

Entree	Main	
Fresh Bread4.5	Amelia Park Lamb Shank31.5	
Garlic Bread5.5	Oven braised, cooked with onion, garlic	
Herb Bread5.5	and red wine, served with home-made	
Chilli Bread5.5	gnocchi and tomato and basil sauce.	
Ciabatta5.5	Chicken Parmigiana29.5	
Served with olive oil and balsamic vinegar.	Crumbed chicken breast topped with tomato and	
Bruschetta9.5	basil sauce and cheese. Served with potato gratin, runner beans and sweet potato.	
Slice of toasted bread topped with tomato, onion and herbs.	rumer beans and sweet polato.	
Soup of the Day11.	Toulouse Lautrec33.5	
Italian Sausage13.5	Special of the house! Crumbed veal filled with	
Grilled Italian Sausage served with eggplant.	bacon, fresh mushrooms, cheese, topped with tomato and basil sauce. Served with spaghetti.	
Calamari Rings19.5		
Marinated in garlic, white wine and herbs, deep fried	Veal Cutlet33.5	
and served with a sweet chilli plum sauce.	Tender crumbed veal, pan fried, served with	
Seafood Chowder	lemon wedges and spaghetti.	
calamari and mussels.	Scallopine33.5	
Risotto18.9	Veal medallions cooked in a white wine, cream and mushroom	
Chicken and asparagus risotto, cooked with	sauce. Served with spaghetti.	
fresh herbs, white wine and chicken stock.	Chicken Josephine35.	
Field Mushrooms	Mount Barker Chicken breast filled with ham, sundried	
Grilled, topped with roasted capsicum, sun-dried tomato, fetta cheese, served on tomato and basil sauce.	tomato and brie cheese, served with potato gratin, runner	
Chilli Mussels21.5	beans and sweet potato with a creamy white wine sauce.	
Fresh local mussels cooked in a tasty	Duck	
tomato and chilli sauce.	Crispy skin Szechuan pepper pan fried duck breast, served with fried bok choy and mash	
Garlic Prawns21.5	with a plum and red wine glaze.	
Norwest prawns, served sizzling in fresh garlic, butter and cream sherry.	Farance Walley Coatch Fillet 20 5	
Cajun Prawns21.5	Ferguson Valley Scotch Fillet38.5 300g steak cooked to your liking, with either	
Norwest prawns, tossed in Cajun spice,	mushroom or pepper sauce. Served with potato	
grilled, served with sliced avocado and	gratin, runner beans and sweet potato.	
orange and sour cream dressing.	Seafood Platter	
Hot Antipasto Plate for 227.5	Local fresh seafood, grilled fish, prawns, scallops	
Grilled semi-dried Italian sausage, roasted	and salt and pepper squid, served with herb mash	
capsicum, grilled eggplant, sun-dried tomatoes,	and citrus salad garnish, with aioli and lemon wedges.	
fetta and black olives.	Fish of the DayM/P	
Oysters Natural	Served with herb mash and citrus salad garnish,	
One Dozen 35.	garlic aioli and lemon wedges.	
Oysters served natural with lemon wedges.	DhufishM/P	
Oysters KilpatrickHalf Dozen 19.5	Served with herb mash and citrus salad garnish,	
One Dozen 39.	garlic aioli 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		24.5
Penne Siciliana Penne with eggplant, fresh mushrooms and a light tomato sauce.	19.	24.5
Fettucine Carbonara	19.	24.5
Penne con Pollo		24.5
Arrabiata Spaghetti tossed in a spicy Italian sausage and tomato and basil sauce.	19.	26.5
Penne Broccoli	19.	26.5
Pumpkin Ravioli	N/A	27.
Meat Ravioli	N/A	27.
Gnocchi		27.
Marinara		27.5
Pescatore		27.5
Fettucine Delicate		27.5
Salads and Side Orders	SMALL	LARGE
Chips	4.	6.
Garden Salad	9.	15.
Season Vegetables	11.	16.5
Caesar Salad	11.	16.5
Greek Salad	11.	16.5
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Kids' Corner		
Squid Rings and Chips	15.	
Deep Fried Fish and Chips	15.	
Penne Bolognaise and Chips	15.	
Chicken Nuggets and Chips	15.	
All Kids' Corner meals include a soft drink and a bowl of ice cream		
	SEE	OTHER SIDE