

ENTREE / TAPAS / SHARE PLATES

garlic bread (3 pieces) (v) <i>garlic butter</i>	4.50
plain bread (5 pieces) (v) <i>served with butter OR oil & vinegar</i>	4.50
bruschetta (2 slices, cut in half - 4 pieces) (v) <i>italian toasted bread, topped with fresh tomato, red onion, herbs, parmesan, pesto</i>	10.50
antipasto platter (serves 4 as an entree) <i>cold cut meats, olives, polpette, arancini bolognese, arancini funghi, garlic & fresh bread</i>	34.50
fried dirty martini olives (10 pieces) (v) (gfa +1.00) <i>marinated in vermouth & vodka, feta stuffed, crumbed & fried</i>	9.00
grilled haloumi (4 pieces) (gf) (v) <i>marinated in italian herbs & olive oil</i>	10.50
grilled italian sausage (gf) <i>served with fresh lemon</i>	10.00
arancini funghi (4 pieces) (v) <i>risotto with mushrooms, crumbed, fried, with napolitana sauce</i>	10.00
arancini bolognese (4 pieces) <i>risotto with bolognese, crumbed, fried, with napolitana sauce</i>	10.00
polpette (4 pieces) <i>pork, veal & beef meatballs, with napolitana sauce</i>	10.50

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vegan meatballs (4 pieces) (gf) (v) (vegan) <i>lentil & mushroom meatballs, with napolitana sauce</i>	10.50
fried cauliflower (gfa +1.00) (v) <i>beer batter, served with sour cream & balsamic chilli sauce</i>	10.00
polenta chips (5 pieces) (gf) (v) <i>served with napolitana sauce</i>	10.00
oysters kilpatrick (per oyster) (when available) (gf) <i>bacon, worcestershire sauce, tomato, oven baked</i>	4.70
entree calamari (gfa +1.00) <i>lightly battered, fried, with tartare sauce & fresh lemon</i>	15.00
whitebait (gfa +1.00) <i>lightly dusted, fried, with tartare sauce & fresh lemon</i>	11.00
garlic prawns (4 pieces) (gf) <i>served sizzling, butter & garlic sauce</i>	14.50
garlic prawns (7 pieces) (gf) <i>served sizzling, butter & garlic sauce</i>	25.00
fried prawns (4 pieces) (gfa +1.00) <i>crumbed, fried, with tartare sauce & fresh lemon</i>	14.50
fried prawns (7 pieces) (gfa +1.00) <i>crumbed, fried, with tartare sauce & fresh lemon</i>	25.00

PASTA

- lasagna 18.50
homemade, oven baked
- vegan spaghetti napolitana (vegan) (gfa) (v) 26.50
4 vegan meatballs, served in a napolitana sauce with nutritional yeast

spaghetti (vegan) OR penne (vegan) OR homemade fettuccini
 OR [homemade gnocchi add +5.00]
 choose your sauce :

- bolognese 18.50
rich tomato and meat (beef) sauce
- napolitana (vegan) 17.50
rich tomato, herbs, garlic, parmesan, with or without chilli (mild/medium/hot)
- casetta (v) (vegan available - tomato base) 22.00
sundried tomato, eggplant, broccoli, mushrooms, pesto, cream
- carbonara 18.50
bacon, egg, cream
- arrabiate 22.00
rich tomato, italian sausage, olives, herbs, with or without chilli (mild/medium/hot)
- funghi (v) (vegan available) 18.50
rich tomato, mushrooms, herbs, with or without chilli (mild/medium/hot)
- marinara 29.50
rich tomato, prawns, fish, mussels, garlic, herbs, with or without chilli (mild/medium/hot)

add grilled chicken	+5.00	add mushrooms	+3.00	bowl of chilli in oil	+2.50
add 4 meatballs	+9.00	add 4 vegan meatballs	+9.00	gluten free (allow at least 30 mins)	+2.00

MAIN COURSES

SERVED AS LISTED - SIDES AVAILABLE

chilli mussels (when available) - with or without chilli (mild/medium/hot) (gfa)	26.00
garlic prawns (10 prawns) - served sizzling, butter & garlic sauce (gf)	34.50
fried prawns (10 prawns) - crumbed, fried, with tartare sauce (gfa +2.00)	34.50
chilli prawns (10 prawns) - rich tomato, herbs, with or without chilli (mild/medium/hot) (gf)	34.50
main calamari - lightly battered, fried, with tartare sauce (gfa +2.00)	26.50
fish of the day - grilled or pan fried, light lemon butter sauce (gfa +2.00)	32.50
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chicken parmigiana	19.50
breast, crumbed, fried, topped with napolitana sauce & grilled cheese (gfa +2.00)	
pollo fiorentina	28.50
breast, crumbed, fried spinach & cheese filled, pink peppercorn sauce (gfa +2.00)	
chicken casetta	25.50
breast, sautéed in a rich tomato, bacon & mushroom sauce (gfa +1.00)	
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saltimbocca	28.50
pork fillet slices, filled with coppa & cheese, in a rich tomato, herb & wine sauce (gfa +1.00)	
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cottoletta	19.50
veal, crumbed, fried, topped with napolitana sauce & grilled cheese (gfa +2.00)	
scaloppini gianni	25.50
veal slices sautéed in butter, with mushroom, wine & pesto sauce (gfa +1.00)	
scaloppini marsala or white wine	25.50
veal slices sautéed in butter, with marsala or white wine sauce (gfa +1.00)	
fillet steak	37.00
with peppercorn cognac OR mushroom cream sauce (gf)	
add 4 garlic prawns to fillet steak	+14.00

TUESDAY TO FRIDAY

family style dining

ALL ON TABLE REQUIRED TO BE ON THIS MENU

\$35 per person (minimum 4 adults)

\$15 children 5 to 12 years

entree share platter

antipasto platter - *cold cut meats, feta cheese, sundried tomatoes, artichokes, olives*
garlic & plain bread

main course share platter

chicken schnitzel, spaghetti bolognese, penne carbonara, spaghetti napolitana,
vegetables OR salad, chips OR roast potatoes

dessert share platter

sticky date, tiramisu, cheesecake, death by chocolate, ice cream & cream

upgrades / additions to main course :

add either : scaloppini gianni/white wine/marsala to mains

+8.00 extra per adult, +4.00 per child

add veal schnitzel to mains

+5.00 extra per adult, +2.50 per child

add calamari to mains

+8.00 extra per adult, +4.00 per child

add garlic or fried prawns to mains

+14.00 per adult (4 prawns each), +8.00 per child (2 prawns each)

no further discounts or other offers available

gluten free NOT available

no changes to menu other than upgrades / additions are available

NO SPLIT BILLING - ACCOUNT IS ITEMISED

VISA, MASTERCARD, EFTPOS & CASH ACCEPTED

SIDE DISHES

side of spaghetti bolognese (gf +1.00) 7.00

available only with a main course

side of spaghetti carbonara (gf +1.00) 7.00

available only with a main course

side of spaghetti napolitana (v) (gf +1.00) 7.00

available only with a main course

bowl of chips (v) (gfa) 7.00

serves 1 to 2 people

bowl of roast potatoes (v) (gf) 7.00

serves 1 to 2 people

bowl of garlic mash potato (v) (gf) 7.00

serves 1 to 2 people

bowl of caramelised onion, rice (v) (gfa) 7.00

serves 1 to 2 people

small mixed vegetables (v) (gfa) 7.00

serves 1 to 2 people - cauliflower cheese, steamed broccoli & carrots

large mixed vegetables (v) (gf) 14.00

serves 3 to 4 people - cauliflower cheese, steamed broccoli & carrots

small mixed salad (v) (gf) 7.00

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

large mixed salad (v) (gfa) 14.00

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

<i>add grilled chicken +8.00</i> <i>(to large salad to make a main course)</i>	<i>add grilled haloumi +8.00</i> <i>(to large salad to make a main course)</i>	<i>add vegan meatballs +8.00</i> <i>(to large salad to make a main course)</i>
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