



## LUNCH MENU – 12pm – 2pm

### TO SHARE

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

### Secondi

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

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