



TRADING HOURS

MONDAY TO FRIDAY FROM 7.30AM

SATURDAY FROM 8AM

SUNDAY FROM 9AM

CONTINUOUS KITCHEN OFFERING DINNER UNTIL LATE

LARGE UPSTAIRS FUNCTION ROOM AVAILABLE

Antipasto

PIZZIOLA ARANCINI WITH CAPSICUM, DRIED TOMATO, OLIVE AND MUSHROOM

\$15.00

VEAL ARANCINI WITH SLOW COOKED RAGU , PEAS AND MOZZARELLA

\$15.00

FRIED SEASONED CALAMARI SERVED WITH GARLIC AIOLI

\$15.00

VEAL, PINE NUT, RICOTTA AND PARMESAN MEATBALLS IN NAPOLITANA SAUCE

\$15.00

CURED MEAT PLATTER WITH PROVOLONE, MARINATED MUSHROOMS AND OLIVES

\$16.00

RED PESTO PRAWNS WITH CHERRY TOMATOES SERVED WITH GRILLED CIABATTA

\$16.00

SALT & PEPPER PORK BELLY DRIZZLED WITH SPICY CHILLI SAUCE AND AIOLI

\$17.00

PICKLED OCTOPUS WITH GRILLED CACCIATORE SAUSAGE AND CIABATTA

\$18.00

CHEF'S ANTIPASTO - DESIGNED TO SHARE WITH FRIED CALAMARI,

FOUR OYSTERS KILPATRICK AND PIZZIOLA ARANCINI

\$42.00

Coffin Bay Oysters

SUBJECT TO SEASONAL

AVAILABILITY

NATURAL

\$2.80 EACH

CHILLI LIME AND SOY

\$3.00

EACH

KILPATRICK

\$3.20

EACH

Bruschetta

POMODORO - TOMATOES, BOCCONCINI AND HOUSE BASIL PESTO

\$10.00

CUCINA - BASIL PESTO, PROVOLONE, SUN-DRIED TOMATOES AND PROSCIUTTO
\$11.00

Scatchiata

12inch

GARLIC - GARLIC, SEA SALT AND ROSEMARY
\$12.00

POMODORO - BASIL PESTO WITH TOMATOES, OLIVES AND BOCCONCINI
\$22.00

GARLIC BREAD
\$7.00

Pasta

Penne Carbonara

\$23.00

BACON, PARSLEY AND FRESHLY CRACKED PEPPER, TOSSED WITH CREAM AND EGG YOLK

Pappardelle Ragu

\$23.00

SLOW-COOKED PORK AND VEAL RAGU WITH RED WINE, TOMATO AND BASIL

Pappardelle Pumpkin and rocket

\$23.00

ROASTED PUMPKIN, PINE NUTS, FETTA AND ROCKET FINISHED WITH WHITE WINE AND OLIVE OIL

Spaghetti Meatballs

\$23.00

BRAISED VEAL MEATBALL WITH PINE NUTS, RICOTTA AND PARMESAN

Spaghetti Vongole

\$26.00

SAUTÉED LOCAL COCKLES, CHORIZO, CHILLI, SPINACH, TOMATOES AND HERBS WITH OLIVE OIL

Penne Rosé

\$24.00

SAUTÉED CHICKEN, SUNDRIED TOMATOES, PINE NUTS AND BROCCOLINI WITH A ROSÉ SAUCE

Gnocchi Calabrese

\$24.00

CACCIATORE SAUSAGE SAUTÉED WITH OLIVES, MUSHROOMS, SPINACH, NAPOLITANA SAUCE AND CHILLI

Pappardelle Crab

\$28.00

BLUE SWIMMER CRAB SAUTÉED WITH CHILLI, GARLIC, ZUCCHINI, TOMATO AND OLIVE OIL

Pappardelle Red Pesto

\$28.00

SAUTÉED PRAWNS WITH CHERRY TOMATOES, CHILLI, PINE NUTS, SPINACH AND A SUNDRIED TOMATO PESTO

Spaghetti Marinara

\$28.00

SOUTH AUSTRALIAN SEAFOOD SAUTÉED WITH TOMATOES, PARSLEY, GARLIC AND OLIVE OIL

Risotto

Pollo

\$24.00

SAUTÉED CHICKEN BREAST, MUSHROOMS AND BABY SPINACH IN A ROSÉ SAUCE

Garden

\$24.00

ROASTED VEGETABLE AND SPINACH RISOTTO FINISHED WITH OLIVE OIL AND SHAVED PARMESAN

Granchio

\$28.00

BLUE SWIMMER CRAB, PEPPERCORN, PEA, CHERRY TOMATO AND CREAM

Secondo Piatto

Duck

\$34.00

CONFIT DUCK LEG SERVED WITH A MIXED MUSHROOM RISOTTO FLAVOURED WITH PORCINI STOCK AND FINISHED WITH TRUFFLE OIL AND SHAVED PARMESAN

Pesce

\$34.00

PAN FRIED BARRAMUNDI FILLET, SERVED WITH PEA PUREE, PICKLED BEETROOT, CRISPY PANCETTA AND A HERB SALAD

Saltimbocca

\$30.00

PAN-FRIED VEAL WITH PROSCIUTTO AND MOZZARELLA, SERVED WITH POTATO PURÉE, SAUTÉED BROCCOLINI AND CREAMY SAGE JUS

Veal Cotoletta

\$30.00

CRUMBED VEAL ESCALLOPS TOPPED WITH MOZZARELLA, SERVED WITH POTATO PURÉE, SAUTÉED BROCCOLINI AND MUSHROOM CREAM SAUCE

Calamari Fritte

\$27.00

SEASONED AND FRIED CALAMARI SERVED WITH MIXED SALAD, CHIPS AND GARLIC AIOLI

Pollo Cotoletta

\$26.00

CRUMBED CHICKEN BREAST SERVED WITH CHIPS AND MIXED SALAD

PARMIGIANA, MUSHROOM OR PEPPERCORN SAUCE ADDITIONAL \$3.00

Porchetta

\$30.00

PANZANELLA STUFFED PORK BELLY, ROLLED AND SLOW COOKED, SERVED WITH BUTTERNUT PUREE, ROASTED VEGETABLES AND SMOKED BACON JUS

Pollo Ripiena

\$31.00

SAGE AND SMOKED CHEDDAR STUFFED CHICKEN BREAST WRAPPED IN PROSCIUTTO, WITH BUTTERNUT PURÉE, ROASTED VEGETABLES AND JUS

Lamb Shanks

\$32.00

LAMB SHANKS SLOW COOKED WITH RED WINE AND HERBS, WITH POTATO PURÉE AND SAUTÉED VEGETABLES

Rib Eye

\$37.00

GRILLED 400GM GRAIN-FED RIB EYE SERVED WITH CRUSHED ROSEMARY AND HERB POTATOES TOSSED WITH FETTA, ROASTED ONIONS, BROCCOLINI AND A RED WINE JUS

Contorni

ROASTED VEGETABLES

\$9.00

POTATOES SAUTÉED WITH ROSEMARY AND SEA SALT

\$9.00

BOWL OF CHIPS WITH AIOLI

\$7.00

MIXED GARDEN SALAD

\$9.00

ROCKET, PEAR AND WALNUT SALAD WITH BALSAMIC VINEGAR AND OLIVE OIL

\$9.00

Pizza

Margharita _____ \$

SLOW ROASTED TOMATO, MOZZARELLA AND BASIL

+ PROSCIUTTO \$4 EXTRA

Cucina _____ \$

SALAMI, MARINATED MUSHROOMS, OLIVES, ROASTED PEPPERS, MOZZARELLA AND BASIL

Garden _____ \$

MARINATED MUSHROOM, ZUCCHINI, ROASTED CAPSICUM, MOZZARELLA AND BASIL

Salami _____ \$

SOPRESSA SALAMI, OLIVES, CAPERS AND MOZZARELLA

Pancetta _____ \$

THINLY SLICED PANCETTA, MARINATED MUSHROOMS, MOZZARELLA AND TRUFFLE OIL

Marinara _____ \$

LOCAL PRAWNS, CALAMARI AND ANCHOVIES WITH SLOW ROASTED TOMATOES AND BASIL