

## ENTREES

	M	NM
<b>GARLIC BREAD</b> <span style="color: green;">V</span>	\$12	\$14.50
<b>ANCHOVY &amp; FETTA BRUSCHETTA</b> <span style="color: green;">V</span>	\$15	\$18
Fresh marinated diced tomatoes topped with fetta, anchovies & balsamic glaze on Nonna's sour dough bread		
<b>PARMIGIANA BRUSCHETTA</b> <span style="color: green;">V</span>	\$15	\$18
Fresh marinated diced tomatoes topped with parmesan shavings & balsamic glaze on Nonna's sour dough bread		
<b>BRUSCHETTA MARINATED EGGPLANT</b> <span style="color: green;">V VG</span>	\$15	\$18
Capsicum tapenade on Nonna's sourdough bread topped with marinated eggplant		
<b>FRIED OLIVES</b> <span style="color: green;">V VG</span>	\$10	\$12
Kalamata olives sauteed with garlic chilli and olive oil		
<b>SOUP OF THE DAY</b>	\$13	\$15.50
Check specials board		
<b>MELANZANE ROLLS</b> <span style="color: green;">V</span>	\$20	\$24
Grilled eggplant slices rolled & filled with Arborio rice, ricotta and capsicum topped with Napolitana sauce & cheese		
<b>CRUMBED CALAMARI</b>	\$16	\$20
In-house marinated & crumbed squid rings		
<b>GARLIC &amp; CHILLI PRAWNS</b>	\$20	\$24
Prawns panfried in olive oil, fresh garlic & chilli served with crusty sourdough bread		
<b>GRILLED SEAFOOD PLATE</b>	\$20	\$24
Grilled marinated prawns, octopus & calamari strips		
<b>SCALLOPS GRATINE</b>	\$20	\$24
Half-shell scallops topped with a garlic butter crumb		
<b>SALT &amp; PEPPER CALAMARI</b>	\$16	\$20
Squid strips lightly dusted in our special salt & pepper flour mix		

## SALADS

<b>CAPRESE SALAD</b> <span style="color: green;">V</span>	\$15	\$18
Bocconcini cheese, cherry tomatoes & fresh basil with balsamic glaze & olive oil		
<b>ROCKET SALAD</b> <span style="color: green;">V</span>	\$15	\$18
Rocket leaves, parmesan shavings & tomato with balsamic vinegar & olive oil dressing		
<b>MEDITERRANEAN SALAD</b> <span style="color: green;">V</span>	\$15	\$18
Mixed leaves, tomatoes, cucumber, olives, onion, parmesan shavings & fetta with balsamic vinegar & olive oil dressing		
<b>CRUNCHY SPICY PRAWNS</b>	\$24	\$29
Prawns served on mixed leaves, bean sprouts, capsicum, cucumber & crispy noodles finished with a coriander, ginger, lime dressing		
<b>CHICKEN SALAD</b>	\$22	\$27
Mediterranean salad topped with grilled marinated chicken thigh fillets		

## PASTA

	M	NM
<b>PENNE NAPOLITANA</b> <span style="color: green;">V VG</span>	\$18	\$22
Penne Pasta tossed in a house-made tomato & basil sauce	\$22	\$26.50
<b>PENNE AMATRICIANA</b>	\$25	\$30
Sauteed pancetta with garlic & pepper with Napolitana sauce		
<b>GNOCCHI LAMB RAGU</b>	\$28	\$34
Potato dumplings tossed in a slow cooked lamb ragu		
<b>RAVIOLI BOSCAIOLA</b>	\$20	\$24
Beef filled pasta tossed in a creamy bacon & mushroom sauce	\$25	\$30
<b>SPAGHETTI BOLOGNESE</b>	\$20	\$24
Beef Mince cooked in a house-made Napolitana sauce	\$25	\$30
<b>SPAGHETTI VONGOLE WITH PANGRATTATO</b>	\$28	\$34
Sautéed in fresh garlic, chilli & rocket & topped with garlic butter crumbs		
<b>PAPPARDELLE CARBONARA</b>	\$30	\$36
Fresh wide ribbon egg pasta tossed with pancetta, salsicce, truffle cream & egg		
<b>SPAGHETTI MARINARA</b>	\$30	\$36
Tossed in a variety of seafood in a Napolitana sauce		
<b>SPAGHETTI GAMBERI WITH POMODORO FRESCO</b>	\$28	\$34
Sauteed prawns tossed with fresh tomato, garlic, olive oil		
<b>GNOCCHI PESTO</b> <span style="color: green;">V</span>	\$27	\$33.50
Potato dumplings tossed with basil pesto, cream & parmigiano		

## VEGAN MEALS

<b>PLANT BASED BURGER &amp; CHIPS</b> <span style="color: green;">V VG</span>	\$22	\$26.50
Plant-based burger patty topped with fresh tomato, capsicum, eggplant, rocket on a potato bun		
<b>PLANT BASED SCHNITZEL</b> <span style="color: green;">V VG</span>	\$27	\$32.50
Plant based crispy golden schnitzel served with chips and salad or seasonal vegetables		
<b>PENNE VEGIE SALSA</b> <span style="color: green;">V VG</span>	\$25	\$30
Penne Pasta tossed in a Vegetable & tomato Salsa		

## KIDS MEALS \$12

<b>CHICKEN NUGGETS &amp; CHIPS</b>
<b>CHEESE BURGER &amp; CHIPS</b>
<b>SPAGHETTI BOLOGNESE</b>
<b>PENNE NAPOLITANA</b>
<b>CALAMARI &amp; CHIPS</b>
<b>CRUMBED FISH &amp; CHIPS</b>
<b>CHICKEN SCHNITZEL &amp; CHIPS</b>



V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

WHILST WE ENDEAVOUR TO MEET MOST DIETARY REQUIREMENTS, WE CAN NOT GUARANTEE THE DISHES DO NOT CONTAIN TRACES OF NUTS OR OTHER ALLERGENS. PLEASE ADVISE STAFF IF YOU HAVE A DIETARY REQUIREMENT OR FOOD ALLERGY.

## SEAFOOD

	M	NM
<b>OUZO PRAWNS &amp; RICE</b> Medium king prawns, flamed with ouzo, finished with a light cream sauce served on a bed of Arborio rice	\$28	\$34
<b>GRILLED SOLE</b> Whole Grilled Sole served chips and salad or seasonal vegetables	\$27	\$32.50
<b>CRUMBED CALAMARI</b> In-house marinated & crumbed squid	\$25	\$30
<b>SALT &amp; PEPPER CALAMARI</b> Squid strips lightly dusted in our special flour mix	\$26	\$31
<b>GRILLED SEAFOOD PLATE</b> Grilled marinated prawns, octopus & calamari strips	\$33	\$40
<b>GRILLED BARRAMUNDI &amp; PRAWNS</b> Grilled barramundi topped with Mediterranean prawns	\$30	\$36
<b>PANKO CRUMBED FLATHEAD</b> Panko crumbed flathead filets served with chips and salad or seasonal vegetables.	\$25	\$30
<b>FISHERMANS BASKET</b> A variety of lightly fried seafood, panko crumbed prawn cutlets, battered fish, panko flathead, in-house crumbed calamari. Served with chips and salad	\$30	\$36
<b>HERB CRUSTED GRILLED SALMON FILLET</b> Grilled and parmesan herb crusted salmon fillet served chips and salad or seasonal vegetables	\$28	\$34
<b>MUSSELS PROVENCALE</b> Tossed with a tomato & basil sauce served with crusty sourdough bread	S \$20 L \$30	S \$24 L \$36
<b>SNAPPER FILLET WITH CREAMY GARLIC PRAWNS</b> Grilled snapper topped with creamy garlic prawns	\$29	\$35

## SIDES

<b>EXTRA BREAD ROLL &amp; BUTTER</b>	\$1	\$1
<b>BOWL OF VEGETABLES</b>	\$8	\$10
<b>SEASONED WEDGES</b> With sour cream & sweet chilli sauce	\$12	\$14
<b>SWEET POTATO CHIPS</b> With chipotle aioli	\$13	\$15
<b>BOWL OF CHIPS</b>	\$9	\$11
<b>GRILLED POLENTA </b>	\$8	\$10

## SAUCES

<b>PEPPER, DIANNE, MUSHROOM, NAPOLITANA</b>	\$2
---	-----

## MEAT & POULTRY

	M	NM
<b>CHICKEN SCHNITZEL</b> Crumbed chicken breast served with chips and salad or seasonal vegetables	S \$18 L \$24	S \$22 L \$29
<b>CHICKEN PARMIGIANA</b> Chicken schnitzel topped with grilled eggplant, napolitana sauce & cheese mix	\$27	\$32.50
<b>YEARLING SCHNITZEL</b> Parmesan & herb crumbed yearling topside served with chips and salad or seasonal vegetables	S \$22 L \$28	S \$26.50 L \$34
<b>PORK SCHNITZEL</b> Parmesan herb crumbed served with sweet potato chips & rocket salad	\$28	\$34
<b>SCOTCH FILLET STEAK 300G </b> Grilled Scotch Fillet with your choice of mushroom, Dianne or pepper sauce served with chips and salad or seasonal vegetables	\$38	\$46
<b>SIRLOIN STEAK 300G</b> Grilled Sirloin with your choice of mushroom, Dianne or pepper sauce served with chips and salad or seasonal vegetables	\$34	\$41
<b>FRATERNITY SAUSAGES</b> House-made pork, fennel & chilli sausages with grilled polenta & bean salsa	\$25	\$30
<b>LAMB RUMP</b> Pepper and herb crusted 400g Victorian Sovereign Lamb Rump, served with house made polenta, broccolini and seared baby Roma tomatoes, dressed in a red wine jus	\$35	\$42
<b>GRILLED MARINATED CHICKEN THIGH</b> Served on a vegetable risotto	\$25	\$30
<b>SMOKEY BBQ PORK USA RIBS</b> Slow cooked pork ribs marinated in a smokey BBQ sauce, served with chips and salad or seasonal vegetables	\$42	\$50
<b>CHICKEN SCALOPPINE FORESTIERA</b> Pan fried chicken breast sauteed in a creamy bacon & mushroom sauce	\$27	\$32.50
<b>CHICKEN SCALOPPINE MARSALA</b> Pan fried chicken breast flamed with marsala finished with a light cream	\$27	\$32.50
<b>VEAL SCALOPPINE AI FUNGHI</b> Pan fried veal with white wine & mushroom sauce served with chips and salad or seasonal vegetables	\$38	\$46
<b>VEAL SCALOPPINE MARE MONTE</b> Pan fried veal flamed with brandy & a seafood medley sauce served with chips and salad or seasonal vegetables	\$45	\$54
<b>AMERICAN BURGER &amp; CHIPS</b> Grilled beef patty, pickle, onions, American mustard, cheese & tomato sauce on a potato bun	\$20	\$24
<b>ITALIAN STEAK SANDWICH &amp; CHIPS</b> Grilled marinated steak with provolone cheese, eggplant, capsicum, rocket & pesto on a toasted roll	\$22	\$26.50



**OPEN  
7 DAYS**

**LUNCH** 12pm – 2pm

**DINNER** Sun-Wed 5:30pm – 8:30pm | Thu, Fri & Sat 5:30pm – 9:00pm