

Early bird menu

Saturday and Sunday Lunch 11.30am-2:30pm

Thursday-Sunday
Dinner
5.30pm-7:00pm*

2 Courses: \$35 p.p 3 Courses: \$40 p.p

BREADS, SALADS & SIDES

Garlic Bread 5.5
Tomato Bruschetta 7.5
Garden Salad 7
Roquette salad 9
Greek Salad 10
Fries Basket 7
Potato Wedges 8
Steamed Broccolini 8

KIDS KORNER \$10.00

Calamari & Chips Chicken Schnitzel & Chips Chicken Nuggets & Chips Pasta Napolitana

Entrees

Szechuan Calamari served w/ roquette & aioli

Nonna's Beef Meatballs served w/ a napolitana sauce and slice of pane di casa
Pumpkin & Ricotta Arancini w/served on a bed of roquette & aioli sauce (v)
Caesar Salad salad of baby cos bacon & croutons

(v - w/ no bacon) (GF - w/ no croutons)

Penne al Fume With pancetta, napolitana sauce & cream

Mains

Fish of the Day w/ mash & lemon butter sauce (GF)

Tempura Seafood plate w/prawns, szechuan calamari, fish, chips & aioli
Chicken Breast w/ mash, baby spinach & tomato and a light jus (GF)

Chargrilled Scotch Fillet w/ mash & dianne sauce (GF)

Scotch Fillet w/ prawns & garlic sauce +\$5

Traditional Fish N Chips
Gnocchi Pesto w/ creamy pesto sauce (*)



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*Please Note there is an \$8.00 per person surcharge when ordering after 7.00pm.

DRINK PACKAGE ADD ON'S

Local beers (Carlton Dry, Tooheys New, Tooheys Extra Dry, Hahn Light)

Wines (Semi Sav Blanc, Cab Merlot)

Soft drinks, Coffee & Tea - unlimited

3 hours + \$20 p.p 4 hours + \$25 p.p

*NB min 10 adults required

Desserts

Warm Sticky Date Pudding (w)

w/ butterscotch sauce w/ Vanilla bean gelato

Pavlova (v,GF)

w/ mixed fruits & cream

Brandy Snap Basket (v,GF)

w/ strawberries & cream w/ Vanilla bean gelato