



BREADS \$5.00 each

- Crusty Garlic Bread

HOME MADE PIZZA BREADS

- Garlic Pizza Bread
- Herb Pizza Bread
- Pesto Pizza Bread with Basil Pesto and Cheese

ENTREES

Chef's Selection of Dips, Olives and Grilled Chorizo Sausage Served with Herb and Garlic Focaccia **\$9.50**

Bruschetta

\$9.00

Toasted Garlic Bread with Fresh Ripe Tomatoes, Onion, Seasoned with Fresh Basil and Extra Virgin Oil, Topped with Shaved Parmesan

Seared Scallops

\$10.50

Wrapped in Prosciutto, Served on Grilled Tomato, Field Mushroom and Eggplant, Topped with Persian Feta

Tapas Style Plate

\$12.50

Grilled Chorizo Sausage, Marinated Olives and Persian Feta, Balsamic Sautéed Mushrooms, Grilled Exmouth Prawns Finished in Citrus Dressing, Served with Toasted Sour Dough Bread and Balsamic Syrup

King Prawn and Crab Salad

\$12.50

Poached King Prawns atop a Salad of Soft Herbs, Rocket, Crab, Pickled Citrus, Red Onion and Cherry Tomato with Blood Orange and Saffron Reduction

Summer Seafood Salad

\$12.50

Selection of Seafood Tossed in Chilli and Garlic, Served with Avocado, Crispy Bacon and Honey Mustard Dressing

Smoked Chicken Caesar Salad

\$12.00

Served with Garlic Croutons, Crispy Bacon, Tossed in Anchovy Dressing

SIDE DISHES \$5.00 each

- Wedges with Sweet Chili and Sour Cream
- Garden Salad
- Traditional Greek Salad
- Seasonal Vegetables

Pasta/Risottos

Penne Arrabbiatta

\$14.00

Spicy Sausage, Garlic, Feta, Olives, Tomato and Basil Tossed through a Napolitano Sauce

Penne Alla Romana

\$14.00

Chicken with Sun Dried Tomatoes, Spinach, Pine Nuts, Capsicum, Garlic and Chilli, Bathed in a White Wine Cream Sauce

Spaghetti Pescatore

\$16.00

A Selection of Seafood Tossed with Tomato and Basil Napolitano Sauce

Spaghetti Bolognese

\$12.50

Rich Beef, Tomato and Basil Sauce, Finished with Parmesan Cheese

Asian Noodles

\$16.00

Prawns, Chicken, Capsicum, Chilli and Garlic Tossed with Egg Noodles, Bok Choy and Sweet Soy

Risotto di Pesce

\$14.00

A Selection of Seafood Tossed through a Creamy Cajun Spiced Arborio Rice with Cherry Tomatoes, Snow Peas and Spinach

Risotto di Pollo

\$14.00

Chicken, Asparagus, Sun Dried Tomato, Garlic, Chilli, Cream and Parmesan Cheese

Mains

Sirloin Steak

\$27.00

Grilled to Your Liking, Topped with Broccolini, Wrapped in Prosciutto, Sautéed Mushrooms and Salt Roasted Potatoes

Rack of Lamb

\$27.00

Crusted with Dijon Mustard and Herb Dukka, Served with Baby Potatoes and Roast Garlic

Scaloppini Funghi

\$24.00

Veal Medallions Sautéed in a Creamy Brandy and Mushroom Sauce, Served on Mash Potato, Topped with Asparagus

Pollo Piccante

\$20.00

Chicken Breast Sautéed with Onion, Green Peppercorns, Brandy Cream Sauce, Served on Potato Mash and Topped with Fresh Asparagus

Pork Coteletta

\$20.00

Parmesan Crumbed Pork Cutlet Sautéed Golden Brown, Served on Pear, Rocket and Walnut Salad

Seared Atlantic Salmon

\$22.00

Served on Roast Parsnip and Potato Mash with Buttered Asparagus Dressed with Saffron and Lime Infusion and Rocket Salad

Beer Battered Bismarck Fillets

\$22.00

Served with Panar Sauce, Golden Fried and Garden Salad