

# ITALIAN

## SHARE PLATES

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

## SALADS

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

## PIZZAS

All pizza bases are prepared fresh in house daily.

<b>MARGHERITA (V)</b>	<b>\$18.00</b>
Buffalo mozzarella, fresh tomato and fresh basil on a Napoli base.	
<b>HAWAIIAN</b>	<b>\$18.00</b>
Freshly shaved leg ham, pineapple and mozzarella cheese on a Napoli base.	
<b>SUPREME</b>	<b>\$25.00</b>
Red onion, red peppers, black olives, pepperoni, sausage and shredded mozzarella on a Napoli base.	
<b>BBQ MEAT LOVERS</b>	<b>\$25.00</b>
Crispy bacon, shaved leg ham, pepperoni and spicy sausage on a BBQ base with a mozzarella cheese blend.	
<b>CHICKEN, BACON &amp; MUSHROOM</b>	<b>\$25.00</b>
Shredded chicken, crispy bacon, red onion, sliced button mushrooms on a BBQ base with shredded mozzarella, finished with an aioli swirl.	
<b>REEF &amp; BEEF</b>	<b>\$28.00</b>
Grilled prawns, eye fillet steak, red onion, red peppers, spinach on a Napoli base and finished with a hollandaise swirl.	
<b>VEGETARIAN (V)</b>	<b>\$20.00</b>
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.	
<b>PEPPERONI</b>	<b>\$25.00</b>
Spicy pepperoni on a Napoli base with a mozzarella and parmesan cheese blend.	

## VEGAN PIZZAS

<b>'MEATBALL' (VG)</b>	<b>\$25.00</b>
Plant-based 'meatballs', red onion on a Napoli base topped with shredded vegan mozzarella.	
<b>BBQ 'CHICKEN' &amp; MUSHROOM (VG)</b>	<b>\$25.00</b>
Plant-based shredded 'chicken', sliced mushrooms, red onion and shredded vegan mozzarella on a smokey BBQ base.	
<b>MARGHERITA (VG)</b>	<b>\$20.00</b>
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.

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



 Spicy (DF) Dairy Free (GF) Gluten Friendly (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan  
Non-member price shown. Base level members receive a 10% discount.