



## ANTIPASTI

<b>GARLIC BREAD (v)</b>	12
Toasted sourdough bread brushed with garlic, butter & herbs Add Cheese 4	
<b>LAMB LOIN CHOPS (gf)</b>	22
Chargrilled lamb loin chops served with leafy greens, mint, parsley and green peas sauce	
<b>CALAMARI FRITTI (gf)</b>	23
Fried squid served with rocket salad, lemon wedge & aioli	
<b>GAMBERI ALL' AGLIO</b>	27
King prawns tossed with garlic, olive oil, chilli & parsley served with crusty bread	
<b>ARANCINI ALLA SICILIANA (v)</b>	18
Porcini & truffle Arancini with Napoli sauce & parmesan	
<b>BURRATA CON CAPONATA (v)</b>	24
Sicilian-style roast eggplant, capers, roast capsicum, onion olives, parsley, mixed with a touch of Napoli	
<b>BRUSCHETTA CAPRESE (v)</b>	21
Toasted Italian bread topped with buffalo mozzarella, Roma tomatoes & basil, garnished with balsamic glaze & olive oil Add Prosciutto 6	
<b>SCALLOPS</b>	1/2 DOZEN 23   ONE DOZEN 40
Pan - seared Scallops served with lemon, burnt butter & herbs	

## LIGHT LUNCH

(11:30 - 3:00 pm)

<b>WAGYU BURGER</b>	26
100% Wagyu patty, smokey barbeque sauce, sliced tomato, lettuce & Cheese with a side of chips Add Bacon 4   Add Fried Egg 4	
<b>CHICKEN WRAP</b>	21
Chicken, avocado, rocket, sliced tomato & aioli in a wrap with a side of chips	
<b>PRAWN AVOCADO SALAD</b>	29
Cooked prawns served with rocket, spinach, cherry tomato, Spanish onion & fresh avocado with lemon vinaigrette dressing	
<b>CHICKEN CAESAR SALAD</b>	27
Grilled chicken tenderloins, cos lettuce, bacon, parmesan, croutons, boiled egg with Caesar dressing	

## SECONDI

<b>ATLANTIC SALMON (gf)</b>	42
Pan-fried Salmon served with mashed potatoes, sautéed green beans, with lemon butter & capers sauce	
<b>SALTIMBOCCA DI POLLO (gf)</b>	39
Chicken breast medallions wrapped with Prosciutto & sage, pan fried with butter, white wine & herbs, served with broccolini & rosemary potatoes	
<b>SCALLOPINE AL MARSALA</b>	39
Tender veal medallions, sautéed in Marsala wine & mushrooms served with mashed potatoes and broccolini	
<b>AGNELLO AL FORNO (gf)</b>	42
Oven-roasted lamb rump marinated with mint, pepper & garlic, served with green beans and rosemary potato with mint, parsley and green peas sauce	
<b>BLACK ANGUS SIRLOIN (250g) &amp; SCALLOPS (gf)</b>	48
Served with chips and salad with a choice of sauce	
<b>BLACK ANGUS RIB FILLET (250g) (gf)</b>	46
Served with roast potato & chargrilled broccolini Add Prawns 9   Moreton Bay Bug 14	
Choice of Sauce <b>Creamy Green Peppercorn   Mushroom   Chimichurri sauce</b>	

## PRIMI

<b>SPAGHETTI MARINARA</b>	41
Spaghetti tossed with Kinkawooka Mussels, Prawns & Bug in a tomato, basil, garlic sauce with a touch of chilli	
<b>TORTELLINI ALFREDO</b>	30
Veal-filled tortellini tossed in a cream & Parmesan sauce with bacon & fresh mushrooms	
<b>POMODORO CON BURRATA (v)</b>	29
Penne tossed in Napoli sauce, topped with burrata and fresh basil	
<b>FETTUCCINE CON POLLO</b>	29
Fettuccine tossed with chicken, spinach, sun-dried tomatoes & Parmesan in cream sauce	
<b>PENNE AMATRICIANA</b>	28
Penne tossed with bacon, chilli & garlic in a tomato, parmesan & basil sauce	
<b>SPAGHETTI RAGÚ</b>	28
Spaghetti tossed with housemade bolognese sauce, garnished with shaved parmesan	
<b>SPAGHETTI CARBONARA</b>	28
Spaghetti tossed with bacon, egg & Parmesan	
<b>FETTUCCINE FUNGHI</b>	28
Fettuccine tossed with mixed mushrooms, a touch of cream, garnished with shaved parmesan & truffle oil	
<b>FETTUCCINE CON GAMBERI</b>	33
Fettuccine tossed with King Prawns, zucchini, cherry tomatoes, fresh herbs & a touch of chilli	
<b>PRAWN &amp; CRAB RAVIOLI</b>	32
Ravioli filled with prawn and crab, served in burnt butter with capers, finished with leek	

GF Penne 4

## PIZZA

<b>MARGHERITA (v)</b>	24
Buffalo mozzarella, basil on tomato base, garnished with extra virgin olive oil	
<b>POLLO</b>	27
Tomato base, chicken, mozzarella cheese, Spanish onion and roasted capsicum	
<b>PARMA</b>	28
Prosciutto, tomato base, topped with mozzarella cheese, garnished with shaved parmesan & rocket	
<b>VEGETARIANA</b>	27
Cherry tomato, roast capsicum, zucchini, mushroom, Spanish onion, with mozzarella cheese on tomato base	
<b>CAPRICCIOSA</b>	27
Ham, artichokes, mozzarella, mushrooms, and black olives on a tomato base	
<b>PEPPERONI</b>	28
Mild salami, black olives, and mozzarella cheese on a tomato base	
<b>FUNGHI (v)</b>	28
Mixed mushrooms, mozzarella cheese and herbs garnished with truffle oil	
<b>GAMBERI</b>	32
King prawns, zucchini, garlic, chilli, cherry tomatoes, fior di latte, garnished with rocket	
<b>GODFATHER</b>	28
Italian Sausage, bacon, mild salami, roasted capsicum and mozzarella cheese on a tomato base	
<b>PIZZA ALLA NORMA (v)</b>	26
Grilled eggplant, buffalo mozzarella on a tomato base	
<b>THE SICILIAN HIT</b>	29
Anchovies, olives, capers, mozzarella, oregano on a tomato base	

### ADD-ONS

Gluten Free Base 4 | Buffalo Mozzarella 4  
Burrata 12 | Truffle Oil 4 | Anchovies 8

## OUR DEALS

**BEEF/REEF**  
Wednesday & Thursday  
From  
**\$27**

**Two Course Meal**  
Sunday & Monday  
From  
**\$44**

**Kitchen Open All Day,  
Saturday & Sunday**

## BAMBINO

(Under 10 years only)

<b>MARGHERITA PIZZA (v)</b>	20
Mozzarella, Extra Virgin Olive Oil, Tomato base Add Ham 2	
<b>SPAGHETTI BOLOGNESE</b>	20
Spaghetti tossed with classic bolognese sauce	

## CONTORNI

<b>THICK-CUT CHIPS</b>	10
Add Truffle Oil & Seasoning 5	
<b>ROCKET, ROASTED ALMOND &amp; SHAVED PARMESAN SALAD</b>	14
<b>SEASONAL GREENS</b>	12
<b>ROSEMARY ROAST POTATOES</b>	08
<b>CHARGRILLED BROCCOLINI</b>	12
<b>MEDITERRANEAN SALAD (v)</b>	20
Mixed leafy greens, cucumber, cherry tomato, Spanish onion, olives & feta cheese with Italian dressing Add Chicken 6   Prosciutto 6   Smoked Salmon 10	

## DOLCI

<b>TIRAMISU</b>	16
Sponge cake soaked in espresso & Tia Maria layered between Mascarpone cheese	
<b>PANNA COTTA CLASSICO (gf)</b>	15
Vanilla bean panna cotta served with seasonal fruits & mixed berries coulis	
<b>TRIPLE CHOC BROWNIE</b>	17
Rich, warm triple chocolate brownie served with chocolate sauce, strawberries & vanilla gelato	
<b>CREPES SUZETTE</b>	18
Delicate thin crepes in a sugar & orange liqueur syrup served with fresh strawberries & vanilla gelato	
<b>STICKY DATE PUDDING</b>	17
Served with caramel sauce & vanilla bean gelato, garnished With fresh strawberries	
<b>NUTELLA CREPES</b>	19
Thin, delicate crepes brushed with Nutella, served with fresh Strawberries & vanilla bean gelato, garnished with chocolate sauce	
<b>AFFOGATO CON FRANGELICO</b>	18
Espresso, Vanilla bean gelato & frangelico	

GF = GLUTEN FREE. V = VEGETARIAN

*Buon Appetito*

# SPARKLING

	150 ml	300 ml	Bottle
<b>PROSECCO Tallero</b> Veneto, Italy	16		
<b>MOSCATO Alexader Hill</b> South East Australia / 2022	15		
<b>PROSECCO Terre di Sant'Alberto</b> Treviso, Italy Prosecco			68
<b>BRUT CUVÉE Tallero</b> Veneto, Italy			56

# CHAMPAGNE

<b>NV LA CUVÉE Laurent Perrier</b> Tours-sure Marne, France			212
<b>NV BRUT Veuve Clicquot</b> Champagne, France			176

# ROSÉ

<b>ROSÉ Artea</b> Alps de Haute Provence, France / 2024	15	28	69
<b>ROSÉ Chateau Peyrol</b> Cotes de Provence, France / 2023			82

# WHITE WINE

<b>SEM SAV BLANC Cookoothama</b> Margaret River, Australia / 2024	13	25	56
<b>SAUVIGNON BLANC Bloom</b> Marlborough, New Zealand / 2024	14	26	62
<b>SAUVIGNON BLANC Mahi</b> Marlborough, New Zealand / 2024			81
<b>PINOT GRIGIO DOC Pasqua</b> Veneto, Italy / 2023	14	26	62
<b>PINOT GRIGIO 'DELLE VENEZIE' Monte Zovo</b> Veneto, Italy / 2024			74
<b>CHARDONNAY Rob Dolan 'Black Label'</b> Yarra Valley, Victoria / 2024	15	28	69
<b>CHARDONNAY Medhurst</b> Yarra Valley, Victoria / 2024			85
<b>VERMENTINO Sella &amp; Mosca Cala Reale</b> Sardegna, Italy / 2024			74
<b>RIESLING Atlas Watervale</b> Clare Valley, South Australia / 2024	14	26	64

# RED WINE

	150 ml	300 ml	Bottle
<b>CABERNET MERLOT Habitat</b> Central Ranges, Australia / 2022	13	25	56
<b>MERLOT IGT Pasqua</b> Veneto, Italy / 2023	14	26	62
<b>SHIRAZ Teusner Riebke</b> Barossa Valley, Australia / 2021	16	30	70
<b>SHIRAZ Mollydooker 'The Boxer'</b> Multi Regional, South Australia / 2023			95
<b>CHIANTI CLASICO DOCG Poggio Civetta</b> Tuscany, Italy / 2023	18	34	79
<b>CHIANTI DOCG Tenute Rossetti</b> Tuscany, Italy / 2023			90
<b>MONTEPULCIANO Tenuta Ulisse</b> Abruzzo, Italy / 2022	18	34	85
<b>MONTEPULCIANO Vigneti Radica</b> Abruzzo, Italy / 2021			95
<b>PINOT NOIR Riversdale Scorpio</b> Coal River Valley, Tasmania / 2024	17	32	76
<b>PINOT NOIR Rabbit Ranch</b> Central Otago, New Zealand / 2022			88
<b>NEBBIOLO LANGHE DOC Cascina Ghercina</b> Piedmont, Italy / 2015			140
<b>BARBERA d'ALBA DOC Cascina Ghercina</b> Piedmont, Italy / 2021			155
<b>CAMPOFIORIN Masi Rosso del Veronese IGT</b> Verona, Italy / 2018			138
<b>BAROLO DOCG Cantina Moscone</b> Piedmont, Italy / 2017			225
<b>PRIMITIVO IGT Desire Lush &amp; Zin Pasqua</b> Puglia, Italy / 2021			85
<b>GRENACHE Teusner The G</b> Barrosa Valley, Australia / 2023			94
<b>LAMBRUSCO Notturmo Scuro Righi</b> Modena, Italy			55

# DRAUGHT BEER

<b>PERONI NASTRO AZZURRO</b>	12/16
<b>PERONI LEGGERA (LIGHT)</b>	12/16
<b>STONE &amp; WOOD PACIFIC ALE</b>	12/16
<b>ASAHI PREMIUM</b>	12/16
<b>GREAT NORTHERN</b>	12/16

# BEER

<b>BIRRA BARRACA</b>	12
<b>XXXX GOLD</b>	10
<b>CROWN LAGER</b>	10
<b>CORONA</b>	11
<b>HEINEKEN</b>	11
<b>APPLE/PEAR CIDER</b>	10
<b>JAMES SQUIRE 150 LASHES PALE ALE</b>	10

# COCKTAILS

<b>ESPRESSO MARTINI</b> Grey goose vodka, kahlúa, creme de cacao & fresh espresso	21
<b>LYCHEE MARTINI</b> Grey goose vodka, lychee liquor & lychee juice	21
<b>VODKA SUNRISE</b> Grey goose vodka, orange juice, grenadine syrup & orange slice	20
<b>FROZEN STRAWBERRY DAIQUIRI</b> Bacardi rum, strawberry liquor, fresh strawberries & lime Juice	22
<b>LONG ISLAND ICED TEA</b> Cointreau, grey goose vodka, tequila, bacardi rum, lemon juice & cola	22
<b>FRENCH MARTINI</b> Grey goose vodka, chambord, Pineapple juice & red cherries	21
<b>PIÑA COLADA</b> Bacardi rum, coconut cream, pineapple juice & red cherries	21
<b>COSMOPOLITAN</b> Vodka, cointreau, cranberry Juice, lime juice	21
<b>TOBLERONE</b> kahlúa, baileys, thickend cream & honey	22
<b>THE GODFATHER'S CHOICE</b> Blended scotch & amaretto - classic 70's-era	20
<b>NEGRONI</b> Campari, gin, sweet red vermouth & orange slice	20

# SPRITZ

<b>APEROL SPRITZ</b> Aperci, Prosecco Soda water & Orange Slice	20
<b>LIMONCELLO SPRITZ</b> Limoncello, Prosecco, Soda water & Lemon Slice	20
<b>CAMPARI SPRITZ</b> Campari, Prosecco, Soda water & Orange Slice	20
<b>MIDORI SPRITZ</b> Midori, Prosecco, Soda water & Fresh Lime	20

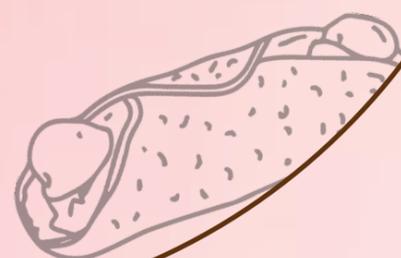
# SPIRITS

<b>RUM</b> Bacardi 11   Sailor Jeremy 12 Spiced Rum 11   Bundaberg 11	<b>TEQUILA</b> Patron Silver 16 Sierra Tequila Silver 11
<b>VODKA</b> Grey Goose 14   Belvedere 14	<b>SAMBUCA/GRAPPA</b> Galliano White Sambuca 11 Galliano Black Sambuca 11 Luigi Francoli Grappa 13
<b>GIN</b> Bombay Sapphire 13   Hendrick's 15	<b>BRANDY</b> Remy Martin VSOP 16 Hennessy VSOP 13   PORT 13 Penfolds Grandfather 14 Galway Pipe 11
<b>BOURBON</b> Makers Mark 13   Gentleman Jack 13	<b>LIQUERS</b> Limoncello 11   Frangelico 11 Amaretto 11   Averna 11 Campari 11   Baileys 11 Kahlua 11   Contreau 11 Midori 11
<b>WHISKEY</b> Jameson 11 Lagavu in 16yo 18 Glenmorangie 10yo 15 Chivas Regal 12yo 13 Laphroig 16yo 18 Glenlivet 15yo 18	

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Espresso, Vanilla bean gelato & frangelico	

A variety of pastries, cannoli and biscotti are available at the café,  
please feel free to indulge yourself



# HOT DRINKS

## REGULAR

Short Black	4
Long Black	4.5
Short Macchiato	4.75
Long Macchiato	5
Latte	5
Cappuccino	5
Flat White	5
Piccolo	4.75
Doppio	4.5
Affogato	8
W/ Frangelico	16
Italian Hot Chocolate	9
W/ Frangelico, Baileys or Kahlua	18

## TEA

<b>LOOSE LEAF ORGANIC</b>	7
English Breakfast   Earl Grey   Chamomile Ginger & Lemon   Peppermint   Green   Chai	

## ADD-ONS

Extra Shot	1
<b>Coffee Flavours</b> (Caramel   Vanilla   Hazelnut)	1
<b>Milk</b> (Soy   Decaf   Zymil   Almond   Oat)	1
Honey	0.5

## GRANDE

Grande Latte	7
Grande Cappuchino	7
Grande Flat White	7
Grande Mocha	8
Grande Hot Chocolate	7
Grande Chai Latte	7

## LIQUEUR COFFEE

Mexican (Kahlua)	12
Irish (Jameson)	12
Roman (Galliano)	12
Jamaican (Tia Maria)	12
Italian (Sambuca)	12

## NUTELLA DRINKS

Nutella Hot Chocolate	8
Nutella Italian Hot Chocolate	10
Nutella Hot Mocha	9
Nutella Chai Latte	8
Nutella Iced Coffee   Mocha   Chocolate	12

# COLD DRINKS

## SOFT DRINKS

San Pellegrino Sparkling Water 500ml	6
San Pellegrino Sparkling Water 1L	10
Aqua Panna Still Water 500ml	5
Coke	5
Coke No Sugar	5
Lemonade	5
Tonic Water	5
Ginger Ale	5
Soda Water	5
Lemon Lime & Bitters	6
Lipton Lemon Ice Tea	6
Lipton Peach Ice Tea	6
Ginger Beer	6
Chinotto	6
Aranciata Rossa	6
Limonata	6

## JUICE

Apple   Orange   Pineapple	6
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## ICED DRINKS

Iced Coffee	11
Iced Chocolate	11
Iced Mocha	11

## ITALIAN GELATI SHAKES

Coffee   Chocolate   Vanilla	11
*Please ask our staff for a full range	