

DESSERTS

Salted peanut brittle parfait with Nutella and popping candy	9.5
Affogato a shot of hot espresso coffee served over a scoop of vanilla gelato	5.5
Gelato bar served in your choice of waffle cone or cup	
1 scoops	3.0
2 scoops	4.0
3 scoops	5.0
Nutella pizza with banana and vanilla bean gelato V	14.0
Blueberry and apple fluted tart with vanilla bean gelato	9.5

COFFEE & TEA

ESPRESSO	3.0	FLAT WHITE	3.0
CAPPUCCINO	3.0	MOCHA	3.0
LATTE	3.0	HOT CHOCOLATE	3.0
MACCHIATO	3.0	VIETNAMESE COFFEE	
step up to large	.5	black or white	4.0
espresso extra shot	.5	ENGLISH BREAKFAST TEA	2.0
syrup shot	.5	GREEN TEA	2.0
(caramel, hazelnut, vanilla)		CHAMOMILE TEA	2.0
ESPRESSO LONG	3.0		



To capture the authentic taste of Italy, we have gone to great lengths to bring the finest ingredients to our pizzas for you to enjoy.

Wheat

Our Pizza dough is proudly made in house using Heritage Australian Wheat and is then slowly fermented to develop a superior flavour.

Sauce

The origin of our sauce takes us back to the birthplace of Pizza. It consists of a traditional Italian tomato variety called San Marzano. Grown in the nutrient rich soil under Mt Vesuvius in Naples, the mineral rich soil adds a flavour Italians have enjoyed for centuries.

Mozzarella

The traditional name for the Mozzarella cheese is 'Fior di latte' which translates to 'flower of the milk' and is made in a way where you can taste the purity of the produce. The milk is sourced from local Australian farmers, and then time old traditions are honoured to maintain the purity of flavour for you to enjoy.

TO SHARE

Garlic olive oil, oregano, fior di latte **V** 10.0

TRADITIONAL

Margherita San Marzano tomato, fior di latte, fresh basil, olive oil **V** 13.0

Prosciutto Italian sausage, blue cheese, fior di latte 15.0

Prawn prawn pieces, cherry tomato, basil, fior di latte, fresh herbs 22.0

Mushroom & cheese olive oil, parmesan, market fresh mushroom **V** 15.0

Hawaiian triple smoked ham, pineapple 15.0

Supreme salami, ham, capsicum, pineapple, onion, olive, mushroom, pepperoni 16.0

3 Meats salami, pepperoni, bacon 15.0

SWEET

Nutella pizza with banana and vanilla bean gelato **V** 14.0

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

VR VEGETARIAN ON REQUEST

GFR GLUTEN FREE ON REQUEST **VGR** VEGAN ON REQUEST

Some menu items can be modified to be Gluten Free please let our staff know you would like this option when ordering. Please note some items may contain traces of nuts, dairy, egg, soybean or shellfish products. Takeaway is only available at the time of purchase. For food safety and hygiene purposes, once a meal is served to the table it cannot be re-packaged for removal off the premises.



GRAZE

Sydney rock oysters	1/2 Dozen	1 Dozen
Mignonette and lemon ^{GF}	14.0	20.0
Kilpatrick ^{GF}	14.0	22.0
Tempura on chipotle aioli ^{GF}	14.0	22.0
Buttermilk chicken ribs sriracha and maple glaze with blue cheese dipping sauce ^{GF}		12.0
Seared scallops black pudding, crispy pancetta and mushy peas ^{GF}	14.0	
Bacon cheese burger spring rolls with liquid cheese dip	10.0	
Salt and pepper squid with beer pickled jalapeno mayo ^{GF}	12.0	
Lamb spare ribs twice cooked, coated in house made chipotle bourbon BBQ glaze ^{GF}	15.0	
Garlic bread	4.5	
Cheesy garlic bread	5.5	

SALADS

Caesar salad baby gem leaves, bacon, parmesan, croutons and anchovies with a creamy dressing finished with a soft boiled egg ^{GF} ^{VR} ^{VOR}	13.0
with chicken	15.0
with smoked salmon	17.0
with prawns	17.0
Panzanella salad heirloom tomato, roast capsicum, red onion, capers, herbs and croutons in red wine vinegar dressing ^{GF} ^{VOR}	17.0
Superfood salad roasted sweet potato, lentils, chickpea, barley, pomegranate, broccoli with a honey mustard dressing ^{GF} ^{VG}	17.0

MEAT

Pasture fed scotch fillet 250g ^{GF}	23.0
Grain fed rump steak 250g ^{GF}	18.0
Grain fed T-Bone 300g ^{GF}	22.0
Riverine hanger steak 200g in a coffee spiced rub, sou vide for 6 hours, served medium rare ^{GF}	22.0
Choice of sauce: red wine jus, pepper, mushroom or plain gravy ^{GF}	
Choice of two sides: potato mash, roast, classic or contemporary vegetables, steamed rice, beer battered fries or house salad	

NOT SO HUNGRY

Battered fish fries, salad, tartare sauce	10.0
Roast of the day with roast vegetables ^{GF}	10.0

ROTISSERIE

All served with crispy chat potato, charred corn cobb, baby carrots, mushy peas, dill cucumber and jus

Beer brined roast chicken ^{GF}	Half	17.0
	Full	25.0
Slow roasted beef brisket ^{GF}		24.0
Pork neck ^{GF}		24.0

CLASSICS

Classic chicken breast schnitzel 250g with parmigiana topping	15.0
	18.0
Pork schnitzel with parmigiana topping	17.0
	20.0
Roast of the day please see board ^{GF}	15.0
Pork belly ribs ^{GF}	19.0

SHARED PLATTERS

(for 2 to 3 persons)

Rotisserie platter chicken, beef brisket and Pork with flash fried chat potato, chilli salt, Dutch carrots, baked apple and jus ^{GF}	38.0
Antipasto platter cured meat selection, marinated vegetables, pickles, marinated feta and baked garlic flatbread ^{GF}	20.0
Seafood Platter oysters mignonette, grilled prawns, grilled market fish, salt and pepper squid, grilled scallops, battered flathead fillets, fries, salad, lemon and tartare ^{GF}	40.0
Whole fried barramundi tamarind and chilli sauce, steamed rice, pan fried greens	22.0

BURGER BAR

All served in milk bun with beer battered fries

Beef burger wagyu beef patty, American cheese, bacon and onion jam, blue cheese sauce, lettuce and tomato	13.0
Cabra-Vale beef burger wagyu beef patty, sriracha mayo, bean sprout and herb salad, tamarind glaze	15.0
Southern fried chicken burger chipotle aioli, slaw, American cheese, bacon and maple chilli glaze	15.0
Southern spiced haloumi burger lettuce, tomato, hash brown, cheese, chipotle aioli and coriander mayo ^V	15.0
Fish burger beer battered flathead fillets, iceberg lettuce, tomato, house made beer pickled jalapeno mayo and tartare	14.0

SEAFOOD

Fish of the day please see board ^{GF}

Baked salmon fillet grilled asparagus, mashed potato, fried capers with an anchovy butter ^{GF}	23.0
Beer battered flathead fillets with chips, salad and house made tartare	15.0
Seafood basket fried prawns, fish scallops, calamari, fries and salad	15.0

FROM THE PANS

Spaghetti bolognese pulled beef and pork in a hearty tomato ragout, finished with ricotta and garden peas	13.0
Pumpkin gnocchi pan fried with sage, pink peppercorn and burnt butter cream, finished with parmesan ^V	15.0
Pappardelle carbonara bacon, mushroom and spring onion tossed through a creamy garlic and parmesan sauce topped with an egg yolk	16.0
Asparagus, green pea and spinach risotto with goat's chève ^{GF} ^V ^{VOR}	16.0
with chicken	19.0
with salmon	20.0
Curried prawns ^{GF}	17.0

SIDES

Chips	Large	7.0
	Small	4.0
Black truffled mac n cheese ^V		9.0
Mash potato ^{GF} ^V		6.0
Vegetables ^{GF} ^{VG}		6.0
Greek salad ^{GF} ^{VG}		9.5

CHILDREN'S CORNER

Only served to children 12 years and under accompanied by an adult. All children's meals come with 1 scoop of Gelato.

Fish 'n' chips tartare sauce	10.0
Chicken nuggets and fries	10.0
Spaghetti Bolognese	10.0
Cheeseburger and fries	10.0
Hawaiian pizza triple smoked ham, pineapple	10.0
Mac n cheese	10.0