



menu

Corkage for BYO wine \$5.00 per person, max \$10 per bottle **Public Holiday Surcharge** 15% all public holidays
Card Surcharge 2% on all cards **Sorry No Split Bills at Register**, ask staff for extra table numbers if required

entree

House Speciality 'Garlic Pizza Bread' our famous pizza base with Mozzarella, Parmesan and Garlic Butter (GF Avail + V) **8**

Bruschetta 3 pieces of grilled bread rubbed with Garlic and topped with Tomatoes, Basil, Olive Oil and Salt (V + VG) **12**

Homemade Focaccia with Olives, Extra Virgin Olive Oil + Balsamic (V + VG) **10**

Antipasti assortment of cured meats including Prosciutto and Pancetta with Parmesan, Polenta Chips, Olives and Roasted Vegetables (V) **16**

Arancini Balls irresistibly tasty, crispy deep fried house-made balls of rice served with a Garden Salad and our own Aioli and Pesto Dip (V) **15**

Breaded Mozzarella Fingers sticks of Mozzarella Cheese coated with a Herb Bread Crust and deep fried until golden brown served with Pomodoro Sauce (V) **15**

Calamari Fritti lightly dusted local calamari fried in hot olive oil served with house-made Tartar Sauce served with a Garden Salad **18**

Garlic Prawns sautéed Local Prawns in a Buttery White Wine and Lemon sauce, loaded with Garlic, finished with Parsley and Parmesan cheese and served with grilled bread (GF) **20**

Bowl of Chips (V + VG) **8**



Menu

Calamari Fritti simple and delicious, our Calamari is lightly dusted in flour, seasoned and fried in hot olive oil and served with fresh Lemon, house-made Tartar sauce, Garden Salad and Chips **30**

Pork Scallopini with Sherry Mushroom Sauce delicate pieces of thinly sliced Pork topped with a creamy Sherry and Mushroom Sauce served with garden fresh Vegetables and Potatoes **30**

Arancini et Antipasti Platter with Focaccia & Aioli an Italian classic; assortment of cured meats including Prosciutto and Pancetta; house-made Arancini Balls and Focaccia, Provola Cheese, Olives, Grilled Eggplant and Grilled Zucchini **26**

Italian Style Chicken Schnitzel topped with our own Napoli and Parmesan sauce and served with a Garden Salad and Chips **30**

Spicy Sicilian Prawns partly shelled prawns lightly dusted in seasoned flour and pan fried served on a bed of Italian Herb and Olive Cous Cous **30**

Scallopini Limone succulent escallops of Pork in a tart Lemon Sauce served with garden fresh Vegetables and Potatoes **30**

Barramundi Maison simply and perfectly grilled fillets of local Barramundi in butter and lemon served with Zucchini, Capsicum Green Beans and Potatoes **35**

Premium Beef Scotch Fillet just the way you like it, served with garden fresh Vegetables, Chips and your choice of one of our house-made Sauces **35**

Sauces

Napoli	Spicy Pomodoro
Mushroom	Creamy Garlic
Peppercorn	Stilton





Pasta

Lasagne a traditional Italian dish of stacked layers of pasta alternated with our rich Beef Ragu, Bechamel sauce and Cheeses served with a Garden Salad **25**

Cannelloni Ricotta e Spinaci Zucca large tubes of pasta filled with a mixture of Ricotta, Spinach and Pumpkin topped with a Bechamel sauce served with garden fresh Salad and Chips (V) **25**

Tortellini Boscaiola ring shaped pasta filled with meat with a creamy sauce of Mushrooms, Pancetta, and Parmesan (GF) **24**

Ravioli pillows of meat filled pasta topped with our house-made Napoli and Parmesan sauce **22**

Spaghetti alla Bolognese traditional slow braised Ragu of Beef, Soffritto (finely chopped onions, carrots and celery), Tomatoes, and Herbs **19**

Spaghetti alla Carbonara creamy sauce of Bacon, Egg and Cheese **22**

Spaghetti con Gamberetti local Prawns, Zucchini and Cherry Tomatoes tossed in hot Chilli oil (GF) **26**

Spaghetti alle Vongole Clams tossed in a hot pan with Olive Oil, Garlic, Parsley, and a splash of White Wine (GF) **24**

Tagliatelle Pollo Picante ribbons of pasta topped with Chicken, Semi Dried Tomatoes and Spinach tossed in a Chilli Olive Oil **24**

Tagliatelle Marinara ribbons of pasta topped with Scallops, Calamari, Prawn and Clams in a creamy White Wine sauce **26**

Penne al'Arrabiata tube shaped pasta topped with a rich and spicy sauce of Garlic, Tomatoes, and dried Red Chili peppers cooked in olive oil. (GF, V + VG) **20**

Penne Pollo e Funghi tube shaped pasta topped with a creamy sauce of Chicken and Mushrooms (GF) **24**

Aglione Gnocchi house made, plump and fluffy Gnocchi smothered in a creamy sauce of White Wine, Bacon and Garlic (V + VG Options) **22**

Pasta al Pesto house-made Pesto made from basil, coarse salt, garlic, extra virgin olive oil, pine nuts and grated Parmigiano is folded through spaghetti to make one of the most simple and satisfying meals (V + VG) **20**

Risotto ai Funghi Arborio rice cooked in a broth of Porcini Mushrooms and Spinach (GF, V + VG) **24**

Risotto allo Scoglio saffron infused Arborio rice tossed with local Prawns, Clams and Calamari (GF) **26**



pizza

Pepperoni tomato base with Pepperoni and Mozzarella

BBQ Chicken BBQ base with Chicken and Mozzarella

Caprice tomato base with Ham, Mushrooms, Capsicum, Anchovies and Mozzarella

Fannie Bay Lover tomato base with Chicken, Bacon, Capsicum, Mushrooms, Onions, Shallots and Mozzarella

Garlic Prawn garlic butter base, Prawns, Fetta, Shallots, Aioli Dressing and Mozzarella

Stallion tomato base with Pepperoni, Mushrooms, Prawns, Anchovies and Mozzarella

Stagioni – 4 Seasons tomato base with Ham, Mushrooms, Capsicum, Shrimps and Mozzarella

Hawaiian tomato base with Ham, Pineapple and Mozzarella

KD tomato base with Bacon, Capsicum, Chicken, Chilli, Shallots, Sundried Tomatoes, Spinach, Feta and Mozzarella

Margherita tomato base and Mozzarella

Marinara tomato base with Clams, Shrimp, Garlic and Mozzarella

Meat Lovers BBQ base with Bacon, Chicken, Ham, Italian Sausage, Pepperoni and Mozzarella

Small 20 Medium 25 Large 33 X Large 39

Napoli tomato base with Anchovies, Olives and Mozzarella

Mexicana tomato base with Pepperoni, Capsicum, Jalapenos, Onion, Spicy Salsa and Mozzarella

Vegetarian tomato base with Capsicum, Sun Dried Tomatoes, Mushrooms, Olives, Onions, Pesto, Spinach, Feta, Shallots, Pineapple and Mozzarella

JR tomato base with Bacon, Anchovies, Olives, Parsley, Spring Onions, Oregano and Mozzarella

Golosa – Supreme – The Lot

S 24 M 30 L 37 XL 43

tomato base with Bacon, Capsicum, Ham, Italian Sausage, Mushrooms, Olives, Onions, Pepperoni, Pineapple and Mozzarella

Calzone (Fold Over)

S 24 M 30 L 38 XL 46

tomato base with Bacon, Capsicum, Ham, Pepperoni, Mushrooms, Onions and Mozzarella

Sweet Dessert Pizza – The Strudel

M 25

indulge in this caramelised Apple Strudel pizza with Cream Custard and a sweet Cinnamon Crumb

salads

Insalata Di Pollo gently poached Chicken served with mixed lettuce leaves, cherry tomatoes, olives, red onion and a sweet herb Vinaigrette (GF)

24

Caesar Salad all the usual suspects including Cos lettuce, Bacon, and house-made Croutons with a drizzling of Caesar dressing topped off with a poached Egg, Anchovies and Parmesan

22

Tutto Vegetariano roasted Zucchini and Eggplant, mixed leaf salad with pine nuts and balsamic vinaigrette (GF + V + VG)

22

Caprese buffalo mozzarella, tomato, basil and virgin olive oil (GF + V)

20

Garden Salad mixed lettuce leaves with cherry tomatoes, capsicum, celery, red onion, carrot, olives (GF + V + VG)

20



Kids

Small Pizza made to order 20

Chicken and Chips crumbed chicken fillet with chips and Aioli or Tomato sauce 10

Fish and Chips Fish fillet with chips and Aioli or Tomato sauce 10

Penne Polo Funghi Chicken breast in a creamy mushroom sauce with penne pasta 10

Spaghetti Bolognese Beef mince in tomato sauce with spaghetti pasta 10

Spaghetti Carbonara Bacon, egg, cheese sauce with spaghetti pasta 10

Vanilla Ice-Cream two scoops of vanilla ice-cream with a choice of chocolate or strawberry sauce or sprinkles 7

Frogs in the Pond Freddo frog in a bowl of jelly 5



and for all our budding
pizza makers...



Ask for a ball of pizza dough...
You can play with it at your
table and, once your creation is
finished, we'll bake it in the
pizza oven for you!!!

beverages

TAP BEERS

Peroni Leggera	300ml	7
	500ml	10
Asahi	400ml	10

STUBBIES

Hahn Premium	7
Corona Extra	7
Peroni	7
Great Northern Lager	7
Tooheys Extra Dry	7
Pure Blonde	7
Carlton Dry	7
Iron Jack	7
Heineken	7

CIDER

5 Seeds Apple Cider	7
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SPIRITS

Johnny Walker Red Label	8
Canadian Club Whiskey	8
Bundaberg Rum	8
Wild Turkey Bourbon	8
Jim Beam Bourbon	8
Southern Comfort	8
Smirnoff Vodka	8
Jack Daniels Bourbon	8

COCKTAILS

Espresso Martini	14
Aperol Spritz	10
Vodka Sunrise	10
Moscow Mule	10
Pink Gin Spritz	10
Frangelico & Coke	9
Vodka Lemon Lime & Bitter	10
Mimosa (Prosecco + Orange)	10

LIQUEURS

Limoncello	8
Frangelico	8

wine

glass bottle

RED

Cabernet Shiraz – JP Chenet France	8	30
Merlot – JP Chenet France	8	30
Rose – JP Chenet France	8	30

WHITE

Chardonnay – JP Chenet France	8	30
Sauvignon Blanc – JP Chenet France	8	30
Pinot Grigio – Borgo SanLeo Italy	8	30

SPARKLING

Prosecco – JP Chenet France	8	30
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SOFT DRINKS

San Pellegrino Sparkling Mineral Water	
500ml	6
1Lt	7

San Pellegrino	4.5
▪ Chinotto	
▪ Limonata	
▪ Aranciata Rossa	

Bundaberg	4.5
▪ Ginger Beer	
▪ Lemon Lime & Bitters	
▪ Passionfruit	
▪ Blood Orange	
▪ Traditional Lemonade	
▪ Pineapple & Coconut	

Coca-Cola	4
▪ Coke	
▪ Coke Zero	
▪ Fanta	
▪ Lift	
▪ Lemonade	
▪ Soda Water	
▪ Dry Giner Ale	
▪ Tonic Water	
▪ Bitter Lemon	

JUICE BY THE GLASS 4

- Orange
- Apple
- PineOrange

COFFEE/TEA

Cappuccino	4.5
Flat White	4.5
Latte	4.5
Espresso	4.0
Double Espresso	4.5
Long Black	4.0
English Breakfast Tea	4.0
Green Tea	4.0



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desserts

Tiramisu delicate cake layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with coffee and cocoa 12

Crema Catalana the Catalan version of the French crème brûlée with hints of orange and cinnamon and a crusty burnt sugar top 14

Panna Cotta house-made, rich and creamy panna cotta served with a strawberry coulis and crushed pistachios 12

Crema di Limoncello is rich as custard with a real kick of Italy's favourite liqueur swirled together with milk, sugar and vanilla 12

Affogato scoop of vanilla ice cream drowned with a shot of hot Espresso 10

Felice Affogato spice up the Affogato and add a shot of **Frangelico** 15

Ice Cream 2 Scoops of Vanilla Ice Cream with toppings 7

- Chocolate
- Strawberry

Mango Sorbet 7

