

ANTIPASTI

WHILE 'U' WAIT

Garlic/Herb Bread	2 pieces per serve	6.00
Bruschetta	toasted ciabatta topped w/ tomato, red onion, basil, touch of garlic & olive oil	8.50
Bruschetta Bocconcini	tomato bruschetta topped w/ olive tapenade & bocconcini	10.50
Olivette	black olives tossed in garlic, spring onion, Napoli sauce & a touch of chilli	14.50

OYSTER SELECTION

		<i>½ Dozen</i>	<i>Dozen</i>
Natural	served w/ cocktail sauce & lemon wedges	19.50	29.50
Kilpatrick	grilled w/ bacon & worchestershire sauce	21.50	31.50
Diavolo	grilled w/ garlic, spring onion, chilli & a touch of Napoli sauce	21.50	31.50
Mornay	grilled w/ a cheese béchamel sauce	21.50	31.50

ENTRÉE

Soup of the Day	Ask Your Waiter	14.50
Seafood Soup	selection of seafood in a light seafood broth with a touch of Napoli	24.50
Antipasto	chef's selection of cold meats, cheese's & tasty delicacies	23.50
Vegetable Stack	grilled & layered eggplant, capsicum, zucchini, mushrooms, spinach, onion, feta cheese & finished w/ basil & balsamic dressing	21.50
Eggplant Parmigiana	baked layers of eggplant, mozzarella, parmesan, basil & Napoli sauce	<i>E 21.50 M 27.50</i>
Warm Chicken Salad	grilled chicken tenderloins on a bed of mixed lettuce, tomato, cucumber, onion & olive salad w/ Mediterranean dressing topped w/ avocado	24.50
Mussels Pescatore	in a Napoli sauce w/ garlic, white wine, chilli & parsley	23.50
Chilli Calamari	pan fried w/chilly, garlic & white wine served w/ salad & balsamic dressing	23.00
Calamari Fritti	crumbed deep fried calamari served w/ salad & aioli sauce	23.00
Garlic Prawns	shelled & pan fried in a creamy garlic sauce served on a bed of rice w/ salad	24.00
Scallops Piccolo	pan fried w/ parsley, lemon, olive oil, seafood broth served in shells	24.00
Scalamari	crumbed deep fried scallops & calamari served w/ salad & aioli sauce	24.50
BBQ Scampi	served w/ garden salad & lemon	31.00
BBQ Moreton Bay Bugs	served w/ garden salad & lemon	28.50
BBQ Prawns	served w/ garden salad & lemon	28.50

SALADS

Garden Salad	mixed lettuce, tomato, cucumber, red onion, olives & Italian dressing	<i>S 6.50 L 13.50</i>
Rocket Salad	rocket leaves, shaved parmesan, walnuts & balsamic dressing	14.50
Caesar Salad	cos lettuce, bacon, croutons, shaved parmesan, egg, anchovies w/ mayo dressing	18.50
Chicken Caesar Salad	grilled chicken tenderloins on a bed of cos lettuce w/ bacon, croutons, shaved parmesan, egg, anchovies w/ mayo dressing	25.50
Greek Salad	tomato, cucumber, red onion, olives, red capsicum, feta, oregano on a bed of cos	14.50
Caprese	sliced tomatoes topped w/ bocconcini & finished w/ basil & olive oil	14.50

SIDE ORDERS

Chips	seasoned w/ salt & pepper served w/ lemon, tomato or aioli sauce	<i>S 4.00 L 8.50</i>
Veggies	seasonal mixed vegetables	9.50

PASTA

(GLUTEN FREE AVAILABLE)

<i>Cannelloni</i>	fresh pasta tubes filled w/ spinach & ricotta topped w/ Napoli sauce	22.50
<i>Lasagne</i>	fresh pasta sheets layered in a traditional beef Napoli sauce	23.50
<i>Napoli</i>	fresh Napoli sauce w/ your choice of pasta	21.50
<i>Agnolotti Napoli</i>	spinach & ricotta filled pasta finished w/ fresh Napoli sauce	25.50
<i>Tortellini Bolognese</i>	beef filled in pasta in a traditional beef Napoli sauce	23.00
<i>Tortellini alla Panna</i>	beef pasta rings w/ onion, bacon, mushroom, cream & parmesan	23.00
<i>Spaghetti Bol ognaise</i>	spaghetti pasta in a traditional beef Napoli sauce	22.00
<i>Spaghetti Amatriciana</i>	spaghetti pasta w/ smoked bacon, onion, chilli & Napoli sauce	22.50
<i>Spaghetti Marinara</i>	spaghetti pasta in a combination of fresh seafood, tomato, garlic & parsley	29.50
<i>Spaghetti Pescatore</i>	spaghetti pasta a combination of fresh seafood, garlic, parsley, chilli w/ Napoli sauce	29.50
<i>Fettuccini Salmon</i>	spinach fettuccini pasta w/ smoked salmon, capers, tomato, Napoli & cream	28.50
<i>Fettuccini Pappone</i>	spinach fettuccini pasta w/ chicken, avocado, spring onion & cream	24.50
<i>Fettuccini Carbonara</i>	spinach fettuccini pasta w/ egg, bacon, spring onion, cream & parmesan	23.50
<i>Fettuccini Funghi</i>	spinach fettuccini pasta w/ mushroom, onion & parmesan in a creamy sauce	22.00
<i>Linguine Crab & Scampi</i>	long flat pasta w/ crab meat, scampi, olive oil & diced tomato	36.00
<i>Linguine Pisani</i>	long flat pasta w/ fresh tomato, bacon, spinach, Napoli sauce & cheese	23.50
<i>Linguine Prawns</i>	long flat pasta w/ prawn cutlets, spring onion, semi-dried tomato & avocado	29.50
<i>Linguine Calamari</i>	long flat pasta w/ calamari, spring onion, olives, semi-dried tomato, spinach, garlic & Napoli sauce	29.50
<i>Linguine Vongole</i>	long flat pasta w/ clams, olive oil, garlic, diced tomato & parsley	28.50
<i>Gnocchi Palermo</i>	homemade potato dumplings w/ chicken, pesto, cream finished w/ roasted pine nuts	24.50
<i>Gnocchi Primavera</i>	homemade potato dumplings w/ olive oil, garlic, tomato, a touch of Napoli & basil	23.50
<i>Gnocchi Gorgonzola</i>	homemade potato dumplings in a creamy gorgonzola sauce w/ spinach	24.50
<i>Gnocchi Pisani</i>	homemade potato dumplings w/ fresh tomato, bacon, spinach, Napoli sauce & cheese	24.00
<i>Penne Meatballs</i>	tube pasta w/ Italian meatballs in a Napoli sauce finished w/ basil & parmesan	24.50
<i>Penne Parmigiana</i>	grilled tube pasta w/ spring onion, peas, eggplant, Napoli, basil & mozzarella	23.00
<i>Penne Arrabbiata</i>	tube pasta w/ diced tomato, garlic, chilli & Napoli sauce	22.00
<i>Penne Pesto</i>	tube pasta in a pesto of basil, pine nuts, parmesan, a touch of garlic & olive oil	23.00
<i>Penne Calabrese</i>	tube pasta w/ hot salami, spring onion, olives, basil, napoli sauce & chilli	22.00
<i>Risotto Pollo</i>	rice, chicken, spring onion, mushroom, avocado, parmesan in a creamy sauce	24.50
<i>Risotto Casalinga</i>	rice, spinach, mushroom, feta cheese in a creamy sauce	23.00
<i>Risotto Funghi</i>	rice, mushroom, onion & parmesan in a creamy sauce	22.00
<i>Risotto Marinara</i>	rice in a combination of fresh seafood, tomato, garlic & parsley	29.50
<i>Mixed Pasta Platter</i> <i>(Recommended for 2)</i>	choice of 3 pastas above, recommended for 2 <i>(\$6.00 surcharge per seafood pasta selection)</i>	49.00

MAINS

POULTRY

<i>Chicken Snitzel</i>	crumbed chicken breast fillet served w/ lemon	31.5 0
<i>Chicken Parmigiana</i>	crumbed chicken breast topped w/ napoli sauce & melted mozzarella	33.5 0
<i>Chicken Cacciatore</i>	chicken breast pan fried w/ spring onion, capsicum, olives, fresh tomato, basil & Napoli	31.5 0
<i>Pollo Mignon</i>	chicken breast stuffed w/ camembert cheese, baby spinach & sun dried tomato wrapped in prosciutto w/ a creamy pesto sauce	34.5 0
<i>Pollo Di Mare</i>	chicken breast topped w/ fresh seafood, spring onion, garlic, cream & avocado	36.5 0

VEAL

<i>Vitello Bocconcini</i>	pan fried veal w/ garlic, spring onion, diced tomato, spinach, cream, Napoli & bocconcini	34.50
<i>Vitello Snitzel</i>	crumbed veal served w/ lemon	32.50
<i>Vitello Parmigiana</i>	crumbed veal topped w/ Napoli sauce & melted mozzarella	33.00
<i>Scaloppine Mare & Monte</i>	pan fried veal w/ garlic, spring onion, fresh tomato, Napoli sauce, chilli & seafood	36.50
<i>Scaloppine Siciliane</i>	pan fried veal w/ spring onion, roasted capsicum, olives, eggplant, bocconcini & Napoli sauce	33.50
<i>Scaloppine Funghi</i>	pan fried veal served in a creamy mushroom sauce	33.00
<i>Saltimbocca Alla Romana</i>	pan fried veal wrapped in sage & prosciutto	34.00

BEEF & LAMB

<i>Steak Piccolo</i>	grilled porterhouse w/ choice of sauce: Green Peppercorn, Dianne, Mushroom	35.00
<i>Fillet Mignon</i>	eye fillet wrapped in bacon served in a rich mushroom sauce	36.00
<i>Milanese Medallions</i>	eye fillet medallions topped w/ brown sauce of onions, peppercorns & capsicum	35.00
<i>Fillet Monalisa</i>	eye fillet w/ mushroom, avocado, touch of Brandy, garlic, king prawn & caviar	39.50
<i>Rosemary Lamb Cutlets</i>	marinated in lemon, garlic & rosemary w/ demi-glace sauce	35.00
<i>Rib Eye</i>	topped w/ roasted pepper, caramelized onions & lemon herb butter	39.50
<i>Mixed Grill</i> (Recommended for 1)	fillet steak, lamb cutlets, chicken fillet & veal w/ caramelized onions & a creamy mushroom sauce	44.00

SEAFOOD

<i>Fish of the Day</i>	Ask Your Waiter	
<i>Mussels Pescatore</i>	in a Napoli sauce w/ garlic, white wine, chilli & parsley	37.50
<i>Calamari Fritti</i>	fried calamari served w/ salad & aioli sauce	36.00
<i>Scalamari</i>	scallops & calamari deep fried served w/ salad & aioli sauce	37.00
<i>Scallops Piccolo</i>	pan fried w/ parsley, lemon, olive oil, seafood broth served on a bed of lettuce	37.00
<i>Fritto Misto</i>	fried calamari, prawns, scallops served w/ tartare sauce	38.00
<i>Garlic Prawns</i>	shelled & pan fried in a creamy garlic sauce served w/ rice	36.50
<i>Chilli Prawns</i>	pan fried w/ garlic, white wine served w/ salad & balsamic dressing	36.50
<i>BBQ Scampi</i>	shelled & pan fried in a creamy garlic sauce served w/ rice	45.00
<i>BBQ Moreton Bay Bugs</i>	served w/ garden salad & lemon	42.00
<i>BBQ Prawns</i>	served w/ garden salad & lemon	39.50
<i>Ocean Delish</i>	grilled king prawns, BBQ scampi & BBQ moreton bay bugs	45.00

Mondo Seafood Platter	grilled king prawns, BBQ scampi, BBQ moreton bay bugs, grilled barramundi, BBQ calamari & mussels served w/ a bowl of chips & garden salad	149.00
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SWEET TEMPTATIONS

Cheesecake	Ask Your Waiter	13.50
Mille Foglie	homemade delicious Italian style vanilla slice	13.50
Apple Strudel	homemade served w/ ice-cream	13.50
Tiramisu	homemade sponge biscuits soaked in a layer of coffee w/ mascarpone & fresh cream	13.50
Crepes	homemade crepes, strawberry or Nutella served w/ ice-cream	13.50
Sticky Date Pudding	homemade sticky date served w/ butter scotch sauce & ice-cream	13.50

GLUTEN FREE TEMPTATIONS

Panna Cotta	Ask Your Waiter	13.50
Nutella Mousse	homemade rich hazelnut Nutella mousse served w/ cream	13.50
Gelato Misto	selection of mixed gelati	13.50
Chocolate Cake	homemade rich chocolate cake served w/ cream, fresh strawberries & walnuts	13.50
Crème Caramel	classic homemade crème caramel	13.50

DESSERT WINE

Di Giorgio Botrytis Semillon		G 11.50 B 42.00
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COFFEE & MORE

Coffee	latte, cappuccino, flat white, long black, long mac, short mac, espresso	5.00
Hot or Cold Beverages	hot chocolate, mocha & decaf	5.50
	soy & chai	6.50
	iced chocolate, iced coffee	8.00
Tea	classic, earl grey, peppermint, english breakfast, camomile, green tea	4.00
Iced Tea	lemon or peach	6.50
Corretto Espresso	espresso w/ choice of liqueur	From 10.50
Liqueur Coffee	long black, choice of liqueur & cream	14.90
Affogato	scoop of vanilla ice-cream with a shot of espresso	7.90
Liqueur Affogato	scoop of vanilla ice-cream with a shot of espresso & a choice of liqueur	From 15.90

PORTS & COGNACS

Galway Pipe Port	10.50
Penfold's Grandfather Port	17.50
Courvoisier VSOP Cognac	16.50
Martell Cognac VS	14.50

HOUSE SPECIALS

<i>King George Whiting</i>	whole or filleted King George Whiting	
<i>BBQ Calamari</i>	fresh grilled Port Phillip Bay calamari marinated in olive oil, garlic, lemon, parsley & a touch of chilli	
<i>Atlantic Salmon</i>	fresh grilled Atlantic Salmon served w/ hollandaise sauce & salad	
<i>Scallops</i>	fresh local scallops pan fried in garlic, butter, sage & lemon sauce served in shells	
<i>Mussels</i>	local fresh mussels in Napoli & pesto sauce served w/ crusty bread	
<i>Spaghetti Whiting</i>	spaghetti w/ fillets of King George Whiting, olive oil, garlic, fresh tomato, parsley & a touch of chilli	
<i>Spaghetti Ink</i>	spaghetti w/ squid ink sauce, prawns & scallops	
<i>Octopus Salad</i>	a Mediterranean style w/ potato & olives	