

GOOD FOOD. GOOD DRINKS. GOOD FRIENDS

Entree

BRUSCHETTA (VG, GFO) Tomato salsa with oregano , basil, balsamic glaze topped with Evo	14
GARLIC BREAD (VG, GFO)	9
CHIPS (VG) Served with tom sauce and aioli	10
SWEET POTATO CHIPS (VG, V, GF) Served with sweet chili sauce	14
ZAATAR GARLIC BREAD (VG, GFO) Melted mozzarella cheese and zaatar herbs	12
SYDNEY ROCK OYSTER	HALF/DOZEN
Natural	21/36
Killapattrick	25/48
ARANCINI CACIO PEPE (VG) Itallian rice ball coated in breadcrumb and served with cacio pepe sauce.	16
MUSSEL HOT POT (GFO) Local mussels w chilli, garlic, parsley cooked with nap sauce served with garlic bread	25
CALAMARI Fried calamari dusted with lemon pepper served with aioli, lemon wedges & bed of rocket	18
GARLIC PRAWN (GFO) Pan fried garlic prawn with nap sauce served with garlic bread	24
SARDINE (GFO) Filled with mint, basil, anchovies, capers, pecorino topped with tomato chilli garlic sauce & sourdough	21
TUNA CARPACCIO (GF) With egg plant puree, capers, pickles, onions, and lemon	25
MIXED OLIVES (GF, VG, V) Mixed of silicilian olives with chilli, lemon and herb marinade	10

Home-made Pasta

GF PASTA AVAILABLE	+6
GNOCHI ALLA SORINTINA (VG) Potato Gnocchi with house pomodoro, Parmesan and mozzarella cheese topped with buffalo cheese, basil and evo.	27
SPAGHETTI MARINARA Seafood mix with garlic parsley cherry tom. Available only in nap sauce (chilli optional)	34
PUMPKIN RAVIOLI (VG) Home made ravioli available only in garlic cream sauce topped with fetta cheese and cherry tom.	26
PARPADELLE RAGU Fresh Parpadelle on 12 hrs braised ragu with nap sauce and parmesan cheese topped w basil	28
SPAGHETTI ALLA CARBONARA House made spaghetti, panchetta, pecorino romano, grana Padano, egg yolk, cracked pepper.	24
LOBSTER SPAGHETTI cherry tom, garlic, parsley evo with chilli option, served with touch of Nap Sauce and topped with Garlic Compote	44
CARROT BUTTER CAPELLETI Chicken and ricotta stuffed capelleti with healthy carrot butter sauce topped with Sage Crisp and Mascarpone	28
BEEF LASAGNA Layers of beef ragu, bechamel and mozzarella topped with grana Padano	26
PORCINI PARPADELLE (VG) Brown butter sage, wild porcini mushroom tossed in parmesan cheese topped with truffle oil and evo	30
SPAGHETTI ALLA PUTTANESCA Olives, anchovies, cherry, capers, onion, a touch of Nap sauce and parsley on white wine sace	27

Salad

BURRATA (VG, GF) Heirloom tomatoes toasted with fig-vino-cotto, roasted farro, olive oil, and basil	24
ITALIAN SALAD (V, VG, GF) Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil	14
Add chicken	6
Add buffalo cheese	
FIGS SALAD (VGO) Crisp rocket, figs, Buffalo mozzarella, roasted pine nuts, prosciutto and Italian glaze	22

Risotto

SEAFOOD RISOTTO (GF) Mixed seafood on garlic, parsley on choice of white wine or nap sauce (chillli option)	29
CHICKEN MUSHROOM RISOTTO (GF) Grilled chicken, mushroom, garlic cream sauce topped with grana Padano and shallots	26
MILANESE (VG, GF) Italian rice, white wine, saffron topped with shaved parmesan cheese and cherry tomato.	24

Ribs & Burgers (All are served with chips)

GF BUNS AVAILABLE	+6
WAGYU BURGER Beef patty with jalapeños, onions, tomato, rocket, gherkins cheese on bbq n tomato sauce served with chips	24
GRILLED CHICKEN AVO BURGER Grilled chicken, avocado, rocket, tomato, lettuce, cheese served with aioli and chips	21
VEGAN BURGER Home made vegan patty and tomato sauce with sweet potato chips	28
PORK RIBS HALF N FULL Pork ribs basted with house special bbq sauce	30/52

BUON CIBO. BUON BEVE. BUON AMICI



Grilled

SCOTCH FILLET 36
With compound Dijon butter sauce dill roasted potatoes and fried leek

LAMB RACK 46
Cooked medium rare served with fried leek, steamed vegetables and house sauce.

RIB EYE 46
Medium rare rib eye served with fried leek, house sauce and dill baked potato.

GRILLED SALMON 30
Grilled salmon served with grilled lemon, harissa sauce, steamed vegetable and lemon wedges

CHICKEN FRANCAISE 28
Pan seared chicken breast on garlic lemon butter served with dill baked potatoes

VEAL FUNGI 36
Pan seared veal with mushroom garlic parsley served with baked dill potato roast

VEAL SALTIMBOCCA 38
Pan seared veal with grilled lemon, prosciutto sage on lemon butter sauce served with steamed vege

Sides

Baked potatoes 9
Steamed vegetables 10
Side Chips 8
Side Salad 8

Vegan

VEGAN BURGER 28
Home made vegan patty and tomato sauce with sweet potato chips

SPAGHETTI VEGAN 28
Seasonal vegetables, cherry tomato on nap sauce with vegan Cheese

RISOTTO ALLA ZUCCHINI 30
Arborio rice, Zucchini, pumpkin, mushroom cooked on white wine sauce topped with vegan parmesan cheese

Little ones

KIDS SPAG NAPOLI 10
KIDS FISH N CHIPS 12
KIDS SPAG RAGU 12
KIDS SCHNITZEL 15

Dolce

TIRAMISU 15
CREME BRULEE 18
GELATO CUPS 14
Choice of three gelato flavours (GF)
CHOCOLATO CORRECTO 21
Baked Nutella & Chocolate
CITRUS TART (GF) 16
served with cream



MESSAGE FROM THE KITCHEN

All care is taken in our kitchen however olives may contain pits and small bones may be present in games, fish and ragu. Traces of gluten, nuts and dairy may be present. We do not accept responsibility for unfavourable outcomes when modifying dishes

MENU KEY

GFO-Gluten Free Options
VGO-Vegetarian Options
GF-Gluten Free
VG-Vegetarian
V-Vegan

*Surcharge applies on Public holiday message on front page