
T O S T A R T

Warm Dinner Roll gfo (1 per serve)	3.00
Garlic or Herb Bread (2 slices per serve)	3.00
Tomato & Parmesan Bruschetta (2 slices per serve)	6.00
Warm Chilli Olives gfo	10.00

E N T R É E

Sydney Rock Oysters Shucked daily on premise	Natural gfo	½ doz 24.00	1 doz 44.50
	Kilpatrick	½ doz 31.00	1 doz 52.50
	Mornay	½ doz 31.00	1 doz 52.50
Smoked Tasmanian Salmon gfo served chilled w crushed onion, capers & homemade horseradish mayonnaise			19.00
Avocado Vinaigrette gfo Fresh avocado served w garlic infused olive oil & balsamic dressing			9.00
Avocado & Seafood Fresh avocado served w lightly marinated seafood & cocktail sauce			25.50
Garlic Prawns gfo Flambéed w brandy & served in a rich sauce of garlic, parsley & butter			33.50
Fried Calamari Fresh calamari rings coated w breadcrumbs, deep fried & served w homemade tar-tare sauce			19.00
Baked Camembert Cheese gfo Roasted until soft, served w homemade onion & bourbon relish and rustic toast			17.00

F R O M T H E C H A R - G R I L L

Porterhouse Steak gfo (500gms)	53.00
Scotch Fillet Steak gfo (500gms)	62.00
Eye Fillet Steak gfo (400gms)	62.00
Ladies Eye Fillet Steak gfo (300gms)	52.00
Lads Porterhouse Steak gfo (300gms)	48.00
WAGYU Eye Fillet Steak gfo (300 grms)	67.00
Sauces - Mushroom, Garlic, Pepper or Red Wine	@ 6.00

P A S T A

Gluten Free Pasta Available

Homemade Lasagne Oven baked layers of pasta, béchamel & homemade beef ragu, topped w Napoli sauce & mozzarella cheese	14.00 / 18.00
Spaghetti Calabrese Sautéed onions, bacon, homemade salami, capsicum, & pitted black olives; served in a spicy Italian tomato sauce	17.00 / 24.00
Penne Vegetarian Served w sautéed seasonal vegetables in Napoli sauce	14.00 / 18.00
Linguini Alfredo w grilled chicken, fresh mushrooms & Virginian ham in a cream & parmesan sauce	17.00 / 24.00
Spaghetti Carbonara Served the traditional Italian way with lightly smoked Guanciale, olive oil, pecorino cheese & egg	14.00 / 18.00
Linguini a Pescatora w fresh shrimps, scallops, calamari, fish & prawns sautéed in virgin olive oil & garlic	25.00 / 31.00
Penne w Venison Ragu Served w slow cooked venison & red wine sauce	14.00 / 19.00
Seafood Risotto ^{gfo} Arborio rice w seasonal seafood simmered in a tomato & basil Italian tomato concase finished w a touch of lobster bisque	25.00 / 31.00
Duck Risotto ^{gfo} Arborio rice w roasted duck, semi-dried tomatoes, bacon, fresh baby spinach & butter	21.00 / 28.00
Mushroom Risotto ^{gfo} Arborio rice w sautéed fresh seasonal mushrooms, pecorino cheese & rosemary	17.00 / 24.00

S I D E S & S A L A D S

Side of Chips	6.00
Grilled Onions ^{gfo}	6.00
Sautéed Mushrooms ^{gfo}	9.00
Steamed Vegetables ^{gfo}	5.00
Caprese Salad ^{gfo} Fresh tomato, house marinated bocconcini w cold pressed olive oil, oregano & basil pesto	5.00
Radicchio Salad Red radicchio leaves w red onion. Served w a balsamic glaze, basil & olive oil dressing	7.00
Garden Salad ^{gfo} Mixed leaves w cherry tomato, cucumber, capsicum and house cured olives. With a balsamic & cold pressed olive oil dressing	10.00
Caesar Salad ^{gfo} Cos lettuce w herb croutons, grilled bacon, poached egg, anchovy fillets, anchovy dressing & parmesan shavings	14.50
Greek Salad ^{gfo} Fresh tomato, cucumber, house cured olives with feta & anchovy	14.50

gfo _ Gluten Free Option available

MAIN COURSE

Chicken Caesar Salad ^{gfo}		31.50
Cos lettuce w herb croutons, grilled bacon, poached egg, anchovy fillets, anchovy dressing & parmesan shavings. Served w grilled chicken tenderloins		
Garlic Prawns ^{gfo}		52.00
Flambéed w brandy & served in a rich sauce of garlic, parsley & butter. Served w steamed rice		
Fried Calamari		37.00
Fresh calamari rings coated w breadcrumbs, deep fried & served w homemade tar-tare sauce & chips		
Veal Parmigiana		33.50
Thinly sliced veal, crumbed & grilled. Topped w melted mozzarella cheese & Italian tomato sauce		
Pork Spare Ribs		42.50
Marinated pork ribs served in a lightly spiced house barbeque sauce		
Chicken Avocado & Prawns ^{gfo}		42.50
Grilled fillets of chicken served in a creamy white wine & lobster bisque w grilled avocado & prawns		
Venison Cottolette a la Milanese		29.50
Minute steaks of venison coated w parmesan cheese, breadcrumbs & almond meal. Grilled & served w homemade beetroot & apple chutney		
Baby Veal ^{gfo} Please ask for details		38.50
Beef Burgundy		38.50
Red wine & beef casserole braised w carrot, celery & onion, wrapped in filo pastry & oven baked. Served w demi-glace		<i>(please allow 20 mins)</i>
Oven Roasted Rack of Lamb ^{gfo} Please ask for details		47.50
		<i>(please allow 20 mins)</i>
Twice Roasted Duckling ^{gfo} Please ask for details		45.50
		<i>(please allow 20 mins)</i>

DESSERT

Served w Ice Cream

Warm Apple & Walnut Strudel served in filo pastry		12.00
Profiteroles & Chocolate Sauce		13.00
Crème Caramel ^{gfo}		8.50
Chocolate Mousse ^{gfo}		8.50
Gianduiotto Chocolate & Hazelnut ice cream, covered in chocolate & roasted hazelnuts		7.00
Continental Cheese Cake ^{gfo}		11.00
French Crepes –	Strawberry, Banana & Maple Syrup Suzette	11.00
Cheese & Fruit Plate ^{gfo} served w lavosh cracker & quince paste		27.00
		34.00

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