



## STARTERS

GARLIC, PARMESAN BREAD	4 pieces	\$7
MIXED BREAD	4 pieces	\$8
COLD BRUSCHETTA	4 pieces	\$12
Diced tomato, spring onion, basil and olive oil		
ARANCINI	4 pieces	\$12
Pork, pea and gorgonzola rice balls		
MEAT BALLS PROVOLONE	3 pieces	\$12
Spiced beef and pork meat balls napolitana and provolone cheese		
CURRIED SCALLOPS	4 pieces	\$20
LEMON PEPPER CALAMARI <b>perfect to share</b>		\$27
Lemon pepper seasoning, rocket and parmesan salad		
HOT ANTIPASTO <b>perfect to share</b>		\$28
Italian sausage, olives, calabrese salami, potato, mushrooms, spinach, capsicum and warmed brie in an oregano infused olive oil		
PESCE CARNE <b>perfect to share</b>		\$33
Prawns, scallops, chicken, lamb, chorizo with italian bread rocket salad and drizzled with chef's special sauce		

## MAIN COURSE

MARCO POLO		\$27
Chicken, leg ham, tomato, broccoli with home made gnocchi, white wine cream sauce		
VEGETABLE RISOTTO (V)		\$26
Pumpkin, roasted capsicum, broccoli, snow peas, baby spinach arborio rice, Pesto and topped with rocket parmesan salad		
TAGLIATELLE MEAT BALLS		\$28
Home made pork and beef meat balls, napolitana with home made tagliatelle		
RAVIOLI SPINACH & RICOTTA (V)		\$26
Buttered spinach and ricotta ravioli on a pool of Sun-dried tomato, basil pesto, onion, napolitana and cream sauce		
GNOCCHI POLLO FUNGHI		\$27
Home made gnocchi tossed with chicken, mushrooms and white wine cream sauce topped with shaved parmesan		
VAN EXAN		\$33
Prawns, scallops, prosciutto, cherry tomato, rocket, garlic, chilli, olive oil, homemade tagliatelle		
SPAGHETTI SEAFOOD BIANCO		\$33
An array of seafood, garlic, spinach, olive oil		
PASTA TRE CARNE		\$33
Chicken, eye fillet strips, chorizo sausage, pumpkin, capsicum, sun dried-tomato, snow peas, garlic, basil pesto, olive oil, spinach, penne pasta		

TORTELLONI DE VITELLO ALLA SALVIA		\$33
Veal scallopine pan-fried with creamy mushroom sauce, served on a mound of buttered tortolloni pasta topped with sage and parmesan		
TASMANIAN SALMON		\$33
Salmon fillet cooked medium served with creamy mash, wilted spinach, baby carrots topped with chili salsa		
VEAL COTOLETTA		\$33
Herbed crumbed veal medallions served on bacon and caramelized onion mash topped with rocket, cherry tomatoes and mushroom sauce		
CHICKEN VALENTINE		\$36
Grilled chicken breast served on home made gnocchi Napoli topped with honey mustard glaze		
LAMB AND GRILLED VEG STACK		\$36
Lamb fillets on mash with a grilled veg stack topped with rocket, mint jus and pesto oil		
FILLETO		\$43
South Gippsland grass fed eye fillet medallions cooked to your liking with pan jus, creamy mash, broccolini and baby carrots		
KIDS MENU (Strictly under 10 years only)		\$12
CHICKEN STRIPS AND CHIPS		
LEMON PEPPER CALAMARI AND CHIPS		
SPAGHETTI BOLOGNESE		
SPAGHETTI MEATBALLS		
All served with a chocolate mousse face		

(v) = Vegetarian. Our products may contain wheat, egg, dairy, soy or fish allergens. PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE