

TO START

Baked Garlic and Parmesan Bread \$8

Garlic Cheese Pizza \$16

Bruschetta Pizza \$18

A Facebook fav, garlic cheese pizza, topped with bruschetta and balsamic

ENTREE

Antipasto Platter - For 1 \$16 / For 2 \$25

Locally cured Italian meats by The Salami Man, Australian cheese, olives, evoo, balsamic and grilled flatbread

Calabrian-style Seared King Prawns \$17

With a sweet pomegranate salsa and pickled green onion (gf)

Calamari Fritti \$16

Crispy seasoned squid with our famous red pepper pesto (gf) (n)

Confit Duck Ravioli \$16

With burnt butter, lemon zest, sage and crumbled pistachio (n)

Spring Rolls Ragu \$16

The Italian take on a spring roll. Filled with braised beef ragu and smoky tomato relish

Stuffed Zucchini Flowers \$16

With ricotta, spinach and pine nut filling and yoghurt dipping sauce (v) (n) (gf on request)

Grilled Halloumi Salad \$14

With cranberries, slivered apples, spinach, tomato, Spanish onion, mint and house vinaigrette (gf)

Add grilled chicken \$6

MAINS

250g Riverina Eye Fillet \$38

Sweet potato puree, fried green beans, caramelised onion and red wine chianti jus (gf)

Veal Marsala \$29

Pan-fried veal escalopes in Frank's special marsala sauce, charred broccolini, mash puree and sage salsa (gf)

Marinated Lamb Rump \$32

House marinated, lightly seared and roasted with baked sweet potato risotto and pickled zucchini ribbons (gf)

Twice Cooked Pork Belly \$28

Crispy pork with charred fennel wedge, new potato puree, macadamia crumble and sticky apple cider glaze (gf)

Crispy Skinned Salmon Fillet \$32

In-house cured, celeriac puree, sauteed asparagus, lemon pepper infused beurre blanc sauce (gf)

CLASSIC

250g Riverina Sirloin with potato mash and vegetables OR salad and chips \$33

Choose (1): creamy mushroom, dianne, green pepper jus, red wine jus or plain gravy (all gf)

Crumbed Chicken Breast with potato mash and vegetables OR salad and chips \$24

Choose (1): creamy mushroom, dianne, green pepper jus, red wine jus or plain gravy (all gf)

Chicken Parmigiana with potato mash and vegetables OR salad and chips \$26

Barramundi (Battered OR Grilled), house salad, chips, tartare and lemon \$28

(v) = Vegetarian (n) = Contains nuts (gf) = Gluten free (vn) = Vegan

SIDES

- Beer Battered Chips with aioli \$8
- Sweet Potato Fries with aioli \$10
- Creamy Mash Potato 'chefs special' (v, gf) \$8
- Sautéed Greens with olive oil (vn, gf) \$8
- Garden Salad with house vinaigrette (v, gf) \$8

PIZZA – STONE BAKED

Our pizza bases are all 12" - *Gluten free base available \$3 extra*

- Margarita - mozzarella, buffalo mozzarella, tomato and fresh basil (v) \$18
- Domenico - prosciutto, buffalo mozzarella and fresh wild rocket \$23
- Francesco - smoked ham, pepperoni, steak and smoky BBQ sauce \$23
- Diavolo - (Caution HOT) Calabrian-style hot salami, capsicum, shallots and jalapeno & yoghurt \$23
- Michele - king prawns, pesto, shallots, tomatoes and fresh wild rocket \$26
- Vinny - fully loaded pepperoni and fresh mozzarella \$21
- Giuseppe - smoked ham, pepperoni, mushrooms, capsicum, olives and shallots \$22
- Antonio - smoked ham and chunky pineapple \$21
- Salvatore - seasoned chicken, capsicum, tomato, caramelised onion & yoghurt dressing \$22

PASTA & RISOTTO

- Garlic Prawn Linguini, oil based with chilli, onion and shallots, parsley and parmesan \$24
- Ragu Bolognese, slow cooked beef in rich Italian tomato sauce and parmesan \$22
- Chicken Pomodoro, seasoned chicken, white wine, creamy napolitana sauce and parmesan \$22
- Carbonara Linguini, traditional italian-style with bacon, spring onions, garlic, egg and parmesan \$22
- Boscaiola Linguini, with bacon, mushrooms, shallot, white wine cream and parmesan \$22
- Roasted Sweet Potato Risotto, semi-dried tomatoes, spinach, basil & parmesan (gf, v, vn on request) \$22
+ Add chicken for \$6 or Add prawns for \$8

KIDS MENU – BAMBINI

MAINS \$12

** For children under 12 years

- Grilled Chicken with mash and veg (gf)
- Chicken Schnitzel with chips
- Battered Fish with chips
- Spaghetti Bolognese

KIDS DESSERT \$4

Vanilla Ice-Cream with your choice of: chocolate, strawberry or caramel sauce

DESSERTS

Our dessert menu changes daily.

See our team for tonight's selection.

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