.5
Saltwater Barramundi with creamy garlic prawns	39.5
Fillet steak (250g) with fiery black pepper sauce	45.5

Sides

Grilled Seasonal Vegetables	13.5
Garden mixed leaf Salad, tomato, cucumber, olives & red onion	13.5
French Fries	10.5

Dolci – Dessert

Profiteroles with lemon custard and burnt sugar	14.5
Tiramisu with mascarpone, chocolate, marsala & cream	14.5
Cassata ice cream slice with candied fruit, almonds & chocolate	13.5
Rum Baba with cream and ice cream	14.5