

## STARTERS

<b>GARLIC</b> or <b>HERB BAGUETTE</b>	8
<b>BRUSCHETTA</b> w/ roma tomato salsa, soft fetta, balsamic reduction	12
<b>HOUSE MARINATED OLIVES</b> w/ fennel seed, rosemary, chilli, oil (g.f, v)	10
<b>DUCK RICE PAPER ROLLS</b> w/vermicelli noodles, herbs & sprouts, Nuoc cham (g.f)	16
<b>TEMPURA KING PRAWNS</b> wakame salad, sesame & black vinegar dressing , garlic aioli (g.f)	26
<b>CHARCUTERIE PLATE</b> selection of cured meats, prosciutto, chorizo, soppressa , house pickle & grilled ciabatta	20
<b>SZECHUAN PEPPER &amp; SALT CALAMARI</b> pickled asian slaw, rice wine vinaigrette (g.f)	24
<b>KOREAN FRIED CHICKEN WINGS</b> tossed in sweet sticky chilli sauce, toasted peanuts and shallots (g.f)	16

## BURGERS

<b>BEEF BURGER</b> hand pressed beef pattie, American cheddar, bacon, Spanish onion rings, house pickles, tomato, beetroot relish, mixed leaves, aioli, seasoned fries	24
<b>SOUTHERN FRIED CHICKEN BURGER</b> slaw, bacon, sriracha mayo, seasoned fries	24

## MAINS

<b>MARKET FISH</b> pan fried, fregola with cherry tomatoes, parsley & lemon, local olive salsa	MP
<b>CHICKEN SUPREME</b> oven roasted, new season ratatouille, pesto, roma tomatoes, soft fetta (g.f)	36
<b>PORCHETTA</b> pork belly rolled w/ Italian herbs & fennel, charred pear, baby carrots, seasonal greens, roast garlic mash, red wine jus (g.f)	38
<b>COWRA LAMB BACKSTRAP CHARGRILLED</b> , sautéed prosciutto & broad beans, potato gratin, mint & balsamic syrup (g.f)	44
<b>SEAFOOD BOUILLABAISSE</b> market fish, king prawns, scallops, mussels & calamari, poached in saffron broth, garlic rouille, sourdough croutons	46
<b>LINGUINE SAUTÉED CHICKEN</b> bacon, mushrooms, garlic & cream	25
<b>LINGUINE SAUTÉED CHORIZO &amp; PRAWNS</b> rocket ,garlic, chilli & evoo	28
<b>BEEF RANDANG</b> slow cooked curry of wagyu shin, steamed jasmine rice, fried shallots (g.f)	28
<b>CHICKEN &amp; CASHEW NUT STIR FRY</b> wok seared vegetables, hokkien noodles, lemon grass soy sauce	32
<b>SALAD OF SMOKED CHICKEN</b> grilled pear, crisp prosciutto, shaved parmesan, mixed leaves & toasted macadamia, sweet citrus dressing (g.f)	28

## FROM THE GRILL

OUR STEAKS ARE BASTED ON THE GRILL IN OUR HOUSE MIX OF FRESH HERBS & OLIVE OIL W/A TOUCH OF GARLIC

<b>500G RIB-EYE</b> 28 day dry aged Cowra beef w/ thick cut chips	48
<b>300G HEREFORD SIRLOIN</b> grass fed Victoria, potato gratin	42
<b>ADD CHILLI</b> or <b>GARLIC AUSTRALIAN KING PRAWNS</b>	14

g.f = gluten free v = vegetarian MP = market price

## SIDES

ROCKET PEAR & PARMESAN SALAD with lemon vinaigrette	10
WOK SEARED SEASONAL VEGETABLES	12
THICK CUT CHIPS	8

## SAUCES

CHILLI SAMBAL, CHIMICHURRI, MUSHROOM SAUCE, RED WINE JUS, DIANE SAUCE, PEPPER SAUCE (all g.f)	3
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## DESSERTS

CHEESE PLATE selection of Australian cheeses, quince paste, grapes & lavosh crispbread	22
FRANGELICO AFFOGATO vanilla bean ice cream drowned with a shot of hot espresso (g.f)	22
HAZELNUT & HONEY PARFAIT chargrilled mango cheek, vanilla spun toffee (g.f)	19
VANILLA BEAN PANNACOTTA strawberry jelly, honeycomb, watermelon sorbet (g.f)	19
RED VELVET BROWNIE white chocolate ganache, mascarpone ice cream, fresh raspberries	19

## WOODFIRE PIZZA

GARLIC PIZZA – rosemary, garlic, salt flakes, extra virgin olive oil	16
AMERICANO – pepperoni, sugo, fior de latte, dried chilli	22
4 CHEESE – fior de latte, gorgonzola, parmigiana, gruyere, fresh thyme, extra virgin olive oil	28
GAMBERI – garlic prawns, sugo, fior de latte, basil oil	28
HAM & PINEAPPLE – double smoked ham, caramelised pineapple, sugo, fior de latte	22
PROSCIUTTO – prosciutto, sugo, fior de latte, wild rocket, shaved parmesan, balsamic syrup	26
POLLO BBQ – roasted chicken, housemade bbq sauce, prosciutto, fior di latte	26
MAIALE – roasted pork belly, garlic oil, red onion, baby spinach fior di latte	24
POLLO CHILLI – smoked chicken, charred capsicum, dried chilli, sugo, fior de latte	26
BALBOA – pepperoni, double smoked ham, Italian sausage, sugo, fior de latte, dried chilli	28
VEGETARIANO – chargrilled eggplant, zucchini, capsicum, caramelised red onion, sugo, fior di latte	24
sugo = house made san marzano tomato sauce    fior de latte = fresh mozzarella style cheese	
EXTRAS – anchovies, olives, mushroom	3
GLUTEN FREE PIZZA BASE	4

## ITALIAN FEAST

GROUPS OF 10 OR MORE TRY OUR ITALIAN FEAST – garlic, herb baguette, bruschetta, chefs selection of woodfired pizza, pasta and rocket pear & parmesan salad

35PP

Interested in holding your next function here?  
Call 02 6362 7799 to make a booking or enquiry.