

• Italian Bites •

Seafood Chowder	16
Garlic Prawns	20
Chilli Calamari, Tomato	11
Bruschetta (1 Slice)	7
Panfried Italian Sausage + Mixed Olives	13
Buffalo Mozzarella , Tomato, Basil	15
Aged Balsamic, Extra Virgin Olive Oil	
Arancini Balls	12
Spinach and Ricotta Balls , Parmesan	12.5
Cream Sauce	
Antipasto (4 people)	45
Italian Sausage, Olives, Artichoke, Italian	
Cheese, Roasted Capsicum, Prosciutto, Crostini	

• Breads •

Pizza Bread , Rosemary and Garlic	10
Pizza Bread , Prosciutto, Buffalo Mozzarella	19
Olive Oil	
Fresh Woodfired Bread (per person)	2.5
Garlic Bread (2 Slices)	6

• Sides •

Italian Salad	9
Rocket Salad , Pear, Walnut and Parmesan	11
Garlic Mushroom	11
Chargrilled Brocolini	11
Chips	7

• Pasta •

Ravioli with Napolitana or	29.5
Paparazzi (Parsley, Chilli, Cream)	
Gnocchi with Poached Pear,	27.5
Gorgonzola Cheese, Walnut	
Spaghetti Marinara with Prawns, Mussels,	31
Calamari, Fish, Napolitana Sauce	
Spaghetti Carbonara	25.5
Penne Campagnola with Chicken,	27.5
Sundried Tomato, Mushroom,	
Tomato Cream Sauce	
Lasagne	26.5
Risotto	28
Chicken and Mushroom or Chef's Special	
Spinach and Ricotta Canneloni é Tahlia	
Entrée	16.5
Main	28.5
Pasta of the Day	P.O.A.

• Pizza (after 5pm) •

Calabrese Italian Sausage,	29.5
Mushroom, Olives, Fresh Tomato, Anchovies	
Australiana Bacon, Ham, Pineapple	26.5
Margarita Tomato, Mozzarella, Basil	21
Works Sausage, Mushroom, Olives,	32
Bacon, Roast Capsicum, Basil	
Virginia Prosciutto, Rocket,	29.5
Shaved Parmesan, Truffle Oil	
Capriciosa Ham, Mushroom,	29.5
Olives, Artichoke	
Marinara Prawns, Mussels, Calamari,	35
Anchovies	
Meat Lovers	29.5
Vegetarian	29.5
Extras: Vegetable/Cheese	3
Meat	4.5
Prawns (4 Prawns)	6
Fresh Buffalo Mozzarella	6
No half/half Pizzas	

• Mains •

Chilli Mussels	33
Veal Saltimbucca filled with Sage,	36.5
Prosciutto, Mozzarella in a White Wine	
Cream Sauce, Truffle Mash, Green Beans	
Chicken Scaloppine , Mushroom	31
Cream Sauce, Spaghetti Napolitana	
Chicken or Veal Parmigiana	28
Calamari Fritti with Italian Salad	31
and Sweet Chilli Sauce	
Misto Mare , Chargrilled Mixed Local	39
Seafood in Olive Oil, Lemon and Garlic	
Fish of the Day	M.P.

• Homemade Desserts •

Eton Mess Fresh Cream, Meringue,	13.5
Strawberries, Berry Coulis	
Tiramisu	13.5
Poached Pear , Ice Cream	12
Crepe Brulee	13.5
Affogato Ice Cream, Espresso	16.5
Coffee, Frangelico	



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Please note: Old menu favourites subject to availability. 15% Surcharge on Public Holidays

**ASK ABOUT
TODAY'S
SPECIALS**

**3 COURSE
LUNCH SPECIAL
\$22.00
per person**