

starters

antipasti	for 2 26.9
selection of cured meats, cheese, calamari, olives & other house specialties	for 4 49.9
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 vinagrette dressing	
add to any salad:	
chicken tenderloins 7	
grilled lamb 9	

(v) = vegetarian (gf) = gluten free