

DINNER - { FROM 5PM }

SMALLER OR TO SHARE

SOUP OF THE DAY please ask our staff for today's soup special.

GARLIC BREAD (four slices) \$7 | extra slice \$1.5

PIZZA BIANCA

wood fired pizza bianca with rosemary, himalayan salt, extra virgin olive oil. \$11

BRUSCHETTA

grilled woodfired garlic bianca bread topped with pan fried cherry tomatoes, spanish onions, feta, fresh basil. \$15

BUFFALO CHICKEN WINGS

buffalo wings toasted in a spicy siriacha marinade, blue cheese dipping sauce.

> 6 wings \$9

> 12 wings \$16

PRAWNS AND CHORIZO

6 chilli and lime marinated prawns, chorizo, avocado salsa. \$17

ANTIPASTO PLATE

battered olives, feta, bocconcini and prosciutto bites, grilled haloumi, arancini balls, artichoke hearts. \$20

MIXED GRILL

olives, feta, chorizo, beef steak, cajun chicken, marinated octopus, homemade dip, grilled woodfired bianca bread. \$25

FROM THE PAN

GAMBERI

fettuccine with garlic prawns, basil, sundried tomato pesto, creamy sauce. \$26
> with chicken instead of prawns. \$24

PENNE ALLA VODKA

penne pasta, chicken, chorizo, spinach, rose sauce. \$23.5

GNOCCHI LAMB RAGU

gnocchi, lamb ragu sauce, parmesan cheese. \$25

TRIANGOLI

triangle pasta filled with pumpkin, ricotta and walnuts, spinach, napolitana sauce, topped with walnuts and parmesan cheese. \$24

PAELLA

chicken, black tiger prawns, chorizo, local mussels, tender 1/2 shell scallops, fresh tomato, peas, carrots, saffron rice. \$27

SINGAPOREAN CURRY

stewed chicken in a rich singaporean curry, steamed rice. \$20

MEAT

CHICKEN PARMIGIANA

panko crumbed chicken breast topped with ham, a homemade napolitana sauce, cheddar cheese, served with fries and salad. \$27

RIB EYE

grilled rib eye steak cooked to your liking, beer battered fries, mixed salad, sauce of your choice. \$28
(creamy garlic, green peppercorn or creamy mushroom)

LAMB SHANK

a slow cooked lamb shank, vegetable napolitana sauce, creamy mash potato. \$25

SEAFOOD

FISH AND CHIPS

grilled or beer battered snapper, fries, mixed salad, tartare. \$24

CALAMARI

tender baby squid grilled or dusted in blends secret spice mix and fried, mixed salad, asian fruit salsa. \$23

1 KG CHILLI MUSSELS

local mussels steamed in a white wine, garlic, chilli and tomato sauce, fresh bread. \$28

BARRAMUNDI

grilled barramundi served with mixed vegetables and guacamole. \$29

SEAFOOD PLATTER

grilled fish, chilli mussels, grilled prawns, salt and pepper calamari, grilled scallops, beer battered fries, mixed salad, tartare sauce. \$39

SALAD

MIXED SALAD

mixed lettuce, cherry tomatoes, cucumber, red onion, marinated olives and feta, balsamic dressing. \$13

GRILLED CHICKEN SALAD

grilled free range chicken, feta, honey glazed pumpkin, rocket, avocado, pine nuts, lemon and herb dressing. \$20

CAESAR SALAD

baby cos, bacon bits, avocado, a boiled egg, croutons, parmesan cheese, anchovy dressing. \$18
> add free range chicken \$20

MEDITERRANEAN SALAD

eggplant, roasted red peppers, kalamata olives, spinach, grilled haloumi. \$17

COUSCOUS SALAD

couscous, free range chicken strips, semidried tomato, avocado, rocket, feta. \$20

KIDS (UNDER 12)

PASTA

kids size penne cooked in a napolitana sauce. \$9

FISH AND CHIPS

kids size fish fillet served with fries or salad, tomato sauce. \$9

CHICKEN NUGGETS AND CHIPS

kids size chicken nuggets served with fries or salad, tomato sauce. \$9

SIDES

> beer battered fries with aioli and tomato sauce or curry sauce. \$10

> sweet potato wedges with aioli. \$12

> marinated olives and feta. \$7

> chorizo with italian glaze. \$9

> mixed vegetables. \$8

> tomato sauce, sweet chilli, aioli, curry sauce. \$1.5

WOODFIRED PIZZA

1. DANCING QUEEN

tomato base, mozzarella, bocconcini, basil. \$18

2. ALLA SIBELA

tomato base, mozzarella, roasted butternut pumpkin, goats cheese, basil pesto, fresh rocket. \$19

3. BLUE MOON

bianca base (no tomato), mozzarella, braised leek, caramelised pear, blue cheese, fresh rocket, prosciutto. \$22

4. VEGETABLE

tomato base, mozzarella, eggplant, roasted capsicum, mushroom, kalamata olives. \$18.5

5. UNDER THE SEA

tomato base, mozzarella, fremantle octopus, prawns, garlic, red onion, cherry tomatoes, lemon aioli. \$22

6. LITTLE RED ROOSTER

tomato base, mozzarella, free range chicken, red onion, fresh spinach, avocado mayonnaise. \$19

7. MARY'S LITTLE LAMB

tomato base, mozzarella, marinated lamb in mint, roasted capsicum, basil pesto, cucumber raita. \$22

8. KOKOMO

tomato base, mozzarella, honey glazed ham and pineapple. \$17

9. THUNDERSTRUCK

tomato base, mozarella, artichoke, mushroom, honey glazed ham, kalamata olives. \$19

10. WILD CHILD

tomato base, mozzarella, chicken, bacon, onion, avocado, basil pesto. \$19.5

11. FIRENZE

tomato base, mozzarella, marinated prawn, bocconcini, prosciutto, basil. \$22

12. FIREWORKS

tomato base, mozzarella, mushrooms, pepperoni, roasted capsicum, bacon, kalamata olives, red onion. \$20

13. COPACABANA

tomato base, mozzarella, italian sausage, ham, pancetta, pepperoni. \$21

14. CALZONE (traditional folded pizza)

mozzarella, italian sausage, mushrooms, kalamata olives, fresh ricotta. \$19

extras

> all individual vegetables \$3

> all individual cheeses \$3

> all individual meats \$4

> all individual seafood \$4

> gluten free pizza bases \$4

open
sun - tue > 630am - 2pm (kitchen closs at 130pm)
wed - sat > 630 am - close (open for dinner)

all prices include GST
dine in or take away | phone orders welcome | eftpos available
WE ARE FULLY LICENCED - byo bottled wine only. corkage is \$8 per bottle.
a \$10 cakeage fee applies per byo cake
seperate billing may be decliced if busy.