

BREAD

Crusty Garlic Bread 4 pieces	9.9
Cheesy Garlic Bread 4 pieces	13.9
Schiacciata (VGO) Herbed pizza bread	12.9
Schiacciata Pomodoro (VO) Herbed pizza bread topped with marinated tomatoes, fresh basil and danish feta	19.9
Schiacciata Prosciutto Herbed pizza bread topped with olive tapenade, fior di latte, prosciutto and rocket	22.9
Bruschetta Pomodoro (VO) Tomato, feta and olive oil	15.9
Bruschetta Smoked Salmon Smoked salmon, smashed avocado and rocket	22.9

ENTRÉE

Natural Oysters (GFO) Trio / Half dozen / Dozen	13.0 / 24.0 / 42.0
Kilpatrick Oyster (GF) Trio / Half dozen / Dozen	15.0 / 28.0 / 48.0
Antipasto (Serves 2) (GFO) A selection of cured meats, mixed vegetables and a variety of cheeses	39.9
Prosciutto & Warm Mixed Marinated Olives Served with continental bread	21.9
Arancini (4 Per Serve) (VO) Served with Napoletane sauce (please ask our staff for arancini flavours)	22.9
Ham & Cheese Croquettes Crisp, golden croquettes filled with a velvety blend of smoked ham, cheese, and creamy potato paired with a saffron-infused aioli	22.9
Calamari Platter Lemon peppered calamari fried and served with chips and lemon aioli	42.0
Salsicce Chargrilled Italian pork and fennel sausage with a hint of chilli, in a peperonata sauce	24.9
Rosemary Patate (GFO, VO) Tossed with rosemary, garlic and sea salt	13.9
Fries Bowl of fries, served with tomato sauce Add aioli +2.0	11.9
Verdura (GFO, VO) Seasonal veg with garlic, olive oil and sea salt	17.9
Insalata Salad of Your Choice (GFO, VO)	13.9



PASTA

Taglierini Granchio Blue swimmer crab meat, garlic, chilli, onion, white wine and rose sauce	36.9
Risotto / Spaghetti Marinara Fresh seafood cooked in garlic, chilli, onion and white wine, with a touch of Napoletana sauce (or available in bianco)	36.9
Spaghetti Zingarella Tiger prawns with garlic, chilli, broccoli and roasted capsicum in a honey and cream sauce	36.9
Gnocchi Salsicce Potato dumplings tossed in garlic, chilli, onion, olives, roasted capsicum and spicy Italian sausage, in a Napoletana sauce with parmesan	36.9
Gnocchi Ragu Potato gnocchi coated in a rich, slow-braised ragu of tender beef cheeks, simmered for hours in a red wine reduction with aromatic herbs, garlic and San Marzano tomatoes. Finished with a touch of Parmigiano-Reggiano and a hint of chilli	34.9
Penne La Vita Chicken, onion, mushroom, baby spinach, bacon, rose sauce and parmesan	32.9
Tortellini (Beef) Alla Panna Leg ham, mushroom, garlic, onion, cream and parmesan	32.9
Ravioli Spinach & Ricotta (VO) Served with Napoletana sauce	32.9
Spaghetti Bolognese Traditional house made slow-cooked beef and tomato ragu, finished with parmesan	32.9
Gluten Free / Vegan Penne Pasta	+4.0
RISOTTO	
Risotto Pollo Funghi (GFO) Chicken, mushroom, baby spinach, porcini and a touch of cream	32.9
Vegan Risotto Primavera Creamy Arborio rice gently cooked with seasonal vegetables and our house-made Napoletana sauce. Finished with extra virgin olive oil and fresh herbs - a vibrant, plant-based take on a classic.	32.9

SEAFOOD

Calamari Lemon pepper seasoned and fried, served with chips, salad and lemon aioli	36.9
Fish & Chips (GFO) Battered, crumbed or grilled (GFO) with chips, salad and lemon aioli	32.9
Barramundi (GFO) Northern Territory crispy skin fillet, served with a fennel, radicchio and rocket salad, rosemary patate, and romesco sauce	39.9
Small Seafood Platter Kilpatrick oysters (6), lemon pepper prawns (3) and calamari (3)	48.9
Large Seafood Platter Kilpatrick oysters (12), lemon pepper prawns (6) and calamari (6)	90.0

MEAT & POULTRY

Pollo Florentine (GFO) Chargrilled chicken breast topped with Napoletana sauce, baby spinach and provolone cheese served with mash and broccolini	32.9
Pollo Parmigiana House made chicken schnitzel, topped with Napoletana sauce, leg ham and mozzarella cheese served with chips and salad	32.9
Salsicce (GFO) Chargrilled Italian pork & fennel sausages with a hint of chilli, served with peperonata sauce, green beans and rosemary patate	34.9
Veal Cotoletta Crumbed veal lightly fried and topped with provolone cheese, served with rosemary patate, sauteed spinach and mushroom sauce	34.9
Steak Refer to specials board	32.9
Lamb Cutlets (GFO) Chargrilled to your liking, served with caponata, rosemary patate and red wine jus	32.9



GFO - Gluten free option available
VO - Vegetarian option available
VGO - Vegan option available

Please advise our staff of any food allergies or dietary requirements.

SALAD

Caesar Cos lettuce, house made aioli, anchovy, parmesan, croutons and bacon, topped with a poached egg	22.9
La Vita (VO) Mixed green leaves, onion, tomato, cucumber, olives, feta and balsamic vinegar	21.9
Rocket (VO) Rocket, pear, walnut and parmesan with balsamic vinaigrette	26.9
Radicchio (VGO) Radicchio, rocket, fennel and orange segments with a balsamic vinaigrette	21.9
Winter Caprese Creamy burrata nestled among slow-roasted confit tomatoes, ribbons of prosciutto, fresh basil, and wild rocket. Served with chargrilled sourdough and finished with a drizzle of extra virgin olive oil and balsamic glaze.	22.9
Salad Extras	
Calamari (3) 9.5	Chicken Tenders (4) (GFO) 8.5
Prawns (4) 12.5	Smoked Salmon (GFO) 12.5

KIDS MENU

Crumbed Fish & Chips	13.9
Calamari & Chips	13.9
Penne Alla Panna	13.9
Spaghetti Bolognese	13.9
Schnitzel & Chips	13.9
Nuggets & Chips	13.9

FOCACCIA

*Only Available for Lunch			
Chicken	Avocado, mozzarella, lettuce and mayo	18.9	
Ham	Mozzarella & tomato	16.9	
Schnitzel	Chicken schnitzel, tomato, lettuce, mayo and mozzarella	18.9	
Bacon	Tomato, lettuce, mayo and mozzarella	18.9	
Sopressa Salami	Olive tapenade, provolone cheese, roast capsicum and rocket	18.9	
Add Small Fries		+6.0	

DAILY SPECIALS - REFER TO BOARD



KITCHEN HOURS

Tuesday to Thursday

11:30am - 3:00pm & 5:00pm - 8:30pm

(Open for Coffee & Cake All Day)

Friday to Sunday

11:30am - 8:30pm

WE DO NOT CLOSE AT 8:30PM

PIZZERIA HOURS

Tuesday to Sunday

5:00pm - 9:00pm

