



STARTERS

GARLIC PARMESAN BREAD

\$8 (4 pieces)

Add tasty cheese \$2

BRUSCHETTA

Diced tomato, spring onion, basil and olive oil.

\$12 (4 pieces)

ARANCINI

Pork, pea and gorgonzola rice balls.

\$12 (4 pieces)

GAMBERI DI MARE

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

\$23

LEMON PEPPER CALAMARI

Lightly fried calamari tossed in lemon pepper, served with rocket and parmesan salad.

Perfect to share

\$27

SCALLOPS

Pan seared topped with bacon marmalade and crispy basil.

\$24

HOT ANTIPASTO

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

Perfect to share

\$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.

MAINS

TASMANIAN SALMON

Salmon steak served with a creamy lemon butter sauce, blistered cherry tomato on a pea mash, drizzled with a dill oil.

\$33

HONEY MUSTARD CHICKEN

Grilled chicken breast served with roasted zucchini, potato and baby carrots topped with a honey mustard sauce.

\$30

VEAL COTOLETTA

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

\$36

GRILLED LAMB

Lamb fillets served with a mushroom risotto topped with mint jus.

\$36

PORTERHOUSE

300gm porterhouse cut steak served with homemade triple cooked potato chips, broccolini, baby carrots and mushroom sauce.

cooked to your liking

\$46

FILETTO

220gm south Gippsland grass fed eye fillet served with homemade triple cooked potato chips, asparagus, sautéed mushrooms and port wine jus.

cooked to your liking

\$56

KIDS

(Strictly under 10 years old)

CHICKEN STRIPS AND CHIPS

SPAGHETTI BOLOGNESE

PENNE CARBONARA

\$15

All served with a vanilla ice cream & topping of choice.

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PASTAS

SPINACH AND RICOTTA RAVIOLI

Served with sundried tomato, basil pesto, spanish onion and napoli cream sauce.

\$26

GNOCCHI POLLO FUNGHI

Homemade gnocchi tossed with chicken and mixed mushroom in a white wine cream sauce.

\$27

ROMANO

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

\$26

VEGETARIAN PENNE

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

\$26

SPAGHETTI MEATBALLS

Homemade spiced pork and beef meatballs tossed in napolitana and EV olive oil.

\$28

SPAGHETTI SEAFOOD BIANCO

An array of seafood, spinach, cherry tomato and garlic tossed in EV olive oil.

\$33

VAN EXAN

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

\$33

RISOTTO POLLO

Creamy chicken, wild mushroom and asparagus risotto topped with crispy pancetta and sage.

\$28

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DESSERTS

CHOCOLATE MOUSSE

\$10

PANNA COTTA

Ask for today's selection.

\$12

STICKY DATE PUDDING

Served with caramel sauce and vanilla bean ice cream.

\$12

GELATO

Ask for today's selection.

\$11

CHOCOLATE BROWNIE

Served with vanilla bean ice cream and chocolate soil.

\$12

LEMON TART

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

\$12

AFFOGATO

Vanilla bean ice cream served with an espresso and Frangélico hazelnut liqueur.

Or your favourite.

\$18

DIGESTIF

AMARO MONTENEGRO

\$11

STREGA

\$11

LIMONCELLO

\$10

PENFOLDS GRANDFATHER

\$16

HENNESSY V.S.O.P

\$15

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