

Starters

Freshly Shucked Oysters (gf)	3 each
natural	
kilpatrick	
ginger, chilli, rice wine, coriander	
Tasting Plate arancini, sticky pork, sausage, cheese, pickles, olives, garlic flat bread	28

Tapas

Garlic Bread (4 pieces) (v)	8
Pizza Bianca Bread rosemary, sea salt (v)	10
Bruschetta tomatoes, red onions, olives, feta, balsamic (v)	12
Chorizo grilled haloumi, olives, ciabatta	14
Pork Finger Ribs sticky bbq sauce, sweet corn salsa	12
Polenta Crumbed Calamari fennel citrus aioli, lemon (gfo)	12
Chicken Pate pear chutney, Turkish bread	12
Arancini three cheese, rich tomato basil sauce (v)	12

Pasta & Rice

Prawn Linguini dried tomatoes, roast capsicum, chilli, basil, rocket, parmesan	30
Spaghetti chicken, pancetta, mushrooms, cream, pecorino	26
Risotto lemon scented, roast vegetables, basil, parmesan (v)(gf)	28
Spanish Paella squid, mussels, chicken, prawns, fish, chorizo, saffron (gf)(vo)	30

Pizzeria

Margarita fresh tomato, bocconcini, basil (v)	22
Tropicana shaved ham, pineapple	22
Di Carne prosciutto, shaved ham, calabrese sausage	24
Funghi mushrooms, chorizo, brie	24
Barbecue Beef spring onions, capsicum, sesame	24
Vegetarian roasted pumpkin, mushrooms, sundried tomato, olives, basil pesto (v)	24

* *Gluten Free pizza base extra \$4*

Main Course	
Beef Fillet (gf)	40
potato pave, swiss brown mushroom, greens, jus	
Surf & Turf (gf)	40
beef sirloin, grilled prawns, hand cut chips, jus	
Pork Belly (gf)	38
roasted vegetables, mash, jus, warm apple salsa	
Chicken Breast (gf)	34
prosciutto wrapped, warm Tuscan salad, sage herb butter	
Lamb Shank (gf)	32
slow roasted, potato mash, greens, caponata, jus	
Grilled Snapper (gf)	38
roasted potato salad, cherry tomato, spinach fennel, rouille	
Fish and Chips	30
lightly battered barramundi, salad, tartare	
Seafood Plate for One	40
natural oysters, grilled prawns, peppered soft shell crab, battered fish, grilled salmon, salt & pepper calamari, salad, tartare	
Chicken Caesar Salad	24
cos lettuce, bacon, egg, croutons, parmesan	
Sides	
Fries, aioli (v)	8
Homemade Wedges, sweet chilli sauce & sour cream (v)	9
Sautéed Greens (v)(gf)	8
Greek Salad (v)(gf)	10
Mash Potato (v)(gf)	8
Kids Menu u/12	12
Chicken Nuggets & Chips	
Spaghetti Bolognese	
Fish & Chips, salad	
Spaghetti Napolitana (v)	

(gf) gluten free (v) vegetarian (gfo) gluten free option (vo) vegetarian option

Dessert Menu

Tiramisu ala Portofino	12
pistachio biscotti	
Sticky Date Pudding	10
warm with toffee sauce and vanilla ice cream	
Chocolate Mud Cake	10
warm with ice cream or cold with cream	
Baileys Cheesecake	10
fresh whipped cream	
Apple Pie	10
warm with vanilla ice cream	
Lemon Meringue	10
tangy lemon curd with meringue and cream	
Flourless Orange Cake (gf)	10
fresh whipped cream	
Crème Brulee (gfo)	14
cantucci biscuit	
Biscuits	3.5
Florentine	White Choc & Macadamia
Triple Choc Fudge	Smartie Cookie
Melting moment	Gluten Free Triple Choc
Liqueur Coffee	12
topped with fresh cream	
Irish (Irish Whiskey)	French (Brandy)
Mexican (Kahlua)	Roman (Galliano)
Jamaican (Tia Maria)	Portofino (Grand Marnier)
Dessert Wine 90ml	
Xanadu Cane Cut Semillon Sauvignon Blanc '10 Margaret River	9
Fortifieds 45ml	
Yalumba Museum Reserve Tawny Port	8
Penfolds Grandfather Port	15

Sparkling Wine

		GLS 150ml	BTL 750ml
Bay of Stones Sparkling Brut	SA	7.5	30
Jacobs Creek Reserve Sparkling	SA	8.5	34
Azahara Sparkling Moscato	SA	8	32
Dal Zotto Prosecco NV	VIC	9	36

White Wine

Bay of Stones Sauvignon Blanc	SA	7.5	30
Tainui Sauvignon Blanc	NZ	8	32
Pitchfork Chardonnay	WA	8.5	34
Willow Bridge Estate Chenin Blanc	WA	8.5	34
Forester Estate Semillon/Sauv/Blanc	WA	9	36
Norfolk Rise Pinot Grigio	SA	8.5	34
Jim Barry Lavender Hill Riesling	SA	9	36

Red Wine

Bay of Stones Shiraz	SA	7.5	30
Stoneleigh Wild Valley Pinot Noir	NZ	9	36
Chestnut Grove Merlot	WA	8.5	34
Bleasedale Cabernet Sauvignon	SA	8.5	34
I Am George Shiraz	SA		36
Bodegas Zinio Tempranillo	Spain		34
Torres Rose De Casta	Spain	8	32

Tap Beer/Cider

	SML	LGE
Peroni Nastro Azzurro	6	11
Fat Yak Pale Ale	5.5	10
Great Northern Super Crisp Lager	4.3	8
Somersby Apple Cider	5	9.5

Bottled Beer

Carlton Draught, Carlton Dry, Pure Blonde	8
Peroni Leggera	8.5
Asahi, Corona, Stella Artois, Budweiser	9
Matso's Ginger Beer	10

Somersby Cider

Cloudy Apple, Pear	8.5
Blackcurrant, Watermelon	10

Spirits 30ml

Jim Beam Bourbon	9
Absolut Vodka	
Beefeater Gin	
Ballantine's Scotch Whisky	
Havana Club White Rum	
Jack Daniels	9.5

Cocktails

Bloody Mary vodka, tomato Juice, worcestershire sauce, tabasco	12
Mojito havana club rum, mint, lime	15
Espresso Martini freshly made espresso, vodka, kahlua	15
Cosmopolitan vodka, chambord, cranberry Juice, lime	15
Dark & Stormy untold spiced rum, ginger beer, fresh lime	15

Cold Drinks

Pepsi, Pepsi Max, Solo, Lemonade, Citrus Blend,	4
Lemon Lime Bitters, Tonic, Soda, Dry Ginger Ale	
Iced tea, lemon, peach	5
Bundaberg Ginger Beer	5
Juice, apple, orange, pineapple, tomato	4
Sparkling Water 300ml	3
Sparkling & Still Water 750ml	5

Coffee & Tea

Flat white, Cappuccino, Latte, Long Black	4
Espresso, Short Macchiato	3.6
Chai Latte	4.2
Vienna, Mocha, Hot Chocolate	5
Baby cino	2
Tea for one	4.5
Milkshakes, blended with ice cream	6
Iced coffee / Iced chocolate, with fresh cream	6

Fully licensed venue, sorry no BYO

Prices are GST inclusive