

**AQUA**

## BREADS

	M	NM
<b>Garlic Bread — 2 Pieces (V)</b>	\$8	\$9.5
<b>Traditional Bruschetta (V)</b> Tomato, garlic, red onion & basil	\$10.5	\$12.5

## ENTRÉE

	M	NM
<b>Arancini Balls</b> Filled with bolognese, cheese, peas & napoli sauce	\$19	\$22.5
<b>Salt &amp; Pepper Calamari</b> Garlic aioli	Entrée \$20 Main \$32.5	\$23.5 \$38
<b>Today's Featured Soup</b> Please ask for today's soup	\$14.5	\$17
<b>Stuffed Mushrooms</b> Fresh herbs, shallots, garlic & parmesan cheese	\$14.5	\$17
<b>Baked Ravioli</b> Baked, lightly breaded ravioli, green onions, napoli & cheddar cheese	\$14.5	\$17

## KIDS

Children 12 and under. Includes a complimentary gelato	M	NM
<b>Spaghetti Bolognese or Napoli</b>	\$16	\$19
<b>Crumbed Chicken Strips &amp; Chips</b>	\$16	\$19
<b>Ham &amp; Pineapple Pizza</b>	\$16	\$19

## MAINS

		M	NM
<b>Scaloppine Di Funghi (GF)</b>			
Thinly sliced veal, sliced button mushrooms, cream, green beans & roast baby potatoes		\$34.5	\$40.5
<b>Scaloppine al Limone</b>		\$36	\$42.5
Veal, lemon juice, white wine, parsley, green beans & roast baby potatoes			
<b>Fish of The Day (GF)</b>		M.P	M.P
Green beans, roast baby potatoes & chef's garnish			
<b>Eye Fillet 200g (GF)</b>		\$42.5	\$50
Green beans, roast baby potatoes, balsamic & shiraz sauce			
<b>Lamb Shank Italian Style</b>		\$27.5	\$32.5
Succulent, oven baked lamb shanks in an Italian-style tomato sauce			
<b>Gamberi all'Aglio (GF)</b>		\$34	\$40
Pan fried king prawns, garlic, olive oil, parsley, green beans & chefs potatoes			
<b>Spaghetti Marinara</b>	Entrée	\$21	\$24.5
Market fresh seafood & roma style tomato sugo	Main	\$30	\$35.5
<b>Spaghetti Bolognese</b>	Entrée	\$19	\$22.5
Ground beef, tomato sauce & shaved parmesan	Main	\$28	\$33
<b>Classic Fettucine Carbonara</b>	Entrée	\$19	\$22.5
Eggs, black pepper, pecorino Romano & pancetta	Main	\$28	\$33
<b>Prawn &amp; Chorizo Spaghetti</b>	Entrée	\$21	\$24.5
Tomato sauce, garlic & spinach	Main	\$30	\$35.5
<b>Lasagna</b>		\$ 28	\$33
Layers of pasta, bolognese, sugo & creamy cheese top			
<b>Risotto Pollo e Funghi (GF)</b>		\$29	\$34
Chicken, mushrooms, spinach & parmesan			
<b>Penne Smoked Salmon</b>		\$30.5	\$36
Vodka rose sauce, cherry tomatoes & baby capers			
<b>Add Gluten Free</b>		\$2	\$2.5

## SIDES

	M	NM
<b>Rocket &amp; Parmesan Salad (GF)</b> Balsamic vinegarette	\$11	\$13
<b>Mixed Salad (GF)</b> Cos, tomato, onion, cucumber, chardonnay dressing	\$11	\$13
<b>Caprese (GF)</b> Tomato, boconccini, basil & olive oil	\$13.5	\$16
<b>Basket of Fries</b> Aioli	\$10.5	\$12.5

## DESSERTS

	M	NM
<b>Assorted Cakes &amp; Pastries</b>	From \$8	\$9.5
<b>Gelato &amp; Sorbets</b> Vanilla Gelato (GF), Chocolate Gelato (GF), Lemon Sorbet (DF)	\$9.5	\$11
<b>Cakeage — includes cutting, plating &amp; garnish per person</b>	\$3	\$3.5

## COFFEE

Latte, Flat White, Cappuccino, Long Black, Espresso, Decaf, Chai	M	NM
<b>Regular Coffee (cup)</b>	\$4.5	\$5.5
<b>Large Coffee (mug)</b>	\$5	\$6
<b>Extra shot, Soy milk, Almond milk, Oat milk or Flavoured syrup</b>	+\$0.7	+\$1
<b>Hot Chocolate</b>	\$5	\$6
<b>Affogato</b>	\$14	\$16.5

## TEA

English Breakfast, Earl Grey, Peppermint, Chamomile, Green, Lemon & Ginger	M	NM
<b>Small Pot</b>	\$4.5	\$5.5
<b>Large Pot</b>	\$5	\$6

## SPARKLING

		150ml	250ml	750ml
<b>Tyrrell's Moores Creek Premium Brut</b> Hunter Valley, NSW	M	\$9		\$35.5
	NM	\$10.5		\$42
<b>Dunes &amp; Green Chardonnay Pinot</b> (187ml Piccolo) SA	M			\$15
	NM			\$17.5
<b>Fiore Moscato (spritzig)</b> Mudgee, NSW	M	\$10	\$16	\$39
	NM	\$12	\$19	\$46
<b>T'Gallant Prosecco</b> Mornington Peninsula, VIC	M	\$12		\$49
	NM	\$14		\$57.5
<b>Veuve D'Argent NV</b> Ingrandes-Sur-Loire, France	M	\$12		\$49
	NM	\$14		\$57.5
<b>Moet &amp; Chandon Brut Imperial NV</b> Champagne, France	M			\$130
	NM			\$153

## WHITE

		150ml	250ml	750ml
<b>Chrismont King Valley Riesling</b> King Valley, VIC	M	\$11.5	\$19	\$46.5
	NM	\$13.5	\$22.5	\$54.5
<b>Young Poets Pinot Grigio</b> Mudgee, NSW	M	\$9.5	\$15	\$36.5
	NM	\$11	\$17.5	\$43
<b>T'Gallant Juliet Pinot Grigio</b> Mornington Peninsula, VIC	M	\$10.5	\$18	\$42
	NM	\$12.5	\$21	\$49.5
<b>Cantina Di Gambellara Pinot Grigio</b> Veneto, Italy	M	\$13.5	\$22.5	\$54
	NM	\$16	\$26.5	\$63.5
<b>Tyrrell's Moore's Creek Semillon Sauvignon Blanc</b> Hunter Valley, NSW	M	\$9	\$14	\$35.5
	NM	\$10.5	\$16.5	\$42
<b>McWilliam's Markview Chardonnay</b> Hunter Valley, NSW	M	\$9	\$14	\$35.5
	NM	\$10.5	\$16.5	\$42
<b>Tyrrell's Hunter Valley Chardonnay</b> Hunter Valley, NSW	M	\$11.5	\$19	\$46.5
	NM	\$13.5	\$22.5	\$54.5
<b>Vidal Sauvignon Blanc</b> Marlborough, NZ	M	\$12	\$20.5	\$49
	NM	\$14	\$24	\$57.5
<b>Oyster Bay Sauvignon Blanc</b> Marlborough, NZ	M	\$13.5	\$22.5	\$54
	NM	\$16	\$26.5	\$63.5

## ROSÉ

		150ml	250ml	750ml
<b>Deep Woods Rosé</b> Margaret River, WA	M	\$11	\$19	\$44.5
	NM	\$13	\$22.5	\$52.5
<b>La Vielle Ferme Côtes Du Ventoux Rosé</b> Southern Rhone, France	M	\$12	\$20.5	\$49
	NM	\$14	\$24	\$57.5
<b>The Aromantiques Rosé</b> Clare Valley, SA	M	\$16	\$25.5	\$63.5
	NM	\$19	\$30	\$74.5

## RED

		150ml	250ml	750ml
<b>Chain of Fire Pinot Noir</b> Mudgee, NSW	M	\$9.5	\$15	\$36.5
	NM	\$11	\$17.5	\$43
<b>Fat Bastard Pinot Noir</b> Languedoc, France	M	\$12	\$20.5	\$49
	NM	\$14	\$24	\$57.5
<b>Tyrrell's Moore's Creek Shiraz</b> Hunter Valley, NSW	M	\$9	\$14	\$35.5
	NM	\$10.5	\$16.5	\$42
<b>Molly's Cradle Shiraz</b> Riverina, NSW	M	\$11	\$19	\$44.5
	NM	\$13	\$22.5	\$52.5
<b>Sons of Eden Marschall Shiraz</b> Barossa Valley, SA	M	\$15	\$24.5	\$59.5
	NM	\$17.5	\$29	\$70
<b>McWilliam's Markview Cabernet Merlot</b> Hunter Valley, NSW	M	\$9	\$14	\$35.5
	NM	\$10.5	\$16.5	\$42
<b>Hartog's Plate Cabernet Merlot</b> Margaret River, WA	M	\$9.5	\$15	\$36.5
	NM	\$11	\$17.5	\$43
<b>Richland Cabernet Sauvignon</b> Riverina, NSW	M	\$10	\$16	\$39
	NM	\$12	\$19	\$46
<b>Taylor's Heritage Cabernet Sauvignon</b> Clare Valley, SA	M	\$14	\$23.5	\$56
	NM	\$16.5	\$27.5	\$66
<b>Wirra Wirra Church Block Cab/Sauv/Shir/Merlot</b> McLaren Vale, SA	M			\$59
	NM			\$69.5
<b>Penfolds Bin 389 Cabernet Shiraz</b> SA (96 points)	M			\$160
	NM			\$188