

## **DINNER MENU**

ENTRÉE		SALADS		
CRISPY CRACKER BRUCHETTA Crispy cracker, tomato, red onion, fresh basil, Persian fetta & balsamic glaze.  POLENTA CHIPS Polenta cooked in milk, parmesan, &	\$11.9 \$9.90	CLASSIC CAESAR SALAD  Cos Lettuce tossed with crispy bacon, basil pesto croutons, shaved parmesan, Anchovies Caesar dressing, topped with poached egg.	\$14.0	
dusted in rice flour with aioli.  CALAMARI  Calamari with rocket, mandarin salad, & aioli.	\$13.9	Add chicken tender \$6.9  CALAMARI SALAD  Crispy fried calamari with cabbage slaw, carrot, cucumber, fresh coriander, mint &	\$22.9	
ARANCHINI w/mushroom & sun-dried tomatoes filling	\$12.9	tossed with homemade sweet, sour, spice sauce.  GRILLED CHICKEN SALAD	\$21.9	
on Arborio rice with panko crumbed and aioli.  CURE SALMON  House made cure salmen filled in crispy	\$14.9	Mesclun salad mixed with tender chicken tenderloins, cherry tomato, cucumber, kipfler potato, red onion & tossed in periperi mayonnaise.		
House made cure salmon filled in crispy crackers, capers & dill with drizzled balsamic glaze.  GARLIC PIZZA	\$13.9	GARDEN SALAD  Mesclun salad mixed with cucumber, cherry tomato, red onion, olives & tossed	\$9.90	
FROM THE GRILL	Ψ13.7	with homemade lemon oil vinaigrette dressing.		
FROM THE GRILL				
HOME MADE CHICKEN PARMA Chicken breast crumbed in panko breadcrumbs, Napoli, cheese with chips & garden salad. Add Ham \$3	\$21.9	RIB-EYE Locally Produced grass-fed-beef, roasted garlic, rosemary, kipfler potato & green beans with homemade red wine jus.	\$38.0	
SCHNITZEL Panko crumbed chicken breast with lemon wedges, chips, & garden salad.	\$19.0	MAIN CALAMARI Rice floured coated-fried calamari served with chips, rocket mandarin salad, lemon wedge & tartar sauce.	\$26.0	
FISH & CHIPS Battered fish with chips, garden salad, lemon wedges & tartar sauce.	\$21.0			
GRASS FED PORTERHOUSE Locally Produced Grass- fed-beef, roasted garlic, rosemary, kipfler potato & garden salad with homemade red wine jus.	\$35.0			

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garlic chives, onion, chilli, cooked in seafood stock, finished with butter, lemon

Homemade Gnocchi with cherry tomato, leek, garlic chives, green beans, lemon olive oil, finished with rocket & Parmesan.

olive & smoked salmon.

PAN FRIED GNOCCHI

TRADITIONAL BOLOGNESE PENNE Traditional Bolognese cooked in Napoli & parmesan cheese.	\$18.0	MARGHERITA w/Home-made pizza sauce, cherry tomato & fresh basil.	\$13.9
PENE AMATRICHIANA Bacon, garlic, red sambal chilli, roasted red capsicum, olives, Napoli, garlic chives & parmesan cheese.	\$21.0	GARLIC HERBS PIZZA Garlic olive oil, mixed herbs, mozzarella cheese.	\$13.9
TRADITIONAL CARBONARA Bacon, garlic chives, cream, egg yolk & parmesan cheese.	\$18.0	TROPICAL PIZZA  Homemade pizza sauce, mozzarella cheese, ham, pineapple.	\$19.9
LINGUINE SEAFOOD  w/Calamari, mussels, salmon, prawn, cherry tomato, parsley, garlic chili, butter & lemon olive oil.	\$27.0	SALAMI PIZZA Homemade pizza sauce, hot salami, onion, olives, fresh capsicum, garlic chives, mozzarella cheese.	\$21.9
PORK & FENNEL SASUAGE LINGUINI Pork & fennel sausages, mushroom, garlic chives, onion, white wine cooked in house made Napoli sauce & parmesan cheese.	\$24.9	MEAT LOVER Homemade pizza sauce, bacon, hot salami, pork fennel sausage, onion, garlic chives, mozzarella cheese.	\$23.9
STONE ON FIRE CHICKEN PESTO LINGUINI Chicken, garlic chives, white wine, avocado, basil pesto, Napoli, parmesan, touch of cream & spinach.	\$23.0	CHICKEN PERI-PERI Homemade pizza sauce, Marinated chicken breast in peri-peri sauce, spinach, onion, olives, garlic chives, mozzarella cheese & glazed with peri-peri mayonnaise.	\$21.0
WILD MUSHROOM & CHICKEN LINGUINI Variety of mushroom, onion, chicken, garlic chives, white wine cream & parmesan cheese.	\$23.0	VEGGIE Homemade pizza sauce, fresh capsicum, spinach, onion, garlic chives, mushroom, olives, mozzarella cheese.	\$18.0
TIGER PRAWN & CALAMARI RISOTTO Sautee, calamari, prawn, semi-dried tomatoes, spinach cooked in seafood stock, smoked salmon & lemon olive oil.	\$25.0	MAKE YOUR OWN PIZZA Homemade Napoli sauce, choice of your 5 ingredients we have from other pizza category with mozzarella cheese and	\$23.9
CHICKEN & MUSHROOM RISOTTO Roast chicken, mushroom, onion, semi- dried tomatoes, spinach, cooked in chicken stock & parmesan cheese.	\$23.0	fresh herbs.  WHITE SAUCE PIZZA  Homemade white sauce, mushroom, onion, fresh capsicum, mozzarella cheese.	\$17.9
PUMPKIN & SPINACH RISOTTO Roast pumpkin, spinach, semi-dried tomato, garlic chives, onion, feta, edamame, veggie stock & topped with rocket parmesan.	\$22.9	ornori, mosti capsicorri, mozzarella cheese.	
SAFFRON & PRAWN RISOTTO Tiger Prawn, Asparagus, Cherry tomato,	\$26.0		

\$22.9

PIZZA

## EXTRAS

CHIPS	\$9.9
GARDEN SALAD	\$9.0
CHICKEN	\$6.5
CHARRED BREAD	\$5.0
PERSIAN FETTA	\$4.5
HAM / SALAMI / BACON	\$3.5
MUSHROOMS / JALAPÉNOS / OLIVES	\$3.5

\$2.0

## KIDS MENU

ONIONS

BOLOGNESE	\$12.0
CARBONARA	\$12.0
FISH AND CHIPS	\$11.9
CALAMARI	\$11.9
CRUMB CHICKEN TENDERS	\$11.9
MARGHERITA PIZZA	\$9.9
GARLIC CHEESE PIZZA	\$9.9

## ALL SAUCES

TARTARE / AIOLI	\$3.0
SWEET CHILLI / CHILLI	\$2.0
No Extra Charge for Tomato and BBQ sauc	е