

starters

antipasti	for 2 26.9 for 4 49.9
selection of cured meats, cheese, calamari, olives & other house specialties	
focaccia (v)	s 9 / m 11 / lg 13
italian garlic and herb pizza bread	
bruschetta (v)	13.9
on pizza base: tomatoes, red onions, basil, a touch of garlic & sweet balsamic vinegar	
garlic bread (v)	5.9
4 pieces per serve	
minestrone soup (v)	14.9
homemade italian vegetable soup	
oysters natural (gf)	per oyster (min 3) 4
kilpatrick: with bacon & worcestershire sauce	per oyster (min 3) 4.5
sicilian: bacon, spicy sicilian napoli sauce & grilled parmesan	per oyster (min 3) 4.5
mussels casserola	22.9
fresh local mussels tossed in white wine, spring onion & capers in napoli sauce w crusty bread	
fried calamari (gf available)	17.9 / 26.9
seasoned with lemon pepper & served with salad & tartare sauce	
calamari casserola (gf)	19.9 / 28.9
grilled calamari tossed in white wine, spring onion & capers in napoli sauce w crusty bread	
eggplant parmigiana	16.9
grilled eggplant w bocconcini, basil & napoli sauce topped w shaved parmesan	
nonna's meatballs	14.9
meatballs (4) served with tomato sugo & crusty bread	
arancini (v)	14.9
(3) aborio rice balls with pumpkin & provolone cheese & aioli (extra arancini 4 each)	

salads

prawn, octopus & calamari salad (gf)	27.9
mixed leaves with a coriander, sweet chilli and coconut rosewater dressing	
caesar salad	15.9
cos lettuce, bacon, anchovies, croutons, egg, parmesan & creamy dressing	
italian salad (v) (gf)	9.9
mixed leaves, onion, carrots, tomatoes, capsicum, olives & balsamic dressing	
spinach salad (v) (gf)	14.9
baby spinach, roast potato, roast pumpkin, pine nuts, feta & honey mustard vinaigrette	
roasted beetroot salad (v) (gf)	13.9
rocket, feta, caramelised onion, almond flakes, dupuy lentils & a lemon vinigarette dressing	
add to any salad:	
chicken tenderloins 7	
grilled lamb 9	

(v) = vegetarian (gf) = gluten free

pizza il gambero

gluten free pizza base available (medium size only, extra 3)

		S	M	L	
1	il gambero	tiger prawns, baby spinach & semi dried tomatoes with a touch of garlic	16	20	24
2	super special	hot salami, ham, mushrooms, capsicum, olives, onions, prawns, pineapple & anchovies	17	21	25
3	mark's special	garlic, herbs, cheese, salami, bacon, caramelised onions & shrimps	16	20	24
4	sanchez	chorizo, roast capsicum, mushrooms, spanish onions & fresh chilli	15	19	23
5	marinara	mixed seafood, olives, anchovies & a touch of garlic	16	20	24
6	pepperoni	hot salami & cheese	14	18	22
7	vegetarian (v)	mushrooms, capsicum, olives & feta	15	19	23
8	agnello	grilled lamb, roast pumpkin, caramelised onions & coriander yoghurt	16	20	24
9	mushroom (v)	mushrooms, mixed herbs, marscapone, thyme & a touch of garlic	14	18	22
10	capricciosa	ham, mushrooms & olives	14	18	22
11	napoletana	olives, anchovies, mixed herbs & a touch of garlic	14	18	22
12	margherita (v)	tomato, cheese, oregano & fresh basil	13	16	19
13	mexicana	hot salami, mushrooms, capsicum, olives & a touch of chilli	14	18	22
14	quattro formaggi (v)	mozzarella, camembert, blue vein & shaved parmesan	16	20	24
15	tropicale	ham & pineapple	14	18	22
16	frankie	pancetta, blue vein cheese, sautéed spinach with garlic & chilli	16	20	24
17	zucca (vegan)	pumpkin puree base, roast potato, semi dried tomato, pine nuts & fresh rocket	15	19	23
18	chicken	chicken, pineapple & bbq sauce	14	18	22
19	meat lovers	hot salami, ham, bacon, chicken & bbq sauce	15	19	23
20	patate (v)	diced potatoes, caramelized onions, rosemary oil & shaved parmesan	15	19	23
21	prosciutto	spinach, prosciutto, olives, semi dried tomatoes & shaved parmesan	16	20	24

(v) = vegetarian #17 pizza is vegan, vegan options available on #7 and #20

1/2 & 1 1/2 pizza are available in large size only 28

extra seafood	small 2	medium 3	large 4
any other extras	small 1	medium 2	large 3

All pizzas are cooked with love in our hot stone conveyer oven, the first imported from Italy.

pasta & risotto

your choice of the following pastas:

spaghetti, fettuccine, veal tortellini, penne & home made gnocchi (gnocchi extra 3 / 5) E / M
gluten free pasta (penne) available upon request (extra 3)
all pastas are seasoned with garlic & topped with fresh parsley

mixed pasta platter - serves 2 people (only 1 seafood option per platter) 65
your choice of three pastas on the menu served together on a platter

il gambero 23 / 29.5
tiger prawns, garlic, fresh chilli, parsley, olive oil & a touch of napoli sauce

marinara 23 / 29.5
clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional)

princess 23 / 29.5
prawns, bacon, mushrooms, fresh chilli, dash of cream & napoli sauce

dimattina 19 / 24
chicken, avocado, pesto, spring onions, dash of cream & napoli sauce (contains pine nuts)

bolognese 16 / 21
home made traditional italian meat sauce (w. beef & pork)

carbonara 16 / 21
bacon, egg & cream

pollo 18 / 23
pan-fried chicken pieces, mushrooms, spring onions & cream

calabrese 18 / 23
hot salami, spring onions & olives in napoli sauce

amatriciana 18 / 23
bacon, spring onions, napoli & a touch of chilli

vegetarian (v) 19 / 24
roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme

arrabbiata (v) 16 / 21
hot chilli, dash of cream & napoli

eggplant & leek lasagna (v) 17 / 22
homemade fresh daily

cannelloni (v) 17 / 22
homemade with spinach and ricotta cheese topped with a bechamel, napoli sauce

lasagne 17 / 22
homemade fresh daily

risotto marinara (gf) 23 / 29.5
clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional)

spicy prawn and scallop risotto (gf) 23 / 29.5
tiger prawns, scallops, bacon, chilli and a dash of cream

risotto vegetarian (v) (gf) 19 / 24
roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme

risotto zucca (v) (gf) 18 / 23
pumpkin puree, leek cream and sage topped with toasted pine nuts and fresh rocket

lamb risotto 20 / 25
mushrooms, spanish onion, roast capsicum with a napoli sauce

charges may apply to alterations of sauces (v) = vegetarian (gf) = gluten free

main

280g victorian grass fed eye fillet	39.9
grilled and served with pepper, mushroom or blue vein sauce	
bistecca al gambero	45.9
eye fillet steak topped with a seafood, garlic, white wine & napoli sauce	
250g yearling grass fed porterhouse	33.9
grilled and served with pepper, mushroom or blue vein sauce	
lamb shank	33.9
braised vegetables, garlic mash sautéed spinach & lemon gremolata	
chicken con gamberi	32.9
grilled chicken breast, avocado, prawns, brandy cream sauce & cashews	
chicken parmigiana	24.9
topped with melted mozzarella & napoli sauce	
chicken romana	28.9
grilled chicken breast served with a creamy mushroom sauce	
grilled seafood platter for two	130
fried calamari, mussels casserola, oysters sicilian, oysters natural, fish, prawn & scallop skewers, fresh prawns, resting on an italian salad served with golden fries	
roasted & grilled vegetable plate	24.9
cauliflower, eggplant, broccolini, chat potatoes, pumpkin & sweet corn	
whole grilled flounder	33.9
served with chips & salad	
gambero's famous garlic prawns	29.9 / 45.9
pan fried tiger prawns in a creamy garlic sauce, served on jasmine rice & salad	
pork spare ribs	36.9
pork spare ribs (600g served with chips & salad)	
scaloppine al nord	32.9
veal, olives, semi dried tomato, roast capsicum in a white wine & napoli gravy	
scaloppine neptune	36.9
veal with tiger prawns & peppercorns in a flamed brandy cream sauce	
veal cotoletta	27.9
crumbed veal schnitzel	
(or served with spaghetti bolognese)	29.9

mains are served with vegetables and potatoes unless specified

sides

broccolini & pumpkin	9.9
roasted potatoes & cauliflower	9.9
garlic mashed potatoes	7.5
french fries	6.9
hand cut chips	7.9

dessert

nutella scrolls served with strawberry coulis and ice cream	small 12.9 / large 16.9
vanilla bean pannacotta served with wild berries	11.9
marroncino chocolate icecream with a peppermint centre	9.9
tiramisu (house specialty) homemade served with cream or ice cream	12.9
mixed gelati lemon, strawberry & chocolate	9.5
cassata traditional Italian icecream w candied fruit and nuts	9.5
sticky date pudding home made served w butterscotch sauce and ice cream	11.9
chocolate mousse homemade mousse served w cream	11.9
strawberry crepe homemade and served with ice cream	15.9
banana crepe homemade and served with ice cream	14.9
affogato al caffe ice cream with a shot of coffee	9.9 / with liquor 16.9

coffee

ristretto, espresso, short macchiato and long black	4
cappuccino, café latte, flat white, long macchiato	4.5
hot chocolate	4.5
iced coffee, iced chocolate	5.5
liqueur coffee w frangelico, kahlua, tia maria, grappa or jameson	12.5
pot of tea – english breakfast, earl grey, chamomile, green, peppermint	4.5
soy milk available	+5 mug +1

soft drink

330 ml bottles – coke, coke no sugar, diet coke, sprite, lift and fanta	4.5
post mix glass – coke, sprite, raspberry, lift, tonic, dry ginger and soda	4
san pellegrino mineral water	500 ml 6.5 or 1 litre 12
fruit juice (glass) – orange, apple, pineapple and cranberry	4
san pellegrino chinotto, aranciata rossa and lemon, lime & bitters	4.5
bundaberg ginger beer 375 ml	5.5
deep spring orange and passionfruit 500ml	5.5
fuze peach or lemon iced tea 500ml	5.5