



CHEF SPECIAL

Entrée

Spinach & Ricotta Cannelloni Entrée 15.90 Main 24.00

Homemade crepes filled spinach & ricotta cheese. On a bed of creamy napolitana sauce topped with mozzarella gratin. **V**

Polenta Chips 17.00

Fried polenta chips served with a creamy gorgonzola sauce **GF V**

Stuffed Zucchini 17.00

Baked zucchini filled with beef mince, Arborio rice, parmesan & mozzarella on a bed of napolitana sauce & basil **GF**

Vegetarian Stuffed Zucchini 17.00

Baked zucchini filled with Arborio rice, carrots, celery, mushrooms, parmesan, mozzarella & shallots on a bed of napolitana sauce & basil. **GF, V**

BBQ Octopus Entrée 17.90 Main 27.90

Grilled baby octopus. Served with lettuce & takoyaki sauce **GF**

Stuffed Capsicum 18.00

Baked capsicum filled with beef mince, Arborio rice, parmesan & mozzarella on a bed of napolitana sauce & basil **GF**

Vegetarian Stuffed Capsicum 18.00

Baked capsicum filled with Arborio rice, carrots, celery, mushrooms, parmesan, mozzarella & shallots on a bed of napolitana sauce & basil. **GF, V**

Fried Chicken Ravioli Entrée 18.00 Main 23.90

Crispy parcels of chicken mince, capsicums, napolitana sauce & onions, served with a spicy tomato chutney.

Haloumi Stack Entrée 18.90 Main 24.90

Grilled haloumi stack with grilled capsicums, eggplants, zucchini on a bed of olive paste and topped with fresh basil, olive oil and a balsamic glaze. **GF, V**

Sambucca Prawn Salad Entrée 19.90 Main 29.90

Prawns sautéed with garlic, shallots, olives and finished with sambucca and served on an Italian salad & balsamic glaze. **GF**

Mains

Beef Cannelloni 25.00

Our homemade crepes filled with beef, napolitana sauce and basil, topped with napolitana sauce and mozzarella cheese.

Chicken & Mushroom Cannelloni 25.00

Our homemade crepes filled with chicken and mushrooms on a bed of a creamy mushroom sauce and finished with mozzarella.

Chicken Alfredo Spaghetti 26.00

Al dente spaghetti with chicken, mushrooms, onion, garlic in a cream sauce and topped with melted parmesan. **GF**

Penne Colombo 28.00

Al dente penne with chicken, crispy bacon, mushrooms, asparagus and avocado in a creamy pink sauce. **GF**

Fettuccine Veneziana 28.00

Al dente fettuccine with veal strips, mushrooms, diced tomatoes and shallots in a creamy white wine sauce. **GF**

Spaghetti al Gamberi 28.00

Al dente spaghetti with prawns, garlic, olives and a hint of chilli in our pink sauce and topped with rocket lettuce. **GF**

Prawn & Crab Ravioli 28.00

Homemade ravioli, filled with prawns and crab in a lemon butter sauce.

Pollo Pastore 32.00

Oven baked chicken breast fillet topped with freshly diced tomatoes, oregano, sautéed mushrooms and melted mozzarella and finished with a rosemary and garlic white wine jus. Served on mash potatoes. **GF**

Pollo Rossi 35.00

Pan fried chicken breast with prawns, calamari, octopus in a creamy seeded mustard sauce and served with mash potatoes. **GF**

Veal Marsala 35.00

Pan seared veal with marsala wine, cream and bay leaves and served with seasonal vegetables. **GF**

Fish of the Day 35.00

Ask our waitstaff

Filetto Spezia 36.00

Grain fed sirloin steak cooked to your liking with garlic, chilli, lemon, rosemary and a white wine jus and served with mash potatoes. **GF**

Most dishes contain, wine, garlic, dairy & chilli - Some dishes contain gluten. Please let us know if you have any dietary requirements or allergies as we will cater for your needs. Most of our menu is made fresh order. (Napolitana sauce not included, please pre order if necessary)