

BREAD

Bread & dips	Toasted Turkish bread with baba ghanoush, tzatziki & hummus. 13.5
Garlic & Parmesan	Fresh homemade pizza bread with garlic and Parmesan cheese. 11
Tomato bruschetta	Grilled baguette with basil pesto, topped with a fresh mixture of tomato and red onion finished with bocconcini, extra virgin olive oil and balsamic glaze. 15.5

ENTRÉE

Arancini	Mushroom and Tallegio cheese arancini with watercress and walnut salad finished with berry dressing. 15
Eggplant cannelloni	Parmesan battered eggplant cannelloni filled with roasted sweet potato, fetta, chick peas and thyme with Napolitano sauce and baked ricotta. 15e 25m
Grilled scallops	½ shelled QLD sea scallops with crispy prosciutto di Parma and goats' cheese drizzled with extra virgin olive oil, balsamic reduction and rocket salad. 21
Prawn & calamari	Pan fried chilli/garlic marinated calamari and prawns with pickled cucumber, semi dried tomatoes, mixed lettuce, red onions and house dressing. 20 e 32 m
Rare Beef	Seared grass feed beef tender loin with rocket, smoked tomatoes, green beans, croutons and honey seeded mustard dressing. 19

MAIN

N.T Barramundi	Grilled barramundi fillet served with Nicoise salad and remoulade sauce.37
Chicken breast	Rosemary and garlic marinated chicken breast with a barley and pumpkin risotto, buttered green beans and red wine jus. 35
Grain fed Dorper MSA Lamb	Lamb back strap with bean cassoulet roasted baby carrots and pepper sauce. 42 - <i>Dorper is a South African variety developed in the 1930's. This gold medal winning lamb is grain fed from a feedlot in the Southern Darling Downs</i> -
Eye fillet 250g Tasmanian MSA	Grass fed premium beef which has a grain fed like tenderness and consistency, but carrying a more robust grass-fed flavour. 42 - <i>Aged 18-30 months</i> -
Strip loin 250G Dry aged	CAAB Dry aged beef. A premium cut of beef with a high marble content. 46 - <i>The dry ageing process increases tenderness and concentration of flavour.</i> -
Rib fillet 300G John Dee	250 Day grain fed from South West Queensland with a rich marbling and fine flavor.40
All cuts are served with potato and roast garlic mash, buttered green beans and your choice of sauce : red wine jus , mushroom sauce or pepper sauce	

SIDE

Mediterranean salad	Fresh greens tossed through olives, cherry tomatoes, cucumber, fetta cheese and Spanish onion with house dressing. 10
Mushrooms	Sautéed mushrooms in garlic butter. 7
Spinach	Wilted spinach tossed through lemon juice & butter. 5
Green Beans	Steamed green beans in roasted garlic butter.7
Mash potato	Creamy roasted garlic mash. 5
Roast potato	Roast rosemary & garlic potatoes with parmesan cheese & paprika aioli.5

PASTA & RISOTTO

Fettuccini Carbonara	Mushrooms, bacon and onion in a creamy sauce finished with toasted breadcrumbs and shaved parmesan cheese. 21
Spaghetti Bolognese	Rich Bolognese sauce of tomato, herbs and premium beef, finished with parmesan cheese.19
Chicken fettuccini	Chicken breast pieces with spinach, roasted garlic, parmesan cheese in a creamy tomato sauce. 24
Prawn & calamari spaghetti	North QLD prawns and South Australian calamari with chilli, garlic, Italian parsley and extra virgin olive oil. 30
Fettuccini Primavera	Artichokes, semi dried tomatoes, rocket, olives, parmesan cheese, baked ricotta and fresh beans with extra virgin olive oil. 21
Pumpkin gnocchi	Roast pumpkin in a creamy sun dried tomato pesto sauce with fresh spinach and shaved parmesan cheese. 21
Chicken gnocchi	Chicken breast pieces and mushrooms in a creamy basil pesto sauce with parmesan cheese. 22
Beef risotto	Wagyu beef ragout with roasted garlic, porcini mushrooms, rosemary and parmesan cheese. 25
Prawn risotto	Local prawns, garlic, basil and avocado topped with chilli mascarpone. 34
Sand Crab & Scallop risotto	Fresh Australian sand crab in a seafood bisque risotto with Australian sea scallops topped with fresh rocket and shaved parmesan cheese. 32
Chicken risotto	Chicken breast pieces, roasted garlic, spinach and blue cheese with Arborio rice. 24

PIZZA

Margherita	Mozzarella and bocconcini with fresh basil. 18.5
Funghi	Mushrooms, parmesan and mozzarella cheese. 19.5
Capricciosa	Salami, mushrooms and olives with mozzarella cheese. 23.5
Mediterranean	Roast capsicum, eggplant, sun dried tomatoes, olives, mushrooms and mozzarella. 24
Capri	Smoked beef, semi-dried tomatoes, olives, roasted eggplant with mozzarella and fetta cheese.25
Siciliana	Pepperoni, anchovies, olives with mozzarella and parmesan cheese. 22
Calzone	Salami, mushrooms, oregano and mozzarella. (FOLDED PIZZA) 25
Salmon & prawn	Tasmanian smoked salmon, QLD prawns with avocado & red onions.28.5
Lamb	Roast lamb, capsicum, fetta and mozzarella, topped with tzatziki and fresh rocket. 25
Diavola	Hot and spicy pepperoni, mushrooms and mozzarella cheese. 22
Zucca	Roast pumpkin with baby spinach, fetta and mozzarella cheese. 23
Wagyu	Roast Wagyu beef, Halloumi cheese, fresh tomato and mozzarella cheese. 25

- Additions to meals attract an extra charge –One bill per table –

