

LIGHT MENU

BURGERS

WAGYU BEEF BURGER

Tomato, lettuce, cheddar cheese, pickles, Dijon mustard & tomato relish served with fries

20

GRILLED CHICKEN BURGER

Bacon, avocado, lettuce, Spanish onion, sriracha mayo served with fries

20

STEAK SANDWICH

Served on sourdough, grilled grain fed scotch fillet, caramelised onions, tomato, garlic aioli, Dijon mustard, rocket & served with fries

28

WOODFIRE PANINI

THE AMERICANO

Prosciutto, fresh ricotta, black olive tapenade, roasted peppers and rocket

26

THIS LITTLE PIGGY

Slow roasted pork belly, fresh tomato, pickles, capsicum relish and salad

26

SALAMI SAMBA

Sopressa salami, fresh stracciatella, grilled eggplant, sundried tomato and rocket

26

THE CAPRESE

Heirloom tomatoes, buffalo mozzarella, house made basil pesto & radicchio

24

JOHNNY HAD A LITTLE LAMB

Slow roasted lamb shoulder, fresh tomato, cucumber, tomato relish, rocket and feta

26

SALADS

CAESAR SALAD

Cos lettuce, crispy bacon, croutons, shaved parmesan, Caesar dressing

16

Add Chicken

5

CHICKEN & AVOCADO

Avocado, baby tomato, cucumber, grilled chicken, pickled red onion, feta, salad leaf & lemon dressing

29

CONFIT SALMON

Olive oil poached Atlantic Tasmanian salmon, tomato, green beans, olives, potato, boiled egg, horseradish dressing

32

MAINS

PANKO CRUMBED CHICKEN PARMIGIANA

Napolitana sauce & burrata cheese

30

JOHN DORY FILLET

Deep fried beer battered fish fillet with chips, salad & tartare

30

M E N U

S T U Z Z I C H I N I

Woodfired crusty bread rolls , Pepe Saya cultured butter (4 pezzi)	12
Pane di casa , extra virgin olive oil, aged balsamic (4 pezzi)	10
Wood fired grissini sticks (6 pezzi)	12
Italian olives , served warm GF	10
Garlic crust , crushed garlic, oregano, fior di latte	13
Bee Sting crust , spicy Calabrese nduja, fior di latte, honey	16
Tomato bruschetta , baby grape tomatoes, fresh basil, extra virgin olive oil (2 pezzi)	12
Arancini , mushroom, pea, bocconcini (3 pezzi)	16
Prosciutto , parmesan, Sicilian Olives *GF	24

P R I M I

Bresaola con Funghi Balsamico GF	28
Cured Wagyu beef bresaola, balsamic mushrooms, rocket and shaved parmesan	
Vitello Tonnato GF	28
Piedmontese style poached veal served with tuna mayonnaise, caperberries and rocket	
Fiore di Zucchine (3 pezzi)	24
Lightly battered zucchini blossoms, filled with ricotta, parmigiano, lemon zest, black currants, served with garlic aioli & tomato relish	
Melanzane in Carozza	24
Crumbed eggplant, filled with ham & provolone cheese, fried, served on Napolitana, drizzled with fresh basil pesto	
Gamberi al Aglio GF	26
Old school garlic prawns, served in a cast iron dish with garlic, chilli, olive oil, tomato & crusty bread	
Panzanella Insalata GF	24
Heirloom tomatoes, olives, bocconcini, fresh basil, crunchy bread, extra virgin olive oil & balsamic glaze served with prosciutto	

P A S T A & R I S O T T O

PAPPARDELLE al RAGU	28
Traditional slow cooked beef brisket & tomato ragu	
TORTELLINI alla BOSCAIOLA	26
Beef tortellini, garlic, bacon, mushroom and cream	
PACCHERI alla SICILIANA	24
Pasta with fried eggplant, Napolitana, fresh basil, parmigiano & fresh ricotta	
PENNE CON SALMONE AFFUMICATO	26
Pasta with garlic, shallots, Tasmanian smoked salmon, cream & black fish roe	
GNOCCHI NAPOLITANA	30
Gnocchi, house made, tomato sugo, stracciatella, basil	
LINGUINE CON GAMBERI	30
Pasta with king prawns, garlic, chilli, broccolini , cherry tomatoes	
LASAGNA	26
Nonna Carmella's homemade traditional lasagna with slow cooked beef ragu & buffalo mozzarella	
CANNELLONI	26
Nonna Carmela's sister Maria's homemade spinach & ricotta cannelloni with silverbeet, fresh ricotta, Napolitana & mozzarella	
SPAGHETTI MARINANA	48
Blue swimmer crab, Moreton Bay bug, prawns, mussels, octopus, calamari & clams served in garlic, basil & napolitana	
LOBSTER & SCALLOP RISOTTO	42
Lobster tail and scallop risotto with fresh tomato, basil and garlic butter sauce	

S E C O N D I

PETTO DI POLLO	34
Panfried chicken breast fillet, silverbeet, sundried tomatoes, roasted pine nuts & cream	
GRILLED SCOTCH FILLET (400gm) GF	44
Served with broccolini & potatoes	
COSTOLETTE DI AGNELLO	44
Crumbed lamb cutlets, baby heirloom carrots, cavolo nero, potato mash an red wine glaze	
BARRAMUNDI GRIGLIATA GF	39
Grilled barramundi fillet served with baby tomato, olive, caper salsa & basil pesto	
SALMONE ATLANTICO GF	39
Grilled Atlantic salmon fillet served with asparagus, potato leek mash and lime creme fraiche	

PLATTERS TO SHARE

ANTIPASTO BOARD GF

An assortment of cured meats, cheese, marinated vegetables, olives & specialties of the day (minimum 2 people)

18 per person

HOT ENTRÉE BOARD

House made pork & beef meatballs, mushroom pea arancini, prosciutto & provolone potato crumbed croquettes & fried lolligo calamari (minimum 2 people)

18 per person

CALAMARI FRITTI

Crispy semolina fried lolligo calamari, served with aioli and fresh lemon (served approx 3)

36

SPALLA di AGNELLO GF

6 hour slow roasted lamb shoulder, rosemary jus & baby potatoes

75

GRIGLIATA di CARNE GF

Grilled meat platter, lamb cutlets (4) , pork n fennel sausages (3), scotch fillet (400gms), chicken thigh fillet (2) & boned – rolled porchetta (300gms)

140

PIATTO di PESCE MISTO

Seafood Platter, oysters natural (6), grilled king prawns (6), lobster tail (2), Hervey Bay scallops (6), grilled fish & fried lolligo calamari

180

SIDES

BEER BATTERED CHIPS

10

KIPFLER POTATOES, rosemary salt GF

12

BROCCOLINI, preserved lemon dressing GF

12

BABY DUTCH CARROTS, hazelnuts, honey GF

12

MIXED LEAF SALAD, extra virgin olive oil, balsamic vinaigrette GF

10

RADICCHIO, rocket, pear ,walnut, white balsamic vinaigrette GF

10

ROCKET, shaved parmesan, extra virgin olive oil, balsamic vinaigrette GF

12

WOOD FIRED BABY CAULIFLOUR, parmesan, flaked almonds

16

WOOD FIRED PUMPKIN, lemon thyme maple syrup, crushed pistachio GF

16

KID 'S MENU

Penne Napolitana

10

Crumbed chicken tenderloin & chips

15

Spaghetti Bolognese

12

Fish & chips

15

Pizza Margherita

12

Vanilla gelato

5

Beef slider & chips

15

FROM OUR WOODFIRE OVEN

FUOCO MIO

- Baby Fig (3 pezzi) GF** 28
Wrapped in prosciutto, served with gorgonzola mascarpone & toasted walnuts
- Woodfired filled mushrooms (3 pezzi) GF** 26
Filled with ricotta, sundried tomatoes & parmesan
- Braised Baby Pork Belly GF** 30
With crispy skin, garlic, chilli & vincotto
- Yamba Jewfish Fillet GF** 39
Oven roasted with baby potatoes and roasted capsicum
- Clarence River Octopus (Serves 4 people) GF** 65
Roasted with baby potatoes, Sicilian olives & crusty bread
- Whole Snapper 1 Kg GF** 65
Roasted with fresh tomatoes, baby fennel, finished with salsa verde



SUPREME tomato sugo, shaved leg ham, salami, mushroom, roasted pepper, spanish onion, kalamata olives, cheese

MEATLOVERS BBQ sauce / tomato sugo, shaved leg ham, salami, italian sausage, bacon, cheese

CAPRICCIOSSA tomato sugo, shaved leg ham, mushroom, kalamata olives, cheese

MARGHERITA tomato sugo, fior di latte, basil

NAPOLETANA tomato sugo, olive, anchovy, oregano, cheese

VEGETARIAN garlic base, roasted pumpkin, spinach, fetta cheese, fior di latte, balsamic glaze, honey

BBQ CHICKEN tomato sugo, chicken, mushroom, Spanish onion, roasted capsicum, fior di latte, BBQ sauce

DEMIERI tomato sugo, tiger prawn, bottle squid, cherry tomato, fresh oregano, fior di latte.

ADORE tomato sugo, prosciutto, spicy salami, cherry tomato, kalamata olive, Pecorino Romano, basil

SALUTI tomato sugo, njuda, salami, fior di latte

NOVELLA fior di latte, black truffle cream, mushroom, prosciutto

REQUANA potato, pancetta, rosemary, black truffle, confit garlic

Gluten free base available upon request. Additional \$5

