

Entree	Main
Fresh Bread5	Chicken Parmigiana29.5
Garlic Bread6	Crumbed chicken breast topped with tomato and basil sauce
Herb Bread6	and cheese. Served with potato gratin, runner beans and
Chilli Bread6	sweet potato.
Ciabatta6	Amelia Park Lamb Shank33.5
Served with olive oil and balsamic vinegar.	Oven braised, cooked with onion, garlic and red wine, served
Bruschetta9.9	with home-made gnocchi and tomato and basil sauce.
Slice of toasted bread topped with tomato, onion and herbs.	Toulouse Lautrec35.5
Soup of the Day12.5	Crumbed veal filled with ham, fresh mushrooms, cheese,
Italian Sausage13.5	topped with tomato and basil sauce. Served with spaghetti.
Grilled Italian Sausage served with eggplant.	Veal Cutlet35.5
Calamari Rings19.9	Tender crumbed veal, pan fried, served with lemon wedges
Marinated in garlic, white wine and herbs, lightly crumbed, deep fried and served with a sweet chilli plum sauce.	and spaghetti.
Seafood Chowder	Scallopine35.5
Our own special recipe with prawns, scallops, calamari and	Veal medallions cooked in a white wine, cream and mushroom
mussels.	sauce. Served with spaghetti.
Risotto	Chicken Josephine37.5
Chicken and asparagus risotto, cooked with fresh herbs, white wine and chicken stock.	Mount Barker Chicken breast filled with ham, sundried
Field Mushrooms	tomato and brie cheese, served with potato gratin, runner
Grilled, topped with roasted capsicum, sun-dried tomato, fetta	beans and sweet potato with a creamy white wine sauce.
cheese, served on tomato and basil sauce.	Ferguson Valley Scotch Fillet38.5
Chilli Mussels22.5	300g steak cooked to your liking, with either mushroom or pepper sauce. Served with potato gratin, runner beans and
Fresh local mussels cooked in a tasty tomato and chilli sauce.	sweet potato.
Garlic Prawns22.5	Duck39.5
Norwest prawns, served sizzling in fresh garlic, butter and cream sherry.	Crispy skin Szechuan pepper pan fried duck breast, served
Cajun Prawns22.5	with fried bok choy and mash with a plum and red wine glaze.
Norwest prawns, tossed in Cajun spice, grilled, served with	Seafood Platter39.5
sliced avocado and orange and sour cream dressing.	Local fresh seafood, grilled fish, prawns, scallops and
Hot Antipasto Plate for 229.5	crumbed squid, served with herb mash and citrus salad
Grilled semi-dried Italian sausage, roasted capsicum, grilled	garnish, with aioli and lemon wedges.
eggplant, sun-dried tomatoes, fetta and black olives.	Fish of the DayM/P
Oysters NaturalHalf Dozen 18	Served with herb mash and citrus salad garnish, garlic aioli
One Dozen 36	and lemon wedges.
Oysters served natural with lemon wedges.	DhufishM/P
Oysters KilpatrickHalf Dozen 19.5	Served with herb mash and citrus salad garnish, garlic aioli
One Dozen 39	and lemon wedges.
Oysters grilled with bacon and worcestershire sauce.	SEE OTHER SIDE

Pastas		
All pastas are topped with Romano Cheese	ENTREE	MAIN
Canneloni	N/A	24.5
Matriciana	19.5	25.5
Penne Siciliana	19.5	25.5
Fettucine in a creamy sauce with bacon.	19.5	25.5
Penne con Pollo		26.5
Arrabiata		26.5
Penne Broccoli and mushrooms in a light creamy sauce.	19.5	27
Pumpkin Ravioli	N/A	28.5
Meat Ravioli Homemade, filled with veal and beef, served with bolognaise sauce.	N/A	28.5
Gnocchi Homemade, with chicken, bacon and a touch of chilli and tomato and basil sauce.	N/A	28.5
Marinara	24.5	29.5
Pescatore		29.5
Fettucine Delicate	045	29.5
Fettucine with snow peas, prawns and scallops in a creamy sauce.		
Salads and Side Orders	SMALL	LARGE
Chips		8
Garden Salad		15
Season Vegetables		16.5
Caesar Salad		16.5
Greek Salad	11	16.5
Kids' Corner		
Squid Rings and Chips	15	
Deep Fried Fish and Chips		
Penne Bolognaise and Chips Chicken Nuggets and Chips		
All Kids' Corner meals include a soft drink and a bowl of ice cream	13	
An Kias Corner means include a soft artink and a bowl of ice cream	SEE O	THER SIDE