



LUNCH MENU – 12pm – 2pm

TO SHARE

Bruschetta of the day	15
Chef's daily special	
Focaccia	10
Garlic and Rosemary with extra virgin olive oil	
Chilli Mussels	20
Served with Napoli sauce and sourdough bread	
Arancini	14
Arborio rice risotto balls stuffed with mushroom, served with truffle mayo	
House Salad	15
Roasted pear, rocket, ricotta, candied walnuts, lemon dressing	
Melon and Prosciutto Salad	15
Served with mix leaf salad, edamame, shaved fennel and feta cream	
Beef Carpaccio	20
Served with aioli, lemon juice, capers, parmesan and rocket	

Secondi

Calamari Salad	18
Lightly fried calamari served with mix leaf salad, carrot, pickled onion and tartare sauce	
Spaghetti Carbonara	22
Italian pancetta, tossed with egg yolk and parmesan	
Spaghetti Aglio Olio	20
Lightly tossed in olive oil, chilli, garlic and served with parmesan	
Seafood Pappardelle	25
Clams, mussels, prawns, squid, anchovies, capers, chilli, Napoli sauce and pangrattato	
Vegetarian Penne	22
Spinach, romesco, Kalamata olives and parmesan	
Pan Seared Gnocchi	22
Ricotta, dried tomatoes, pesto, almond flakes and basil	
Eggplant Parmigiana	20
Baked eggplant, parmesan, basil and Napoli sauce	
Chicken Cotoletta	22
Crumbed Chicken breast served with chips, salad and mushroom sauce	
Fish of the Day	28
Served with mix leaf and quinoa salad	
Risotto of the Day	20
Chef's daily special	
Lasagne and Salad	23
Traditional beef lasagne with béchamel and Napoli sauce served with parmesan	

Please ask about our gluten free substitutes

Not All Ingredients Listed – Please inform our friendly staff of any allergies

A 15% surcharge applies to Public Holidays



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Pizza

Margherita	22
San Marzano tomato, fior di latte mozzarella, basil, oregano, shaved parmesan	
Vegetariana	24
Pumpkin base, fior di latte mozzarella, rocket, mushroom, capsicum, olive oil	
Parma	25
San Marzano tomato, fior di latte mozzarella, rocket, prosciutto, olive oil	
Tartufo	25
Mixed wild mushrooms, fior di latte mozzarella, seasonal truffle	
Gamberi	25
San Marzano tomato, fior di latte mozzarella, marinated prawns, cherry tomatoes, chilli	
Capricciosa	24
San Marzano tomato, fior di latte mozzarella, double smoked ham, mushroom, artichoke, parmesan, basil	
Quattro Carne	25
San Marzano tomato, fior di latte mozzarella, ham, bacon, pancetta, Salami	
Pancetta e Patate	25
fior di latte mozzarella, rosemary potato, pancetta, parmesan	

Tea & Coffee

English breakfast, Earl Grey, Green, Peppermint, Chamomile	5
Long Black, Espresso	4.5
Flat White, Cappuccino, Latte, Piccolo, Macchiato	5
Chai Latte, Hot Chocolate	5
Decaf	+\$0.50
Extra Shot / Large	+\$0.50
Alternative Milks: Soy, Almond, Lactose Free	+\$0.50

Digestives

Baileys	8
Manlyspirits Limoncello	9
DeBortoli Noble One	13
Grant Burge Tawny 10yr Old	8
Penfolds Grandfather Tawny	18
DeBortoli Noble Black	11
Remy Martin VSOP	13
Averna Amaro	11

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