

Breads

(3 Slices per serve)	
Plain Bread (Italian Wood Fired)	
Garlic Bread	
Herb Bread	
Bruschetta	
Olive Tapenade	

Salads

Mixed Salad	10
4 Mediteranian Salad	12
5 Rocquette Salad & Fresh Parmesan	12
5 Caprese Salad	13
9 Kalamata Olives	8
9 Fresh Hand Cut Chips	8

Entrees

Stuffed Mushrooms	16
oven baked & filled with cheese, herbs & chicken with a garlic butter sauce	
BBQ Octopus	17
marinated in olive oil, garlic, chilli, lemon & herbs & char-grilled	
Baby Calamari	17
char-grilled & served with dill cucumber & tomato salad	
Garlic Prawns	17
in a hot tomato puree with olive oil & rosemary	
Penne	17
with chicken, sun-dried tomato & pesto cream sauce	
Vegetarian Risotto	16
fresh cut vegetables in a traditional napolitana sauce	
Prosciutto & Goats Cheese	16
with asparagus, salad & red currant glaze	
Salt & Pepper Calamari	19
served on salad & aioli	
Chunky Lamb Soup	16

Mains

Pollo Involtini	26
chicken breast filled with camembert cheese, semi-dried tomato, english spinach & a pink peppercorn sauce	
Pollo Pepperoncino	25
chicken with mushroom, chilli, roast capsicum in a light cream sauce	
Beef Rib Eye	35
char-grilled & served on sweet potato mash, mushroom, sun-dried tomato & red wine jus	
Risotto	26
With prawns, zucchini, coriander & a napolitana sauce	
Vitello Gamberi	27
veal with prawns, asparagus, sun-dried tomato & pesto cream sauce	
Vitello Funghi	26
veal with mushrooms, shallots in a cream sauce	
John Dory Fillets	30
pan-fried on a potato garlic olive oil mash with fresh asparagus	
Atlantic Salmon	30
char grilled vegetables & salad	
Lamb Shanks	26
with sweet potato mash & caramelised onion	
BBQ Seafood	35
fresh seafood char-grilled & served on mesculan salad	