

Intermezzi

CRUSTY BREAD WITH OLIVE OIL & BALSAMIC OR BUTTER	5
GARLIC BREAD	5
HERB BREAD	5
BRUSCHETTA POMODORO & BASILICO	13
Served with garden salad	
BRUSCHETTA SMOKED SALMON, SOUR CREAM, LIME & CAPPERS	18
Served with garden salad	
ANTIPASTO FOR TWO	29
Served with bread	

antipasti

CAESAR SALAD		18
Cos, croutons, bacon, anchovies and caesar dressing Topped with a poached egg and shaved parmesan		
CAESAR SALAD WITH CHICKEN		21
CAESAR SALAD WITH SMOKED SALMON		24
CALAMARI FRITTI		25
Salt and pepper fresh calamari shallow fried served with garden salad and tartare sauce		
AVOCADO CON SHRIMPS		21
Avocado and shrimps in a cocktail sauce		
GAMBAS & CHAMPIONES AL A JILLO		25
Prawns & mushrooms in extra virgin olive oil, garlic, white wine, lemon, parsley & chilli		
SALMON COLETTA		25
Rolls of Tasmanian smoked salmon with a filling of Shrimps, avocado, mayonnaise, brandy, tobasco & lemon served with garden salad		
OYSTERS NATURAL – shucked	each	3.5
OYSTERS KILPATRICK – shucked	each	4.5
Baked with strips of bacon and worcestershire sauce		
OYSTERS FLORENTINE – shucked	each	4.5
Baked with a spinach & parmesan mornay sauce		
COZZE NAPOLI		25
Local mussels tossed in garlic, tomato, white wine, parsley & chilli served with bread		
COZZE MARINARA		23
Local mussels tossed in white wine, garlic, onion, lemon parsley served with bread		

Take Away available

Credit/debit card: min \$ 20.00

minestre

SOUP OF THE DAY	15
Served with bread	
BRODETTO di MARE	28
Fish & shellfish soup infused with crab stock served with bread	

Pasta

GNOCCHI ai PESTO	21 24
Freshly made gnocchi tossed with semi dried tomatoes, pesto and cream	
GNOCCHI NAPOLI	21 24
Freshly made gnocchi tossed with a garlic tomatoes & fresh basil sauce	
LINGUINE BOLOGNESE	21 24
LINGUINE CARBONARA	21 24
Strips of pancetta, eggs, cream, parmesan and parsley	
LINGUINE PUTTANESCA	21 24
Capers, oregano, olives, garlic, chilli, tomato & anchovies	
PENNE con VERDURE	21 24
Tossed in extra virgin olive oil, garlic, pinenuts & vegetables, topped With shaved parmesan	
PENNE AMATRICIANA	21 24
Pasta in a sauce of bacon, tomato, onion, mushroom and herbs	
PENNE ARRABIATA	21 24
Pasta with tomato, garlic, and chilli	
PENNE con POLLO e FUNGHI	24 29
Pasta tossed with ragu of chicken, onion, field mushrooms, tomato, & cream	
LINGUINE SALMONE	24 29
Tasmanian smoked salmon, olives, pistachio nuts, tomato, cream & parsley	
LINGUINE MARINARA	24 29
Fresh seafood, garlic, and parsley with olive oil or tomato sauce	
LINGUINE PRAWNS and BROCOLLI	24 29
Tossed in garlic and chilli	
AGNOLOTTI della NONNA	21 24
House speciality of homemade cheese & spinach filled pasta In a cream, mushrooms, tomatoes & fresh parmesan cheese	

risotti

RISOTTO di MARE	24 29
Fresh seafood tossed in garlic, wine & Napoli sauce	
RISOTTO con FUNGHI e ASPARAGI	22 25
Field mushrooms, asparagus, white wine and cream	
DUCK and PORCINI RISOTTO	22 27

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pollame

POLLO alla CAPRESE	33
Chicken supreme with field mushrooms, olives, garlic, chilli And tomato sauce	
POLLO CARDINALE	33
Chicken supreme in white wine, cream, mushrooms and asparagus sauce	

vitello

PICCATINA ai LIMONE	35
Veal escalopes in a white wine, lemon and parsley sauce	
VITELLO PARMIGIANO	35
Veal escalopes topped with shaved ham & cheddar cheese in wine tomato and cream sauce	
VITELLO ai FUNGHI	35
Veal escalopes with field mushrooms in wine and cream sauce	
VITELLO MILANESE	35
Veal escalopes in breadcrumbs	

manzo

RIB EYE CHARGRILLED 350 grm	36
RIB EYE CHASSEUR 350 grm	38
Rib eye steak with field mushrooms, red wine, brandy and herb sauce	
FILETTO di MANZO ala GRIGLIA 250 grm	37
Aged eye fillet chargrilled	
FILETTO ai FUNGHI 250 grm	39
Prime age eye fillet with field mushrooms in wine and cream sauce	
FILETTO di MANZO BAROLO 250 grm	39
Prime aged eye fillet in a Barolo wine sauce	
BEEF STROGANOFF	39
Strips of eye fillet in a sauce of field mushrooms, demi-glaze, wine, brandy, tomato & cream	

specialita pesce

ROCKLING	35
Rockling fillet chargrilled in lemon, wine & parsley sauce	
SALMONE	35
Atlantic salmon chargrilled	
SALMONE BONNE FEMME	38
Atlantic salmon in a sauce of white wine, mushrooms, brandy, shrimps & cream	

All main courses are served with fresh seasonal vegetables & potatoes or garden salad

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contorni

GARDEN SALAD	7
FRESH SEASONAL VEGETABLES	8
SPINACH WITH GARLIC AND CHILLI	8
FRENCH FRIES	7
SAUTEED MUSHROOMS	8

dessert

SELECTION FROM THE SPECIALS BOARD	from	10
ICE CREAM		8
Vanilla bean ice cream with mixed berries or chocolate topping		
LIQUEUR COFFEE		14
COFFEE		3.5
ICE COFFEE		5
TEA		4
English breakfast, earl grey, camomile, green tea, peppermint		
HOT CHOCOLATE		4
ICE CHOCOLATE		5
With soy milk add extra		0.5

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