

# lunch

FROM  
12PM-3PM

*good food, good friends, good times*

## START ME UP

<b>Garlic Cheese Pizza</b>	\$20
<b>Bruschetta Pizza</b>	\$24
<b>Garlic Loaf</b> Sourdough Cob, House Made Garlic Herb Butter	\$14
<b>Arancini</b> (4pc) Assorted Mushroom, Panko Crumb, Truffle Aioli	\$22
<b>Calamari</b> Hand Crumbed Salt & Pepper Mix, Lemon Aioli	\$24

## LUNCH CLASSICS

<b>Maldini's Fish &amp; Chips</b> Beer Battered Flat Head, Fetta Quinoa Salad, Chips, Aioli	\$26
<b>Mixed Souvlaki Plate</b> Chicken & Pork Skewers, Flat Bread, Fetta Quinoa Salad, Euro Chips, Garlic Sauce	\$29
<b>Chicken Parmesan Schnitzel</b> Lemon and Herb Crumbed Chicken, Creamy Rocket & Avocado, Parmesan Snow, Beer Battered Chips	\$26
<b>Pumpkin &amp; Halloumi Salad</b> Zucchini & Corn Fritter, Baked Butternut Pumpkin, Halloumi, Beetroot Hummus, Pinenuts, Lemon Dressing (Add Chicken \$5 or add Prawn +\$7)	\$24
<b>Lamb Salad (GF)</b> Slow Cooked Lamb Shoulder, Crumbled Feta, Rocket, Pomegranate Molasses, Caramelized Onion, Crunchy Sweet Potato	\$27

## ALL DAY BREKKIE

<b>Omelette</b> Bacon, Cherry Tomato, Spinach, Mozzarella, Sourdough	\$23
<b>Smashed Avocado</b> 2 Poached Eggs, Beetroot Hummus, Tomato, Rocket, Fetta, Mint	\$23
<b>Eggs Benedict</b> 2 poached Eggs, Choice of Bacon or Salmon, w/ Creamy Hollandaise sauce	\$24
<b>Kinder Pancakes</b> Fluffy Pancakes, White Choc Hazelnut Mascarpone, Berry Compote, Chocolate Drizzle, Biscuit Crumb (Add Bacon +6)	\$20
<b>Acai Bowl</b> Seasonal Fruit, Granola (Add Peanut Butter/Nutella/Biscoff/Pistachio +\$2)	\$16

## FEED ME MORE

<b>Grilled Barramundi (GF)</b> Lime & Coconut Curry, Charred Greens & Potato, Roasted Almonds	\$39
<b>Chicken Rotolo (GF)</b> Prosciutto, Sage Butter, Golden Polenta Chips, Seasonal Vegetables, Vodka Rose Sauce	\$36
<b>Beef Cheeks (GF)</b> Slow Cooked in a rich Red Sauce, Sweet Potato Puree, Seasonal Vegetables, Red Wine Veal Jus (GF)	\$39
<b>250g Black Angus Scotch Fillet (GF)</b> Creamy Mash, Seasonal Greens, Garlic Butter, Jus (Chimmi Churri +\$4)	\$48
<b>Lamb Cutlets (GF)</b> Marinated & Grilled, Dukkha Crust, Creamy Mash, Seasonal Vegetables, Red Wine Veal Jus (GF)	\$48
<b>Pork Ribs - Half Rack</b> Slow Cooked with a Home Made BBQ Sauce, Seasoned Chips, Vegetables	\$45
<b>Seafood Hot Pot</b> Mussels, Prawns, Balmain Bug, Fish, Rich Red Sauce, House Bread	\$48

## BURGERS

*served w/ Beer Battered Fries*

<b>Angus Beef</b> American Cheese, Bacon, Pickles, Onion, Lettuce, Tomato, Aioli, Milk Bun	\$25
<b>Italian Deli Pocket</b> Stone Cooked Pizza Pocket, Basil Pesto, Prosciutto, Sopressa Salami, Fresh Tomato, Rocket, Burrata	\$25
<b>Steak Sanga</b> Grilled Scotch Fillet, Red Onion, Lettuce, Tomato, Melted Cheese, Chimi Churri & Aioli on Turkish	\$29

## sides

<b>Rocket Salad (GF)</b> Pear, Shaved Parmesan, Balsamic	\$16
<b>House Salad (GF)(DF)</b> Mixed Leaf, Tomato, Cucumber, Onion, Olives,	\$15
<b>Seasonal Greens (DF)(GF)</b> Garlic, Olive Oil, Lemon, Almond Flakes	\$14
<b>Polenta Chips</b> Truffle, Parmesan	\$13
<b>Fries</b> Sea Salt	\$9

## PIZZAS

GF Bases & Vegan Cheese Available

<b>Margherita</b>	\$24
Mozzarella, Fresh Basil (Burrata \$9)	
<b>Napoletana</b>	\$26
Anchovies, Olives, Garlic, Oregano	
<b>Diavola</b>	\$26
Hot Pepperoni, Onion, Capsicum, Chilli	
<b>Soprano</b>	\$28
Sopressa Salami, Sundried Tomato, Bocconcini, Hot Honey	
<b>Italiano</b>	\$26
Chicken, Mushroom, Capsicum, Onion, Oregano	
<b>Supreme</b>	\$27
Ham, Cabanossi, Mushroom, Capsicum, Onion, Olives	
<b>Vegetarian</b>	\$26
Mushroom, Capsicum, Onion, Pineapple, Olives, Cherry Tomatoes	
<b>Hawaiian</b>	\$26
Ham, Pineapple	
<b>Meat Lovers</b>	\$27
BBQ Sauce, Pepperoni, Ham, Bacon, Cabanossi	
<b>Verona</b>	\$27
Pesto Chicken, Sundried Tomato, Red Onion, Pineapple	
<b>Pepperoni</b>	\$26
Double Pepperoni	
<b>BBQ Chicken</b>	\$28
Mushroom, Capsicum, Caramelized Onion	
<b>Milano</b>	\$28
Ham, Pepperoni, Onion, Capsicum, Bocconcini, Oregano	
<b>Amalfi</b>	\$28
Slow Cooked Lamb, Rosemary Potato, Red Onion, Rocket, Garlic Sauce	
<b>Tuscan</b>	\$29
Pork Belly, Italian Sausage, Caramelized Onion, Smokey BBQ, Rocket, Aioli	
<b>Portofino</b>	\$30
King Prawns, Chilli, Garlic, Cherry Tomato, Oregano	
<b>Prosciutto</b>	\$29
White Base, Prosciutto, Fresh Tomato, Rocket, Parmesan (Burrata \$9)	
<b>San Marino</b>	\$30
White Base, Salami, Prawns, Capsicum, Olives, Chilli, Garlic, Pesto	

## PASTA & RISOTTO

GF Penne Available

<b>Gnocchi Sorrentina</b>	\$31
Hand Made Potato Gnocchi, Bocconcini, Basil, Napoletana (Burrata +\$9)	
<b>Fettucine Boscaiola</b>	\$29
Mushrooms, Bacon, Shallots, Cream	
<b>Fettucini Ragu</b>	\$32
Shredded Beef Cheeks, Peas, Parmesan, Red Wine Jus	
<b>Linguine Al Olio</b>	\$36
Prawn, Calamari, Lemon, Rocket, Cherry Tomato, Pangratatto	
<b>Rigatoni Pollo Pesto</b>	\$29
Chicken, Sundried Tomato, Pesto, Broccolini (Burrata +\$9)	
<b>Linguine Marinara</b>	\$39
Selection of Seafood, Garlic, Parsley, Napoletana Sauce	
<b>Linguine Meatballs</b>	\$29
Pork & Veal Meatballs, Long Pasta, Napoletana, Parmesan	
<b>Burrata Ravioli</b>	\$33
Hand Made Pasta, Filled with Creamy Cheese, Flamed Vodka & Pink Sauce (Add Burrata \$9)	
<b>Risotto Gamberi (GF)</b>	\$35
Prawn, Bacon, Cherry Tomato, Calamari, Light Pink Sauce	

## DESSERT

<b>Dessert Platter - Serves 3-4 People</b>	\$48
(Chefs Selections from our Dessert menu)	
<b>Vanilla Crème Brulee</b>	\$18
Fresh Berries, Almond Biscotti (GFR)	
<b>Sticky Date (GF)</b>	\$18
Warm Butterscotch Sauce, Choc Chip Gelato	
<b>Chocolate Fondant</b>	\$19
Rich Chocolate Lava Cake, Mini Chocolate Cannoli, Berry Compote, Vanilla Mascarpone	
<b>Kinder Bueno Tiramisu</b>	\$18
Mascarpone, Espresso, White Hazelnut Crème	
<b>Affogato (GF)</b>	\$15
Vanilla Gelato, Espresso, Frangelico or Nocello	
<b>Nutella Pizza</b>	\$20
Seasonal Fruit, Vanilla Gelato	
<b>Cannoli</b>	\$6 each
Pistachio / Chocolate	