

CENA | DINNER

PER COMINCIARE... TO BEGIN WITH...

ZUPPA DEL GIORNO

Soup Of The Day
\$ 9.5

BREAD

Garlic, Herbal Or Chilli Butter Bread
\$ 7.5

CAPRESE

Mozzarella Cheese, Roma Tomatoes & Basil
\$ 16

POLENTA

Grilled Polenta With Mushrooms & Blue Cheese
Sauce
\$ 17

GAMBERI

Garlic & Chilli Prawns In Napoli Sauce
\$ 17.5

SALSICCIA

Chorizo, Onions & Broccoli
\$ 17.5

SALMONE & CECI

Smoked Salmon Salad, Chick Peas, Coriander & Olive Oil
\$ 17.5

BRUSCHETTA

POMODORO

Tomatoes, Onions, Garlic, Basil & Olive Oil
\$ 12.5

CAPRA

Goat Cheese & Asparagus
\$ 14.5

FEGATO D'ANATRA

Duck Liver, Mushrooms & Black Sherry Sauce
\$ 14.5

SALMONE

Tasmanian Smoked Salmon, Zucchini & Salsa Verde
\$ 15.5

RATATOUILLE

Mixed Vegetables & Camembert Cheese
\$ 14.5

PRIMO PASTA & RISOTTO

PASTA DEL GIORNO

Pasta Of The Day
\$ 24.5

LINGUINE GENOVESE

Pesto Sauce, Potatoes, Parmesan & Olive Oil
\$ 23.5

LASAGNA

Bolognese
\$ 23.5

PENNE POLLO

Chicken, Pumpkin Sauce & Red Capsicum
\$ 23.5

SPAGHETTI VERDURE

Mixed Vegetables, Garlic & Olive oil
\$ 22.5

RIGATONI CALABRESE

Soppressa Salami, Olives, Chilli & Olive Oil
\$ 23.5

SPAGHETTI MARE

Prawns, Scallops, Calamari & Mussels
\$ 25.5

SPAGHETTI POLPETTE

Angus Beef Meatballs In Napoli Sauce
\$ 23.5

RISOTTO ANATRA

Shredded Duck & Porcini Mushrooms
\$ 24.5

RISOTTO CALAMARI

Calamari Fingers, Garlic & Olive Oil
\$ 23.5

SECONDO MAIN

PESCE DEL GIORNO

Fish Of The Day
\$ 29

MANZO

Victorian Porterhouse, Garlic Potatoes, Mushroom Sauce & Mustard
\$ 29.5

POLLO

Chicken Breast With Mash Potatoes, Green Beans &
Butter Sage Sauce
\$ 29

OSSOBUCO

Veal Marrow Bone With Napoli Sauce & Mash Potatoes
\$ 28

AGNELLO

Lamb Shank Slow Cooked With Sweet Mash Potatoes
\$ 28

BRASATO

Braised Beef Rump With Mash Potatoes
\$ 28

CONTORNO SIDE

VERDURE GRIGLiate

Grilled Seasonal Vegetables

PATATE ARROSTO

Potatoes Halves With Garlic & Rosemary

INSALATINA

Garden Salad With Balsamic
\$ 8

FORMAGGIO & DOLCE

CHEESE & DESSERT

CHEESEPLATTER

\$ 21

TIRAMISU

VANILLA CRÈME BRULÉE

CHOCOLATE MUD CAKE

ORANGE CAKE GF

CHOCOLATE SALAMI

\$ 12.5



BEVANDE | DRINKS

COCKTAILS

LONG ISLAND ICED TEA

Vodka, Rum, Gin, Tequila, Triple Sec

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso

MARTINI CLASSICO

Gin or Vodka, Vermouth

CHAMPAGNE COCKTAIL

Brandy, Champagne, Angostura

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice

AMERICANO

Campari, Sweet Vermouth, Soda Water

SEX ON THE BEACH

Vodka, Peach Schnapps, Orange & Cranberry Juices

CAIPIROSKA

Vodka, Lime, Brown Sugar

IL TEMPO

Chocolate, Mint, Dark rum

\$ 15.5

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ROSSO RED

Carafe 500ml \$25.5

08 Terre Dell'Isola Shiraz \$9/43

09 Corniola Shiraz \$10.5/52

04 Taylor Ferguson Cab Sav \$10/48

10 Zonin Montepulciano d'Abruzzo \$45

09 McGlashan Pinot Noir \$12,5/60

11 Casal Mendez Rosè \$10/48

11 Bolla Pinot Noir \$10/48

BIANCO WHITE

Carafe 500ml \$25.5

09 Willbriggie Chardonnay \$8/38

09 Half Island Riesling \$9.5/46

10 Semillon Sauvignon Blanc \$8.5/40

11 Bolla Pinot Grigio \$10/48

11 McGlashan Chardonnay \$11.5/58

09 New Zealand Sauvignon Blanc \$10/48

FRIZZANTE SPARKLING

11 Taylor Ferguson Moscato \$9.5/46

09 YeringaRidge Brut Cuvee \$9.5/46

DOLCE SWEET

Sandalin Semillon Late Harvest \$12.5/59.5

Parwill Feijoa \$9/43.5

Pfeiffer Topaque \$11

BIRRA BEER

VB, Cascade Light

\$6.5

Boag's, Castello, Coopers, Corona, Moretti, Peroni,

Asahi, Hoegaarden

\$8.5

Dirty Granny

\$9

Rekorderlig Wild Berry

\$12.5

LIQUORI SPIRITS

JW Red, Smirnoff Vodka, JimBeam, Jack Daniel, Southern & Comfort, Sierra Tequila, Bundaberg Rum, Bombay Gyn \$8.5

JW Black, Makers Mark, Glenfiddich 12, Glenlivet 12, Laphroaig 10 \$12

Grappa Malvolti, Lazzaroni Sambuca, Amaro Montenegro, Amaro Averna, Amaretto Dissaronno, Limoncello, Frangelico, Kahlua, Cointreau, Galway Pipe, Calvados Armagnac \$11

BEVANDE COFFEE & SOFT DRINKS

S. Pellegrino 500ml / 750ml \$6/8

Coke, Coke 0, Diet Coke, Lemonade, LLB, Chinotto, Aranciata, Limonata, Dry Ginger Ale, Tonic Water, Soda Water, Orange, Apple, Pineapple, Cranberry Juices \$4

Espresso, Short Macchiato \$3

Flat White, Cappuccino, Latte \$3.5

Long Black, Long Macchiato, Chai Latte, Hot Chocolate \$4

Iced Chocolate, Iced Coffee, Italian Thick Hot Chocolate \$6

Soy, Large, Strong \$0.5



PRANZO | LUNCH

INIZIO... TO START WITH...

ZUPPA DEL GIORNO

Soup Of The Day
\$ 9.5

PANE

Garlic, Herbal Or Chilli Butter Bread
\$ 7.5

POLENTA

Grilled Polenta With Mushrooms & Blue Cheese
Sauce
\$ 17

GAMBERI

Garlic & Chilli Prawns In Napoli Sauce
\$ 17.5

SALSICCIA

Chorizo, Onions & Broccoli
\$ 17.5

FOCACCIE \$ 11.5

SALMONE

Smoked Salmon, Onions, Capers, Avocado, Rocket
Salad & Mayo

PROSCIUTTO

Smoked Ham, Cheese, Tomatoes, & Sun Dried
Tomatoes Pesto

MELANZANE & ZUCCHINE

Eggplant & Zucchini, Cheese & Sun Dried Tomatoes
Pesto

BRUSCHETTE \$ 12.5

POMODORO

Tomatoes, Onions, Garlic, Basil & Olive Oil

CAPRA

Goat Cheese & Asparagus

FEGATO D'ANATRA

Duck Liver, Mushrooms & Black Sherry Sauce

SALMONE

Tasmanian Smoked Salmon, zucchini & Salsa Verde

RATATOUILLE

Mixed Vegetables & Camembert Cheese

INSALATA SALAD \$ 16.5

TONNO

Chunky Tuna Salad, Green Beans, Fennel & Capers

CALAMARI

BBQ Calamari Salad, Rocket & Lemon

POLLO

Char Grilled Chicken Salad, Cucumber, Green Olives &
Lemon

CAPRESE

Mozzarella Cheese, Roma Tomatoes & Basil

SALMONE E CECI

Smoked Salmon Salad, Chickpeas, Coriander & Olive
Oil

PASTA&VINO \$ 19.9

LINGUINE GENOVESE

Pesto Sauce, Potatoes, Parmesan & Olive Oil

PENNE POLLO

Chicken, Pumpkin Sauce & Red Capsicum

SPAGHETTI VERDURE

Mixed Vegetables, Garlic & Olive oil

RIGATONI CALABRESE

Soppressa Salami, Olives, Chilli & Olive Oil

SPAGHETTI POLPETTE

Angus Beef Meatballs In Napoli Sauce

RISOTTO CALAMARI

Calamari Fingers, Garlic & Olive Oil

FORMAGGIO & DOLCE

CHEESE & DESSERTS

CHEESEPLATTER

\$21

TIRAMISU

VANILLA CRÈME BRULÉE

CHOCOLATE MUD CAKE

ORANGE CAKE GF

CHOCOLATE SALAMI

\$12.5

ALTRE PIETANZE MAINS

OSSOBUCO

Veal Marrow Bone, Mash Potatoes & Napoli Sauce
\$ 28

AGNELLO

Lamb Shank Slow Cooked With Sweet Mash Potatoes
\$ 28

BRASATO

Braised Beef Rump With Mash Potatoes
\$ 28

PESCE DEL GIORNO

Fish Of The Day
\$ 29

PASTA DEL GIORNO

Pasta Of The Day
\$ 24.5

LASAGNA

Bolognese
\$ 23.5

SPAGHETTI MARE

Prawns, Scallops, Calamari & Mussels
\$ 25.5

RISOTTO ANATRA

Shredded Duck & Porcini Mushrooms
\$ 24.5

CONTORNI SIDES \$ 8

VERDURE GRIGLIATE

Grilled Seasonal Vegetables

PATATE ARROSTO

Potatoes Halves With Garlic & Rosemary

INSALATINA

Garden Salad With Balsamic

