



ENTRÉE

Garlic Bread

Garlic butter & herbs \$7

Arancini

*Bolognese arancini, napolitana sauce
& shaved parmesan \$14*

Mixed Olives

Chilli, garlic, herbs & crusty bread \$9

Zucchini Flowers

Ricotta, spinach, sundried tomatoes & aioli \$18

Antipasto Della Casa

*Selection of cured meats, olives, provolone, arancini,
zucchini flower, burrata, caprese salad & crusty bread \$29 for 1, \$50 for 2*

Caprese Salad w San Danielle Prosciutto

Tomatoes, burrata, basil, san danielle prosciutto & olive oil \$23

Garlic Prawns

Olive oil garlic and napoletana sauce served w Crusty Bread \$22

Misto Fritto

Prawns, calamari, zucchini, capsicums, salt & pepper crust w citrus mayo \$21

Pan Seared Scallops

Pea puree, crispy prosciutto & crispy leeks \$22

BAMBINO'S \$12

Calamari Fritto & Chips

Chicken Coletta & Chips

Fettuccine Bolognese

Cheese Pizza



PASTA

Orecchiette

Italian sausage, garlic, pesto, parmesan & broccolini \$26

Fettuccine Bolognese

Pork and veal house ground mince & pomodoro sauce \$24

Linguine w Prawns & Morton Bay Bug

Creamy pink bisque sauce with a hint of garlic \$36

Spaghetti aolio Gamberitti

Prawns sautee in olive oil, fresh herbs, garlic, chilli & cherry tomatoes \$29

Gnocchi ai Funghi

Mix mushrooms, truffle & bocconcini \$27

MAINS

Lamb Shoulder

slow roasted w pea puree, peperonata, pistachio & jus \$38

Pork Belly

12hr sous vide, crispy crackling, pumpkin puree, roasted fennel & baby spinach \$34

Barramundi Fillet

Crispy skin, radicchio, fennel & orange salad w citrus glaze \$32

Grass Fed Eye Fillet 200g

Grassfed mb+2, mixed mushrooms, truffle paste, roasted herb garlic potatoes & jus \$39

Mix Seafood Grill

Prawns, barramundi, calamari, morton bay bug, scallops, citrus mayo & chips \$52

SIDES & SALADS

Roasted Herb & Garlic Potatoes \$9

Broccolini w Garlic, Pangrattato, Chilli \$10

Chips w Mozzarella, Truffle & Aioli \$12

Rocket, Cherry Tomatoes, Shaved Parmesan & Balsamic Reduction \$12

Radicchio, Orange & Fennel \$12



PIZZA ROSSA

Margarita

Garlic, oregano, basil, bocconcini & mozzarella *SM \$12 LG \$17*

Calabrese

Olives, anchovies & salami *SM \$15 LG \$22*

Capricciosa

Smoked ham, mushrooms, olives & artichokes *SM \$18 LG \$22*

Supreme

Mushrooms, ham, onions, capsicums, Salami, pineapple & olives *SM \$16 LG \$22*

Rucola

Bocconcini, prosciutto, rocket & shaved grana padano *SM \$19 LG \$23*

Meatlovers

Ham, salami, sausage & bacon *SM \$16 LG \$23*

Enzo

Mushrooms, zucchini, spinach, onions & olives *SM \$16 LG \$22*

Diavola

Bocconcini, spicy salami, onion, olives, roasted capsicum & chilli *SM \$16 LG \$23*

Burrata

Cherry tomatoes, garlic confit, burrata & basil *SM \$18 LG \$25*

Sinopoli

Spicy salami, pepperoni, sausage, garlic, basil & chill *SM \$16 LG \$23*

PIZZA BIANCO

Garlic

Mozzarella and oregano *SM \$10 LG \$15*

Salsiccia e Patate

Sausage, potatoes, bocconcini, parmesan and chilli *SM \$16 LG \$22*

Magic Funghi

Mozzarella, garlic, mushroom, herbs, shaved grana padano and truffle oil
SM \$16 LG \$22

Quattro Formaggi

Gorgonzola, provolone, feta, mozzarella *SM \$19 LG \$23*



DESSERT

Tiramisu

Mascarpone cream, Savoiardi, espresso, Kahlua **\$13**

Chocolate Fondant

Dark, hot & gooey **\$14**

Apple Tart

Vanilla bean custard, filo, cinnamon apples **\$15**

Affogato

Frangelico, espresso, ice cream **\$14**

DESSERT WINE & PORT

The Yard Botrytis Riesling

Frankland River, WA G **\$15** | B **\$59** 375ML

Seppeltsfield Para Grand Tawny Port 10YO

Barossa, SA G **\$12** | B **\$80** 750ML