





ANTIPASTI

Insalata Caprese - V & N 8.50

Rocket salad, buffalo mozzarella cheese, cherry tomato, kalamata olives & pesto

Insalata Caesar Tradizionale 6.00

Romaine lettuce tossed in a creamy caesar dressing, with croutons, anchovies, beef bacon, sun dried tomatoes & shavings of parmesan

With Grilled Cajun Chicken Breast 7.50

With Grilled Shrimps 9.00

Formaggio Di Capra Caldo - V 7.00

Warm goat cheese set on croutons, green leaves with cherry tomatoes & black olives vinaigrette

Bruschetta 7.00

Smoked salmon, feta & avocado

Carpaccio Di Manzo Angus

Angus tenderloin set on grain mustard & basil mayonnaise topped with shaved parmesan & dressed rocket leaves

Fritto Misto

10.00

10.00

Tiger prawns & calamari served with aioli

ZUPPE

Minestrone - V 5.00

Selected vegetables & pasta in a tomato based broth

Zuppa Di Pesce Con Crostini 8.00

Seafood broth scented with fennel, lemon & tomato served with a garlic herb crostini



RISOTTO

Risotto Ai Funghi - V 10.00

Porcini, button, shitake & oyster mushrooms

Risotto Ai Gamberi 12.00

Risotto with prawns

PIZZA

Margherita - V

7.00

Tomato, mozzarella & basil

Ai Funghi - V 8.00

Forest mushrooms, roasted garlic & mozzarella

Melanzana - V 8.00 Grilled aubergine & zucchini, grana padano,

mozzarella & basil

Quattro Fromaggi - V 8.00

Taleggio, gorgonzola, parmesan, mozzarella

Fruiti Di Mare 10.00

Mixed seafood, garlic, chili, mozzarella

PASTA

Lasagna

10.00

Traditional lasagna bolognaise style, slow cooked angus beef ragout & béchamel sauce gratinated with mature mozzarella cheese

Fettuccine Frutti Di Mare 12.00

Fettucine with selected assorted seafood with a light mascarpone & roasted garlic sauce

Penne All'arrabbiata - V 7.00

Penne pasta with a chili & garlic spiced tomato sauce



BITES

Salmon Fingers

9.00

Beef Teriyaki

9.00

8.00

Spring Rolls

8.00

Breaded honey & soy marinated salmon fillet

Teriyaki marinated tenderloin of beef & green onions

Shrimp & vegetable spring rolls with sweet chili & garlic dipping sauce

Chicken Tenders

8.00

Southern fried chicken breast tenders with celery sticks & ranch dip

Indonesian Chicken Satay - N

Accompanied with spiced cucumber salad & peanut sauce



Spiced Chicken Wings 8.00

With celery sticks & blue cheese dip





BITES TO SHARE

(for four)

Crudités - V 8.00

Selected seasonal vegetables with garlic & sundried tomato dips

Cheese Selection - V 14.00

Assorted cheeses with homemade chutney, grissini & crackers

For The Seafood Lovers 35.00

Salmon bites, tiger prawns & calamari fritto misto, shrimp vegetable spring rolls, garlic & herb baked mussels, spiced prawn crackers, chili, garlic, ginger dip & aioli

For The Meat Lovers - N 33.00

Evoo sliders, Indonesian chicken satay, beef teriyaki, chicken tenders & chicken wings, french fries, peanut sauce & sweetened chili dip

BREAD & CO

8oz U.S Beef Burger 13.00

In a sesame bun with caramelized onions, mature cheddar cheese, lettuce, tomato & mayonnaise accompanied with pickled gherkin & french fries

Tenderloin Steak Fajita 11.00

Fajita seasoned tenderloin steak with chili pineapple salsa, guacamole, bell peppers & onion with melted mozzarella cheese in a soft twist roll with french fries

Chicken & Avocado Sandwich 9.00

Topped with melted mozzarella accompanied with mixed leaves & potato wedges



SECONDI PIATTI

Gamberi Marinati 15.00

Marinated tiger prawns baked with tomato, olives & herbs on a bed of buttered linguine

Pollo Sempre

11.00

Oven baked chicken, baby potatoes, tomatoes, spinach, sage & onion

Oregano & basil spiced capsicum, eggplant, onion, zucchini, mushrooms, baby potatoes & sweet potatoes

Verdure Mediterraneo - V

Angus Filetto Di Manzo 19.50

Oven baked US angus beef tenderloin forest mushrooms, carrots, garlic, fondant potato & green beans

Please Choose A Sauce To Accompany Your Main Couse

Peppercorn Forest Mushroom Lemon Butter Or Napoli









