

starters		mains	
minestrone soup (v) homemade italian vegetable soup	13.9	grilled porterhouse served with pepper, mushroom or blue vein sauce	32.9
focaccia (v) italian garlic & herb pizza bread s 8 / m	n 10 / lg 12	lamb shank braised vegetables, garlic mash & lemon gremolata	31.9
bruschetta (v) on pizza base: tomatoes, spanish onions, basil, a touch of garlic & sweet balsamic vinegar	12.9	chicken con gamberi grilled chicken breast, avocado, prawns, brandy cream sauce & cashews	32.9
garlic bread (v) 5 pieces per serve	5.9	chicken parmigiana topped with melted mozzarella & napoli sauce	24.9
nonna's meatballs meatballs (4) served with tomato sugo & crusty bread	13.9	chicken romana grilled chicken breast served with a creamy mushroom sauce	26.9
arancini (v) (3) pumpkin & provolone cheese (extra arancini 4 each)	13.9	king george whiting pizzaiola in a tomato, onion, olive sugo & an italian salad	29.9
fried calamari seasoned with lemon & pepper, served with salad & tartare sauce	16.9 / 25.9	<pre>pan fried prawns tiger prawns pan fried in a creamy garlic sauce, served on jasmine rice & salad</pre>	24.9 / 38.9
		pork spare ribs pork spare ribs (600g) served with chips & salad	32.9
prawn, octopus & calamari salad (gf) cos lettuce with coriander, sweet chilli & coconut dressing		scaloppine al nord veal, olives, semi dried tomato, roast capsicum in a white wine & napoli gravy	28.9
	23.9	scaloppine neptune veal with tiger prawns & peppercorns in a flamed brandy cream sauce	32.9
caesar salad cos lettuce, bacon, anchovies, croutons, egg, parmesan & creamy dressing	14.9	veal cotoletta crumbed veal schnitzel (or served with spaghetti bolognese)	24.9 28.9
italian salad (v) (gf) cos lettuce, onion, carrots, capsicum, olives & balsamic dressing	9.9	mains served with vegetables and potatoes unless specified	
spinach salad (v) (gf) baby spinach, roast potato, roast pumpkin, pine nuts, feta & mustard vinaigrette	13.9	dessert	
add to any salad: chicken tenderloins grilled beef	7 9	nutella scrolls served with strawberry coulis & ice cream	11.9 / 15.9
pan fried seasoned vegetables (v)	7.5	vanilla bean pannacotta served with wild berries	10.9
roast potatoes (v)	7.5	marroncino	0.0
french fries (v)	6.9	chocolate ice cream with a peppermint centre	8.9
(v) = vegetarian (gf) = gluten free		tiramisu home made served with cream or ice cream	
		mixed gelati lemon, strawberry & chocolate	8.5
		cassata traditional italian ice cream with candied fruit & nuts	8.5
		sticky date pudding served with butterscotch sauce and ice cream	10.9



p	izza il gambero				pasta il gambero	
1	il gambero tiger prawns, baby spinach,& semi dried tomatoes with a touch of garlic	15	19	23	Your choice of the following pastas: spaghetti, fettucine, tortellini, penne & home made gnocchi	E/M
2	super hot salami, ham, mushrooms, capsicum, olives, onions, prawns, pineapple & anchovies	15	19	23	(gnocchi extra 3/5) gluten free pastas available on request (extra 3)	
3	mark's special garlic, herbs, cheese, salami, bacon, caramelised onions & prawns	15	19	23	all pastas seasoned with cheese and topped with fresh parsle (except seafood dishes)	∍y
5	marinara mixed seafood, olives, anchovies & a touch of garlic	15	19	23	mixed pasta platter your choice of three pastas on the menu served together on a platter	/ 60
6	pepperoni hot salami & cheese	13	17	21	il gambero tiger prawns, garlic, fresh chilli,	
7	vegetarian (v) mushrooms, capsicum, olives & feta	14	18	22	parsley, olive oil & a touch of napoli sauce marinara clams, mussels, prawns, calamari	21 / 27
9	mushroom (v) mushrooms, mixed herbs, mascarpone, thyme & a touch of garlic	13	17	21	& scallops with olive oil & garlic	21 / 27
	capricciosa ham, mushrooms & olives	13	17	21	princess prawns, bacon, mushrooms, fresh chilli, dash of cream & napoli sauce	21 / 27
	napoletana olives, anchovies, mixed herbs & a touch of garlic	13	17	21	dimattina chicken, avocado, pesto, spring onions, dash of cream & napoli sauce (containts pine nuts)	18 / 23
12	margherita (v) tomato, cheese, herbs & fresh basil	12	15	18	bolognese traditional italian meat sauce	15 / 20
13	mexicana hot salami, mushrooms, capsicum, olives & a touch of chilli	13	17	21	carbonara bacon, egg & cream	15 / 20
15	tropicale ham & pineapple	13	17	21	pollo pan-fried chicken pieces, mushrooms, spring onions & cream	17 / 22
16	frankie pancetta, blue vein cheese, sautéed spinach with garlic & chilli	15	19	23	calabrese hot salami & olives in napoli sauce	17 / 22
17	zucca pumpkin puree base, roast potato, semi dried tomato, pine nuts & fresh rocket	14	18	22	amatriciana bacon, spring onions, garlic, napoli & a touch of chilli	15 / 20
18	chicken chicken, pineapple & bbq sauce	13	17	21	vegetarian roasted capsicum, eggplant, zucchini,	
19	meat lovers hot salami, ham, bacon & chicken & bbq sauce	14	18	22	herbs, napoli sauce with marscapone & thyme	18 / 23
20	patate (v) sliced potatoes, caramelized				arrabbiata (v) hot chilli, dash of cream & napoli	15 / 20
	onions, rósemary oil & shaved parmesan prosciutto spinach, prosciutto, olives,	14	18	22	<pre>parmigiana veal, eggplant, broccolini, mozzarella, parmasan, white wine, garlic and olive oil</pre>	20 / 25
	semi dried tomatoes & shaved parmesan extra seafood small 2 medium	15	19 larg	23	cannelloni homemade with spinach, ricotta & parmesan cheese topped with napoli sauce	16 / 21
	any other extras small 1 medium		larg		lasagne homemade fresh daily	16 / 21
			8	,	risotto marinara mussels, clams, prawns, calamari & scallops with olive oil & garlic	21 / 27
	(v) = vegetarian				spicy prawn and scallop risotto tiger prawns,	
gluten free pizza bases available (one size only) add 3					scallops, bacon, chilli and a dash of cream	21 / 27
	1/2 and 1/2 pizza available in large size 25				risotto vegetarian roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme	18 / 23
					risotto zucca (v) pumpkin puree, cream and sage topped with toasted pine nuts and fresh rocket	17 / 22
					napoli (v) homemade fresh tomato sauce	15 / 20

charges may apply to additions & alterations of sauces

(v) = vegetarian