



## Breads

<b>GARLIC</b> herb bread	9
<b>BRUSCHETTA</b> buffalo mozzarella with tomato salsa	13
<b>CHARGRILLED BREAD</b> rosemary infused olive oil with balsamic & chilli oil	9

GF AVAILABLE

## Antipasti

<b>ANTIPASTO</b> assortment of cured meats and cheese with marinated olives and fresh bread	26
<b>ZUCCHINI FLOWERS</b> stuffed with a ricotta lemon zest and basil, served with capsicum coulis	18
<b>ARANCINI</b> flavour of the day	16
<b>PATE</b> chicken liver pate with grilled bread	14
<b>RISONI E POLPETTE</b> veal and pork meatball with napolitana sauce, risoni, parmesan and basil served with grilled bread	19
<b>ZUPPA</b> flavor of the day	14

GF AVAILABLE

## Pasta / Risotto

<b>GNOCCHI GORGONZOLA</b> home made gnocchi in a gorgonzola cream sauce with spinach and toasted pinenuts	26
<b>GNOCCHI BOLOGNESE</b> home made gnocchi in a house made bolognese sauce	26
<b>AGNOLOTTI</b> home made confit duck stuffed agnolotti with burnt butter and sage sauce	30
<b>LINGUINI</b> home made linguini, fresh local seafood and a tarragon, chilli and garlic butter sauce	32
<b>LINGUINI CARBONARA</b> home made linguini, garlic, pancetta, parmesan, onion and egg	26
<b>LINGUINI VERDURA</b> home made linguini, mixed seasonal vegetable with a dash of red sauce and parmesan	26
<b>RISOTTO</b> parsnip and smoked cheddar with herbed mascarpone and parsnip crisp	26
<b>RISOTTO SALSICCE</b> italian pork and fennel sausage, with oil garlic chilli, broccolini and shaved parmesan	26

GF AVAILABLE

## Seafood

<b>CALAMARI</b> baby calamari with chips, salad and dill mayo	26
<b>BEER BATTERED FISH</b> catch of the day served with chips, salad and dill mayo	28
<b>OCEAN TROUT</b> crispy skin ocean trout with tarragon cocktail potatoes and capers (GF)	34

## Meat

<b>CHICKEN SALTIMBOCCA</b> chicken breast wrapped in prosciutto with a white wine sage sauce , mash and broccolini	28
<b>LAMB SHOULDER</b> slow cooked and pressed served with polenta cake pea puree and jus	30
<b>FLANK STEAK</b> served with roasted jerusalem artichoke, artichoke puree and jus	34

## Salads

<b>STELLA SALAD</b> marinated and grilled lamb rump with pearl couscous, salsa, rocket and fetta with lemon dressing	28
<b>GARDEN SALAD</b> mixed lettuce with tomato, spanish onion, cucumber and lemon dressing	16
<b>WITLOF</b> , pear, celery, walnut, Adelaide blue cheese with lemon dressing	18

## Sides

<b>SEASONAL VEG</b> with almond butter (GF)	12
<b>CHIPS</b> with mayonnaise	9



## Pizza

<b>MARGHERITA</b> napolitana sauce, mozzarella, tomato, buffalo, basil and olive oil	22
<b>GRILLED VEGETABLE</b> napolitana sauce, mozzarella, zucchini, eggplant, olives, tomato, bocconcini, basil	24
<b>SALAME</b> napolitana sauce, mozzarella, salami, bocconcini, and basil	24
<b>MUSHROOM</b> napolitana sauce, mozzarella, mushroom, bocconcini, prosciutto, basil and balsamic glaze	24
<b>GARLIC PRAWN</b> napolitana sauce, mozzarella, garlics prawns, bocconcini, pancetta, basil, chili	24
<b>CARNE PIZZA</b> napolitana sauce, mozzarella, salame, beef mince, pancetta, bocconcini, basil	24
<b>QUATRO FROMAGGIO</b> napolitana sauce, mozzarella, gorgonzola, taleggio, bocconcini, basil	24

## Kids

<b>LINGUINI</b> bolognese	10
<b>FISH</b> and chips	10
<b>CALAMARI</b> and chips	10
<b>HOUSE MADE NUGGETS</b> and chips	10
<b>HAM AND CHEESE</b> pizza	10

