



DINNER MENU

ENTRÉE

Cheesy Potato Croquettes-----14

Crumbed potato cheese croquettes with petit salad served with aioli.

Pollo frutti

4pcs of buttermilk fried chicken served chips and house made aioli.

Calamari-----16

Paprika squid served with dicon salad & wasabi mayo.

Frutti di verdure _____ 16

Tempura battered seasonal vegetables served with the aioli.

Frutti di pesce -----17

Battered prawn, fish bites, scallops, crabsticks & calamari served with choice of your dipping

mussels.....15

capers, smoked paprika, sliced onion, garlic, herbs, served with house made ciabbatta

Sweet and sour pork

crispy pork sautéed in house made sweet and sour sauce served with petit salad

Cheesy garlic bread..... \$15

House made Ciabbatta bread garlic butter and cheese.

Antipasto

MAINS

PORTERHOUSE ANGUS -----3

250gms scotch fillet with, pea and mint puree, baked cheesy kumara and potato, creamy mushroom, port wine jue, garlic butter, vine tomatoes and seasonal veggies

Pork Belly-----32

Asian style coconut and green curry pork belly with bacon and cheese arancini, steamed dumplings, seasonal veggies, finished with bbq jue.

Lamb shank-----33

Braised lamb shank with creamy mash potato and seasonal veggies, finished lamb jue.

Chicken or beef schnitzel -----32

, seasonal veggies & jue

Fish of the Day-----31

Please ask for the fish of the day, pan seared, or battered.

Fish and chips.....29

Battered fresh fish, chips and salad, served with tartar sauce and ketchup

PASTAS

Penne Arabiatta -----19

Penne pasta with spicy tomato sauce, bacon, cherry tomato finished with garlic butter.

Spaghetti Alfredo-----21

Spaghetti in creamy sauce, cherry tomato, olives, mushroom, onion, capsicum, and chicken finished with garlic butter and parmesan.

Penne Vodka -----19

Penne pasta in tomato & creamy sauce, prawns, smoked paprika, & vodka finished with parsley

Fusilli Paprika-----20

Fusilli pasta in tomato & creamy sauce, chicken, smoked paprika, capsicum, onions, and olives.

Spaghetti Seafood-----20

Spaghetti with seafood, prawns, mussels, fresh fish, baby octopus and squid freshly sautéed in garlic and a slow cooked seafood tomato sauce.

Spaghetti Carbonara-----19

Spaghetti pasta with creamy sauce, mushroom & bacon finished with peppercorns,

Spinach and Ricotta Ravioli-----19

Ravioli pasta, creamy chives sauce finished with parmesan.

Add bacon \$6

Fussilli con feta ala Greeca

Fussilli pasta with capsicum, olives, onion, cherry tomato, in basil tomato sauce, finished with garlic butter and olive oil

Fussilli Con Pollo fungi-----19

Fussilli pasta in creamy wild mushroom sauce, chicken, olives, finished with garlic butter, truffle oil, and parmesan

Spaghetti Con Pollo pesto -----19

Spaghetti in pesto, chicken, cherry tomato, mushroom, olives, onions, truffle oil, finished with pine nuts and parmesan.

Spaghetti Genovese -----19

Spaghetti pasta in pesto, onion, chicken, herbs, garlic, finished with pine nuts and parmesan.

Add on -----4/5/6

Bacon, chicken, prawns

BURGERS

Beef burger -----19

Angus meat patty, bacon, cheddar cheese, lettuce, tomato, mayo, ketchup, on brioche bun served with fries.

Lamb burger.....20

Lamb patty, smoked cheddar cheese, bacon, tomatoes, mayo, ketchup, on brioche bun served with fries

Chicken burger-----18

Cajun chicken, bacon, cheese, lettuce, tomato, mayo, ketchup, brioche bun served with fries.

Fish burger -----18

Fresh fish, crisp lettuce, tomato, cheese, tartar sauce, ketchup on brioche bun served with fries.

Veggie burger.....\$18

House made potato patty, cheddar cheese, lettuce, tomato, mayo, ketchup, on brioche bun served with fries.

RISOTTO

Risotto al funghi

Creamy Arborio rice in wild mushroom ragout, garlic, chicken, garlic butter, finished with parmesan and truffle oil.

Pumpkin risotto

Creamy Arborio rice in roasted pumpkin, chicken, crispy feta, finished with pesto drizzle and parmesan.

Risotto con pollo e olive

Creamy Arborio rice, olives, herbs, chicken, garlic butter finished with olive oil and parmesan.

Risotto alla marinara

Arborio rice, prawns, mussels, fish bites, squid, octopus, lemon and slow cooked confit tomato sauce

SALADS

Southern salad-----15

Chicken, bacon, avocado, mesclun, cherry tomatoes, feta, onion, with French vinaigrette dressing

Classic Caesar -----14

Mesclun, grilled bacon, anchovies, croutons and shaved parmesan toasted in our house-made Caesar dressing, egg, seasoned with black pepper

caprese-----13

bocconcini cheese, salad leaves, tomato, whipped feta, pesto, balsamic drizzle.

KIDS

Macaroni pasta-----15

Macaroni pasta with cheesy cream sauce

Chicken nuggets-----12

Nuggets with chips served with ketchup

Fish bites-----12

Tempura fish bites with chips served with ketchup

Pancakes -----15

Buttermilk pan cakes with Maple syrup and whipped cream

DESSERTS

Polenta cake -----15

House made polenta cake with drizzled chocolate sauce, biscotti, fresh seasonal fruits & Berry Compote.

Sizzling brownie -----14

Caramel brownie served on hot plate with vanilla ice-cream and sizzling chocolate sauce.

Mango and boysenberry cheese cake \$15

Fusion desserts of cheese cake and tiramisu, served with pine apple salsa, raspberry pulp, and chocolate soil.

Deep fried ice cream.....13

Vanilla ice-cream coated with cinnamon flakes

Gelato & sorbet-----10

Two scoops of gelato and one scoop of sorbet.

Kids brownie or kids Sunday -----10

SIDES

Fries-----7

With aioli and ketchup

Polenta chips -----8

Served with peri-peri sauce

Loaded fries -----12

Bacon, cheese, sour cream, served with aioli and ketchup

Cheesy garlic bread -----13

Bread served with garlic butter and cheese

Side salad -----12

Mesclun, cherry tomatoes, sliced onion, parmesan, with honey lemon dressing.

Cream of spinach