



lunch

good food, good friends, good times

FROM
12PM-3PM

START ME UP

Garlic Cheese Pizza	\$20
Bruschetta Pizza	\$24
Garlic Bread	\$10
Arancini (4pc) Assorted Mushroom, Black Truffle Aioli	\$22
Calamari S&P Flour, Aioli	\$24
Popcorn Prawns & Bugmeat Tempura Batter, Spice Mix, Spicy Aioli	\$25
Burrata Caprese , Creamy Italian Cheese, Tomato Mix, Basil, Balsamic EVO.	\$25

LUNCH CLASSICS

Maldini's Fish & Chips Prosecco Batter, House Salad & Chips, Tartare	\$25
Marinated Chicken Skewers Flat Bread, House Salad, Chips, Tzatziki	\$25
Chicken Parmy Ham, Nap Sauce, Melted Cheese, Chips & Salad	\$25
Pumpkin Salad (GF)(DF) Zucchini Fritter, Baked Butternut, Beetroot, Pinenuts, Avocado, Lemon Dressing (Add Chicken \$5 or add Prawn +\$7)	\$22
Porchetta Salad Roast Pork Belly Rocket, Tomato, Cucumber, Mint, Fennel, Thai Dressing	\$28
Nice One Salad (GF) Grilled Salmon, Sauteed Green Veg, Walnuts, Pinenuts, Tomato, Egg, Potato, Lemon Dressing	\$28
Prawn Salad (GF) Grilled Prawns, Quiona, Halloumi, Fennel, Green Leaves, Pomegranate Molasses	\$28
Acai Bowl Seasonal Fruit, Granola (Add Peanut Butter/Nutella/Biscoff/Pistachio +\$2)	\$16

FEED ME MORE

Grilled Barramundi (GF) Lemon-Pea Purée, Quinoa, Halloumi, Citrus & Fennel Salad (GF)	\$38
Chicken Saltimbocca (GF) Prosciutto, Sage, Roast Potatoes, Vegetables	\$34
Beef Cheeks (GF) Sweet Potato Puree, Seasonal Vegetables, Jus	\$39
250g Black Angus Scotch Fillet (GF) Summer Potato Salad, Seasonal Vegetables Red Wine Jus (GF)	\$48
Lamb Cutlets (GF) Marinated & Grilled, Creamy Mash, Seasonal Vegetables, Jus	\$45
Pork Ribs - Half Rack Slow Cooked with a Home Made BBQ Sauce, Seasoned Chips, Vegetables	\$45

Seafood Hot Pot Mussels, Prawns, Balmain Bug, Fish, Rich Red Sauce, House Bread	\$48
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BURGERS

served w/ Beer Battered Fries

Angus Beef American Cheese, Bacon, Pickles, Onion, Lettuce, Tomato, Aioli, Milk Bun	\$25
Lucky Clucker Fried Chicken, Lettuce, Tomato, Onion, Pickle, Peri-Peri Mayo, Milk Bun	\$25
Steak Sanga Scotch Fillet, Onion, Lettuce, Tomato, Melted Cheese, BBQ, Aioli on Turkish	\$28

sides

Rocket Salad (GF) Pear, Shaved Parmesan, Walnuts, Balsamic	\$16
House Salad (GF)(DF) Mixed Leaf, Tomato, Cucumber, Onion, Olives	\$15
Seasonal Vegetables (DF)(GF) Garlic, Olive Oil	\$13
Truffle Fries Parmesan, Truffle Aioli	\$13
Fries Sea Salt	\$9

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS | 15% SURCHARGE ON PUBLIC HOLIDAYS

PIZZAS

GF Bases & Vegan Cheese Available

Margherita	\$23
Mozzarella, Fresh Basil (Burrata \$6)	
Napoletana	\$25
Anchovies, Olives, Garlic, Oregano	
Diavola	\$25
Hot Pepperoni, Onion, Capsicum, Chilli	
Caprese	\$25
Fresh Tomato, Bocconcini, Basil (Burrata \$6)	
Italiano	\$25
Chicken, Mushroom, Capsicum, Onion, Oregano	
Supreme	\$26
Ham, Cabanossi, Mushroom, Capsicum, Onion, Olives	
Vegetarian	\$25
Mushroom, Capsicum, Onion, Pineapple, Olives, Cherry Tomatoes	
Hawaiian	\$25
Ham, Pineapple	
Meat Lovers	\$26
BBQ Sauce, Pepperoni, Ham, Bacon, Cabanossi	
Verona	\$26
Pesto Chicken, Sundried Tomato, Red Onion, Pineapple	
Pepperoni	\$25
Double Pepperoni	
BBQ Chicken	\$27
Mushroom, Capsicum, Caramelized Onion	
Milano	\$27
Ham, Pepperoni, Onion, Capsicum, Bocconcini, Oregano	
Tuscan	\$28
Pork Belly, Chorizo, Caramelized Onion, Smokey BBQ, Rocket, Aioli	
Portofino	\$29
King Prawns, Chilli, Garlic, Cherry Tomato, Oregano	
Prosciutto	\$28
White Base, Prosciutto, Fresh Tomato, Rocket, Parmesan (Burrata \$6)	
San Marino	\$29
White Base, Salami, Prawns, Capsicum, Olives, Chilli, Garlic, Pesto	

PASTA & RISOTTO

GF Penne Available

Gnocchi Sorrentina	\$31
Hand Made Potato Gnocchi, Bocconcini, Basil, Napoletana (Burrata +\$6)	
Fettucine Boscaiola	\$28
Mushrooms, Bacon, Shallots, Cream	
Fettucini Ragu	\$32
Shredded Beef Cheeks, Peas, Parmesan, Red Wine Jus	
Linguine Al Olio	\$36
Prawn, Calamari, Lemon, Rocket, Cherry Tomato, Pangratatto	
Rigatoni Pollo Pesto	\$28
Chicken, Sundried Tomato, Pesto, Broccolini (Burrata +\$6)	
Linguine Marinara	\$39
Selection of Seafood, Garlic, Parsley, Napoletana Sauce	
Linguine Meatballs	\$28
Pork & Veal Meatballs, Long Pasta, Napoletana, Parmesan	
Ricotta Ravioli	\$33
Hand Made Pasta, Filled with Ricotta Cheese, Flamed Vodka & Pink Sauce (Add Burrata \$6)	
Risotto Gamberi (GF)	\$35
Prawn, Cherry Tomato, Calamari, Nap Sauce	

DESSERT

Dessert Platter - Serves 3-4 People	\$48
(Chefs Selections from our Dessert menu)	
Mango Passion Panacotta (GF)	\$16
Tropical Compote	
Sticky Date (GF)	\$18
Butterscotch Sauce, White Choc Caramel Gelato	
Baked Ricotta Cheesecake	\$16
Cinnamon Sugar, Strawberry Coulis, Vanilla Mascarpone	
Nutella Tiramisu	\$18
Mascarpone, Espresso, Nutella Crème	
Affogato (GF)	\$15
Vanilla Gelato, Espresso, Frangelico or Nocello	
Nutella Pizza	\$20
Seasonal Fruit, Vanilla Gelato	
Gelato Trio (GFR)	\$15
Daily Special	
Cannoli	\$6 each
Pistachio / Chocolate / Biscoff	

1% APPLIED TO CREDIT CARD PAYMENTS | SORRY, NO SPLIT BILLS | \$2PP CAKE CHARGE