



bruschetta (2 slices per serve)	
garlic bread	3.9
mixed herbs olive oil and sea salt	3.9
tomato freshly diced tomato, garlic, basil and olive oil	5.5
smoked salmon with crème fresh, dill and coral lettuce	8.5
olive tapenade with fresh tomato, fetta cheese, parsley and garlic butter	7.5
prosciutto with jarlsberg cheese, fresh tomato and basil	7.5

tapas plate (2 persons)	18.0
includes chargrilled chorizo sausage, arancini (risotto balls filled with pecorino cheese) king prawns wrapped in prosciutto, chargrilled mixed vegetables and crispy focacce bread with a side of creamy garlic aioli	

baguettes & focacce	
smoked salmon with spanish onion, crème fresh and bruschetta tomato	9.9
chicken iceberg lettuce, avocado and mayonnaise	8.5
leg ham fresh tomato, jarlsberg cheese and lettuce	7.9
vegetarian baby spinach, sun dried tomato, chargrilled mushrooms, capsicum and bocconcini cheese	8.5
prosciutto seeded mustard, bocconcini cheese, fresh tomato and baby spinach	8.9
bacon fresh tomato, jarlsberg cheese, lettuce and mayonnaise	8.5

schacciata	10"	13"
roasted garlic olive oil, herbs, rosemary and sea salt	6.5	9.5
tomato bocconcini cheese, fresh basil and roasted garlic	9.5	12.5
prosciutto spanish onion, roasted garlic and pecorino cheese	11.5	14.5
olive tapenade with bruschetta tomato, fetta cheese, parsley and garlic	11.0	14.0
basil pesto with sliced fresh tomato and jarlsberg cheese	9.5	12.5
mixed cheese fetta, mozzarella, jarlsberg and garnished with dill	9.5	12.5
ripiena chargrilled chicken, iceberg lettuce, fresh tomato and mayonnaise	15.5	

pizza	10"	13"
margherita fresh tomato, bocconcini cheese and basil	14.5	18.5
neapolitan diced tomato, kalamata olives, anchovies, garlic and oregano	15.0	19.0
salami roasted capsicum, kalamata olives, salami, fresh mushrooms, basil	16.0	20.0
meatlovers pepperoni, chargrilled chicken, leg ham, bacon and bbq sauce	18.0	22.0
chicken chargrilled chicken, mushrooms, spring onions and roasted capsicum	17.0	21.0
mare prawns, calamari, octopus, mussels and roasted garlic	18.0	22.0
della casa pepperoni, diced tomato, spanish onion, garlic and pecorino cheese	17.0	21.0
spinach sundried tomato, spinach, chargrilled mushrooms, roasted capsicum and fetta cheese	17.0	21.0
argentina pepperoni, roasted capsicum, kalamata olives, artichokes, bocconcini cheese and basil	18.0	22.0
tandoori chicken spicy tandoori chicken, red onion, capsicum, baby spinach, fresh yoghurt and coriander	17.0	21.0
pumpkin roasted pumpkin, capsicum, spanish onion, baby spinach and bocconcini cheese	17.0	21.0
prosciutto thinly sliced prosciutto, diced tomato, kalamata olives and fresh basil	17.5	21.5
potato roasted potatoes, bacon, rosemary, spanish onion and bruschetta tomato	17.5	21.5
thai style chargrilled chicken, roasted capsicum, pineapple and spring onions topped with a spicy satay sauce	18.0	22.0
lamb chargrilled lamb topped with roasted capsicum and spanish onion and finished with tzatziki	18.0	22.0
capricciosa fresh leg ham, mushrooms, artichokes, kalamata olives and finished with a hard boiled egg	18.0	22.0
calzone filled with ham, salami, roasted capsicum, kalamata olives, mushrooms and mozzarella cheese, baked and topped with tomato salsa and fresh basil (bolognese sauce extra)	17.0	

pasta	
tortellini filled with veal, tossed with mushrooms, leg ham and parmesan cheese in a light cream sauce	17.9
spaghetti with anchovies, kalamata olives, capers, garlic and chilli in a fresh tomato sauce	17.9
gnocchi tossed in a fresh tomato sauce with garlic, parmesan cheese and basil	18.5
penne tossed in a traditional bolognese sauce	17.9
spaghetti tossed with fresh seafood, garlic, shallots and olive oil in a light tomato salsa	18.9
gnocchi tossed with roasted capsicums, spring onion, broccoli, pine nuts and garlic in a light tomato salsa	18.5
tagliatelle with scallops, zucchini, garlic, chilli, fresh capsicum and rocket in a white wine and olive oil sauce	18.9
penne tossed with bacon, chicken, semi-dried tomato and broccoli in a light rosé sauce	18.5
tagliatelle tossed with prawns, spanish onions, fresh tomato and baby spinach in a light rosé sauce	18.9
ravioli filled with spinach and ricotta cheese tossed with roasted pumpkin, semi-dried tomato and spanish onion in a light rosé sauce	17.9
penne tossed with tender chicken breast, shallots, semi-dried tomato and avocado in a cream sauce	17.9
spaghetti tossed with tuna, shallots, kalamata olives, capers and rocket in an olive oil and lemon juice sauce	18.5

meat/chicken/fish	
chicken panfried, topped with jarlsberg cheese and finished with a semi-dried tomato and basil cream sauce served on a corn risotto	24.9
scaloppine panfried veal medallions in a lemon and caper sauce, served on roasted baby potatoes and garnished with fresh salad leaves	24.9
barramundi oven baked fillet, served on a bed of sautéed baby spinach and fluffy mashed potato finished in a brown butter and caper sauce, garnished with snow pea sprouts	26.9
tagliata di manzo chargrilled msa prime scotch fillet, sliced and served on a bed of rocket and topped with a cherry tomato and spanish onion salad, finished with a balsamic and olive oil dressing	28.9

risotto	
risotto tossed with fresh seafood, basil, garlic and fresh tomato, finished with white wine and a dash of cream	18.9
risotto tossed with fresh prawns, spanish onion, baby spinach, garlic, chilli and fresh tomato, finished with white wine and a dash of cream	18.9
risotto tossed with roasted pumpkin, spanish onion, roasted capsicum, mushrooms and broccoli, finished with white wine, a dash of cream and parmesan cheese	18.9

salads	
calamari salad chargrilled marinated calamari layered with assorted fresh garden greens, rocket lettuce, fresh tomato, cucumber and spanish onion in a light lemon vinaigrette dressing	16.0
ceasar salad tossed with cos and iceberg lettuce, crispy bacon, shaved parmesan and croutons in a homemade anchovy and egg dressing, topped with a soft poached egg	14.0
chicken salad marinated chargrilled chicken breast, tossed with fresh garden greens, roasted capsicum in a balsamic vinaigrette dressing	15.0
tomato salad tossed with assorted garden greens, spanish onion, cucumber, capsicum, kalamata olives and fetta cheese in a light olive oil, mustard and honey vinaigrette dressing	14.0
king prawn salad chargrilled king prawns tossed with assorted garden greens, spanish onion, fresh tomato, capsicum and snow pea sprouts in a fresh citrus vinaigrette dressing	16.0
seasonal vegetables	12.0

all pizzas include cheese and tomato salsa
create your own pizza with up to a maximum of 5 toppings
alterations at extra cost

refer to blackboard for daily specials
please quote table number when ordering food at back food counter
these prices include 10% g.s.t

please be aware that some pitts may be found in the kalamata olives



cool drinks

coke/coke zero/diet coke/fanta/sprite/lift from 3.5

san pellegrino mineral waters 3.0/4.5/6.5
flavoured: 3.5

aranciata, aranciata amara, aranciata rossa,
chinotto, limonata, mandarino, pompelmo

mountain fresh juices 4.0

lipton iced teas 3.5

red bull 5.0

spritz flavoured sparkling waters 3.5

'zuegg' fruit nectars: 3.5

pineapple, pear, peach, brasil, ace, kiwi and apple,
blood orange, apricot, grapefruit, strawberry

cascade sparkling apple juice 4.0

cascade ginger ale 4.0

coffee

short black/macchiato 3.0

cappuccino/flat white/long black/café latte 3.5 4.3

hot chocolate 3.5 4.3

vienna coffee/chocolate/moccha 4.0 4.8

chai latte 4.0 4.8

teas 3.0 3.5

double shot add \$1

soya milk add .70

iced coffee/chocolate (cream +.50) 4.0

beers etc

cascade premium light 6.0

pure blonde 6.0

coopers pale ale 7.0

coopers sparkling ale 7.0

coopers stout 7.0

vale ale 7.5

crown lager 7.5

james squire golden ale 7.5

little creatures pale ale 7.5

little creatures original pilsner 7.5

heineken 8.0

becks 8.0

corona 8.0

nastro azzurro 8.0

stella artois 8.0

budvar 8.0

alhambra 8.0

schofferhoffer 500ml 8.5

magners irish cider 8.0

magners pear cider 8.0

pipsqueak cider 8.0

sparkling wine

cockatoo ridge blend of regions 5.5 25.0

yellowglen vintage pinot chardonnay blend of regions 7.5 35.0

croser nv adelaide bills 40.0

moet & chandon brut france 80.0

rumball sparkling shiraz coonawarra 7.0 30.0

white wine

grant burge moscato barossa 6.5 28.0

coriole chenin blanc mclaren vale 6.0 26.0

grant burge east argyle pinot gris eden valley 7.0 30.0

scorpo pinot gris mornington peninsula vic 8.5 38.0

rockford white frontignac barossa 7.0 30.0

chapel hill unwooded chardonnay mclaren vale 7.0 30.0

stefano lubiano primavera chardonnay granton tas 8.0 36.0

grant burge thorn riesling eden valley 6.5 28.0

knappstein riesling clare valley 6.5 28.0

kilikanoon riesling clare valley 7.8 35.0

stoneleigh sauvignon blanc marlborough nz 6.5 28.0

shaw + smith sauvignon blanc adelaide bills 7.8 34.0

bridgewater mill sauvignon blanc adelaide bills 7.5 32.0

coriole semillon sauvignon blanc mclaren vale 6.0 26.0

grant burge semillon sauvignon blanc barossa 6.5 28.0

red wine

tyrrell's old winery rosé hunter valley 6.5 28.0

rockford alicante bouchet barossa 8.0 36.0

t'gallant 'cyrano' pinot noir mornington peninsula vic 7.0 30.0

grant burge hillcot merlot barossa 7.0 30.0

geoff merrill shiraz grenache mourvedre mclaren vale 7.0 30.0

pizzini sangiovese king valley vic 8.0 36.0

chalk hill sangiovese mclaren vale 6.5 28.0

d'arenberg shiraz grenache mclaren vale 6.5 28.0

henschke henrys seven

shiraz grenache viognier mclaren vale 8.5 38.0

majella 'the musician' cabernet shiraz coonawarra 7.0 30.0

leconfield cabernet sauvignon coonawarra 8.0 36.0

pepperjack cabernet sauvignon barossa 7.5 32.0

grant burge barossa vines shiraz barossa 6.5 28.0

heartland shiraz langhorne creek 7.0 30.0

pepperjack shiraz barossa 7.5 32.0

d'arenberg 'the love grass' shiraz mclaren vale 7.5 32.0

two hands 'gnarly dudes' shiraz barossa valley 8.0 36.0

house wines

dry white, chardonnay & shiraz blend of regions 4.5 18.0

ports

see bar selection

please order and collect drinks from the bar
all alcohol purchased must remain on premise