

## Starters

<b>Beetroot Skordalia (v)</b>	5
Served with pita bread	
<b>Tzatziki (v)</b>	5
Served with pita bread	
<b>Roast Capsicum (v)</b>	5
Served with pita bread	
<b>Taramasalata</b>	5
Served with pita bread	
<b>Dip Platter</b>	15
Comprising all four dips	
<b>Garlic Bread (v)</b>	6
Fresh Vienna loaf toasted with our house made garlic butter	
<b>Parmesan and Mustard Bread (v)</b>	6
Fresh Vienna loaf toasted with parmesan and mustard butter	
<b>Classic Bruschetta (v)</b>	10
Crusty bread toasted with fresh tomatoes, baby bocconcini, basil and garlic, drizzled with local olive oil and our house made balsamic glaze	
<b>Bruschetta Montagna</b>	12
Crusty bread toasted with fresh tomatoes, salami, anchovies, kalamata olives, mozzarella cheese, basil, and garlic, drizzled with local olive oil and our house made balsamic glaze	
<b>Prosciutto Bruschetta</b>	13
Crusty bread toasted with thinly sliced prosciutto, fresh rocket and roasted capsicum	
<b>Grilled Vegetable Bruschetta (v)</b>	12
Crusty bread toasted with marinated seasonal vegetables, drizzled with local olive oil and our house made balsamic glaze	
<b>Garlic Pizza Bread (v)</b>	9
9" pizza base topped with fresh garlic, mozzarella and soft herbs	
<b>Soup</b>	
House made (see specials board) served with Vienna bread	

<b>Stuffed Mushrooms (v) (gf)</b>	15
Filled with eggplant, roast capsicum, haloumi cheese, olives and spring onion, drizzled with olive oil and our house made balsamic glaze	
<b>Zucchini and Cheese Croquettes</b>	13
Served with house made tzatziki	
<b>Saganaki Haloumi (gf)</b>	15
Pan-fried Cypriot style cheese with a roast cherry tomato, Spanish onion, pickled cucumber and rocket salad	
<b>Anti-Pasto</b>	25
Share a plate of kalamata olives, feta cheese, salt and pepper squid, prosciutto, juicy smoked pulled pork, tzatziki, beetroot skordalia and pita bread	

## Kids Menu

<b>Fish and Chips</b>	12
Served with salad	
<b>Chicken Nuggets</b>	11
Served with chips and salad	
<b>Spaghetti Bolognaise</b>	10
<b>Chicken Schnitzel</b>	15
Served with chips and salad	

## Side Dishes

<b>Garden Salad (v) (gf)</b>	9
Lettuce, cucumber, tomato, Spanish onion and capsicum with a lemon and olive oil dressing	
<b>Greek Salad (v) (gf)</b>	11
Authentic salad of tomato, cucumber, Spanish onion, capsicum, feta and kalamata olives with a lemon and olive oil dressing	
<b>Smashed Chat Potatoes (v) (gf)</b>	8
Roasted and seasoned with a drizzle of olive oil	
<b>Steamed Vegetables (v) (gf)</b>	12
<b>Seasoned Wedges</b>	9
Served with sweet chilli and sour cream	
<b>Bowl of Chips (v)</b>	8

(gf) – Gluten Free, (v) – Vegetarian

## Mains

<b>350g Scotch Fillet Steak</b>	<b>35</b>
Served on crispy chat potatoes and jus, topped with broccolini and house made Béarnaise Sauce	
<b>350g Porterhouse Steak (gf)</b>	<b>34</b>
Served with seasonal vegetables and mashed potato, topped with garlic prawns and spring onions in a white wine cream sauce	
<b>Pan-fried Veal Scallopini</b>	<b>26</b>
In a rustic tomato sauce topped with sautéed baby spinach and melted mozzarella cheese served with crispy chat potatoes and seasonal vegetables	
<b>Scallopini Con Funghi</b>	<b>26</b>
Pan-fried veal with garlic and mushroom sauce served with crispy chat potatoes and seasonal vegetables	
<b>Atlantic Salmon (gf)</b>	<b>28</b>
Crispy skinned, on top of fresh green beans braised in a rustic tomato sauce, and topped with steamed asparagus and our house made garlic aioli	
<b>Salt and Pepper Squid</b>	<b>20</b>
Served with a pickled cucumber salad, chips and our house made roast capsicum aioli	
<b>Australian Garfish</b>	<b>21</b>
Crumbed, grilled or pale ale battered served with a fresh garden salad and our house made tartare sauce	
<b>Fisherman's Plate</b>	<b>25</b>
Crumbed, grilled or pale ale battered garfish, salt and pepper squid and crumbed prawns served with chips, a fresh garden salad and house made tartare sauce	
<b>Classic Chicken or Veal Schnitzel</b>	<b>21</b>
Served with chips and a fresh garden salad. Choice of gravy, mushroom, Dianne or pepper sauce \$2 surcharge for Parmigiana	
<b>Char-grilled Chicken Breast (gf)</b>	<b>26</b>
With an avocado and garlic cream sauce served with mashed potato and seasonal vegetables	
<b>Chicken Chilli Breast (gf)</b>	<b>27</b>
Char-grilled chicken breast topped with prawns in a chilli and tomato sauce, and served with steamed rice and a fresh garden salad	

<b>Garlic Prawns</b>	<b>25/27</b>
Pan-fried tiger prawns with onion in a creamy garlic sauce, served with steamed rice and a fresh garden salad	
<b>Chilli Prawns</b>	<b>25/27</b>
Pan-fried tiger prawns with capsicum, onion and fresh chilli in a rich tomato sauce, served with steamed rice and a fresh garden salad	

## Salads

<b>Caesar Salad</b>	<b>18</b>
Fresh Cos lettuce served with bacon, parmesan, egg, croutons and our house made Caesar dressing \$5 surcharge for chicken	
<b>Char-grilled Vegetable Salad</b>	<b>18</b>
Seasonal char-grilled vegetables, Spanish onion, rocket and haloumi cheese, drizzled with our house made balsamic glaze	
<b>Chef's Salad</b>	<b>23</b>
Char-grilled chicken tenderloins served with baby spinach, bocconcini cheese, Spanish onion, roast cherry tomatoes and prosciutto crisps, complimented with our house made honey mustard dressing	

## Calzone

<b>Calzone Rustico</b>	<b>20</b>
Pastry filled with ham, mushroom, capsicum, salami, kalamata olives and mozzarella topped with bolognese sauce	
<b>Calzone Vegetarian (v)</b>	<b>20</b>
Pastry filled with char-grilled zucchini, marinated eggplant, roasted capsicum, button mushrooms and mozzarella topped with a rich tomato and basil sauce	
<b>Calzone Montagna (v)</b>	<b>22</b>
Pastry filled with roasted capsicum, sundried tomato, bocconcini cheese, baby spinach, kalamata olives and button mushrooms topped with a rich tomato and basil sauce	

## Pasta

Your choice of spaghetti, fettuccini or penne  
\$2 surcharge for Gnocchi or Spinach and  
Ricotta Ravioli

### Lasagna 18

Traditional meat lasagne served with a fresh  
garden salad

#### Entree/Main

### Carbonara 15/17

Blackwood Butcher's smokey Bacon, cracked  
pepper, cream and an egg yolk

### Marinara 23/25

Local black mussels, prawns, calamari and a  
Morton Bay Bug in a rich fennel, chilli and  
tomato sauce

### Pesto (v) 14/16

Olive oil, chilli, fresh diced tomatoes, rocket  
and our house made basil pesto

### Napolitana (v) 14/15

Rich tomato and basil sauce

### Amatriciana 15/17

Bacon, chilli, onion and mushrooms in a rich  
tomato sauce

### Mia 16/18

Marinated chicken, roasted macadamia nuts  
and mushrooms in a creamy cheese sauce

### Puttanesca 15/17

Olives, chilli, anchovies and garlic in a rich  
tomato sauce

### Bolognese 15/17

Traditional meat and tomato sauce

## Risotto

#### Entree/Main

### Risotto Con Pollo (gf) 19/21

Chicken, baby spinach and onion in a creamy  
sauce

### Vegetarian Risotto (v) (gf) 16/18

Pumpkin, mushroom, zucchini and broccolini  
in a rich tomato sauce

### Marinara Risotto (gf) 23/25

Local black mussels, prawns, calamari and a  
Morton Bag Bug in a basil and pesto sauce,  
topped with fresh rocket

## Pizza

9" 12" 15"

### Hawaiian

12.5 17.5 21.5

Ham, pineapple and mozzarella

### Montagna

13.9 17.9 21.9

Ham, mushroom, capsicum, pepperoni,  
kalamata olives, fresh tomato, Danish feta and  
mozzarella

### BBQ Chicken

13.9 17.9 21.9

Chicken, mushroom, onion, capsicum,  
mozzarella and BBQ sauce

### Mexican

13.9 17.9 21.9

Ham, pepperoni, capsicum, onion, mozzarella  
and jalapeno peppers

### Margarita (v)

12.5 17.5 22.5

Fresh tomato, mozzarella, fresh basil,  
bocconcini cheese and oregano

### BBQ Meat Lover

13.9 17.9 21.9

Ham, salami, bacon, chicken, onion,  
mozzarella and BBQ sauce

### Tuscan Supreme

14.9 18.9 22.9

Ham, mushroom, capsicum, salami, prawns,  
olives, anchovies and mozzarella

### Vegetarian (v)

12.5 17.5 22.5

Mushroom, capsicum, onion, pineapple,  
kalamata olives and mozzarella

### Garlic Prawns

15 19 27

Tiger prawns, fresh garlic, mozzarella and  
fresh herbs

### Gourmet Chicken

14 21 27

Marinated chicken, mushroom, roasted  
capsicum, sundried tomato and mozzarella

### Gourmet Vegetarian (v)

13 18.9 24.5

Sliced potato, roast pumpkin, mushroom,  
baby spinach, fresh tomato and mozzarella

### Gourmet Salami

15 19 25.5

Salami, roast capsicum, sundried tomato,  
kalamata olives, Danish feta and mozzarella

Gluten free bases only available in 12"  
(\$3 surcharge)

## Focaccias/Burgers

<b>Salami</b>	<b>12.9</b>
With roast capsicum, tomato, lettuce and mozzarella served with chips	
<b>Vegetarian (v)</b>	<b>12.9</b>
With roast pumpkin, roast capsicum, kalamata olives, crisp lettuce and mozzarella cheese served with chips	
<b>Ham</b>	<b>12.9</b>
With avocado, crisp lettuce, mayonnaise and mozzarella cheese served with chips	
<b>Roasted Chicken</b>	<b>13.9</b>
With avocado, crisp lettuce, mayonnaise and mozzarella cheese served with chips	
<b>Chicken Caesar</b>	<b>13.9</b>
Roasted chicken, prosciutto, parmesan cheese, Cos lettuce and our house made Caesar dressing served with chips	
<b>Bocconcini Cheese (v)</b>	<b>13.9</b>
With roast capsicum, grilled zucchini, marinated eggplant, avocado, crisp lettuce and mayonnaise served with chips	
<b>Scotch Fillet Burger</b>	<b>20</b>
Char-grilled scotch fillet steak served with tomato, crisp lettuce, mozzarella, mayonnaise and red onion jam served on a buttery brioche roll with chips	
<b>Pulled Pork Burger</b>	<b>21</b>
Juicy smoked pork shredded and tossed with sweet caramelised onion, served with fresh sauerkraut on a buttery brioche roll with chips and a house made spiced tomato relish	

## Desserts

<b>Pavlova</b>	<b>7</b>
Soft meringue nests filled with layers of Chantilly cream and strawberries, drizzled with a sweet passionfruit coulis	
<b>Sticky Date Pudding</b>	<b>7.5</b>
Warm sticky date pudding served with a butterscotch sauce, vanilla ice-cream and fresh strawberries	
<b>Brandy Snap Basket</b>	<b>7.5</b>
A crisp brandy snap basket filled with Chantilly cream, fresh fruit salad and finished with a berry coulis	
<b>Slice of Cake</b>	<b>6</b>
<i>Choose from an assortment of cakes in our display fridge</i>	
<b>Biscuits</b>	<b>from 2.5</b>
<i>Choose from a range of biscuits</i>	

## Hot Beverages

Short Black	3
Macchiato	3.2
Long Black	3.5
Cappuccino, Cafe Latte, Flat White	3.5
Hot Chocolate, Mocha	3.9
Chai Latte	4.4
Vienna Coffee (white or black)	5
Vienna Hot Chocolate	5.5
Mug of Tea	3.5
Pot of tea	5
<i>English Breakfast, Earl Grey, Darjeeling, Green, Camomile, Peppermint</i>	
Affogato	5
Liqueur Affogato (Baileys/Frangalico)	10
Small Babycino	.7
Large Babycino	3
<b>Coffee Extras</b>	
Mug	.9
Extra shot	.5
Soy	.7
Flavour (Vanilla, caramel, hazelnut)	.5

## Cold Beverages

Soft Drink	3.5
<i>Coke, Diet Coke, Coke Zero, Lemonade, Solo</i>	
Bundaberg	4.5
<i>Ginger Beer, Passionfruit, Blood Orange, Pink Grapefruit, Lime, Guava</i>	
Nippy's Juice	5
<i>Unsweetened Orange or Pineapple</i>	
Mountain Fresh Juices	5.5
<i>Apple, Apple and Mango, Apple and Guava, Tropical</i>	
Tomato Juice	5
Lemon Lime and Bitters	4.5
Soda Lime and Bitters	4.5
Iced Tea	4.5
<i>Peach, Lemon, Green</i>	
Spring Water 500mL	3.5
Santa Vittoria Mineral Water 500mL	4.5
1L	7.5
Iced Coffee, Iced Chocolate	5
Small Milkshake	4
Large Milkshake	5
<i>Chocolate, Banana, Strawberry, Caramel, Vanilla, Lime, Coffee</i>	
Spyder	6
<i>Coke, Lemonade, Solo</i>	