

ITALIAN

ENTREES

GARLIC BREAD	\$10.00
Three toasted garlic ciabatta slices.	
Add Parmesan	+\$2.00
GARLIC PIZZA	\$10.00
9" garlic pizza on a house made pizza base.	
CHARCUTERIE PLATE	\$30.00
Share plate of cold meats, olives, pickled vegetables and toasted bread.	

SALADS

CAESAR SALAD	\$15.00
Baby cos lettuce, crispy bacon, herbed croutons, parmesan cheese, soft poached egg and house made Caesar dressing.	
PANZANELLA SALAD (V)	\$12.00
Vine ripened tomatoes, cucumber, red onion, red capsicum and herbed croutons with olive oil.	
Add Chicken	+\$3.00
Add Prawns	+\$5.00

PIZZAS

All pizza bases are prepared fresh in house daily.

MARGHERITA (V)	\$18.00
Buffalo mozzarella, fresh tomato and fresh basil on a Napoli base.	
HAWAIIAN	\$18.00
Freshly shaved leg ham, pineapple and mozzarella cheese on a Napoli base.	
SUPREME	\$25.00
Red onion, red peppers, black olives, pepperoni, sausage and shredded mozzarella on a Napoli base.	
BBQ MEAT LOVERS	\$25.00
Crispy bacon, shaved leg ham, pepperoni and spicy sausage on a BBQ base with a mozzarella cheese blend.	
CHICKEN, BACON & MUSHROOM	\$25.00
Shredded chicken, crispy bacon, red onion, sliced button mushrooms on a BBQ base with shredded mozzarella, finished with an aioli swirl.	
REEF & BEEF	\$28.00
Grilled prawns, eye fillet steak, red onion, red peppers, spinach on a Napoli base and finished with a hollandaise swirl.	
VEGETARIAN (V)	\$20.00
Fresh basil pesto, grilled pumpkin, grilled zucchini, marinated eggplant, roasted red peppers, red onion, Kalamata olives, semi-dried tomatoes on a Napoli base with shredded mozzarella.	
PEPPERONI	\$25.00
Spicy pepperoni on a Napoli base with a mozzarella and parmesan cheese blend.	

VEGAN PIZZAS

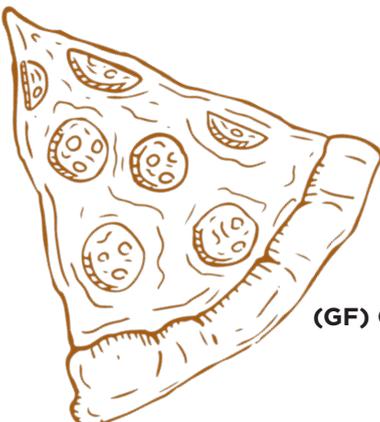
'MEATBALL' (VG)	\$25.00
Plant-based 'meatballs', red onion on a Napoli base topped with shredded vegan mozzarella.	
BBQ 'CHICKEN' & MUSHROOM (VG)	\$25.00
Plant-based shredded 'chicken', sliced mushrooms, red onion and shredded vegan mozzarella on a smokey BBQ base.	

MARGHERITA (VG)	\$20.00
Semi-dried tomatoes, fresh basil leaves and shredded vegan mozzarella on a Napoli base.	

PAN SECTION

All standard pasta is prepared fresh in house daily.

CARBONARA FETTUCCINE (GFO)	\$20.00
Pancetta, mushroom and onion deglazed with white wine in a garlic cream sauce then finished with an egg yolk, topped with fresh Pecorino Romano cheese.	
Add Chicken	+\$5.00
Add Prawn	+\$8.00
SPAGHETTI BOLOGNESE (GFO)	\$20.00
Traditional herbed bolognese finished with freshly shaved Grana Padano parmesan.	
Add Plant-Based Bolognese (VG)	+\$5.00
RISOTTO (V)	\$24.00
Wild mushroom, onion and garlic deglazed with white wine, finished with butter, fresh thyme and shaved Grana Padano parmesan.	
RAVIOLI (V)	\$24.00
Pan fried roast pumpkin, garlic, onion and red peppers with house made spinach and ricotta ravioli, fresh Napoli sauce and finished with micro basil.	
SAND CRAB LASAGNE	\$30.00
Sweet sand crab meat layered with creamy white sauce, abalone and Napoli sauce, parmesan cheese and served with a Panzanella salad.	
SEAFOOD MARINARA (GFO)	\$25.00
Green lip mussels, calamari, baby octopus, white fish, king prawns and scallops tossed together with Napoli sauce and penne pasta.	
KING PRAWN & CHILLI LINGUINE	\$28.00
King tiger prawns pan fried in garlic, chilli, red onion, tossed with fresh basil and finished with prawn oil.	
EGGPLANT PARMESAN (V) (GFO)	\$20.00
Marinated eggplant layered with fresh Napoli sauce, basil and parmesan, served with a Panzanella salad.	



(GF) Gluten Friendly (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan

Non-member price shown. Base level members receive a 10% discount.