MAINS/SECONDI

Crispy Beer-Battered Flathead 30

Served with chips and house salad

Grilled Salmon (GFO) 32.5

Atlantic salmon topped with roasted pepper coulis served with seasonal vegetables

Beef Scotch Fillet (GFO) 37

Grass-fed scotch fillet topped with mushroom Marsala wine sauce served with baked potato

Veal Funghi (GFO) 34

Pan-seared veal with white wine mushroom cream sauce and shallots, served with baked potato

Veal Saltimbocca Alla Romana (GFO) 36

Pan-seared veal with prosciutto and sage, topped with lemon butter sauce, served with seasonal vegetables

Chicken Lemon Butter (GF) 26.5

Grilled chicken on lemon butter sauce served with seasonal vegetables

Chicken Boscaiola (GF) 28.5

Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato

PASTA

*gluten free pasta available, ask staff

Spaghetti alla Puttanesca (GFO) 27

Olives, capers, anchovies, red onion, cherry tomato, oregano, and parsley in a touch of Nap sauce

Spaghetti Marinara 32.5

Prawns, calamari &mussels with garlic, parsley, white wine, cherry tomato and Napoletana sauce

Garlic and Chili Prawn Spaghetti 31

Fresh prawns on white wine sauce and parsley tossed with EVO, dressed with cherry tomato & crisp rockets

Spaghetti Carbonara (GFO) 24.5

Cream, bacon, cracked pepper, parmesan cheese and shallots, tossed on egg yolk

HOMEMADE PASTA/ PASTA FRESCA

GF base available

Gnocchi alla Norma 28

Eggplant, Napoli sauce with fresh buffalo mozzarella and basil

Gnocchi Tartuffi 30

With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese, drizzle of truffle oil

Fresh Ricotta and Spinach Ravioli (VG) 27

Garlic spinach cream sauce, cherry tomato, parmesan cheese

Ragú Pappardelle (GFO) 27.5

Traditional Beef Ragu, braised on Red Shiraz and Napoli sauce, topped with parmesan cheese & parsley

Beef Lasagna 27.5

Layers of beef ragú, bechamel & melted mozzarella topped with grana padano

Beef Tortellini 31

With Boscaiola sauce

Pappardelle al Granchio 35

With blue swimmer crab, garlic, yellow onion, cherry tomato, Napoletana and touch of cream

RISOTTO

Chicken & Mushroom Risotto (GF) 27.5

Pan-seared chicken breast with mushroom and white wine, touch of cream, shallots, and parmesan cheese with a drizzle of truffle oil

Blue Swimmer Crab Risotto 32.5

With garlic, white wine, cherry tomato, cherry tomato, touch of Nap sauce topped with crispy rocket

Ribs & Burger

BBQ Pork Ribs

Pork ribs basted with BBQ sauce served with chips

Smoke House Wagyu Burger

Sides / Contorno

Garden Salad

Baked Potato

Steamed Vegetables

Chips

With caramelised onion, BBQ sauce, leaves, tomato slice, gherkin, sliced cheddar and served with chips

10.5

Grilled Chicken & Avo Burger (GFO)

Grilled chicken, avocado, rocket, aioli, tomato, and cheese served with chips

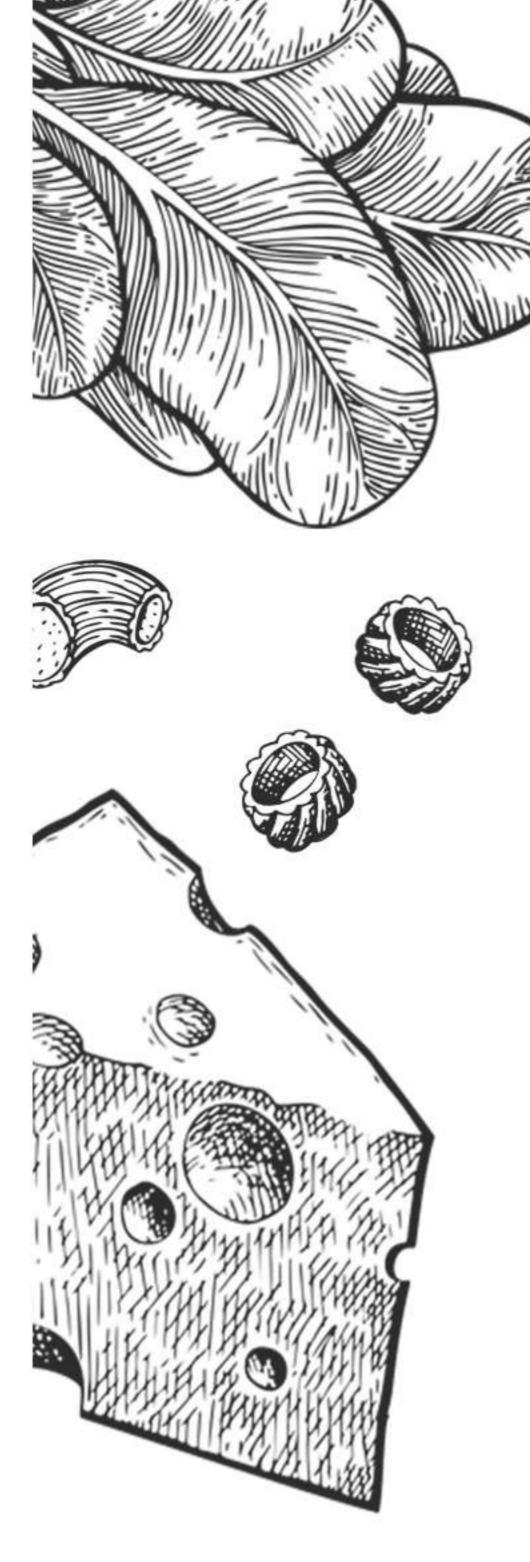
Half Rack

Full Rack

Single Stack | Double Stack

Kids Menu/ Menue per Bambini

Spaghetti Ragú	12.5
Spaghetti Napoli	10
Fried Chicken & Chips	10.5
Kids Fish & Chips	10.5

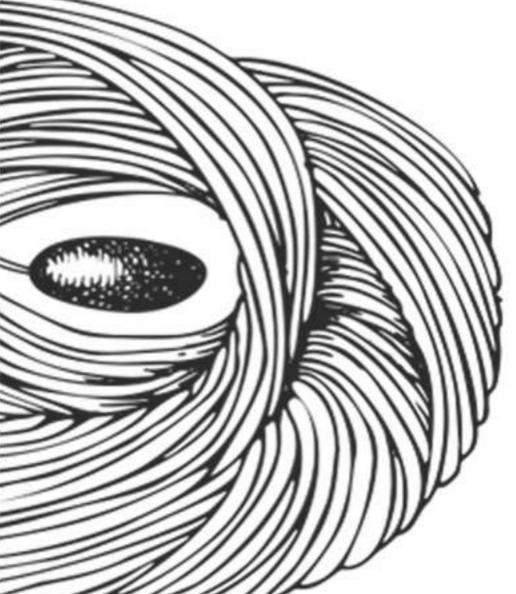


















24 Victory Parade, Toronto, NSW 2283

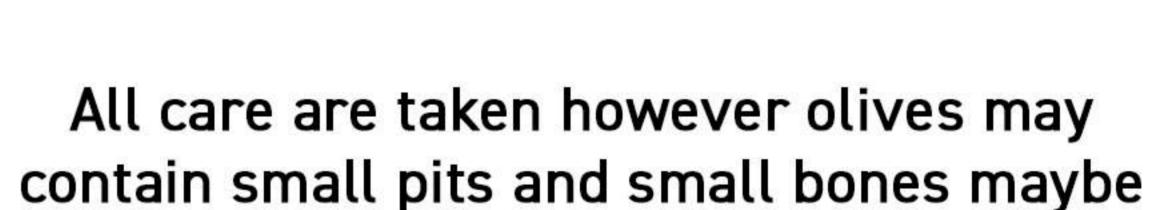


Menu Key

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

present in games, fish and ragu. Traces

of gluten, nuts and dairy may be present.



















Antipasto Share Board

Sopressa salami, prosciutto, ham, mixed marinated olives, brie cheese, and 44 gorgonzola, with condiments, sourdough bread, and crackers

To Start

Focaccia Bread (VG, V) 9.5

Homemade garlic and rosemary focaccia bread with EVO

Garlic Bread (VG, GFO) 9

Organic garlic, Aussie butter and oregano

Zaatar Garlic Bread (GFO, VG) 12.5

Melted mozzarella cheese and herbs (3)

Entrée

Tomato Bruschetta (GFO, VG) 14.5

Diced tomato and basil, served on toasted sourdough bread drizzled with balsamic glaze and feta

Crispy Steak Fries (VG) 10

Seasoned with sea salt and pepper, served with Tom sauce

Mixed Olives (GF, V) 10

Marinated Sicilian olives & Kalamata olives with chilli and herbs

Crispy Southern Fried Chicken (GFO) 18

Served with a side of lemon & Sriracha mayo

Arancini (GFO) 16

With forest mushroom, parmesan cheese, rocket leaves, truffle mayo

From the Sea

Sydney Rock Oyster	Half Dozen	Dozen	
Natural	22	40	
Kilpatrick	27	50	

Cozze Napoletana (GFO) 24.5

Local mussels with garlic and parsley and cooked in Nap sauce.

Served with garlic bread

Salt & Pepper Calamari (GFO) 19.5

Crispy fried calamari on a bed of leaves, served with slice of lemon on Arrabbiata sauce

Gamberi Al Arrabbiata (GFO) 25.5

Pan fried prawns, garlic and a touch of chilli in Napoletana sauce.

Served with garlic bread

SALAD/INSALATA

Halloumi & Quinoa Salad (VG, GF) 22

Zaatar-roasted pumpkin, tomato, spiced Bhuja nut mix, and Mesclun mix

Add Grilled Chicken

6

Italian Salad (VG, GF) 16.5

Mixed lettuce, tomato, cucumber, onion, olives and

balsamic dressing

Add Grilled Chicken 6

Add Buffalo Mozzarella Cheese

VEGAN

Vegana Pizza (GF0)

Certified vegan cheese, black olives, mushroom, marinated artichokes, wild rockets, and cherry tomato

Risotto Alla Zucchine (GF) 28

Arborio rice, zucchini, pumpkin, and mushroom cooked on vegan parmesan cheese. Topped with spinach

Penne Vegan (GF) 26

Seasonal roasted vegetables, cherry tomato, spinach parsley, Nap sauce with vegan cheese

Crust

Garlic Crust 18

Pizza base topped with rosemary garlic paste, served with dips Add Chilli 1

Rosemary and Garlic Pizza 20

Pizza base topped with garlic, fresh rosemary and fior di Latte

PIZZA/ WOODFIRED PIZZE

*gluten free base available, ask staff

Margherita (VG) 22

Fior di latte, fresh basil and EVO

Pepperoni 25

Fior di latte, caramelised onion, pepperoni

Capricciosa 26

Fior di latte, ham, mushrooms, black olives, and fresh basil

Marinara 31.5

Garlic base, fior di latte, mixed seafood, and fresh basil

Patata (VG) 28

Garlic, fior di latte, roasted potato topped with rocket, sliced Parmesan and drizzle of truffle oil

Four Cheese (VG) 29.5

Fior di latte, Parmigiano, Brie, and Gorgonzola on garlic base

Vegetarian (VG) 26

Fior di latte, mushroom, red onion, capsicum, zucchini, black olives

Smoked Ham, Mushroom & Sage 26

Ham, mushroom, onion, cherry tomato, and fried sage

Quattro Stagioni 28

Fior di latte, double smoked ham, mild salami, mushroom, marinated artichokes, and fresh basil

Messicana 24

Fior di latte, mild salami, black olives, red onion, and Mexican jalapeños

BBQ 27.5

Fior di latte, BBQ grilled chicken, red onion, and mushroom

Prosciutto & Pesto 27

Pesto, fior di latte, and prosciutto served with fresh cherry tomatoes and rockets.

Meatlovers 26

Ham, cabanossi, pepperoni, Spanish onion, beef ragu and fior di latte

Tandoori 29

Fior di latte, spinach, onion, Tandoori chicken, and capsicum, topped with Sriracha, and mayo

Ham & Pineapple 23

Ham pineapple, fior di Latte

Gamberi Al Amatriciana 32

Fresh prawns, fior di latte, Spanish onion, cherry tomato, prosciutto, and chilli flakes

Sicilian Capers & Anchovies 26

Capers, anchovies, cherry tomatoes and onions and fior di latte

Calzone Speciale 30

Folded pizza stuffed with mild salami, olives, roasted capsicum and buffalo mozzarella