

restaurantbarpizzeria



cucina **105**
food & beverage

We cannot guarantee the absence of nut, chili and garlic traces in our food. If you have a food allergy, intolerance or sensitivity to any foods, please speak to your waiter about ingredients in our dishes before you order your meal.

A surcharge of 10% applies on Public Holidays. Fully licensed. BYO - wine only \$3.50 surcharge

wines

sparkling & champagne

			btl	gls
n/v	btw prosecco	king valley vic	42.0	
n/v	cipriani bellini	veneto	60.0	15.0
n/v	moet et chandon	france	140.0	

white

2020	brave souls riesling	eden valley sa	48.0	
2022	zilzie btw moscato	murray darling vic	34.0	8.0
2022	momo sauvignon blanc -organic and biodynamic	marlborough nz	46.0	11.5
2022	leeuwin estate siblings sauvignon blanc	margaret river wa	48.0	
2022	de iuliis verdelho	hunter valley nsw	44.0	
2022	zilzie btw pinot grigio	murray darling vic	34.0	8.0
2021	maressa pinot gris	mornington peninsula vic	48.0	12.0
2021	mr. riggs cold chalk chardonnay	adelaide hills sa	50.0	12.5
2021	coldstream hills chardonnay	yarra valley vic	75.0	
2021	pierro chardonnay	margaret river wa	185.0	

	red	btl	gls
2022	zilzie selection 23 rosé murray darling vic	34.0	8.0
2020	thousand candles gathering fields pinot noir yarra valley vic	58.0	14.0
2021	bream creek pinot noir tasmania	85.0	
2020	pegasus bay pinot noir north canterbury nz	145.0	
2022	brown brothers cienna milawa vic	38.0	
2019	chiara condello sangiovese "piccolo" emiglia-romagna italy	88.0	
2019	burchino chianti classico tuscany italy	60.0	
2019	fire gully cabernet merlot margaret river wa	58.0	14.0
2020	sons of eden kennedy grenache shiraz mourvedre barossa sa	48.0	
2021	coriole songbird cabernet sauvignon mclaren vale sa	47.0	11.0
2020	parker terra rossa cabernet sauvignon coonawarra sa	65.0	
2019	pierro ltcf cabernet blend margaret river wa	85.0	
2019	westend 3 bridges durif riverina nsw	65.0	
2022	zilzie btw shiraz murray darling vic	34.0	8.0
2020	de iuliis shiraz hunter valley nsw	46.0	11.0
2021	barr-eden dreams of gold shiraz barossa sa	60.0	
2006	wolf blass platinum shiraz barossa sa	300.0	

cocktail menu

20.9

tequila sunrise - tequila filled with orange juice and a dash of grenadine

dirty martini - vodka or gin, dry vermouth, green olives...or fancy a lemon twist instead

flirtini - vodka, passionfruit pulp, pineapple juice, apple juice, grenadine, prosecco

french martini - vodka, chambord, pineapple juice, cranberry juice, fresh lime

espresso martini - vodka, kahlua, espresso, creme de cacao

hawaiian punch - blue curacao, malibu, lemon juice, pineapple juice, topped with soda

mojito - white rum, brown sugar, fresh lime, fresh mint, topped with soda

strawberry daiquiri - strawberry liqueur, white rum, fresh strawberries, sugar syrup, lime juice, pineapple juice, fresh mint

strawberry lychee - vodka, strawberry liqueur, lime cordial, sugar syrup, lychee liqueur, fresh lemon, fresh lime, fresh strawberry

midori splice - midori, malibu, pineapple juice, cream

negroni - gin, cinzano rosso, campari

24.9

long island iced tea - vodka, tequila, cointreau, white rum, gin, fresh lime, topped with coke

24.9

ciders

14.0

by rekorderlig:

strawberry

passionfruit

beers

hahn lite aus

9.0

tooheys extra dry aus

10.0

heineken hol

10.0

peroni ita

10.0

corona mex

10.0

pure blonde aus

10.0

spirits

johnny walker red, jim beam, jack daniels, southern comfort, vodka,
bacardi, bombay sapphire gin, bundaberg rum, tequila, chivas regal,
wild turkey, makers mark, canadian club

12.0

johnny walker black

14.0

johnny walker green

20.0

johnny walker blue

28.0

add mixers \$2

liqueurs

midori, frangelico, malibu, kahlua, baileys, tia maria,
sambucca white & black, oyo, campari
drambuie, cointreau, grand marnier, limoncello, grappa,
averna, cynar
montenegro

12.0

add mixers \$2

ports & cognac

penfold club

10.0

galway pipe

12.0

grand father

20.0

hennessy vs, courvoisier vs

15.0

remy martin vsop

20.0

courvoisier xo

30.0

soft drinks

coke, coke zero, lift, sprite, fanta 330ml glass bottle.

6.5

jugs: coke, coke zero, lift, lemonade

12.0

s. pellegrino chinotto, aranciata rossa

lemon lime bitters

6.0

mineral water

sparkling/still

750 ml

7.0

juices

orange, pineapple, apple

6.0

jugs: orange, pineapple, apple

14.0

starters

pane/breads

mini ciabatta rolls

bread with olive oil & balsamic

1.5

garlic/herb

italian homemade bread with the choice of garlic butter or herb butter

8

bruschetta

*homemade bread with diced roma tomatoes, shaved parmesan and fresh basil
optional anchoives \$3 extra*

9

pizzette/pizza crust

rosemary and garlic (no cheese)

12

garlic and mozzarella

15

garlic, mozzarella, olives and chili

16

antipasti

fried olives

10

tuna carpaccio

22

thinly sliced sashimi grade tuna with a touch of soy, chili and herb oil

gamberoni

13 ea

u6 prawns with garlic butter

calamari fritti

20

shallow fried calamari with sea salt served with a lime zest aioli and lemon wedges

buffalo mozzarella

22

buffalo mozzarella on a bed of pistachio and pesto sauce with roasted cherry tomatoes, seasalt and basil

zucchini flowers

20

mozzarella, parmigiano, spinach (3)

scallops

20

scallops pan fried served with julienne vegetables, vermicelli noodles and a touch of garlic soy butter

meat boards

13 ea

100g choice of:

- Proseccutto
- Triple smoked ham
- salami

salads (extra \$4 for chicken)

rucola

15.9

rocket, pear and shaved parmesan topped with walnuts

insalata mista

12.9

mixed leaf, onion, tomato, carrots, cucumber with balsamic vinegar

pasta homemade pastas

gnocchi al granchio

blue swimmer crab, tossed in white wine, zucchini and chili finished in a pink sauce

34

rigatoni al ragu di manzi e agnello

slow cooked braised beef and lamb in a sugo sauce

27

ravioli del giorno

please ask your waiter

28

spaghetti allo scoglio

seafood, cherry tomatoes in oil, garlic and chilli

36

spaghetti con aragosta e gamberi

lobster, prawns and chili in a rich sugo sauce

46

fettuccine alla boscaiola

sauteed mushrooms and chicken slow cooked in a creamy mushroom sauce

27

risotto al funghi

risotto with wild mushrooms and black truffle oil

26

pizzas

margherita

sugo, italian fior di latte & basil

20

calabrese

sugo, italian fior di latte, hot salami, onions and olives

24

cucina105

sugo, buffalo mozzarella, prosciutto crudo, rucola, parmesan flakes and extra virgin olive oil

30

capriciosa

sugo, italian fior di latte, triple smoked ham, mushrooms, artichokes and olives

25

marinara

sugo, italian fior di latte, calamari, prawns and mussels

30

vegetariana

sugo, italian fior di latte, mushrooms, braised capsicum, grilled eggplant and grilled zucchini

25

angelo

sugo, italian fior di latte, salami, triple smoked ham, mushroom, onion, capsicum and olives

27

chicken supreme

sugo, italian fior di latte, chicken, capsicum, onions and mushroom

27

garlic prawns

sugo, italian fior di latte, garlic prawns, cherry tomatoes, rocket

30

meatlovers

sugo, italian fior di latte, italian sausage, salami, triple smoked ham, bacon

27

mains – seafood

fish of the day

please ask your waiter

mp

seafood platter for 2

1/2 wa lobster mornay, FOD, 4 natural oysters, 4 kilpatrick oysters, 4 scallops, calamari fritti, 4 fresh prawns, 4 bbq king prawns, mussels in napoletana sauce, chips and mix leaf salad

190

mains – grill

vitello al funghi

thinly sliced veal served with a creamy mushroom sauce, served with creamy mash potato and seasonal vegetables

34

pollo alla kiev

crispy skin chicken breast stuffed with spinach, mozzarella and sundried tomatoes served with a creamy puttanesca sauce, creamy mash potato and seasonal vegetables

34

filetto di manzo

240g fairlight eye fillet with creamy mash potato and seasonal vegetables

44

costine di maiale

ottway sweet natural pork ribs, served with homemade bbq sauce and steak chips

50

costata di manzo

350g rangers valley rib eye with creamy mash potato and seasonal vegetables

52

extras

no. 1 scampi **15** each
U6 prawns **13** each
mash potato **10**
chips **8**
garlic spinach **8**

sauces 6

peppercorn
mushroom
diane
herb oil or garlic butter
red wine

\$65 set menu

\$65 set menu available any time minimum 2 ppl, whole table has to get menu

entree (choice of 1):

buffalo mozzarellae

buffalo mozzarella on a bed of pistachio and pesto sauce with roasted cherry tomatoes, seasalt and basil

zucchini flowers

mozzarella, parmigiano, spinach (3)

scallops

western australia scallops pan fried served with julienne vegetables, vermicelli noodles and a touch of garlic soy butter

mains (choice of 1):

fish of the day

costata di manzo

350g rangers valley rib eye with creamy mash potato and seasonal vegetables

risotto al funghi

risotto with wild mushrooms and black truffle oil topped

dessert (choice of 1):

tiramisu

lava cake

sticky date pudding

function set menus minimum 10 people

event menu 1 • \$45 per person

starter (to share):

salumi board

pasta platters (to share):

rigatoni al ragu di manzo e agnello

spaghetti pesto

fettuccine alla boscaiola

pizza platters (to share):

please refer to our selection of pizzas
(seafood will incur an additional charge)

event menu 3 • \$65 per person

starter (to share):

salumi board

garlic mozzarella pizza

pasta platters (to share):

rigatoni al ragu di manzo e agnello

spaghetti pesto

fettuccine alla boscaiola

main (alternative):

spatchcock

fish of day

dessert (alternative):

optional \$10 extra per person

optional add on event menu:

rocket and pear salad	5
italian salad	5
calamari platters	6
mix pizza	10
salumi boards	10
fresh pasta platters	12
sydney rock oysters	2pp 8
wa scampi 1pc	15
bbq king prawns 1pc	10
zucchini flowers	6
fresh bread	1.5

Drink package 1

\$15 pp (4 hours):

- unlimited soft drink
(coke, coke no sugar, lemonade)
- still and sparkling water
- tea and coffee
- additional \$4 per hour per person

Drink package 2

\$28 pp (4 hours)

- house red and white wine
- local beers
- unlimited soft drink
(coke, coke no sugar, lemonade)
- additional \$6 per hour per person

Drink package 3

\$38 pp (4 hours)

- unlimited soft drink
(coke, coke no sugar, lemonade)
- house red and white wine
- premium beers
- still and sparkling water
- tea and coffee
- additional \$8 per hour per person

event menu 2

\$55 per person

starter (to share)

salumi board

garlic mozzarella pizza

pasta platter (to share):

rigatoni al ragu di manzo e agnello

spaghetti pesto

fettuccine alla boscaiola

main (alternative):

vitello al funghi

pollo alla kiev

dessert (alternative)

optional extra \$10 per person

event menu 4

\$80 per person

starter: salumi board

entrée (alternative):

zucchini flowers

scallops vermicelli & julianne vegetables

Buffalo Mozzarella

main (alternative):

fish of the day

costata di manzo

risotto al funghi

dessert (alternative):

tiramisu

sticky date pudding

lava cake