lunch

FROM
12PM-3PM

good food, good friends, good times

START ME UP

Garlic Cheese Pizza $22

Bruschetta Pizza $25

Garlic Loaf Sourdough Cob, House Made Garlic Herb Butter $15

Arancini (4pc) Assorted Mushroom, Panko Crumb, Truffle Aioli $22

Calamari Hand Crumbed, Salt & Pepper Mix, Lemon, Aioli $25

LUNCH CLASSICS

Maldini's Fish & Chips $26
Beer Battered Flat Head, Fetta Quinoa Salad, Chips, Aioli

Mixed Souvlaki Plate $29
Chicken & Pork Skewers, Flat Bread, Fetta Quinoa Salad, Euro Chips, Garlic Sauce

Chicken Parmesan Schnitzel $26
Lemon and Herb Crumbed Chicken, Creamy Rocket & Avocado Salad, Parmesan Snow, Beer Battered Chips

Pumpkin & Halloumi Salad (GF) $25
Zucchini & Corn Fritter, Baked Butternut Pumpkin, Grilled Halloumi, Beetroot Hummus, Pinenuts, Lemon Dressing
(Add Chicken $5 or add Prawn Skewer +$10)

Lamb Salad (GF) $28
Slow Cooked Lamb Shoulder, Crumbled Feta, Rocket, Pomegranate Molasses, Caramelized Onion, Labneh, Crunchy Sweet Potato

ALL DAY BREKKIE

Omelette $24
Bacon, Cherry Tomato, Spinach, Mozzarella, Sourdough

Smashed Avocado $24
2 Poached Eggs, Beetroot Hummus, Tomato, Rocket, Fetta, Mint

Eggs Benedict $25
2 poached Eggs, Choice of Bacon or Salmon, w/ Creamy Hollandaise sauce on Toasted Sourdough

Kinder Pancakes $22
Fluffy Pancakes, White Choc Hazelnut Drizzle, Berry Compote, Maple Syrup, Biscuit Crumb, Vanilla Gelato (Add Bacon +6)

Acai Bowl $16
Seasonal Fruit, Granola
(AddPeanutButter/Nutella/Biscoff/Pistachio +$2)

FEED ME MORE

Grilled Barramundi (GF) $40
Lime & Coconut Curry, Charred Greens & Potato, Roasted Almonds (Add Prawn Skewer +10)

Chicken Saltimbocca (GF) $36
Prosciutto, Sage Butter, Summer Potato & Vegetable Salad, Lemon Butter Sauce

Beef Cheeks (GF) $40
Slow Cooked in a rich Red Sauce, Sweet Potato Puree, Seasonal Vegetables, Red Wine Veal Jus (GF)

250g Black Angus Scotch Fillet (GF) $49
Creamy Mash, Seasonal Greens, Red Wine Jus (Chimmi Churri +$4) (Add Prawn Skewer +$10)

Lamb Cutlets (GF) $49
Marinated & Grilled, Dukkha Crust, Creamy Mash, Seasonal Vegetables, Red Wine Veal Jus (GF)

BURGERS & BREAD

served w/ Beer Battered Fries

Double Smash Cheese Burger $25
Angus Beef Mince, American Cheese, Lettuce, Tomato, Onion, Burger Sauce, Milk Bun

OG Deli Pocket $25
Fresh Stone Baked Bread, Ham, Salami, Bruschetta, Rocket, Pesto, Stracciatella

Lamb Deli Pocket $25
Fresh Stone Baked Bread,Slow Cooked Lamb, Crushed Potato, Garlic Sauce, Rocket

sides

Rocket Salad (GF)Pear, Shaved Parmesan, Balsamic $16

House Salad (GF)(DF) Mixed Leaf, Tomato, Cucumber, Onion, Olives, $15

Seasonal Greens (DF)(GF) Garlic, Olive Oil, Lemon, Almond Flakes $14

Fries Sea Salt $9

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS| ALL SEAFOOD FROM INTERNATIONAL ORIGIN

PIZZAS

GF Bases & Vegan Cheese Available

Margherita $25
Mozzarella,Fresh Basil (Burrata +$10)

Napoletana $27
Anchovies,Olives, Garlic, Oregano

Diavola $27
Hot Pepperoni, Onion, Capsicum, Chilli

Soprano $30
Sopressa Salami, Sundried Tomato, Bocconcini, Hot Honey (Burrata +$10

Italiano $28
Chicken,Mushroom, Capsicum, Onion, Oregano

Supreme $28
Ham, Cabanossi, Mushroom, Capsicum, Onion, Olives

Vegetarian $27
Mushroom,Capsicum, Onion, Pineapple, Olives, Cherry Tomatoes

Hawaiian $27
Ham, Pineapple

Meat Lovers $28
BBQ Sauce,Pepperoni, Ham, Bacon, Cabanossi

Verona $28
Pesto Chicken, Sundried Tomato, Red Onion, Pineapple

Pepperoni $27
Double Pepperoni

BBQ Chicken $29
Mushroom,Capsicum, Caramelized Onion

Milano $30
Ham,Pepperoni, Onion, Capsicum, Bocconcini, Oregano (Burrata +$10

Amalfi $29
Slow Cooked Lamb, Rosemary Potato, Red Onion, Rocket, Garlic Sauce

Tuscan $30
Pork Belly, Chorizo, Caramelized Onion, Smokey BBQ, Rocket, Aioli

Portofino $31
King Prawns, Chilli, Garlic, Cherry Tomato, Oregano

Prosciutto $30
White Base, Prosciutto, Fresh Tomato, Rocket, Parmesan (Burrata $10)

Roman $30
White Garlic Base, Italian Sausage, Potato, Red Onion, Rosemary

PASTA & RISOTTO

GF Penne Available

Gnocchi Sorrentina $32
Hand Made Potato Gnocchi, Bocconcini, Basil, Napoletana (Burrata +$10)

Fettucine Boscaiola $30
Mushrooms, Bacon, Shallots, Cream

Fettucini Ragu $33
Shredded Beef Cheeks, Peas, Parmesan, Red Wine Jus

Linguine Al Olio $38
Prawn, Calamari, Lemon, Rocket, Cherry Tomato, Pangratatto

Farfalle Pollo Pesto $30
Chicken, Sundried Tomato, Pesto, Broccolini (Burrata +$10)

Linguine Marinara $39
Selection of Seafood, Garlic, Parsley, Napoletana Sauce

Linguine Meatballs $30
Pork & Veal Meatballs, Long Pasta, Napoletana, Parmesan

Burrata Ravioli $33
Hand Made Pasta, Filled with Creamy Cheese, Burnt Butter, Sage, Pinenuts (Burrata +$10)

Risotto Chicken Funghi (GF) $32
Bacon, Chicken, Mushroom, Shallots, Light Pink Sauce (Burrata +$10)

DESSERT

Dessert Platter - Serves 3-4 People $48
(Chefs Selections from our Dessert menu)

Vanilla Crème Brulee (GFR) $18
Fresh Berries, Almond Biscotti

Sticky Date (GF) $18
Warm Butterscotch Sauce, Vanilla Gelato

Trio of Gelato $16
Weekly Selection of Gelato
Served in a Waffle Basket

Kinder Bueno Tiramisu $18
Mascarpone, Espresso, White Hazelnut Crème

Affogato (GF) $15
Vanilla Gelato, Espresso, Frangelico or Nocello

Nutella Pizza $20
Seasonal Fruit, Vanilla Gelato

Cannoli $6 each
Pistachio / Chocolate

GF = GLUTEN FREE / GFR – GLUTEN FREE ON REQUEST / 15% PUBLIC HOLIDAY SURCHARGE | $3PP CAKE CHARGE