main 250g victorian grass fed eve fillet 43.9 grilled and served with pepper, mushroom or blue vein sauce bistecca al gambero (250g) 48 9 eve fillet steak topped with a seafood, garlic, white wine & napoli sauce 300g yearling grass fed porterhouse 41.9 grilled and served with pepper, mushroom or blue vein sauce lamb shank 38.9 braised vegetables, garlic mash sautéed spinach & lemon gremolata chicken con gamberi 36.9 grilled chicken breast, avocado, prawns, brandy cream sauce & cashews chicken parmigiana 28.9 topped with melted mozzarella & napoli sauce chicken romana 31.9 grilled chicken breast served with a creamy mushroom sauce grilled seafood platter for two 160 fried calamari, mussels casserola, oysters sicilian, oysters natural, fish, moreton bay bugs, prawn & scallop skewers, king prawns, with sides of italian salad and fries roasted & grilled vegetable plate 24.9 cauliflower, eggplant, broccoli, chat potatoes, pumpkin, sweet corn & grilled zucchini whole grilled flounder 36.9 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 with chips & salad with a homemade BBO sauce moreton bay bugs 59.9 served with baby calamari, creamy garlic sauce & side salad scaloppine al nord 36.9 veal, olives, semi dried tomato, roast capsicum in a white wine & napoli gravy scaloppine neptune 39.9 veal with tiger prawns & peppercorns in a flamed brandy cream sauce veal cotoletta 31.9 crumbed veal schnitzel 34.9 (or served with spaghetti bolognese)

braised duck leg al vino rosso with garlic mashed potato, cavolo nero and olive gremolata

36.9

mains are served with vegetables and potatoes unless specified

sides

broccoli & pumpkin 9.9 roasted potatoes & cauliflower 9.9 garlic mashed potatoes 8.9 french fries 8.9 hand cut chips 9.9