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## TO START

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<b>WARM DINNER ROLL</b> <small>GFO (1 PER SERVE)</small>	3.00
<b>GARLIC OR HERB BREAD</b> (2 SLICES PER SERVE)	3.00
<b>TOMATO &amp; PARMESAN BRUSCHETTA</b> (2 SLICES PER SERVE)	6.00
<b>WARM CHILLI OLIVES</b> <small>GFO</small>	10.00

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## ENTRÉE

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	NATURAL <small>GFO</small>	1/2 DOZ 26.00	1 DOZ 48.00
<b>SYDNEY ROCK OYSTERS</b> SHUCKED DAILY ON PREMISE	KILPATRICK	1/2 DOZ 33.00	1 DOZ 58.00
	MORNAY	1/2 DOZ 33.00	1 DOZ 58.00
<b>SMOKED TASMANIAN SALMON</b> <small>GFO</small> SERVED CHILLED W CRUSHED ONION, CAPERS & HOMEMADE HORSERADISH MAYONNAISE			21.00
<b>AVOCADO VINAIGRETTE</b> <small>GFO</small> FRESH AVOCADO SERVED W GARLIC INFUSED OLIVE OIL & BALSAMIC DRESSING			11.00
<b>AVOCADO &amp; SEAFOOD</b> FRESH AVOCADO SERVED W LIGHTLY MARINATED SEAFOOD & COCKTAIL SAUCE			27.00
<b>GARLIC PRAWNS</b> <small>GFO</small> FLAMBÉED W BRANDY & SERVED IN A RICH SAUCE OF GARLIC, PARSLEY & BUTTER			35.00
<b>FRIED CALAMARI</b> FRESH CALAMARI RINGS COATED W BREADCRUMBS, DEEP FRIED & SERVED W HOMEMADE TAR-TARE SAUCE			19.00
<b>BAKED CAMEMBERT CHEESE</b> <small>GFO</small> ROASTED UNTIL SOFT, SERVED W HOMEMADE ONION & BOURBON RELISH AND RUSTIC TOAST			17.00

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## FROM THE CHAR-GRILL

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<b>PORTERHOUSE STEAK</b> <small>GFO (500GMS)</small>	56.00
<b>SCOTCH FILLET STEAK</b> <small>GFO (500GMS)</small>	64.00
<b>EYE FILLET STEAK</b> <small>GFO (400GMS)</small>	65.00
<b>LADIES EYE FILLET STEAK</b> <small>GFO (300GMS)</small>	54.00
<b>LADS PORTERHOUSE STEAK</b> <small>GFO (300GMS)</small>	51.00
<b>WAGYU EYE FILLET STEAK</b> <small>GFO (300 GRMS)</small>	69.00
<b>SAUCES</b> - MUSHROOM, GARLIC, PEPPER OR RED WINE	@ 4.00

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# PASTA

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GLUTEN FREE PASTA  
AVAILABLE

## HOMEMADE LASAGNE

OVEN BAKED LAYERS OF PASTA, BÉCHAMEL & HOMEMADE BEEF RAGU, TOPPED W  
NAPOLI SAUCE & MOZZARELLA CHEESE

17.00

## RIGATTONI CALABRESE

SAUTÉED ONIONS, BACON, HOMEMADE SALAMI, CAPSICUM, & PITTED BLACK  
OLIVES; SERVED IN A SPICY ITALIAN TOMATO SAUCE

23.00

## LINGUINI ALFREDO

W GRILLED CHICKEN, FRESH MUSHROOMS & VIRGINIAN HAM IN A CREAM &  
PARMESAN SAUCE

23.00

## SPAGHETTI CARBONARA

SERVED THE TRADITIONAL ITALIAN WAY WITH LIGHTLY SMOKED GUANCIALE, OLIVE  
OIL, PECORINO CHEESE  
& EGG

18.00

## LINGUINI A PESCATORA

W FRESH SHRIMPS, SCALLOPS, CALAMARI, FISH & PRAWNS SAUTÉED IN VIRGIN OLIVE  
OIL & GARLIC

29.00

## RIGATTONI W VENISON RAGU

SERVED W SLOW COOKED VENISON & RED WINE SAUCE

18.00

## DUCK RISOTTO <sup>GFO</sup>

ARBORIO RICE W ROASTED DUCK, SEMI-DRIED TOMATOES, BACON, FRESH BABY  
SPINACH  
& BUTTER

25.00

## MUSHROOM RISOTTO <sup>GFO</sup>

ARBORIO RICE W SAUTÉED FRESH SEASONAL MUSHROOMS, PECORINO CHEESE &  
ROSEMARY

18.00

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# SIDES & SALADS

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## SIDE OF CHIPS

6.00

## GRILLED ONIONS <sup>GFO</sup>

6.00

## SAUTÉED MUSHROOMS <sup>GFO</sup>

9.00

## STEAMED VEGETABLES <sup>GFO</sup>

5.00

## CAPRESE SALAD <sup>GFO</sup>

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 <sup>GFO</sup>

MIXED LEAVES W CHERRY TOMATO, CUCUMBER, CAPSICUM  
AND HOUSE CURED OLIVES. WITH A BALSAMIC & COLD  
PRESSED OLIVE OIL DRESSING

10.00

## CAESAR SALAD <sup>GFO</sup>

COS LETTUCE W HERB CROUTONS, GRILLED BACON,  
POACHED EGG, ANCHOVY FILLETS, ANCHOVY DRESSING &  
PARMESAN SHAVINGS

14.50

## GREEK SALAD <sup>GFO</sup>

FRESH TOMATO, CUCUMBER, HOUSE CURED OLIVES WITH  
FETA & ANCHOVY

14.50

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## MAIN COURSE

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<b>CHICKEN CAESAR SALAD</b> <sup>GFO</sup> COS LETTUCE W HERB CROUTONS, GRILLED BACON, POACHED EGG, ANCHOVY FILLETS, ANCHOVY DRESSING & PARMESAN SHAVINGS. SERVED W GRILLED CHICKEN TENDERLOINS	34.00
<b>GARLIC PRAWNS</b> <sup>GFO</sup> FLAMBÉED W BRANDY & SERVED IN A RICH SAUCE OF GARLIC, PARSLEY & BUTTER. SERVED W STEAMED RICE	56.00
<b>FRIED CALAMARI</b> FRESH CALAMARI RINGS COATED W BREADCRUMBS, DEEP FRIED & SERVED W HOMEMADE TAR-TARE SAUCE & CHIPS	37.00
<b>VEAL PARMIGIANA</b> THINLY SLICED VEAL, CRUMBED & GRILLED. TOPPED W MELTED MOZZARELLA CHEESE & ITALIAN TOMATO SAUCE	35.50
<b>PORK SPARE RIBS</b> MARINATED PORK RIBS SERVED IN A LIGHTLY SPICED HOUSE BARBEQUE SAUCE	42.50
<b>CHICKEN AVOCADO &amp; PRAWNS</b> <sup>GFO</sup> GRILLED FILLETS OF CHICKEN SERVED IN A CREAMY WHITE WINE & LOBSTER BISQUE W GRILLED AVOCADO & PRAWNS	43.00
<b>VENISON COTTOLETTE A LA MILANESE</b> MINUTE STEAKS OF VENISON COATED W PARMESAN CHEESE, BREADCRUMBS & ALMOND MEAL. GRILLED & SERVED W HOMEMADE BEETROOT & APPLE CHUTNEY	31.00
<b>BABY VEAL</b> <sup>GFO</sup> PLEASE ASK FOR DETAILS	41.00
<b>BEEF BURGUNDY</b> RED WINE & BEEF CASSEROLE BRAISED W CARROT, CELERY & ONION, WRAPPED IN FILO PASTRY & OVEN BAKED. SERVED W DEMI-GLACE	(PLEASE ALLOW 20 MINS) 38.50
<b>OVEN ROASTED RACK OF LAMB</b> <sup>GFO</sup> PLEASE ASK FOR DETAILS	(PLEASE ALLOW 20 MINS) 49.50
<b>TWICE ROASTED DUCKLING</b> <sup>GFO</sup> PLEASE ASK FOR DETAILS	(PLEASE ALLOW 20 MINS) 47.50

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## DESSERT

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SERVED W ICE CREAM

<b>WARM APPLE &amp; WALNUT STRUDEL</b> SERVED IN FILO PASTRY	12.00
<b>PROFITEROLES &amp; CHOCOLATE SAUCE</b>	13.00
<b>CRÈME CARAMEL</b> <sup>GFO</sup>	8.50
<b>CHOCOLATE MOUSSE</b> <sup>GFO</sup>	8.50
<b>GIANDUIOTTO</b> CHOCOLATE & HAZELNUT ICE CREAM, COVERED IN CHOCOLATE & ROASTED HAZELNUTS	7.00
<b>CONTINENTAL CHEESE CAKE</b> <sup>GFO</sup>	11.00
<b>FRENCH CREPES</b> — STRAWBERRY, BANANA & MAPLE SYRUP SUZETTE	11.00
<b>CHEESE &amp; FRUIT PLATE</b> <sup>GFO</sup> SERVED W LAVOSH CRACKER & QUINCE PASTE	27.00 34.00