

Tapas...

Beer Battered Chips (V) Beer Battered Chips with Aioli or Tomato Sauce	10
Warm Marinaded Mixed Olives (V) Warmed with fresh Rosemary and Thyme. Lemon Rind, and Olive Oil	12
Italian Anchovies w Smoked Trout Pate on Turkish Bread (V) Rustic Sicilian Anchovies served w our special Smoked Trout Pate	14
Marinaded Eggplant (V) * Grilled & marinaded eggplant, w fresh basil, Persian fetta & flat bread	14
Home-made Hummus w Pita Bread (V) Lisa's special Italian Hummus recipe	14
Popcorn Chicken Herb-crusted chicken breast bite-size pieces served with garlic aioli	16
Caponata w Toasted Rustic Bread (V) Creamy eggplant caponata with onions, tomato, currants, and olives	16
Arancini of the Week Ask our staff about this week's arancini, served on rotation: Barramundi, Mushroom, Pumpkin, or Bacon & Cheese.	16
Garlic Prawns* (GF) Pan fried, served w lemon & aioli	16
Crispy Fried Calamari Fresh Calamari coated w our secret crispy coating, served w Sriracha Kewpie Mayo	18
Italian Charcuterie (Cold Cuts) Board (GF) Freshly sliced San Giovanni Prosciutto, Felino Salami, & Pancetta served w Toasted Rustic Bread	20

Pizzas...

Prosciutto Prosciutto, Provolone Cheese, Bocconcini, Cheese, Italian Herbs, Rocket	16
Mexicana Hot Salami, Tomato Sugo, Bocconcini, Provolone Cheese, Peppers, Italian Herbs	16
Pumpkin & Pine Nut Roast Pumpkin, Pine Nuts, Red Onion, Provolone Cheese Fetta, Garlic Oil & Rocket	16
Pork & Fennel Sausage Pork & Fennel Sausage, Caramelised Onion, Provolone Cheese, Parmesan Cheese, Sage,	18
Smoked Salmon Smoked Salmon, Capers, Red Onion, Dill	18
Vegetarian Marinaded Eggplant, Roasted Capsicum, Roasted Pumpkin, Fresh Herbs	18

Something bigger...

Antipasto Share Board - A selection of 3 gourmet cheeses, 3 cured meats & a selection of accompaniments, fruits, nuts, & crackers	35
Oven Baked Brie (GF, V) - Brie, oven baked & served with honey, crushed walnuts & fresh rosemary	20

Something sweet...

Ice Cream Sundae - Ice Cream, Nougat, Crushed Nuts, Chocolate, Wafers, and Fairy Floss	16
Affogato (GF, V) - Espresso Coffee, Frangelico Liqueur, Vanilla Ice cream.	20

* Gluten Free options available on request. Variations &/or additions to items incur the following additional charges: Gluten Free bread & pizza bases \$4, Salmon \$5, Prawns \$6, Prosciutto \$3, Salami \$2, Anchovy \$3

Allergies: Whilst every effort will be made to cater for dietary requirements, we cannot guarantee foods to be free of allergens that may cause anaphylaxis or other allergic reactions. Our kitchen prepares foods with ingredients that contain Seafoods, Nuts and Gluten. Customers with food allergies must be aware of this risk. Please notify our staff of any allergies or dietary needs when ordering.