

\$15 LUNCH

SEAFOOD

½ DOZEN OYSTERS NATURAL
served with lemon & cocktail sauce

CALAMARI FRITTI
with pea tendrils & parmesan pangrattato

GARLIC PRAWNS
with cherry tomatoes, extra virgin olive oil,
garlic, parsley & chilli

GRILLED OCTOPUS & ROAST POTATOES
with cherry tomatoes, green olives
& balsamic reduction

FISH & CHIPS
beer battered flathead served with chips

SALADS

GARDEN SALAD
mixed leaf salad with grilled chicken, tomato,
cucumber & red wine vinaigrette

GREEK SALAD
with grilled chicken, marinated feta cheese,
toasted ciabatta, heirloom tomatoes, Spanish
onions, cucumber, basil & black olives

CAESAR SALAD
with Cos lettuce, bacon, parmesan chesse, egg,
croutons & Caesar dressing & grilled chicken

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CHICKEN PARMIGIANA
pan fried chicken with eggplant, Napoletana
sauce, mozzarella & parmesan cheese

VEAL PIZZAIOLA
pan fried veal with olives, capers,
Napoletana sauce, garlic & fresh basil

SCHNITZEL

CHICKEN BREAST
lightly crumbed served with chips
& your choice of sauce

VEAL
lightly crumbed served with chips
& your choice of sauce

sauces - mushroom, pepper & dienne

PASTA

SPAGHETTI BOLOGNESE
made with beef mince with
our traditional recipe

HOMEMADE GNOCCHI AL POMODORO
Napolitano sauce & fresh basil

LINGUINE BOSCAIOLA
sautéed bacon, mushroom in
white wine & cream sauce

MUSHROOM RISOTTO
with sautéed mixed mushroom, garlic, thyme
& parmesan cooked in porcini stock

PIZZA

MARGHERITA
with San Marzano tomatoes, mozzarella,
basil & extra virgin olive oil

TROPICALE
with ham, pineapple & mozzarella

MEATLOVERS
with pepperoni, salami, cabanossi, ham,
bbq sauce & mozzarella

VEGETARIAN
with San Marzano tomatoes, mozzarella,
grilled zucchini, eggplant, capsicums & parmesan

Not in conjunction with
Kids Eat Free Thursday