

BREADS

Garlic Turkish bread (3 slices)	8.9
Bruschetta - Warm Turkish bread	
# 1 Tomato marinated in garlic, basil & olive oil	15.9
# 2 Smoked salmon, capers, red onion, baby spinach & aioli	17.9

STARTERS

Soup - Homemade soup of the day served with toast or garlic bread	15.9
Dips - Trio of homemade dips & olives with warm pita bread	16.9
Salt & Pepper Squid - Served with garlic aioli	16.9
Arancini - Vegetable risotto balls on napoli sauce with shaved parmesan	16.9

SALADS

GF Garden - Tomato, cucumber, lettuce, red onion & olives in a balsamic vinaigrette	16.9
Caesar - Cos, pancetta, croutons, parmesan, anchovy, egg & caesar dressing	21.9
Add Chicken	26.9
GF Chicken - Mixed lettuce, roasted capsicum, tomato, cucumber & onion in a balsamic & seeded mustard dressing	26.9
GF Lamb - Marinated lamb, lettuce, tomato, red onion, cucumber, olives & feta in a balsamic vinaigrette with tzatziki	26.9
GF Prawn - Cajun spiced King prawns, mixed lettuce, cashew, tomato & spring onion in a lemon dressing with yoghurt & mint	29.9

BURGERS

Served with chips

Club Sandwich - Double layered, chicken, bacon, tomato, lettuce, relish & aioli	22.9
Cheese Burger - Beef patty, cheese, pickles & sauce	16.9
Chefs Burger - Beef patty, bacon, cheese, onion, tomato, lettuce, relish & aioli	22.9
Fried Chicken Burger - Panko crumbed w spicy kewpie mayo & asian slaw	22.9

KIDS SELECTION

Includes a drink & jelly

Penne Napolitana	Spaghetti Bolognese
Ham & Pineapple Pizza	Fish & Chips
Cheese Burger & Chips	Nuggets & Chips

SIDES

Wedges - Served with sweet chilli & sour cream	11.9
Chips - Served with tomato sauce	10.9
Sweet Potato Fries - Served with aioli	11.9
Mixed Vegetables - Baby carrots, broccolini, beans	Sml 6.9 Lrg 16.9
Side Salad	6.9

RISOTTO (Entree size \$2 less)

GF Vegetarian - Baby spinach, mushroom, red capsicum, broccoli, pumpkin, onion & garlic in a napolitana sauce	24.9
GF Pollo - Chicken, pancetta, pumpkin, broccoli, spinach, onion & garlic in a light cream stock	26.9

FOCACCIA OR WRAP

Chicken - Tenderloins lettuce, tomato, avocado & aioli	18.9
Virginian - Ham, cheese, tomato, mixed lettuce & mustard	16.9
Smoked Salmon - Baby spinach, Spanish onion, capers and aioli	18.9
Vegetarian - Baby spinach, pumpkin, zucchini, roast capsicum bocconcini & aioli	16.9

PASTA (Entree size \$2 less)

Pasta varieties: Fettucine, Spaghetti & Penne (gluten free penne add \$2)

GF Napolitana - Traditional tomato, garlic & basil sauce	19.9
GF Bolognese - Traditional veal & pork mince slowly cooked in a rich tomato sauce	22.9
GF Vegetarian - Baby spinach, mushroom, red capsicum, pumpkin, broccoli, onion & garlic in a napoli sauce	23.9
GF Carbonara - Bacon & black pepper, sauteed in butter, with egg & cream	24.9
GF Puttanesca - Anchovy, caper, olive, garlic & chilli in napoli sauce	24.9
GF Con Pollo - Chicken, pancetta, broccoli, onion & garlic in a rose sauce	26.9
GF Zingarella - King prawns flamed in brandy & garlic with capsicum, onion, broccoli, chilli, honey & a dash of cream	29.9
GF Granchio - Blue swimmer crab meat flamed in brandy & garlic with chilli & spring onion in a rose’ sauce.	29.9
GF Marinara - Prawns, squid, mussels & barra sauteed in garlic in a napoli sauce	31.9

MAINS

Salt & Pepper Squid - With salad, chips & aioli	27.9
Barramundi Fillets - Served BATTERED or GRILLED with chips, salad & aioli	28.9
GF Garlic Prawns - Flamed in brandy with a garlic cream sauce served with rice & vegetables	31.9
Seafood Medley - Atlantic salmon, S & P squid & garlic prawns served with chips & salad	32.9
GF Atlantic Salmon - In a lemon-garlic sauce served with rice & vegetables	32.9
Schnitzels - BEEF or CHICKEN with salad & chips or vegetables & mash	24.9
Add sauce dianne, gravy, mushroom, pepper or parmigiana	4.0
GF Pollo Marsala - Chicken fillet with mushrooms in a marsala cream sauce, served with vegetables & mash	28.9
GF Pollo Principessa - Chicken fillet with pancetta & asparagus in a white wine cream sauce served with vegetables and mash	28.9
GF Macadamia Chicken - Breast fillet flamed in vanilla galliano with macadamia nuts & cream served with vegetables and mash	28.9
Scallopini Campagnola - Pan fried veal topped with spinach, pancetta napoli sauce & melted mozzarella served with vegetables & mash	29.9
Scallopini Funghi - Pan fried veal flamed in brandy with mushroom & cream served with vegetables & mash	29.9
GF Bistecca - Sirloin topped grilled asparagus & Bearnaise sauce, served with mash, broccolini & baby carrots	34.9
GF Lamb Cutlet - Lamb cutlets in a red wine jus, served with mash, broccolini & baby carrots	33.9

PIZZA

10 inch gluten free bases add 3.0 9”Sm 12”Lge

Margherita - Mozzarella, marinated tomato, garlic & fresh basil	19.9 24.9
Hawaiian - Mozzarella, shaved virginian ham & pineapple	19.9 24.9
Dolci - Mozzarella, tomato, onion, mushroom, pepperoni, olives & chilli	22.9 26.9
BBQ Chicken - Mozzarella, chicken, bacon, mushroom, pineapple & bbq sauce	22.9 26.9
Meatlovers - Mozzarella, ham, salami, pepperoni & bacon, bbq sauce	22.9 26.9
Pepperoni - Mozzarella & pepperoni	21.9 25.9
Capriciosca - Mozzarella, ham, salami, roasted capsicum & olives	22.9 26.9
Lamb - Mozzarella, marinated lamb, tomato, fetta, red onion & tzatziki	22.9 26.9
Gourmet - Bocconcini, artichoke, zucchini, pumpkin, capsicum &spinach spinach.	21.9 25.9
Prawn - Mozzarella, salami, prawn, tomato, olive, chilli & garlic	24.9 29.9
Seafood - Mozzarella, prawn, squid, mussels, barra & anchovy marinated in garlic, chilli & parsley	24.9 29.9
Calzone - Mozzarella, ham, salami, mushroom, capsicum, olive with bolognese & shaved parmesan	24.9

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

10% SURCHARGE WILL BE APPLIED ON ALL PUBLIC HOLIDAYS

PLEASE ORDER AT COUNTER

SPARKLING WINE	Glass	Bottle
Craigmoor Cuvee Brut	9.0	36.0
Tempus Two Prosecco	10.0	40.0
Leconfield Syn Cuve - Coonawarra	11.0	44.0
Leconfield Syn Rouge - Coonawarra	11.0	44.0

PICCOLOS	
Varichon & Clerc Sparkling White - France 200ml	12.0
Hancock & Hancock Shiraz Cuvee - McLaren Vale 200ml	12.0
Tempus Two Prosecco - South Australia 200ml	10.0
Craigmore Cuvee Brut 200ml - Australia 200ml	10.0

WHITE WINE	Glass	Bottle
Lake Breeze Moscato - Langhorne Creek	10.0	40.0
Chain of Fire Pinot Grigio - South Eastern	9.0	36.0
Tempus Two Silver Series Pinot Gris - South Australia	9.5	38.0
Bare Winemakers Chardonnay - Adelaide Hills	9.5	38.0
Coriole Chanin Blanc - McLaren Vale	10.0	40.0
Herringbone Hill Sauvignon Blanc - Marlborough NZ	10.0	40.0
Nepenthe Sauvignon Blanc - Adelaide Hills	11.0	44.0
Claymore Joshua Tree Riesling - Clare Valley	11.0	44.0
Rockford Hand Picked Riesling - Eden Valley	15.0	60.0

ROSE		
Mateus Rosé -250ml Piccolo	12.0	
Plus Minus Rosé - NON Alcoholic	8.0	32.0
Tread Softly Rosé - Regional	9.0	36.0
Gorgeous Grenache Rosé - Regional	9.5	38.0
Rockford Alicante Bouchet - Barossa Valley	15.0	60.0

RED WINES	Glass	Bottle
Elephant in the Room Merlot - Limestone Coast	9.0	36.0
Artigiano Primitivo - Puglia Italy	9.5	38.0
Elvarado Tempranillo Grenache - McLaren Vale	10.0	40.0
Majella Wines The Musician Cabernet Shiraz - Coonawarra	10.0	40.0
Rymill The Yearling Cabernet Sauvignon - Coonawarra	10.0	40.0
Geoff Merrill Saint Nic GSM - McLaren Vale	11.0	44.0
Pikes Shiraz Tempranillo - Clare Valley	10.5	42.0
Ekin Wine Co Pinot Noir - Adelaide Hills	11.0	44.0
Reschke Bull Traders Shiraz - Coonawarra	9.5	38.0
Coriole Redstone Shiraz - McLaren Vale	11.0	45.0
First Drop Mothers Milk Shiraz - Barossa Valley	12.5	50.0

BEERS & CIDERS	
Cascade Light - Heineken Zero	8.5
James Boags Premium, Hahn Super D	9.5
Corona Extra - Peroni Nastro Azzurro	10.0
Little Creatures Pale Ale or Amber Ale - White Rabbit Dark Ale	11.0
Guinness Stout Can - Matso's Aloholic Ginger Beer	12.0
Mr Finch Apple or Pear Cider	10.0

COCKTAILS	
Espresso Martini - vodka, coffee liqueur & espresso	15.0
Aperol Spritz - aperol, prosecco & soda	15.0
Pineapple Margarita - tequila blanco, cointreau, lime & pineapple juice	15.0
Mojito - rum, mint, sugar, lime juice & soda	15.0
Elderflower Collins - gin, elderflower cordial, sugar syrup, lemon juice & soda	15.0

SPIRITS, PORTS & LIQUEURS - Wide Selection availalbe at the bar

BOTTLED DRINKS	COFFEE
Cans - Coke, Coke Zero -	5.0
Bickfords - Ginger Beers, Sarparilla	5.0
Schweppes - Bitter Lemon, Dry Ginger Ale	
Tonic Water	5.0
Aranciata, Rossa, Chinotto, Limonata	5.0
Iced Tea - Lemon or Peach	5.0
Santa Vittoria Sparkling Mineral Water	
250ml/4.5	500ml/6.95
1Litre/9.9	

JUICES	
Mountain Fresh Juices	5.0
By Glass - Orange, Apple, Pineapple or Tomato Juice	4.8

MILK DRINKS	LIQUEUR COFFEE
Milkshake - Chocolate, Strawberry, Vanilla,	Cioccolata - Baileys, chocolate, milk,
Lime, Caramel or Banana	8.0
Fruit Smoothie - Mango, Banana & Chai or	Irish - Jameson, espresso & cream
Strawberry	10.0
Iced - Chocolate, Coffee, Mocha with cream	8.0

