



Entrée:

Oysters:

- ✓ House Sucked **\$4.00 each**
- ✓ Kilpatrick **\$5.00 each**
- ✓ Mornay **\$5.00 each**
- ✓ Tequila Mango Salsa **\$6.00 each**

Garlic Pizza **\$13.00**

Herbs and Garlic Olive oil.

Olives and Chorizo **\$15.00**

Pizza Bianca **\$16.00**

Mozzarella Herbs and Garlic Olive Oil.

Bruschetta **\$18.00**

Fresh Tomato, Onion, Basil, Danish Feta, Parmesan, Aged Berry Balsamic Served On House Made Fresh Bread.

Tasting Plate (Check Chef Special) **\$32.00**

Arancini (Check Chef Special) **\$15.00**

Pan Seared Scallops **\$22.00**

With Baileys Orange Sauce, Julienne Vegetables.

Fresh Modern Bay Bugs **Half \$26.00 Whole \$45.00**

Baked with Mornay Sauce Served with Seasonal Leaf and Berry Salad.

Deep Fried Ricotta Gnocchi **\$15.00**

With Red Pepper Dip.

Side:

Garden Salad **\$12.00**

Greek Salad **\$14.00**

Butter Brocolini **\$8.00**

Confit Duck Fat Potato **\$7.00**

Add Chicken **\$6.00**

Add Salmon **\$8.00**

If you have a food allergy please inform our staff.
Gluten Free Pasta \$4, Gluten Free Pizza Base \$6.



MAIN:

Pan Fried Jumbo Tiger Prawns **\$34.00**
Served On Pumpkin Puree Topped With Wild Thyme, Orange Tequila Salsa Verde & Asparagus.

Crispy Skin Barramundi **\$36.00**
Served With Spring Cuscus Salad Blood Orange Tequila Beurre Blanc Fried Kale.

Pan Fried Salmon Cooked Medium Rare **\$35.00**
With Wild Rice, Quinoa, Kale, Corn Puree.

Creamy Garlic Prawns **\$25.99**
With Mix Quinoa and Chokes.

Surf & Turf Grain Feed MSA Scotch Fillet **\$48.00**
Served With Confit Potato & Brocolini.

Braised Crispy Skin Pork Belly **\$36.00**
With Apple Chutney, Orange Bourbon Glaze, Asian Coleslaw.

Beer Batter Fish & Chips **\$25.00**
Served With Chips Coleslaw Tartar Sauce.

Pan Fried Chilli Garlic Calamari **\$28.00**
With Rainbow Sweet Potato Chips, Berries, Pineapple Carpaccio.

Heirloom Tomato Bocconcini Salad **\$26.00**
Served Aged Berry Glaze.

Scampi Risotto **\$34.00**
With Green Peas Capsicum Puree.

Free Range Chicken Breast **\$34.00**
Served on Hand made Gnocchi with Pumpkin and Mushroom.

Pasta:

Fettuccini Carbonara **\$25.00**
Bacon, Pancetta, Mushroom, Wilted Spinach And Parmesan Cream Sauce.

Spaghetti Bolognese **\$25.00**
Slow Cooked Beef & Pork Mince In Herbs Pomodoro Sauce.

Spaghetti Marinara **\$29.00**
Mussels, Prawns, Scallops, Squid, Clams Cherry Tomato.

Confit Chilli Prawns Fettuccini **\$29.00**
With Chorizo, Peas, Spinach.

Hand Made Potato Gnocchi **\$26.00**
With Pumpkin, Mushroom and Pomodoro sauce.

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Pizza:

Margarita Pizza	\$18.00 Add Prosciutto \$6.00
Buffalo Bocconcini, Mozzarella, Tomato Base.	
Italian Pizza	\$23.00
Ham, Caccatori, Pancetta, Kalamata Olive, Danish Feta Mozzarella.	
Pizza Marinara	\$29.00
Chilli Garlic Marinated Marinara Mix, Mozzarella Cheese fresh Basil.	
Garlic Prawn Pizza	\$27.00
Mozzarella Cheese fresh Prosciutto Basil.	
Wild Mushroom Pizza	\$23.00
Porcini Cream Base Drizzled Truffle Oil Parsley.	
Mediterranean Veg Pizza	\$21.00
Roasted Eggplant, Zucchini, Capsicum, Ricotta, fresh Parsley.	
BBQ Chicken Pizza	\$23.00
Roasted Chicken, Capsicum, Red Onion, BBQ Base fresh Leaves.	
Salmon Pizza	\$28.00
Red Onion Cappers Mozzarella fresh Leaves.	
Meat Lovers Pizza	\$25.00
Four meats on Mozzarella cheese and BBQ base.	
Bacon & Mushroom Pizza	\$24.00
Mozzarella Cheese, Porcini Cream base.	
Hawaiin Pizza	\$22.00
Smoked Ham, Pineapple, Mozzarella.	
Kids Meal (any of following for age 12 and under)	\$10.00
Kids Margarita Pizza	
Kids Hawaiin Pizza	
Kids Carbonara Pasta	
Kids Bolognaise Pasta	
Kids Fish & Chips	

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