



## STARTERS

### GARLIC PARMESAN BREAD

\$9 (4 pieces)

*Add tasty cheese \$3*

### BRUSCHETTA

Diced tomato, spring onion, basil and olive oil

\$13 (4 pieces)

### ARANCINI

Pork, pea and gorgonzola rice balls

\$13 (4 pieces)

### CRISPY PORK BELLY

Barker's creek crispy pork belly served with sticky chili caramel sauce

\$18

### GAMBERI DI MARE

Grilled prawns, charred asparagus, dijon mustard and pomegranate infused sauce,  
topped with toasted almonds

\$23

### HOT ANTIPASTO

Italian sausage, olives, calabrese salami, potato, mushrooms, spinach, capsicum and  
warmed brie in an oregano infused olive oil

\$35

*PLEASE INFORM STAFF OF FOOD ALLERGY.*

*Our products may contain traces of nuts, wheat, dairy, eggs or soy.*

*Zero exposure to allergens are NOT guaranteed.*

# PASTAS

## GNOCCHI POLLO FUNGHI

Homemade gnocchi tossed with chicken and mixed mushroom in a white wine cream sauce  
\$27.5

## ROMANO

Homemade tagliatelle pasta tossed with chicken, roasted capsicum, red onion,  
pesto and cheese in a creamy napolitana sauce  
\$27.5

## VEGETARIAN PENNE

A medley of grilled seasonal vegetables, baby spinach, pesto tossed in napoli and crumbled feta  
\$26.9

## SPAGHETTI MEATBALLS

Homemade spicy pork and beef meatballs tossed in napolitana and EV olive oil  
\$28.9

## RISOTTO AI FRUTTI DI MARE

Arborio rice tossed with Prawns, Scallops, Calamari, Mussels & Vongole  
mixed in with white wine OR napoli sauce and herbs  
\$33.9

## VAN EXAN

Homemade tagliatelle pasta served with prawns, scallops, prosciutto, cherry tomato,  
rocket, garlic and chilli tossed in EV olive oil  
\$33.9

## TAGLIATELLE AL RAGÙ Di SALSICCIA

Spicy sausage ragu, mushrooms, spanish onions tossed with fresh herbs napoli  
and tagliatelle pasta  
\$33.9

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## MAINS

### LEMON PEPPER CALAMARI

Lightly fried calamari tossed in lemon pepper, served with rocket and parmesan salad  
\$28.5

### HONEY MUSTARD CHICKEN

Grilled breast of chicken slow cooked served on top of potatoes, zucchini and broccolini  
topped with creamy honey mustard sauce  
\$34.9

### VEAL COTOLETTA

Herbed crumbed veal medallions served on a bacon and caramelised onion mash  
topped with rocket, cherry tomato and mushroom sauce  
\$38.9

### GRILLED LAMB

served with a green pea & mushroom risotto with a hint of gorgonzola,  
topped with minted port jùs, dusted with sumac  
\$38.9

### PORTERHOUSE

300gm porterhouse steak served with homemade triple cooked potatoes,  
zucchini, grilled carrots and mushroom sauce  
*cooked to your liking*  
\$48.9

### FILETTO

220gm south Gippsland grass fed eye fillet served with potatoes tossed with  
baby spinach, onion and roasted capsicum topped with port wine jùs  
*cooked to your liking*  
\$57.90

## KIDS

*(Strictly under 10 years old)*

### CHICKEN STRIPS AND CHIPS

### SPAGHETTI BOLOGNESE

### PENNE CARBONARA

\$15

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## DESSERTS

### CHOCOLATE MOUSSE

\$11.50

### PANNA COTTA

Ask for today's selection

\$12.50

### STICKY DATE PUDDING

Served with caramel sauce and vanilla bean ice cream

\$12.50

### GELATO

Ask for today's selection

\$12.50

### LEMON TART

Mini tarts served with lemon curd, meringue and a berry and passion fruit coulis

\$12.50

### AFFOGATO

Vanilla bean ice cream served with an espresso and Frangelico hazelnut liqueur

*Or your favourite*

\$19

## DIGESTIF

### AMARO MONTENEGRO

\$12

### STREGA

\$12

### LIMONCELLO

\$12

### PENFOLDS GRANDFATHER

\$16

### HENNESSY V.S.O.P

\$15

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