

appetisers/entrée/tapas

garlic bread (3 pieces) (v) [gfa on pre-order +3.00] <i>garlic butter, toasted</i>	4.80
plain bread (5 pieces) (v) [gfa on pre-order +3.00] <i>with butter OR balsamic & olive oil</i>	5.00
minestrone soup [vegetarian/vegan available on request with plain bread] <i>thick vegetable soup, with chicken stock, beans & pasta, served with a slice of garlic bread</i>	12.50
bruschetta (2 slices, cut in half) (v) [gfa on pre-order +3.00] <i>italian fresh bread topped with tomato, onion, herbs, parmesan & pesto</i>	15.50
fried dirty martini olives (10 pieces) (v) [gfa +1.00] <i>olives stuffed with feta, marinated in vodka & dry vermouth, crumbed & fried</i>	10.50
grilled haloumi (4 pieces) (v) [gf] <i>marinated in italian herbs & olive oil</i>	14.00
grilled italian sausage [gf] <i>served with fresh lemon</i>	13.00
arancini funghi (4 pieces) (v) <i>mushroom and cheese, rice balls, crumbed, fried, with a napolitana sauce</i>	13.50
polenta chips (5 pieces) (v) [gf] <i>cheese & polenta, cut into thick fries, fried, with napolitana sauce</i>	13.00
antipasto platter (serves 4 as an entrée / main course for 2) [gfa +4.00] <i>selection of cured meats, grilled italian sausage, polenta chips, dirty martini olives, grilled haloumi, homemade giardiniera, sundried tomato, artichokes, marinated black olives, feta, crusty italian bread with apple balsamic & olive oil, garlic bread</i>	49.50

NO INDIVIDUAL BILLING – ACCOUNT IS ITEMISED – WE CAN TAKE SEPARATE PAYMENTS
VISA, MASTERCARD, EFTPOS & CASH ACCEPTED
STRICTLY NO BYO

appetisers/entrée/tapas

seafood platter *(serves 4 as an entrée / main course for 2) [gfa +4.00]* 110.00

**** ON FRIDAY & SATURDAY – ONLY AVAILABLE AFTER 7.30PM OR WITH A PRE-ORDER ****

(4) garlic prawns, (4) fried prawns, calamari with tartare, whitebait, (4) oysters kilpatrick, beer batter fish, chilli mussels (mild/medium/hot), crusty italian bread & butter

oysters kilpatrick *(per oyster)(when available) [gf] – (minimum 4)*

oysters marinated in a bacon, worcestershire sauce, tomato sauce, oven baked

5.20 each

entrée calamari [gfa +1.00]

squid rings served with tartare sauce

21.00

whitebait [gfa +1.00]

fried fish served with tartare sauce

15.00

garlic prawns (4 pieces) [gf]

prawns cooked in a butter & garlic sauce

18.00

we highly recommend ordering garlic or plain bread to soak up all that amazing garlic butter sauce!

garlic prawns (7 pieces) [gf]

prawns cooked in a butter & garlic sauce

31.50

we highly recommend ordering garlic or plain bread to soak up all that amazing garlic butter sauce!

fried prawns (4 pieces) [gfa +1.00]

with tartare sauce

18.00

fried prawns (7 pieces) [gfa +1.00]

with tartare sauce

31.50

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WEDNESDAY NIGHT SPECIALS

PASTA NIGHT!

Choose from :

Lasagna
Spaghetti Bolognese
Spaghetti Carbonara
Spaghetti Funghi

Add either :

a **glass of wine** (choices – prosecco, ssb, pinot grigio, shiraz, moscato) **or**
a **midi** of furphy refreshing ale or little creatures rogers (upgrade to moretti +\$2) **or**
a **glass of** lemon, lime & bitters or soft drink

\$20.00 PER PERSON (valid to 30th August 2023)

THURSDAY NIGHT SPECIALS

CHICKEN PARMIGIANI & PASTA NIGHT!

*chicken breast, crumbed, fried, topped with a napolitana sauce and grilled cheese,
served on a bed of spaghetti napolitana*

\$25.00 PER PERSON (valid to 30th August 2023)

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pasta

lasagna 22.00

beef, homemade, oven baked

bolognese [gfa +2.00] 22.00

rich tomato and meat (beef) sauce

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

napolitana (vegan available) [gfa +2.00] 21.00

rich tomato, herbs, garlic, parmesan with or without chilli (mild/medium/hot)

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

casetta (vegan available) [gfa +2.00] 26.00

sundried tomato, eggplant, broccoli, mushrooms, pesto, cream

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

carbonara [gfa +2.00] 24.00

bacon, egg, cream

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

arrabiate [gfa +2.00] 26.00

rich tomato, italian sausage, olives, with or without chilli (mild/medium/hot)

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

funghi (vegan available) [gfa +2.00] 22.00

rich tomato, mushrooms, herbs, with or without chilli (mild/medium/hot)

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

marinara [gfa +2.00] 35.00

tomato, prawns, fish, mussels, garlic, herbs, with or without chilli (mild/medium/hot)

Choose from **SPAGHETTI, PENNE**, **HOMEMADE FETTUCCINI** or **HOMEMADE GNOCCHI** (ADD 5.00)

ADDITIONS TO PASTAS

ADD GRILLED CHICKEN PIECES +6.00

ADD MUSHROOMS +3.00

BOWL OF CHILLI OIL +2.50

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Side dishes

side of spaghetti bolognese [gfa +1.00] 8.00

*please note : sides of pasta are only available when you order a main course
please ask your server if you want an entrée size of pasta*

side of spaghetti napolitana [gfa +1.00] 8.00

*please note : sides of pasta are only available when you order a main course
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side of spaghetti carbonara [gfa +1.00] 8.00

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bowl of chips [gf] (v) 8.50

serves 1 to 2 people

bowl of roast potatoes [gf] (v) 8.50

serves 1 to 2 people

bowl of garlic mash potato [gf] (v) 8.50

serves 1 to 2 people

small mixed vegetables [gf] (v) 8.50

serves 1 to 2 people – cauliflower cheese, steamed broccoli, carrots

large mixed vegetables [gf] (v) 17.00

serves 3 to 4 people – cauliflower cheese, steamed broccoli, carrots

small mixed salad [gf] (v) 8.50

serves 1 to 2 people – iceberg, cucumber, red onion, mushroom, carrot, olives, italian dressing

large mixed salad [gf] (v) 17.00

serves 3 to 4 people – iceberg, cucumber, red onion, mushroom, carrot, olives, italian dressing

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main courses

served as listed, sides available on previous page

chilli mussels *(when available)* [gf] *(mild/medium/hot)* 32.00

we highly recommend ordering garlic or plain bread for that rich tomato, herb and wine sauce

garlic prawns *(10 prawns)* [gf] – *served sizzling* 45.00

we highly recommend ordering garlic or plain bread to soak up all that amazing garlic butter sauce!

main calamari [gfa +2.00] – *lightly battered, fried, with tartare sauce* 35.00

fish of the day [gfa +2.00] – *grilled or pan fried, light lemon butter sauce* 35.00

pollo fiorentina [gfa +2.00] 32.50

breast, crumbed, fried, filled with spinach & cheese, pink peppercorn sauce

saltimbocca [gfa +1.00] 32.50

pork fillet slices, filled with coppa & cheese, in a tomato, herb & wine sauce

scaloppini gianni or white wine or marsala [gfa +1.00] 31.00

tender pork slices, sauteed in butter, with your choice of :

- *mushroom, pesto & white wine sauce*
- *white wine sauce*
- *sweet marsala*

peposo [gf] 38.00

*slow cooked beef, with peppercorns, red wine & fresh herbs,
served on a bed of garlic mash*

filetto al pepe [gf] 58.00

*fillet steak, cooked to your liking, with a cognac & peppercorn sauce,
served on a bed of garlic mash*

add 4 garlic prawns to your fillet to make it a surf & turf for \$16.00

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desserts

death by chocolate 16.00

DECADENT RICH CHOCOLATE CAKE, BATHED IN CHOCOLATE SAUCE LACED WITH KAHLUA, SERVED WARM WITH WHIPPED CREAM & ICE CREAM

chocolate cherry cassata 14.00

VANILLA & CHOCOLATE ICE CREAM, CHOCOLATE MUD CAKE, WHIPPED CREAM & GLAZED CHERRIES SERVED WITH WHIPPED CREAM

limoncello cheesecake 14.50

CHILLED LEMON CHEESECAKE, WITH A DASH OF LIMONCELLO SERVED WITH WHIPPED CREAM & ICE CREAM

sticky date & pecan pudding 14.00

SERVED WARM WITH WHIPPED CREAM & ICE CREAM

crème caramela (gfa) 14.00

LIGHTLY BAKED EGG CUSTARD, WITH A CARAMEL SAUCE SERVED WITH WHIPPED CREAM & ICE CREAM

tiramisu 14.00

MASCARPONE CHEESE, MARSALA, CREAM, SAVOIARDI BISCUITS, COFFEE & CHOCOLATE SERVED WITH WHIPPED CREAM & ICE CREAM

deconstructed apple crumble 16.00

SERVED WARM, STEWED SPICED APPLES, VANILLA CUSTARD AND BISCUIT CRUMBLE SERVED WITH WHIPPED CREAM & ICE CREAM

deconstructed vegan apple crumble (vegan, gluten free & dairy free) 18.00

SERVED WARM, STEWED SPICED APPLES, VANILLA VEGAN DAIRY FREE CUSTARD, GLUTEN FREE BISCUIT CRUMBLE & WHIPPED COCONUT CREAM

cheese platter – for 2 to 4 people 35.00

SELECTION OF CHEESE, FRUIT, NUTS, JAM & CRACKERS

affogato

vanilla ice cream (gf), chocolate flakes, toasted almonds, espresso coffee (decaf available)

one scoop - *_no alcohol* 9.50

one scoop - *30ml shot either - frangelico, baileys, kahlua, drambuie or sambucca* 19.50

two scoops - *_no alcohol* 13.50

two scoop - *30ml shot either - frangelico, baileys, kahlua, drambuie or sambucca* 22.00

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coffee, chocolate, chai, tea

ristretto (<i>decaf available</i>)		4.50
espresso (<i>decaf available</i>) (<i>double +2.50</i>)		4.50
long black (<i>decaf available</i>)	cup 4.50	mug 5.50

skim milk +0.50, almond milk +1.00, soy milk +1.00, oat milk +2.00

flat white (<i>decaf available</i>)	cup 5.50	mug 6.50
short macchiato (<i>decaf available</i>) - 30 mls coffee + 5ml foam - +50c topped		4.50
long macchiato (<i>decaf available</i>) - 60 mls coffee + 10ml foam - +50c topped		6.50
cappuccino (<i>decaf available</i>)	cup 5.50	mug 6.50
café latte (<i>decaf available</i>)	cup 5.50	mug 6.50
vienna coffee (<i>decaf available</i>)	cup 6.50	mug 7.50
hot chocolate (<i>with marshmallows in milk</i>) (<i>whole milk only</i>)		mug 7.00
chai latte (<i>whole milk only</i>)		mug 7.00
pot of tea – with honey and whole milk if required		4.50
plain tea, english breakfast, earl grey, lemon & ginger, peppermint, camomile, green tea, orange & cinnamon, camomile & spiced apple		

liqueur coffee

la casetta coffee (<i>baileys, cointreau, topped with whipped cream & nutmeg</i>)	15.00
irish coffee (<i>tullamore dew or jamieson, topped with whipped cream & nutmeg</i>)	15.00
monks coffee (<i>frangelico, topped with whipped cream & nutmeg</i>)	15.00

port, sticky & digestive

house tawny port	glass 7.00	bottle 55.00
penfolds grandfather port		glass 18.50
sweet botrytis semillion		glass 13.50
courvoisier vsop		glass 16.50
remy martin vsop		glass 16.50
limoncello		glass 9.50
grappa di prosecco		glass 10.00
fernet branca		glass 10.00

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