

APPETIZERS

Lemon Pepper Calamari \$12 (GF)

Crispy Fried Calamari, Lemon-Dressed Rocket, Mayo & Lemon Wedge

Bruschetta \$12 (Veg)

Toasted Sourdough, Basil-Infused Tomato & Onion, Feta, Balsamic Glaze

Bowl of Chips \$7 (Veg)

House Chips Served with Tomato Sauce

Grilled halloumi \$12 (Veg)

Served with Pickled Onion and Olives, Finished with Balsamic Glaze

Duo Dips \$10 (Veg)

House-made Olive, Capsicum and Hummus Dips Serve with Grilled Turkish Bread

HOUSE MADE PASTA

Spaghetti Chilli Prawn \$26

House made Spaghetti Served with Prawns Infused with Herbs, Chilli, Cherry Tomato, Cooked in Napoli Sauce, Finished with Pecorin

Pappardelle Trisimo \$26

Prawn Cooked With Semidried Tomato, Bacon, Chilli, Garlic and Herbs Infused in Rose Sauce.

Gnocchi Napolitana \$24 (Veg)

House-made Gnocchi Infused with Basil, Sugo Sauce Baked with Fior Di Latte and Parmesan, Finished with Pecorino

Rigatoni Florentine \$25

Bacon, Sun-dried Tomatoes, Spinach, Parmesan, Mozzarella, Basil & Rose Sauce and Pine nuts

Rigatoni Mushroom \$25

Forest Mix Mushrooms, Cheese, Onion, Garlic and Herbs in a Cream Cheese Sauce Topped with Parmesan

Spaghetti Bolognese \$25

Traditional House-made Bolognese Served with Parmesan and Grilled Bread

Gnocchi Milanese \$26

House-made Bolognese, Italian Cheese and Cream Baked with Gnocchi

Spaghetti Carbonara \$25

Pan-fried Bacon, Garlic, Cream, Egg Yolk, Herbs and Parmesan

VEGAN-VE, VEGETARIAN-VEG,
GLUTEN FREE-GF

RISSOTTO

Chicken Mushroom Rissotto \$26

Grilled Chicken Breast with Mushrooms, Roasted Cashews, Herbs and Cream Sauce

Spanish Risotto \$26

King Prawn, Spanish Chorizo, Sun-dried Tomato, Spinach, Chilli, Herbs and Rose Sauce

HEALTHY CHOICE

Calamari Salad \$21

Rocket, Tomato, Onion, Cucumber, Almond Flake Infused in Honey Lemon Dressing, Topped with Grilled Calamari, Balsamic Glaze

Moroccan Chicken Salad \$21

Pearl Cous, Brown Rice, Black Rice, Tomato, Onion, Herbs, Honey Lemon Dressing topped with Moroccan Chicken

Falafel Salad \$21 (Veg)

Mix Leaves, Tomato, Onion, Fried Pita Bread, Cucumber Infused with Green Goddess Topped with Falafel and Glaze

Halloumi Salad \$21 (Veg)

Rocket, Tomato, Onion, Wild Rice and Brown Rice, Honey Lemon Dressing, Half Avocado and Topped with Grilled Halloumi