

Lunch

PIZZA BIANCA SANDWICH \$16 (LUNCH ONLY)

ALL SERVED WITH FRIES

CHICKEN BIANCA grilled chicken, bacon, mix lettuce and aioli

VEAL BIANCA crumbed veal, tomato, boccocini cheese and pesto

SALMON BIANCA smoked salmon, spinach, avocado and aioli

STEAK BIANCA grilled steak, garlic, fried onion, mix lettuce and aioli

BEEF BURGER \$16.50 (LUNCH ONLY)

lettuce, onion, tomato, swiss cheese and tomato sauce served with chips

Entrée

BREAD

> garlic bread \$5

> fresh bread served with olive oil and balsamic vinegar \$4

> pizza bianca with rosemary and sea salt \$8

SOUP OF THE DAY see chef's specials

OYSTERS half dozen \$16.50 – one dozen \$26.50

> natural oysters OR

> kilpatrick finished in the wood fired oven

ANTIPASTO PLATE ham, salami, prosciutto, smoked salmon, pickled vegetables, marinated fetta and olives, dip and grissini sticks \$19

GARLIC PRAWNS half dozen

tiger prawns cooked in a creamy garlic sauce served with jasmine rice \$17

CHILLI MUSSELS half kilo

local mussels steamed with heaps of garlic, chilli, tomato and olive oil, served with fresh bread \$17

BRUSCHETTA for one \$9 – for two \$16

toasted italian bread topped with warm tomato, spanish onion, fetta cheese, virgin olive oil and fresh basil topped with pesto and tapenade

DIPS a trio of dips served with pizza bianca

- see chef's specials \$16

HAND MADE ITALIAN SAUSAGE oven roasted italian sausage with olives and pizza bianca \$15

Pasta

> Gluten free pasta available on request

SPAGHETTI MARINARA fish, prawns, calamari, mussels, olive oil and tomato sugo \$21

PENNONI tube pasta, marinated chicken, mushroom, english spinach, semi dried tomato, white wine and cream \$20

TRIANGOLI pasta triangles filled with ricotta and spinach tossed with fresh tomato and semi dried tomato sugo and chilli \$19

CARBONARA fettucini pasta with bacon, mushroom, cream and cracked pepper \$18.50

GAMBERI fettucini pasta with pan fried prawns, onion, garlic, basil, sun dried tomato pesto, tossed in a white wine cream sauce \$21

RAVIOLI hand made ravioli filled with prawn and scallops tossed in a saffron cream sauce with semi dried tomatoes, basil and shaved parmesan \$21

LINGUINE italian sausage, roasted capsicum, olives, chilli, topped with ricotta and pesto \$18.50

GNOCCHI hand made gnocchi tossed with chilli, onion, garlic, fresh tomato, basil, olive oil and shaved parmesan \$19.50

SPAGHETTI AGLIO DE OLIO Spaghetti, olive oil, garlic and fresh tomato \$17

Main

SEAFOOD RISOTTO white wine, cream and lemon tossed with fish, prawns, mussels, calamari and fresh tomato \$21

FISH AND CHIPS served with garden salad, chips and tartare sauce \$18.50

CALAMARI dusted with sweet paprika, lightly fried, served with a garden salad and lemon aioli \$20

CHILLI MUSSELS one kilo

local mussels steamed with heaps of garlic, chilli, tomato and olive oil, served with fresh bread \$26

GARLIC PRAWNS one dozen

tiger prawns cooked in a creamy garlic sauce served with jasmine rice \$26

BARBEQUED SEAFOOD prawns, calamari, fish and mussels, served with chips, garden salad and tartare sauce \$30

LAMB CUTLETS oven roasted and marinated in rosemary and garlic, served with sweet potato, potato, carrot and zucchini finished with a rosemary jus' \$28.50

BARBEQUED CHICKEN BREAST served with garden salad, honey seeded mustard dressing, topped with sweet potato crisps \$21

T-BONE served with potato mash and red onion jus' \$27.5

CRUMBED VEAL small \$17.50 – large \$25.50

> served with chips and salad OR

> spaghetti ragu

SMOKED SALMON SALAD smoked salmon, honey roasted pumpkin, roasted pine nuts, spinach, cherry tomato, avocado topped with persian fetta \$21

CHICKEN PARMIGIANA crumbed chicken breast topped with napolitana sauce and cheese, served with chips and salad \$26

CHICKEN CAESAR SALAD grilled chicken, cos lettuce, bacon, avocado, croutons with anchovy dressing and parmesan cheese \$18.50

Salads

GARDEN SALAD mix lettuce, tomato, cucumber, red onion, olives, tossed in balsamic dressing \$7.50

GREEK SALAD mix lettuce, fetta cheese, tomato, cucumber, red onion, olives, tossed in balsamic dressing \$8.50

ROCKET SALAD caramelized pear, blue cheese, cherry tomato and walnuts tossed in a olive oil and balsamic dressing \$12.50

BOCCONCINI SALAD cos lettuce, avocado, cherry tomato, bocconcini cheese tossed in basil pesto aioli \$12.50

PROSCIUTTO SALAD bocconcini cheese, sliced tomato, basil and shaved prosciutto topped with balsamic vinegar \$13.50

CEASAR SALAD cos lettuce, bacon, anchovies, croutons and parmesan cheese \$17

Sides

> chips \$6

> seasoned potato wedges \$6

> bowl of marinated olives \$4.50

> bowl of marinated olives and fetta \$7.50

> sweet chilli, sour cream, aioli and tomato sauce \$1.50 each

> mashed potato \$5

> oven roasted vegetables \$6

Pizza

All our pizzas are made by hand using traditional techniques in our authentic wood fired ovens

1. Margherita – mozzarella, broccocini and fresh basil \$14
2. Bianca with prosciutto, fresh tomato, rocket and parmigiano (no sauce, no cheese) \$17
3. Roasted pumpkin, goats cheese, basil pesto and rocket \$18
4. Roasted capsicum, eggplant, ricotta and italian sausage \$18
5. Leg ham, pancetta, mushroom and black olives \$18
6. Fish, prawns, calamari, chilli mussels and virgin olive oil \$20
7. Marinated prawn flesh, fresh tomato and bocconcini \$19.50
8. Ham, bacon, pepperoni, capsicum, olives, mushroom and red onion \$20
9. Ham and pineapple \$15.50
10. Chicken, roasted capsicum, fetta and basil pesto \$18.50
11. Bianca with cheese, prosciutto and mushroom (no sauce) \$17
12. Calzone (folded) – Italian sausage, mushroom, olive and ricotta \$17
13. Bianca with smoked salmon, fresh tomato, avocado, capers and rocket (no sauce, no cheese) \$18.50
14. Ham, mushroom, artichoke and black olives \$18.50
15. Chicken, steamed spinach, fresh tomato, avocado and aioli \$18.50
16. Mushroom, olives, eggplant and roasted capsicum \$18.50

DESSERT PIZZA AVAILABLE – SEE CHEF'S SPECIALS

- > Gluten free meals available (see waitperson for assistance)
- > Children's menu available on request
- > 15% surcharge on all public holidays
- > BYO wine only \$5 corkage