

ALCOHOLIC BEVERAGES

Beer on Tap	7.0 12.0
Brunswick Bitter Ale Tropical Ale	
Beer in Bottles	9.0
Asahi Carlton Draught Cooper's Red Corona Crown Lager Heineken James Boag's Light Peroni	
Cider	9.0
Apple Pear	
Sparkling Wine	
Morgan's Bay Sparkling Cuvee - Red Cliff's VIC	8.0 38.0
Valdo Prosecco Brut Sparkling - Italy	10.0 45.0
White Wine	
Spring Seed 'Organic Moscato' - McLaren Vale SA	10.0 44.0
Eden Hall 'Springton' Riesling - Eden Valley SA	10.0 42.0
Mr Mick Pinot Grigio - Clare Valley SA	9.0 40.0
Little Goat Creek, 'Organic Sauvignon Blanc' - Marlborough NZ	10.0 40.0
Vinaceous 'Shakre' Chardonnay - Margret River WA	9.0 39.0
Red Wine	
Zonte's Scarlett Ladybird Rose - McLaren Flat SA	10.0 45.0
Longboard Pinot Noir - Geelong VIC	10.0 44.0
Taylor Ferguson Cabernet Sauvignon	9.0 38.0
Mr Mundy Merlot - Heathcote VIC	10.0 45.0
Radio Boka Tempranillo - Valencia Spain	9.0 38.0
Ingram Rd Shiraz - Heathcote Vic	58.0
COCTAILS	
Red / White Sangria	15.0
Wine, brandy, apple, mint leaves, brown sugar, pineapple and orange juice	
Cosmopolitan	15.0
Vodka, cranberry juice, lime, triple sec, sugar syrup	
Espresso martini	15.0
Kahlúa, vodtka, creme de cacao, Espresso coffee	
Hugo	15.0
Gin, Prosecco, elder flower syrup, mint and lime juice	
Margarita	15.0
Tequila, Cointreau, lime juice, salt rim	
Mojito	15.0
Bacardi white rum, sugar syrup, mint, lime, soda water	
Old fashioned	15.0
Whiskey, angostura bitter and orange slice	

MOCKTAILS

Blackberry Virgin Mojito	9.5
Black berry syrup, mint, lime, sugar syrup, soda	
Ginger Lime Fizz	9.5
Ginger beer, lime, mint, sugar syrup	
Pink Grapefruit Sours	9.5
Blood orange, rose water, honey, lemon	

BEVERAGES

Coffee	4.0
Latte Flat White Long Black Cappuccino Macchiato Piccolo Espresso	
Mocha Chai Latte Hot Chocolate	4.5
Extras	
Almond milk Bonsoy milk Decaf ex.shot vanilla caramel hazelnut	
large size lactose milk	1.0
Tea	4.5
Earl Grey English Breakfast Green Tea Chamomile Peppermint	
Emma and Toms Juices	4.5
Straight OJ Cloudy Apple Raspberry	
Green Power - apple, passion fruit banana, plum, lemon	
Karmarama - orange, pineapple, mango, banana, passion fruit	
Freshly Squeezed Juice	7.5
apple orange and carrot	
Soft Drink	4.5
Coke Coke Zero Sprite Soda Water Tonic Water Lemon Lime & Bitters Raspberry & Lemonade	
San Pellegrino	9.0
Mineral Water 1L	
Iced Tea	5.5
Lemon, Mango, Peach	
Iced Drinks	6.0
Chocolate Coffee Mocha Latte Affogato	
Milkshakes	7.0
Chocolate Vanilla Strawberry Caramel Banana	
Coffee Oreo Ferrero Rocher	9.5



SMALL PLATES

Warm Marinated Olives V GF	6.0
Turkish Bread V	5.5
Hummus Dip V GF	6.5
Beetroot Dip V GF	6.5
Tatziki Dip V GF	6.5
Sweet Potato Chips V	14.9
Artichoke Arancini on a pumpkin pure V	9.0

SOMETHING MORE

Organic Veal Meatballs 6pc	17.90
Lean Veal meatball slowly cooked w San Marzano D.O.P tomatoes, parsley, garlic, Parmesan cheese served w home-made bread	
Grilled Atlantic Calamari GF	19.9
marinated on a ginger, soy and sweet chilli sauce served w fresh garden salad and lemon wedge	
Mild Chilli Garlic Prawns 6pc GF	19.0
w chilli aioli sauce	
Tacobells 2pc	16.9
choose from a selection of	
Tiger Prawn GF	
cooked w fresh tomato, onion, zucchini, finished on a coriander and chilli aioli sauce	
Organic Marinated Lamb	
on a fresh lettuce, onion and tzatziki sauce	
or	
Vegetarian	
filled w fresh tomato, onion, zucchini, cucumber and sundried tomato	
Small Plates Special Mushroom Sauce GF VG VO	14.9
served w Turkish Bread	
Bowl of Potato Chips V	10.0
served w aioli sauce	

SHARE PLATES

Fish Scallops Prawns Mussels & Calamari 2 or 3pp GFO	45.0
marinated on soy, sweet chilli, ginger sauce, tomato & spring onion, served w basmati rice and side of salad	
Vegetarian Lasagne V	24.9
lasagne filled w spinach, mushroom, roast sweet potato, red capsicum, feta and mozzarella, topped w Napoli sauce	
Pecorino Chicken Parma	24
herb Panko crumbed breast of chicken topped w leg ham, melted cheese and Napoli sauce	
King Prawns GF	28.0
marinated in a garlic, sweet chilli and ginger sauce, served w basmati rice, spring onion and cherry tomato	
Barramundi Fillet GF	32.0
in a ginger soy and chilli sauce, served w warm vegetables	
Open Lamb Souvlaki	24.9
marinated Lamb, cucumber, lettuce, tomato, onion, tzatziki and Pita Bread	
Veal GF	36.0
served in a Portobello Mushroom sauce, on the side w garden salad	

SIDES + add Chicken | Lamb **9.9**

Garden Salad V GF	12.0
tomato, cucumber, avocado & Spanish onion on mixed lettuce w Italian dressing	
Greek Salad V GF	12.0
Tomato, feta cheese, Spanish onion, cucumber and Kalamata olives on mixed lettuce w Italian dressing	
Warm Vegetable Salad GV V	18.0
potato, red capsicum, spinach, pumpkin, zucchini, and pine-nuts	

ITALIAN SPIRIT your choice of sharing

RISOTTO

Chicken GF	24.0
Mushroom, baby spinach and cream	
Seafood GF	26.0
Mix marinara, spinach in a pink sauce	
Vegetarian GF	24.0
Mushroom, pumpkin, onion and spinach in a vegetable stock	

PASTA

Fettuccine Polo Picante	22.0
olives, chicken, capsicum, onion, chilli on a creamy tomato sauce	
Gnocchi Bolognese	21.0
Beef mince coked w S.Marzano tomatoes	
Gnocchi Napolitan V	20.0
Vegan potato gnocchi served w Napoli sauce and spinach	

PIZZA + add Vegan Cheese **4.0** | GF Base **2.0**

Hawaiian	22.0
Tomato, mozzarella, leg ham pineapple	
Margherita V	19.0
tomato, basil, double mozzarella	
Mexican	23.0
Tomato, cheese, leg ham, hot salami, onion, capsicum, olives, hot chilli	
Pepperoni	24.0
Tomato, mozzarella, salami, basil	
Prosciutto	26.0
Tomato, mozzarella, caramelised onion, pecorino, rocket, truffle oil	
Zucca V	23.0
Tomato, mozzarella, spinach, pumpkin, feta, pine-nuts	

DESSERT

Tiramisu V	13.9
Lemon Meringue Cake V	12.0
Almond & Orange Cake GF V	12.0
Snickerz Gelate V	12.0
salted caramel, chocolate syrup, roasted peanuts	
Rum Vanilla Bean Panna Cotta V	12.9
blue berry compote	

Whilst gluten free is available please take care as our kitchen is not 100% gluten free, nut, seed or dairy free

10% surcharge applies on public holidays

One bill per table | No split bill