

STARTERS

Tasmanian Oysters - Natural	1/2 Doz	\$15.50	1 Doz	\$25.50
Tasmanian Oysters - Kilpatrick	1/2 Doz	\$17.90	1 Doz	\$26.90
Bruschetta Al Pomodoro				\$13.90
Fresh ripe tomatoes, Spanish onions, Fresh basil, fetta cheese with olive oil and balsamic vinegar				
Smoked Salmon Bruschetta				\$17.90
Smoked Atlantic salmon layered on top of ciabatta bread with sour cream, capers and spanish onion				
Soup of the Day - served with toasted Ciabatta				\$9.90
See specials board				
Garlic or Herb Ciabatta				\$8.00
Add cheese				
				\$2.50
Trio of Dip's				\$16.90
Selection of homemade fresh dip's, selection with grilled Ciabatta				
Extra Ciabatta Bread				\$4.50
Pancho Nachos				\$16.00
Hot crispy corn chips, topped with melted cheese, tomato salsa, guacamole and sour cream				
Signature Scallops				\$17.90
Deep sea scallops, with cream duxelle mushrooms and gratine parmesan Also available with garlic butter sauce				
Tapas Platter				\$26.90
Char grilled calamari, char-grilled beef, chorizo sausages, haloumi cheese grilled, kalamata black olives, semi dried tomatoes, marinated mushrooms and grilled capsicum				

SALADS

Mediterranean Lamb Salad		\$26.50
Thinly sliced lamb loin marinated in garlic, oregano, honey and mustard, grilled with roasted capsicum, eggplant, zucchini, served on a bed of baby spinach, bocconcini cheese, semi dried tomatoes, balsamic vinegar and olive oil dressing		
Seafood Salad		\$26.90
Grilled fresh seafood, Black Tiger prawn, scallops, marinated calamari, served on a bed of mixed lettuce, tomato, cucumber, lemon wedges with sweet Thai chilli sauce		
Greek Salad		\$18.90
Baby cos lettuce, tomatoes, cucumber, Spanish onions, feta cheese, kalamata black olives with our home made dressing		
Signature Crispy Chicken		\$21.90
Strips of chicken breast, marinated in lime and sweet chilli, lightly floured and deep fried until crispy served on a mixed salad with yoghurt dressing		
Calamari Fritti		\$22.50
Tender calamari, lightly floured and deep fried, served with fresh garden salad, chips, tartare sauce and lemon wedges		
Caesar Salad		
Baby cos lettuce, crispy bacon, crunchy garlic croutons, anchovies, shaved parmesan cheese with traditional Caesar dressing		
With grilled tenderloin chicken	add	\$6.00
With grilled prawn cutlets	add	\$9.00
With smoked Atlantic salmon	add	\$9.00
Szechwan Calamari		\$21.90
Salt and pepper calamari top sail, fried, served on a fresh garden salad with vinaigrette dressing and sweet chilli sauce		

MAIN

Smokey BBQ Ribs Baby pork ribs slow cooked in our smokey BBQ sauce served with salad and chips	\$29.90
Open Lamb Souvlaki or Chicken Souvlaki Two lamb or chicken skewers with onions and capsicum, served on toasted pita bread with Greek style salad and side of tzatziki	\$30.90
Pepper Steak Porterhouse steak chargrilled cooked to your liking served with garlic rosemary potatoes, seasonal vegetables and green peppercorn sauce	\$32.90
Eye Fillet Steak Tenderloin of eye fillet steak, chargrilled cooked to perfection, served with mash potatoes and vegetables, gratinated with gorgonzola blue cheese and a rich port red wine sauce	\$35.90
Escalopes of Veal Pan fried baby milk veal in a creamy mushroom sauce, served gratin potatoes and seasonal vegetables	\$28.90
Chicken Florentine Tender chicken breast fillet, grilled oven baked, topped up with wilted spinach and semi dried tomato, haloumi cheese, served with gratin potato and seasonal vegetables and creamy chardonnay sauce	\$28.90
Chicken Champagne Tender chicken breast fillet, grilled, oven baked with smoked bacon and avocado served with mashed potato, fresh vegetables and champagne sauce	\$28.90
Honey Glazed Lamb Loin Thinly tenderised lamb loin, marinated in honey, oregano, mustard, rosemary, char grilled served with gratin potato, seasonal vegetables and rich port wine jus	\$32.90

MAIN

Catch Of The Day	market price
Grilled fresh fish served on seasonal vegetables, potatoes, served with lemon butter sauce	
Crispy Fish & Chips	\$23.90
Fresh fillets of fish, cooked in beer batter, deep fried served with garden salad, chips, tartare sauce and lemon wedges	
Schnitzel	\$20.90
Chicken or veal schnitzel, served with fresh garden salad, chips and lemon wedges	
Parmigiana	\$23.90
Chicken or veal parmigiana, topped with sliced virginia ham, napolitana sauce, cheese, served with fresh garden salad and chips	
Garlic Prawns (GF)	\$29.90
Black tiger prawn cutlets, pan fried in garlic, served in a rich creamy pesto sauce, steamed jasmine rice and side garden salad	
Chilli Prawns (GF)	\$29.90
Black tiger prawn cutlets, pan fried with chilli served in a rich creamy pesto sauce, steamed jasmine rice and side garden salad	

PASTA

Penne Puttanesca Penne pasta tossed with onions, capsicum, black olives, capers and anchovies in a napolitana sauce	\$21.90
Fettuccine Pollo Avocado Fettuccini tossed with chicken and avocado in a creamy pesto sauce	\$22.90
Spaghetti Bolognese Homemade traditional bolognese sauce with shaved parmesan cheese	\$20.90
Lasagna Bolognese Layers of pasta, filled with bolognese sauce, creamy bechamel sauce, parmesan cheese, topped with napolitana sauce	\$21.50
Penne Matriciana Penne pasta cooked with smoked bacon, fresh capsicum, onions and chilli in a napolitana sauce	\$22.90

PASTA

Spaghetti Marinara	\$28.90
A selection of prawns, scallops, green mussels, calamari, tossed with onions, garlic, olive oil, pesto, fresh tomatoes and a touch of chilli Available also in a napolitana sauce or creamy pesto sauce	
Fettucine Smoked Salmon	\$27.50
Fettucine tossed with smoked Atlantic salmon, baby spinach, capers and dill weeds in a creamy sauce	
Tortellini Carbonara	\$22.90
Pasta filled with veal, cooked with onions, garlic, smoked bacon, eggs and spring onions in a creamy sauce	
Agnolotti Funghi	\$23.90
Pasta filled with pumpkin, tossed with mushrooms, baby spinach, semi - dried tomatoes with cream and napolitana sauce	
Gnocchi Di Spinaci	\$21.90
Potato dumpling, tossed with baby spinach in a creamy pesto sauce	

RISOTTO

Seafood Risotto (GF)	\$28.90
Arborio rice cooked with selection of fresh prawns, scallops, calamari, green mussels in a creamy pesto sauce	
Chicken Cacciatore Risotto (GF)	\$23.50
Arborio rice cooked with tenderloin of chicken, mushrooms, olives, capsicum in napolitana sauce	
Vegetable Risotto (GF)	\$20.90
Arborio rice cooked with mushrooms, baby spinach, roasted pine nuts and roasted capsicum in a napolitana sauce	
Paella Andalusia	\$29.90
Ocean prawns, green lipped mussels, scallops, spanish chorizo, free range chicken sauteed in olive oil and garlic with chilli and capsicum and shallots simmered in a saffron stock with secret recipes	

RISOTTO

Smoked Salmon Risotto (GF)	\$26.00
Arborio rice cooked with Atlantic smoked salmon, baby spinach, capers and dill weeds with cream and napolitana sauce	
Italian Pork Sausage Risotto	\$22.50
Arborio rice cooked with Italian pork sausages, mushrooms, semi - dried tomatoes in a creamy pesto sauce	

STIR FRY

Beef Stir Fry	\$23.00
Sliced beef, fresh mixed vegetables, hokkien noodles with homemade stir fry sauce	
Chicken Stir Fry	\$22.90
Tender chicken breast fillets, fresh mixed vegetables and egg noodles with homemade stir fry sauce	
Vegetable Stir Fry	\$20.90
Seasonal fresh vegetables tossed with oyster and soy sauce, served with steamed jasmine rice	
Seafood Stir Fry	\$28.90
Selection of tiger prawn cutlets, scallops, calamari, mussels, fresh mixed vegetables tossed with rice stick noodles, sweet chilli, fish sauce, oyster sauce and soy sauce	

SIDES

Cajun Potato Wedges	\$12.90
Served with sour cream and sweet chilli sauce	
Chips with Aioli	\$7.90
Steamed Vegetables	\$6.90
Steamed Rice	\$4.50
Mashed Potato	\$6.00
Mixed Garden Salad	\$5.90

KIDS

All meals are served with a free kids size soft drink

Spaghetti Bolognese	\$12.90
Mini Pizza (ham & cheese)	\$10.90
Chicken Parmigiana with chips	\$14.90
Chicken Schnitzel with chips	\$13.90
Nuggets & Chips	\$12.90
Cheesy Penne	\$9.90
Fish & Chips	\$10.90

DESSERTS

Chocolate Dipped Profiteroles 5 fluffy profiteroles dipped in melted cadbury chocolate served on cream sided with strawberries	\$14.90
Spuma Di Cicolata Homemade chocolate mousse served with cream	\$14.90
Selection of Italian Gelati	\$9.00
Selection of Mini Cakes on display Served with whipped cream	\$8.50
Famous homemade Sticky Date Pudding Old recipe with hot butterscotch sauce and vanilla ice cream	\$14.90