



## BREADS

Garlic or Herb Bread	\$ 4.00
Mustard Seed Bread	\$ 4.00
Olive Bread	\$ 4.00
Mixed Bread Basket	\$ 6.50
Bruschetta	\$ 8.50
Tomato, Spanish Onion & Basil salsa served on crispy bread.	

## ENTREES

Soup of the Day ~ Ask your waiter for current specials	\$ 8.50
Caesar Salad	\$ 12.50
with Smoked Chicken	\$ 14.50
Frittata	\$ 12.50
Our chef's homemade savoury slice of egg & seasonal vegetables.	
Chicken Skewers	\$ 12.50
Wrapped in prosciutto and served on a bed of rice with a chilli tomato sauce.	
Calamari	\$ 12.50
Lightly crumbed calamari rings served with aioli & lemon.	
Garlic Prawns	\$ 14.50
Cooked in a cast iron pot, served in a mouth-watering garlic sauce.	



## **PASTA**

Risotto Al Funghi \$ 19.50

Arborio rice in a creamy sauce of mushrooms and fresh tomatoes.

Gnocchi Gorgonzola    Entree size \$ 14.50,    Main size \$ 19.50

Homemade potato gnocchi in a blue cheese sauce.

Fettucine Pollo            Entree size \$ 14.50,    Main size \$ 19.50

Smoked chicken and fresh tomatoes in a cream sauce.

Spaghetti Marinara    Entree size \$ 14.50,    Main size \$ 19.50

Scollops, calamari, mussels and prawns in a napolitana cream sauce.

## **MAINS**

Surf and Turf \$ 29.90

Grilled scotch fillet steak with garlic prawns, sauté potatoes and choice of seasonal vegetables or salad.

Scotch Fillet Steak \$ 27.90

Prime beef steak rolled in seeded mustard and cracked pepper and served with a herb cream sauce.

Veal Saltimbocca \$ 27.90

Veal Medallions topped with sage, proscuitto, mozzarella & white wine.



**MAINS – Continued..**

Veal Kilpatrick \$ 27.90

Veal Medallions and bacon deglazed with wocheestershire sauce and finished in fresh cream.

Chicken Marsala \$ 27.90

Chicken breast cooked in marsala and cream sauce.

Chicken Parmigiana \$ 27.90

Bread crumbed chicken breast topped with eggplant, napolitana sauce and mozzarella cheese.

Scallops Caprese \$ 27.90

Scallops topped with smoked salmon, herb cream sauce and mozzarella cheese.

Traditional Fish & Chips \$ 24.90

Lightly crumbed and served with tartare sauce.



## DESSERTS

Lemon Gelato	\$ 6.50
Vanilla Ice Cream & Warm Raspberries	\$ 8.50
Chocolate Mousse	\$ 8.50
Sticky Date Pudding	\$ 8.50
Crepes Suzette	\$ 8.50
Crepe filled with oranges soaked in Grand Marnier and served with cream & ice cream.	

