

appetisers & entrées

garlic bread 6.5

grilled cacciatore italian sausage 8.5

bruschetta 8.5

fresh tomato, garlic toast, basil,
extra virgin olive oil

three dips plate 15

with toasted turkish flatbread

cracked sea salt and lemon e m

pepper calamari 17 25

sweet chilli & lime aioli

“caciucco” * 19.5

traditional italian fisherman’s stew,
calamari, mussels, Napolitana
sauce & snapper, with crusty bread

garlic prawns e m

tiger prawns, fresh tomato, garlic, 23.5 32.5

wine, cream and parsley sauce,
jasmine rice

classic chilli mussels * 17.5

creamy garlic mussels * 17.5

white wine & sweet red onion

soup of the day 8

served with crusty bread
(see our specials).

strictly byo bottled wine only.

corkage \$5 per bottle

*denotes gluten free dishes

(not 100% guaranteed)

pasta & risotto

21.5 risotto

chicken, roasted sweet potato, spinach,
chilli and rosemary

22.5 spaghetti marinara

prawns, mussels, squid in a basil
napolitana sauce

25.5 linguine

scallops, pancetta, chilli, garlic,
light tomato & chardonnay sauce

21 torn pasta

chicken, mushrooms, garlic, rosemary,
lemon thyme, cream, jus, truffle oil

22.5 angel hair pasta

creamy garlic tiger prawns, saffron,
spinach, cherry tomatoes, shaved
parmesan

19 handmade gnocchi verdi

roasted vegetables, basil pesto, cream

something lighter

19.5 chicken caesar salad

cos lettuce, croutons, candied bacon,
shaved parmesan,
(anchovies optional extra).

16.5 eggplant parmigiana

cherry tomato, spinach,
basil & parmesan salad

19.5 asian style chicken salad *

shoots, sprouts, tatsoi, cashews,
toasted coconut, lime, chilli, honey,
sweet soy & mirin dressing

from the grill

chicken breast 28.5

filled with cashews, spinach & bacon,
roasted capsicum, & parmesan potato crush,
fresh herb & mushroom cream sauce

char grilled sirloin 28.5

mash, saratoga chips, greens, jus

lamb korma 26.5

toasted coconut jasmine rice,
yoghurt raita, flat bread

sausages 'n mash 19.5

the best pork, leek & sage sausages,
sweet onion & balsamic jus, mash

hot & sour pork belly * 27.5

grilled pineapple, scallops & asian greens

slow braised lamb shank * 22.5

mediterranean vegetables, olives, napolitana
sauce, fresh herbs & garlic, mash

parmesan crumbed chicken parmigiana 22.5

spaghetti napolitana, salsa verde

surf 'n turf * 39.5

sirloin steak, mash, rocket, cognac,
scallops, tiger prawns & cream

sides & extras

asian style mixed salad * 10.5

caesar salad 12.5

greek salad * 10.5

garden salad * 9

cherry tomato, spinach, basil & parmesan salad* 10.5

creamy mash with truffle oil * 6.5

fries or wedges 6.5

blanched seasonal vegetables with fresh 9.5

herb butter *

barbeque, tomato, sour cream, sweet chilli sauces .6

anchovies, aioli * 1

fresh bread 3

white wines

glass bottle

- 5.5 21.5 houghton late picked verdelho (wa)
- 6.5 24 amberley semillon sauvignon blanc
(wa)
- 7 24.5 devils lair fifth leg white (wa)
- 7 24.5 madfish premium dry white (wa)
- 5 19 saltrams makers table
unwooded chardonnay (sa)
- 18 penfolds rawson retreat riesling (sa)
- 26 leo burying eden valley riesling (sa)
- 24 amberley chenin blanc (wa)
- 26.5 giesen malborough sauvignon blanc
(nz)
- 27 secret stone sauvignon blanc (nz)
- 25 matua valley hawkes bay
sauvignon blanc (nz)
- 28 Juliet sauvignon blanc,
chenin blanc (wa)
- 23.5 "corte giara" pinot grigio (italy)
- 22.5 monkey bay sauvignon blanc (nz)

sparkling wines

small large
bottle bottle

- 7 seaview brut (200ml)
- 7.5 yellowglen oval piccolo sparkling
- 7.5 asti riccadonna (200ml)
- 20.5 sir james cuvee brut
- 19.5 rothbury estate cuvee
- 26.5 seaview brut vintage pinot noir
chardonnay

red wines

glass bottle

nobilo east coast merlot (nz)	5.5	21.5
rothbury estate cabernet merlot (sa)	5.5	21.5
devils lair fifth leg (wa)	6.5	25
rosemount diamond label cabernet sauvignon (nsw)	6	22.5
wynns coonawarra shiraz (sa)	7.5	26.5
madfish cabernet sauvignon merlot (wa)		26.5
amberley margaret river shiraz (wa)		23
moondah brook merlot (wa)		21
cartwheel margaret river cabernet merlot (wa)		26.5
drylands pinot noir (nz)		29
goundry "g" shiraz viognier (wa)		25
annie's lane cabernet merlot (sa)		25
"The Gables" wynns coonawarra cabernet shiraz (sa)		28
anitinori santa christina tuscan sangiovese / merlot (italy)		22.5
rosenthal 2005 shiraz (wa)		25.5
tintara "mclaren vale" cabernet sauvignon (sa)		26
penfolds koonunga hill "seventy six" shiraz cabernet (sa)		29

beer

- 4.5 emu bitter
 - 5 tooheys old black ale
- 4.5 carlton midstrength
- 6.5 hahn premium
- 4.5 hahn premium lite
 - 6 tooheys extra dry
 - 6 redback original
- 5.5 redback mild
 - 7 corona
 - 7 asahi super dry
 - 7 becks
 - 6 crown
- 6.5 beez neez lager
- 7.5 weihenstephan pilsner
- 4.5 crown "gold"
- 5.5 pure blonde
 - 6 james boag premium
- 4.5 cascade lite

cocktails

spirits & ports

- 12 cosmopolitan
 - vodka, cointreau, cranberry juice, citron
 - vodka, lime, ice
- 12 margherita
 - shaken
- 12 lights of havana
 - malibu, midori, orange and pineapple juice topped with soda
- 12 tequila sunrise
 - tequila, orange juice and grenadine built on ice
- 5.5 regular with mix
- 6.5 top shelf with mix
- 7 smirnoff ice
- 5 cider
- 4.5 regular ports
- 6.5 galway pipe
- 9 grandfather port
- 9 cognac

hot drinks

espresso	3
long black, short macchiato	3.2
affogatto	5.5
cappuccino, decaf	3.6
flat white, latte	3.6
hot chocolate with marshmallows	4.5
mocha, long macchiato	4.5
soy	4.5
tea	3.7
(english breakfast, earl grey, green jasmine, chamomile, peppermint, darjeeling)	
liqueur coffee with cream	8.5
(irish, mexican, roman)	

cold drinks

mt franklin spring water - 1 500ml	2.5
chinotto	3.5
lemon, lime & bitters	3.8
sparkling mineral water - 500ml	4.5
sparkling mineral water - 1 000ml	7.5
juices	3.5
(orange, tomato, apple, pineapple)	
soft drinks	3.5
(coke, fanta, diet coke, dry ginger, tonic water)	
carafe - small	6.5
carafe - large	10.5
iced coffee with ice cream	5.5
iced chocolate with ice cream	5.5
milk shakes with ice cream	5.5

desserts

cakes on display	7
ice cream bowl	5
baci chocolates	1.3
elephant chocolates	1.6
biscuits on display	3