

# DESSERTS

<b>Affogato</b> a shot of hot espresso coffee served over a scoop of vanilla gelato	5.5
<b>Gelato bar</b> served in your choice of waffle cone or cup	
1 scoops	3.0
2 scoops	4.0
3 scoops	5.0
<b>Peanut Butter and Jelly Brownie</b> with butterscotch gelato	9.5
<b>Hazelnut and Chocolate Torte</b> with raspberries	9.5

# COFFEE & TEA

<b>ESPRESSO</b>	3.0	<b>VIETNAMESE COFFEE</b>	
<b>CAPPUCCINO</b>	3.0	black or white	4.0
<b>LATTE</b>	3.0	<b>ENGLISH BREAKFAST</b>	2.0
		<b>CHAMOMILE</b>	2.0
		<b>GREEN TEA</b>	2.0
<b>MACCHIATO</b>	3.0	<b>HOT CHOCOLATE</b>	3.0
<b>PICCOLO</b>	3.0		
<b>HOT CHOCOLATE</b>	3.0		
<b>STEP UP TO A LARGE</b>	0.5		
<b>ESPRESSO EXTRA SHOT</b>	0.5		
<b>SYRUP SHOT</b>	0.5		
caramel, hazelnut, vanilla			



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.

<b>Tandoori chicken</b> marinated chicken, mango salsa, cucumber yoghurt	15.0
<b>Margarita</b> tomato, mozzarella cheese, fresh basil, olive oil	13.0
<b>Seafood</b> prawns, smoked salmon, crisp fish belly	22.0
<b>Hawaiian</b> triple smoked ham, pineapple	15.0
<b>Supreme</b> salami, ham, capsicum, pineapple, onion, olive, mushroom, pepperoni	16.0
<b>Meat Lovers</b> salami, pepperoni, bacon, chorizo, leg ham	17.0



**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

<b>Sydney rock oysters</b>	<b>1/2 Dozen</b>	<b>1 Dozen</b>
Natural with lemon <sup>GF</sup>	14.0	20.0
Kilpatrick <sup>GF</sup>	14.0	22.0
Tempura on chipotle aioli <sup>GF</sup>	14.0	22.0
<b>Buttermilk chicken ribs</b> sriracha and maple glaze with blue cheese dipping sauce <sup>GF</sup>		12.0
<b>Salt and Pepper Squid</b> with garlic aioli <sup>GF</sup>		12.0
<b>Lamb spare ribs</b> twice cooked, coated in house made chipotle bourbon BBQ glaze <sup>GF</sup>		15.0
<b>Garlic bread</b>		3.5
<b>Cheesy garlic bread</b>		5.5
<b>Garlic Pizza</b> olive oil, oregano, mozzarella cheese		10.0
<b>Tomato Bruschetta</b> sourdough bread, olive oil, garlic, tomato, onion and balsamic		6.5

# SALADS

<b>Caesar salad</b> baby gem leaves, bacon, parmesan, croutons and anchovies with a creamy dressing finished with a soft boiled egg <sup>GF</sup> <sup>VR</sup> <sup>VGR</sup>	13.0
with chicken	15.0
with smoked salmon	17.0
with prawns	17.0
<b>Haloumi Salad</b> quinoa, roast pumpkin, charred orange, baby corn, kale honey mustard dressing <sup>GF</sup> <sup>VGR</sup>	17.0
<b>Beef Noodle Salad</b> marinated steak, hokkien noodles, capsicum, water chestnut, beansprouts, nam jim dressing	17.0

# MEAT

<b>Pasture fed scotch fillet</b> 250g <sup>GF</sup>	23.0
<b>Grain fed rump steak</b> 250g <sup>GF</sup>	19.0
<b>Grain fed T-Bone</b> 300g <sup>GF</sup>	22.0
<b>Riverine hanger steak</b> 200g in a coffee spiced rub, sou vide for 6 hours, served medium rare <sup>GF</sup>	22.0
<b>Top Sirloin steak</b> 250g	20.0

# NOT SO HUNGRY

<b>Battered fish</b> fries, salad, tartare sauce	10.0
<b>Roast of the day</b> with roast vegetables <sup>GF</sup>	10.0

# ROTISSERIE

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

<b>Beer brined roast chicken</b> <sup>GF</sup>	<b>Half</b>	17.0
	<b>Full</b>	25.0
<b>Slow roasted beef brisket</b> <sup>GF</sup>		24.0
<b>Pork neck</b> <sup>GF</sup>		24.0

# CLASSICS

<b>Classic chicken breast schnitzel</b> 250g	16.0
with parmigiana topping	18.0
<b>Roast of the day</b> please see board <sup>GF</sup>	15.0
<b>Pork belly ribs</b> <sup>GF</sup>	19.0

# SHARED PLATTERS

(for 2 to 3 persons)

<b>Rotisserie platter</b> chicken, beef brisket and pork with flash fried chat potato, chilli salt, Dutch carrots, baked apple and jus <sup>GF</sup>	38.0
<b>Antipasto platter</b> cured meat selection, marinated vegetables, pickles, marinated feta and baked garlic flatbread <sup>GF</sup>	20.0
<b>Seafood Platter</b> grilled fish, fried fish, salt and pepper squid, white wine mussels, garlic prawns, crisp fish belly, oysters natural, chips, salad <sup>GF</sup>	40.0
<b>Whole fried barramundi</b> nam jim, steamed rice, broccolini, kale slaw	22.0

# BURGER BAR

All served in milk bun with beer battered fries

<b>Beef burger</b> wagyu beef, maple bacon, tasty cheese, roast tomato relish, crisp lettuce, garlic aioli	13.0
<b>Haloumi burger</b> lettuce, tomato, hash brown, cheese, chipotle aioli	15.0
<b>Pork Belly burger</b> in a sweet black vinegar glaze, mixed sprouts, and kale slaw	15.0

# SEAFOOD

**Fish of the day** please see board <sup>GF</sup>

<b>Grilled salmon fillet</b> orange puree, wilted greens, caramelised walnuts <sup>GF</sup>	23.0
<b>Beer battered flathead filets</b> with chips, salad and house made tartare sauce	15.0
<b>Seafood basket</b> fried prawns, fish scallops, calamari, fries and salad	15.0
<b>Salt and Pepper Squid</b> chips, salad, garlic aioli	16.0
<b>Barramundi Fillet</b> charred cauliflower, baby corn, yellow curry sauce	23.0
<b>Black mussels</b> in a white wine cream and garlic sauce	19.0

# FROM THE PANS

<b>Spaghetti bolognese</b> beef mince in a traditional hearty tomato sauce	13.0
<b>Curried prawns</b> <sup>GF</sup>	17.0
<b>Seafood Pasta</b> spaghetti with prawns, mussels, crab, white wine, dill chervil, butter	20.0
<b>Veg Ravioli</b> asparagus, orange zest and shallot in a capsicum pesto	16.0
<b>Chicken Pappardelle</b> chicken, baby corn, shitake mushroom, lemongrass cream	18.0

# SIDES

<b>Chips</b>	<b>Large</b>	7.0
	<b>Small</b>	4.0
<b>Mash potato</b> <sup>GF</sup> <sup>V</sup>		6.0
<b>Vegetables</b> <sup>GF</sup> <sup>VG</sup>		6.0

# 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.

<b>Fish 'n' chips</b> tartare sauce	10.0
<b>Chicken nuggets</b> and fries	10.0
<b>Spaghetti Bolognese</b>	10.0
<b>Cheeseburger and fries</b>	10.0
<b>Hawaiian pizza</b> triple smoked ham, pineapple	10.0