

LUNCH & DINNER MENU



Lunch from 11:00 am • "Important to notify of any allergies when placing your order"

BREADS

GARLIC BREAD 6.9
Ciabatta with garlic and parsley butter

BRUSCHETTA

TOMATO, BOCCONCINI & BASIL 9.9
Toasted herb Ciabatta bread topped with cold fresh cherry tomatoes and bocconcini marinated with basil, garlic, drizzled with extra virgin olive oil and balsamic reduction

ROASTED PUMPKIN AND FETTA 12.9
Toasted herb Ciabatta bread topped with roasted pumpkin, fetta, toasted pine nuts and rocket, finished with sticky balsamic reduction and extra virgin olive oil

SMOKED SALMON 14.9
Toasted herb Ciabatta bread topped with cold smoked salmon, cream cheese, Spanish onion, capers, rocket and garlic aioli

ENTREE AND STARTERS

SPICE BATTERED ZUCCHINI CHIPS 11.9
with tomato relish

SWEET POTATO CHIPS 10.9
with garlic aioli or tomato relish (vegan)

ARANCINI BALLS 13.9
Pumpkin, zucchini and spinach Arancini balls served with Neapolitana sauce and basil pesto

WEDGES 9.9
Served with sour cream and sweet chilli sauce

CHIPS 8.9
Served with tomato sauce

MEAT BALLS 11.9
Homemade pork, veal and ricotta meatballs in a napoletana sauce topped with shaved parmesan

GRILLED MARINATED SQUID 10.9
Grilled marinated squid with garlic, lemon zest, a hint of chilli and topped with a rocket and red onion salad

HALLOUMI, ROCKET AND PARMESAN SALAD 11.9
Grilled halloumi cheese served with rocket, spanish onion, parmesan and lemon

FOCACCIA

BLT 12.9
Bacon, lettuce, tomato, mozzarella and garlic aioli

CHICKEN 13.9
Chicken, mozzarella, tomato, avocado, Spanish onion, lettuce and garlic aioli

VEGETARIAN 13.9
Roasted mushrooms stuffed with zucchini, Spanish onion, garlic and herbs with mix lettuce leaf, sliced tomato and housemade beetroot relish (vegan)

SALADS

SUPER SEED SALAD 16.9
Baby spinach, roasted sweet potato, quinoa, pumpkin seeds, sunflower seeds, chia seeds, sprouting seeds and dried cranberries
Add chicken or smoked salmon \$5. Add halloumi \$4

NICOISE SALAD 22.9
Pan fried Atlantic Salmon, mixed leaves, potato, green beans, olives and a boiled egg

BEETROOT SALAD 16.9
Fresh beetroot, cherry tomatoes, baby spinach, roast pumpkin, quinoa, pumpkin seeds, roasted walnuts with lemon vinaigrette dressing
Add chicken or smoked salmon \$5. Add halloumi \$4

PORK BELLY SALAD 19.9
Slow roasted pork belly, Spanish onions, cherry tomato, mixed lettuce, fresh sliced pear, roasted walnuts and sticky balsamic

WARM CHICKEN SALAD 19.9
Grilled chicken tenderloins, mixed lettuce, cucumber, Spanish onion, cherry tomatoes, toasted pine nuts and fresh pear with a white balsamic vinaigrette dressing

PASTA AND RISOTTO

YOUR CHOICE OF LINGUINE, PENNE 17.0
GNOCCHI AND TORTELLINI (EXTRA \$1.0)
GLUTEN FREE PASTA EXTRA \$2.0
ALL PASTA SAUCES ARE GLUTEN FREE

NAPOLETANA 17.9
Traditional Neapolitana sauce, fresh basil leaves and shaved parmesan

CON POLLO 19.9
Chicken bacon, roast capsicum, mushrooms, garlic, parmesan cheese in a rose sauce

MEAT BALL 19.9
Pork, veal and ricotta meat balls braised in a Neapolitana sauce, topped with shaved parmesan

VEGETARIANO 19.9
Broccoli, pumpkin, mushroom, Spanish onion tossed through basil pesto

PUTTANESCA 18.9
Olives, capers, anchovies, chilli, garlic, parmesan and Neapolitana sauce

ALLA PANNA 19.9
Virginian ham, mushrooms, cream, parsley and parmesan

CARBONARA 18.9
Bacon, cracked black pepper, parsley and parmesan finished with an egg yolk

BOLOGNESE 18.0
Pork, veal and beef mince, tomatoes, herbs, garlic and parmesan

LASAGNE 19.9
Layered pasta with bolognese and béchamel sauce, topped with fresh rocket and parmesan cheese

ROASTED VEGETABLE RISOTTO 19.9
Sweet potato, pumpkin, zucchini and baby spinach cooked in a housemade vegetable stock (vegan optional)

CHICKEN RISOTTO 21.0
Chicken, mushroom, baby spinach, garlic and parmesan cooked with chicken stock

MAINS

BRAISED PORK BELLY 25.5
Pork belly slowly braised in master stock served with mashed potato, sauteed cabbage, carrots and a spiced apple puree

GRAIN FED BLACK ANGUS SCOTCH 35.5
Scotch fillet with choice of salad and chips or mashed potato and sautéed vegetables with red wine jus

POLO PRINCIPESSA 27.9
Chicken breast accompanied with roasted sweet potato, asparagus in a rich white wine, ham, garlic and cream sauce

VEAL BACK STRAP FUNGHI 26.9
Pan fried veal back strap deglazed with red wine finished with jus and a hint of cream, served with creamy mash potato and oven roasted field mushrooms

CRISPY SKIN BARRAMUNDI 26.9
Crispy skin barramundi, mashed potato, garden salad with lemon butter sauce

ATLANTIC SALMON 26.9
Pan fried crispy skin salmon, sautéed asian green vegetables, sweet chilli soy reduction

OSSO BUCCO 25.5
Tender veal shanks cooked in a housemade tomato sauce on a bed of creamy parmesan mashed potato topped with gremolata

SZECHUAN PEPPER SQUID 23.9
Salt and pepper squid served with garden salad, golden chips and tartare sauce

FISH AND CHIPS 24.9
Battered or grilled fish, tartare sauce, crunchy chips and salad

SLIDERS 17.9
served with chips (2 sliders 17.90 or 3 sliders for 21.90)
● Housemade beef – mozzarella cheese, tomato relish, caramelised onion
● Jamaican style chicken – chicken tenderloin, lettuce, tomato, aioli
● Pulled pork – coleslaw, barbecue sauce

BAKED LEEK & FETTA PIE 17.9
Braised leeks with shaved parmesan and spring onions baked in a thin crispy pastry with a rocket, blistered cherry tomato, feta and balsamic dressing

CHICKEN SCHNITZEL 19.9
Fried crumbed chicken breast served with garden salad and golden fries
Parmigiana - sliced ham with melted mozzarella and Neapolitana sauce
Mushroom See 2.5 Pepper See 2.5
Gravy 2 Diane 2.5

VEGAN PARMIGIANA 21.9
Crumbed mushroom steak marinated with red wine garlic and herbs topped with onion zucchini, roast capsicum, diced tomato, sautéed spinach and napoletana sauce, sweet potato chips and garden salad

SIDES

SWEET POTATO CHIPS with garlic aioli (vegan optional) 8.0

WEDGES Battered wedges served with sour cream and sweet chilli 7.0

CHIPS Golden chips served with tomato sauce 6.0

GARDEN SALAD White balsamic vinaigrette dressing 8.5

SAUTÉED VEGETABLES Broccolini, green beans, carrots sautéed in garlic and butter 9.9

PIZZA

HAWAIIAN 12.0 16.0 22.0
Ham, pineapple, mozzarella, garlic oil and herbs

MARGHERITA 12.0 16.0 22.0
Tomato, basil pesto, bocconcini, garlic oil, herbs and mozzarella

FOUR CORNERS n/a 18.0 25.0
Ham & mushroom, ham & pineapple, Tomato & basil, pepperoni & mozzarella

BBQ CHICKEN 15.9 19.9 23.9
Chicken, bacon, Spanish onion, mozzarella, smokey bbq sauce and herbs

PEPPERONI 12.0 16.0 22.0
Pepperoni, mozzarella, garlic herbs, oil and herbs

PULLED PORK 15.9 19.9 24.9
Slow roasted pork belly, caramelised onions, spinach and fetta, finished with balsamic glaze and mozzarella

PUMPKIN & CHORIZO 16.9 21.9 25.9
Roast pumpkin, chorizo, fresh chilli, oregano, mozzarella and fresh rocket

VEGETARIAN 13.9 18.9 23.9
Mushroom, wilted spinach, roasted pumpkin with marinated Danish fetta and mozzarella cheese

THE LOT 16.9 22.9 25.9
Ham, mushroom, salami, pineapple, Spanish onion, olives, capsicum, anchovies, herbs, garlic oil and mozzarella

MEAT LOVERS 17.9 23.9 26.9
Mozzarella cheese, ham, salami, pulled pork, chorizo, smokey BBQ sauce

CALZONE

RUSTICO 19.9
Mozzarella, salami, ham, capsicum, mushroom, topped with olives and bolognese sauce

VEGAN 19.9
Basil pesto, mushroom, sundried tomato, spinach and roast capsicum, pumpkin topped with Neapolitana sauce

CHICKEN 20.9
Roasted chicken, onion, semi sundried tomatoes, mozzarella cheese, pesto with garlic cream sauce

Where memories are made

10% surcharge on public holidays 3% charge for AMEX

■ VEGETARIAN
 ■ VEGAN
 ■ GLUTEN FREE
 ■ DAIRY FREE
 ■ HEALTHY CHOICE