

## Bread

<b>Pizza Breads</b>	- Garlic - Herb - Tomato and Mozzarella - Olive and Fetta	7.50
<b>Bruschetta</b>	– Roma tomato, Spanish onion, basil and parmesan served on toasted ciabatta with olive oil	9.50

## Entrée

	<b>Salt and Pepper Calamari</b> – Lightly fried and seasoned with salt flakes and cracked pepper, served with Lemon aioli	16.50
	<b>Antipasto</b> – Chef’s selection of delicacies including morsels of prosciutto, salami, bocconcini, sun-dried tomatoes and olives	15.90
(gf)	<b>Garlic Prawns</b> - Pan tossed king prawns with a touch of chilli and coriander, served with fragrant pilaf rice	18.90
	<b>Scallops</b> – Pan seared, topped with a crab bisque sauce and accompanied by a crab and scallop dumpling	18.90
	<b>Caesar</b> - baby cos, parmesan, croutons, bacon, and a poached egg and our special anchovy Caesar dressing	15.50
	With marinated chicken tenderloins	17.90
(gf)	<b>Veal Cutlet</b> – Pan braised with tomato, mushroom and white wine served on a baked risotto cake infused with sundried tomato	15.50
	<b>Chicken Tenderloins</b> – Golden crumbed tenderloins served Parmigiana style wrapped in ham and topped with melted mozzarella cheese and Napolitana sauce	15.50

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(gf) – Gluten Free      (v) - Vegetarian



# Pizza

11 Inch Regular Size. ½ and ¼ available

(v)	<b>Margarita</b> – Tomato, mozzarella and oregano	15.50
	<b>Aussie</b> – Ham, bacon, egg and fresh beetroot	16.50
	<b>Pepperoni</b> – Tomato, mozzarella, salami and peppers	17.90
(v)	<b>Primavera</b> – Fresh seasonal medley of mixed vegetables	16.90
	<b>BBQ Pollo</b> - Roasted chicken, bacon, Spanish onion with barbeque sauce	18.50

## House Specials

(v)	<b>Pumpkin</b> – Roasted butternut pumpkin with sage, goat's cheese and roasted pine nuts	19.90
	<b>Potato</b> – sliced potato, bocconcini and bacon with caramelized onion	19.90
	<b>Prosciutto</b> – shaved prosciutto with bocconcini, fresh tomato slices, black olives and rocket	21.90

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Gluten free Pizza base Available - \$4.50

## Main Course

- (gf) **Chicken Tagine** – Oven roasted chicken with Moroccan spices and preserved lemon served with spiced cous cous 24.90
- (gf) **Chicken Breast** - Grilled breast of chicken with a filling of prawns, mascarpone, and sautéed spinach served with a Sauvignon Blanc and cream sauce 25.90
- (gf) **Veal Rack** – oven roasted with tomato, mushroom and white wine served on a baked risotto cake infused with sundried tomato 27.90
- Chicken Tenderloins** – Golden crumbed tenderloins served Parmigiana style wrapped in ham and topped with melted Mozzarella cheese and Napolitana sauce 23.90
- (gf) **Petite Eye Fillet** – 180 Gram Char-grilled to your liking 24.90
- (gf) **Eye Fillet** – 250 Gram Char-grilled to your liking 32.90
- (gf) **Sirloin Porterhouse** – 300 Gram Char-grilled to your liking 27.90
- Sauces Available:** Field Mushroom  
Green Peppercorn  
Red Wine Jus  
Garlic and Fresh Herb butter
- Lamb Loin** – Macadamia and fresh herb crusted Lamb loin served medium rare with a red currant jus 27.90
- (v) **Vegetarian Skewer** – Grilled skewer of char-grilled vegetables served with grilled polenta. Finished with tonata sauce and salsa verde 24.90
- Salt and Pepper Calamari** – Lightly fried and seasoned with salt flakes and cracked pepper, served with lemon aioli 23.90
- (gf) **Garlic Prawns** - Pan tossed King Prawns with a touch of chilli and coriander, served with fragrant pilaf rice 25.90
- Scallops** – Pan seared, topped with a crab bisque sauce and accompanied by crab and scallop dumplings 24.90

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## Side orders

(v)	Fries with house-made tomato sauce	4.50
(gf)(v)	Mediterranean Potatoes roasted with garlic, onion and rosemary	5.00
(gf)(v)	Button mushrooms pan fried with thyme	5.50
(gf)(v)	Italian Salad with lettuce, tomato, onion, basil, olives and sun-dried tomato	5.90
(gf)(v)	Rocket, parmesan and pear salad	5.90

## Dessert

	<b>Mousse Tower</b> Strawberry mousse and meringue layers drizzled with raspberry coulis	10.90
(gf)	<b>Gelato</b> Trio of imported Gelati served with macaroons	9.90
(gf)	<b>Chocolate Tart</b> House made chocolate and hazelnut tart served With double cream and praline	10.50
	<b>Banana and Cinnamon Crepe</b> Filled crepe with crème patisserie, doused with warm banana, sultana and cinnamon sauce. Served with vanilla ice cream	10.50
	<b>Apple and Pear Crumble</b> Traditionally served with double cream and brandy vanilla sauce	9.90
	<b>Chocolate Crème Brulee</b> With caramel glaze, and a duet of white and milk chocolate sauce	11.90

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## *To Finish...*

Giancarlo Coffee	3.50
Espresso	
Cappuccino	
Café Latte	
Macchiato	
Long Black	
Affogato (with your choice of Liqueur)	10.90
Irish Coffee	10.90
Alpine Swiss Hot Chocolate Mug	4.90
T2 Tea	3.50
English breakfast	
Earl Grey	
Peppermint	
Chamomile	
Jasmine Green	

# Beverages

## Domestic Beer

Cascade Premium Light	4.90
Victoria Bitter	5.50
Carlton Draught	5.90
Pure Blonde	5.90
Coopers Pale Ale	6.50
Cascade Premium	6.50
Crown Lager	6.80
Boags Premium	6.80
James Squire Golden Ale	7.00
Matilda Bay Bohemian Pilsner	7.00

## Imported Beer

Shanghai	<i>China</i>	6.00
Heineken	<i>Netherlands</i>	6.50
Stella Artois	<i>Belgium</i>	6.80
Peroni	<i>Italy</i>	7.00
Corona	<i>Mexico</i>	7.00
Asahi	<i>Japan</i>	7.50
Carlsberg Elephant	<i>Denmark</i>	8.00
Lefte Radieuse	<i>Belgium</i>	9.00

## Soft Drinks

3.30

Coca Cola  
Lemonade  
Lemon Squash  
Diet Coke  
Raspberry  
Dry Ginger  
Tonic Water

## Mineral Water

4.90

San Pellegrino Sparkling (500 ml)

## Spirits

6.80

Johnny Walker Red Label  
Jim Bean White Label Bourbon  
Gordon's Gin  
Wyborowa Vodka  
Acropolis Ouzo  
Bundaberg Rum  
Havana Club white Rum  
Jack Daniels Tennessee Whisky  
Midori Melon  
Coyote Tequila

Please ask your waiter for our full selection of spirits.

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# Wine List

## Wine by the Glass

Hardy's Collection Sparkling	Mclaren Vale, SA	6.00
Hardy's Collection Chardonnay	Mclaren Vale, SA	5.50
Amberley Chardonnay	Margaret River, WA	7.00
Monkey Bay Sauvignon Blanc	Marlborough, NZ	6.50
Hazard Hill Sem-Sauvignon Blanc	Mount Barker, WA	6.00
Frankland Estate Riesling	Margaret River, WA	7.50
Hardy's Collection Shiraz-Cab	Mclaren Vale, SA	5.50
Goundry 'Homestead' Shiraz	Margaret River, WA	7.50
Hardy's Collection Cab-Merlot	Mclaren Vale, SA	5.50
Airlie Bank Cabernet Merlot	Yarra Valley, VIC	7.50
Nobilo East Coast Merlot	Hawkes Bay, NZ	7.00

## Bubbles

Hardy's Collection Sparkling	Mclaren Vale, SA	29.00
Yarraburn Sparkling	Yarra Valley, VIC	38.00
Tigress Sparkling Pink Rose	Piper's Brook, TAS	56.00
Yarrabank Sparkling	Yarra Valley, VIC	78.00
Arras Sparkling	Piper's Brook, TAS	125.00

## White Wine

Hardy's Collection Chardonnay	Mclaren Vale, SA	25.00
Amberley Chardonnay	Margaret River, WA	35.00
Little Rebel Chardonnay	Yarra Valley, VIC	36.00
Coldstream Hills Chardonnay	Yarra Valley, VIC	66.00
Yabby Lake Chardonnay	M. Peninsula VIC	89.00
Monkey Bay Sauvignon Blanc	Marlborough, NZ	32.00
Crowded House Sauvignon Blanc	Marlborough, NZ	42.00
Bay of Fires Sauvignon Blanc	Piper's Brook, TAS	54.00
Frankland Estate Riesling	Margaret River, WA	36.00
Hazard Hill Sem-Sauvignon Blanc	Mount Barker, WA	30.00
Ferngrove Sauvignon Blanc-Sem	Frankland River, WA	36.00
Norfolk Rise Pinot Grigio	Mt. Benson, SA	36.00
Starvedog Lane Pinot Grigio	Mclaren Vale, SA	48.00

### Red Wine

Hardy's Collection Shiraz-Cab	Mclaren Vale, SA	25.00
Goundry 'Homestead' Shiraz	Margaret River, WA	36.00
Pepperjack Shiraz	Barossa Valley, SA	44.00
Rockbare Shiraz	Mclaren Vale, SA	52.00
Barossa Babe Shiraz	Barossa Valley, SA	72.00
Heathcote Estate Shiraz	Heathcote, VIC	88.00
Hardy's Collection Cab-Merlot	Mclaren Vale, SA	25.00
Airlie Bank Cabernet Merlot	Yarra Valley, VIC	38.00
Tintara Cabernet	Mclaren Vale, SA	49.00
Jack Mann 'Wisdom' Cabernet	Margaret River, WA	58.00
Barossa Valley Cabernet	Barossa Valley, SA	69.00
Nobilo East Coast Merlot	Hawkes Bay, NZ	34.00
Kim Crawford Merlot	Hawkes Bay, NZ	45.00
Drylands Pinot Noir	Marlborough, NZ	46.00
Catalina Sounds Pinot Noir	Marlborough, NZ	54.00

### Fortified

Penfolds Club Port	4.50
Galway Pipe Port	6.50
Penfolds Grandfather Port	12.00

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BYO Wine Available - \$6.00 Corkage per bottle