



brushetta	3 pc	6pc
garlic EVO, parsley basil pesto (v)	\$5.5	\$10.0
tomato and basil (v) 🍷	\$7.5	\$15.0
prosciutto ,cannellini bean puree EVO	\$7.9	\$15.5
herbed ricotta , slow roasted tomato (v) 🍷	\$7.8	\$15.5
chilli prawns , avocado	\$7.9	\$15.5
peppered goats cheese, roast capsicum 🍷	\$7.8	\$15.5
mixed crostini , chefs selection 4 pieces of brushetta		\$11.5

contorni - salads

roasted pears		\$10.5
pecorino, rocket and hazelnut vinaigrette (v) (gf)		
roma tomato		\$12.0
soft mozzarella,, basil tossed in balsamic vinegar, EVO (v) (gf)		
caesar		\$13.5
cos lettuce, bacon, egg, shaved parmesan, garlic croutons with a anchovy vinaigrette		
caramel pecan		\$10.5
rocket leaves, semi dried tomato, red onion in a honey olive oil dressing (v) (gf)		
greek		\$14.5
bulgarian fetta, cucumber, tomato, black olive, red onion in a lemon oregano dressing		

bambini - kids

ask your waiter

Surcharge 2% will be charged for all Credit Card bill payments

3 COURSE TASTING MENU \$39.0 per person

WEDNESDAY & THURSDAY | 🍷 |

Brushetta | Entree & Main Course or Main Pasta

Brushetta | Main Course or Main Pasta & Dessert

(Not valid with any other offer or promotional discount)



primi piatti - entree

antipasti				\$18.0
cured meats, imported cheese, charred vegetables	(v - notify)			
seafood trio for 2				\$35.0
sydney rock oyster grilled scallop roasted king prawn (gf)				
tempura zucchini flower				\$18.0 \$25.0
filled with pumpkin, hazelnut in a pepper pecorino sauce (v)				
pan fried calamari				\$18.5 \$26.5
sweet garlic and chilli, rocket leaves, roasted capsicum, Sardinian cous cous				
prosciutto involtini				\$19.5
herb ricotta, rocket and Tuscan eggplant salad				
sydney rock oysters			6 - \$18.0 12 - \$27.0	
In-house medley from our chef ask our waiter (gf)				
stuffed king prawns			3 - \$19.0 5 - \$28.5	
roast tomato, pancetta, tallegio cheese, lemon oil, spinach puree (gf)				
grilled scallops			4 - \$19.0 7 - \$28.5	
cannellini bean puree, pine nut currant tomato salsa (gf)				

All You Can Eat - min 2 adults

Tuesday & Sunday evenings

\$30 adults | \$15 child 6-14 (full pay adult) |

Menu

herb ricotta, slow roast tomato brushetta

Sicilian beef ribs & rocket, parmesan salad

Slice of pizza

- Pollo of chicken, mushroom, slow roast tomato

- Supreme of mushroom, ham, onion, capsicum, salami, olive

Pasta selection

Shell pasta stuffed spinach, ricotta in a napolitana sauce

Chicken risotto with a wild mushroom basil cream

Penne Bolognese- classic meat & basil sauce







HALAL & VEGETARIAN REQUIREMENTS CAN BE PREPARED

(not valid with any other promotion or discounted meal deal)



pasta e risotto

All of our pasta is hand made in house | Gluten free pasta is available on request |

penne bolognese Grissini classic 27 ingredient sauce (gf) 	\$21.0
stuffed spinach shell filled with spinach, ricotta cheese, warm tomato basil salsetta (v) 	\$22.0
tagliolini prawn garlic infused prawn, snapper, caper, chilli, tomato, basil and olive oil sauce (g)	\$24.5
penne chicken EVO zucchini, cherry tomato, oregano, lemon zest, rocket (gf) 	\$23.0
tortellini bosciaola smoked bacon, forest mushroom, white wine cream sauce 	\$22.0
duck ravioli sweet onion, sage in a smoked pancetta, spinach butter sauce	\$24.0
pumpkin ravioli hazelnut, oregano with braised leeks in a burnt butter zucchini sauce (v) 	\$22.0
chicken risotto wild mushroom basil cream 	\$21.0
lamb risotto braised lamb in red wine, shelled pea, basil tomato sauce	\$23.0

Some meals may contain traces of nuts and dairy, while all care is take in the preparation of our meals.
Patrons should advise the staff/kitchen of any allergies or dietary restrictions at time of ordering.
We do not take any responsibility. The items with: (v) Vegetarian (gf) Gluten Free

LOBSTER & STEAK NIGHT ON FRIDAY

1/2 Lobster Tail & 300g Angus Sirloin \$40

Full Lobster Tail & 300g Angus Sirloin \$50

With your choice of Lemon & Dill | Mornay | Capsicum Olive Oil

LIVE MUSIC from 7pm

(not valid with any other promotion or discounted meal deal)

i.e Entertainment Card or Where to Enjoy



p i z z a

All our pizzas have a thin style base, are made with homemade Napoli sauce and finest quality mozzarella cheese. There is no half/half option available, all pizza are 30cm diameter.

Gluten Free base available – advise your waiter when ordering

brushetta style pizza

6 slices per pizza

pomodori (v)	Garlic cheese pizza, topped with tomato and basil olive oil salsa	\$15.0
ricotta pomodori	Garlic cheese pizza, herbed ricotta cheese, roasted tomato, rocket leaves	\$16.5
olivetti	Garlic cheese pizza drizzled with extra virgin olive oil, chilli infused olives	\$15.5
basilica pesto (v)	Garlic, basil, pine nut, parmesan cheese pizza, basil leaves	\$14.0
garlic aioli (v)	Garlic cheese pizza drizzled with extra virgin olive oil	\$14.0

gourmet style pizza

6 slices per pizza

formaggio	Gorgonzola latte, parmesan, goat cheese, bocconcini, tallegio	\$22.0
gamberoni	King prawn marinated in garlic, eggplant, tomato basil salsa, goat cheese	\$24.5
hawaiian	Prager ham thinly sliced, sweet pineapple, shallot	\$19.0
godfather	Prosciutto, rocket leaves, roast capsicum, jalapeno, and bocconcini	\$22.5
supreme	Tomato, hot salami, shredded ham, onion, capsicum, olive, mushroom	\$21.5
prawn	Prawn, semi dried tomato, chilli, shallot	\$21.5
calabrese	Anchovies, black olive, caper, chilli, tomato basil salsa	\$19.5
pollo aioli	Marinated chicken, basil, semi dried tomato, caper, mushroom, garlic aioli	\$22.5
marinara	Succulent hand selected marinated seafood, topped with tomato basil salsa	\$24.5
rosemary potato	Thin slices of potato, rosemary, sea salt, extra virgin olive oil	\$19.0
bombay bliss	Braised beef curry pieces, spinach leaves, yoghurt riata, and cashew nut	\$22.0
meat lovers	Pork sausage, lamb ragu, pepperoni salami, smoked ham, fiery pepper aioli	\$23.5
mauritian crab	Spicy crab meat, baby prawn, jalapeno, red onion, avocado, Mauritian spice	\$23.5

advise your waiter for toppings

extra topping	\$1.5	extra 2 toppings	\$3.0
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secondi piatti - mains

duck confit pine nut , currant sauce, roast pumpkin, pearl barley, crispy pancetta (gf)		\$28.5
chicken parmigana eggplant, ham, soft mozzarella in a napolitaine		\$27.5
veal saltimbocca sage white wine cream sauce, grilled asparagus spears, anchovy fritter		\$28.5
herbed salmon fillet Sicilian stewed caponnata, broccoli piccante		\$28.5
slow braised lamb slow cooked red wine, pea pecorino rosti, wilted lemon spinach (gf)		\$28.5
chicken involtini filled with roast pumpkin, artichoke cream, fried zucchini flower		\$27.5
veal scallopini funghi pan fried with sautéed buttered forest mushrooms, garlic cream sauce		\$27.0
braised beef ribs cassoulet of white beans and sausage in a rich tomato sauce, garlic aioli, crostini (gf)		\$28.0
grilled lobster tail caper, lemon, parsley, roast capsicum, cherry tomato with roasted desiree potatoes (gf)		\$48.0
prime angus sirloin 300g salsa of sweet onion salmoriglio, pomme puree, peppercorn sauce (gf)		\$31.5
seafood frito misto platter for 2 cold prawns Sydney rock oysters smoked salmon grilled prawn salmon fillet calamari scallop		\$95.0
optional with grilled Lobster tail		¹ / ₂ \$ 20 Full \$35
<small>We would like to advise our patrons if you desire for Medium Well & Well Done Steak there will be a wait of 30 minutes due to the thickness and resting the enzymes in the meat</small>		
wild mushroom ragout brandy peppercorn sauce		\$5.5
roasted new chat potatoes rosemary olive oil, sea salt		\$5.5
sautéed green vegetables		\$5.5



í nostri dolci - desserts

duo gelato		\$12.0
in-house gelato or sorbet with crostoli, fresh fruit		
white chocolate tartlet		\$12.0
hand pick seasonal berries, nougatine		
vanilla semi freddo		\$12.0
panna cotta infused with caramel, campari poached pear		
rosewater macaroon		\$11.0
infused champagne, lime curd, frosted berries (gf)		
tira misu		\$12.0
classic marsala soaked savoiardi, duo chocolate jelly		
coconut brulee		\$11.5
spiced pineapple, almond biscotti (gf)		
ricotta cheesecake		\$12.0
macerated berries, strawberry jelly shot		
ciambella (italian donut)		\$11.5
crème patisserie, roast banana, caramel sauce		
chocolate tasting plate for one		\$19.5
white chocolate tartlet chocolate gelato hazelnut, chocolate kisses		
tasting plate for two		\$28.5
rosewater macaroon ricotta cheesecake semifreddo vanilla		
imported Italian cheese		\$29.0
fresh fruit, olives, wood fired bread for two		



cafe e te *all served in-house biscotti*

giancarlo arabica blend

espresso short macchiato \$3.2

cappuccino flat white mocha \$3.8

café latte long macchiato long black

byron bay organic loose leaf tea \$3.6

ginger zing (lemon grass & ginger)

energy (green tea, blackcurrants, strawberries, rosehips, elderberries)

english breakfast

peppermint

digest (chamomile, lemon balm and fennel)

taboo hot chocolate with marschmellow \$3.6

spiced chai tea or vanilla chai tea \$3.6

liquor cafe

affogato \$8.5

served with vanilla gelato

frangelico affogato \$12.5

served with vanilla gelato

irish coffee \$12.5

blend of Irish whisky, long black, whipped cream

jamaican coffee \$12.5

Kahlua liquor, long black served in a tall glass

italian coffee \$11.0

Frangelico liquor, long black served in a tall glass

