

restaurant**bar**pizzeria



cucina | **05**
food & beverage

We cannot guarantee the absence of nut, chili and garlic traces in our food. If you have a food allergy, intolerance or sensitivity to any foods, please speak to your waiter about ingredients in our dishes before you order your meal.

A surcharge of 10% applies on Public Holidays. Fully licensed. BYO - wine only \$3.50 surcharge

wines

sparkling & champagne

		btl	gls
n/v	btw prosecco king valley vic	36.0	8.0
n/v	moet et chandon france	120.0	

white

2018	brave souls riesling barossa sa	42.0	
2019	zilzie btw moscato murray darling vic	28.0	7.0
2019	skipjack sauvignon blanc marlborough nz	32.0	7.5
2019	leeuwin estate siblings sauvignon blanc margaret river wa	39.0	
2019	de iuliis verdelho hunter valley nsw	36.0	
2019	zilzie btw pinot grigio murray darling vic	28.0	7.0
2019	portsea estate pinot gris mornington peninsula vic	44.0	10.0
2014	italo cescon pinot grigio friuli	60.0	
2019	elderton eden valley chardonnay eden valley sa	36.0	9.0



	red		btl	gls
2019	zilzie selection 23 rosé murray darling vic		28.0	7.0
2018	main divide pinot noir north canterbury NZ		52.0	
2016	brown brothers cienna milawa vic		29.0	
2017	katnook founder's block merlot coonawarra sa		40.0	10.0
2017	sons of eden kennedy grenache shiraz mourvedre barossa sa		40.0	
2018	coriole songbird cabernet sauvignon mc larenavale sa		38.0	9.0
2015	pierro ltcf cabernet blend margaret river wa		65.0	
2015	westend 3 bridges durif riverina nsw		42.0	
2012	burchino chianti toscana		42.0	
2019	zilzie btw shiraz murray darling vic		28.0	7.0
2018	de iuliis shiraz hunter valley nsw		38.0	9.0
2017	elderton estate shiraz barossa sa		55.0	
2006	wolf blass platinum shiraz barossa sa		300.0	

cocktail menu

18.9

Tequila Sunrise - tequila filled with orange juice and a dash of grenadine

Dirty Martini - vodka or gin, dry vermouth, green olives...or fancy a lemon twist instead

Flirtini - vodka, passionfruit pulp, pineapple juice, apple juice, grenadine, prosecco

French Martini - vodka, chambord, pineapple juice, cranberry juice, fresh lime

Espresso Martini - vodka, kahlua, espresso, creme de cacao

Hawaiian Punch - blue curacao, malibu, lemon juice, pineapple juice, topped with soda

Mojito - white rum, brown sugar, fresh lime, fresh mint, topped with soda

Long Island Iced Tea - vodka, tequila, cointreau, white rum, gin, fresh lime, topped with coke

Strawberry Daquiri - strawberry liqueur, white rum, fresh strawberries, sugar syrup, lime juice, pineapple juice, fresh mint

Strawberry Lychee - vodka, strawberry liqueur, lime cordial, sugar syrup, lychee liqueur, fresh lemon, fresh lime, fresh strawberry

Midori Splice - midori, malibu, pineapple juice, cream

Negroni - gin, cinzano rosso, campari

ciders

12.0

by rekorderlig:

strawberry

passionfruit

beers

hahn lite aus

8.0

tooheys extra dry aus

9.0

heineken hol

9.0

peroni ita

9.0

corona mex

9.0

pure blonde

9.0

spirits

johnny walker red, jim beam, jack daniels, southern comfort, vodka,
bacardi, bombay sapphire gin, bundaberg rum, tequila, chivas regal,
wild turkey, makers mark, canadian club

9.0

johnny walker black

10.0

johnny walker green

16.0

johnny walker blue

22.0

liqueurs

midori, frangelico, malibu, kahlua, baileys, tia maria,

9.0

sambucca white & black, oyo, campari

drambuie, cointreau, grand marnier, limoncello, grappa,

9.0

averna, cynar

montenegro

10.0

ports & cognac

penfold club

6.0

galway pipe

9.0

grand father

12.0

hennessy vs, courvoisier vs

9.0

remy martin vsop

14.0

courvoisier xo

20.0

soft drinks

coke, lemonade, lift, diet coke.

4.0

jugs

10.0

coke, lemonade, diet coke, lift

mineral water

sparkling/still

750 ml

7.0

s. pellegrino

4.5

chinotto, limonata, aranciata rossa

lemon lime bitters

5.0

juices

orange, pineapple, apple

5.0

starters

**bread with olive oil & balsamic \$1.50 per person*

pane/breads

garlic/herb

italian homemade bread with the choice of garlic or herb butter.

6.0

bruschetta

homemade bread with diced roma tomatoes, shaved parmesan and fresh basil.

9.0

bread basket

7.0

cicchetti

olive marinate

marinated olives.

9.0

alici marinate

sicilian anchovies, extra virgin olive oil and chili

10.0

prosciutto di san daniele

board of fresh thinly sliced prosciutto

12.0

arancini porcini e tartufo

porcini mushroom and truffle arancini

12.0

antipasti

calamari fritti

deep fried calamari, with garlic aioli

17

gamberoni al'aglio

prawns tossed in a garlic and portofino sauce with homemade bread

19

parmigiana di melanzane

baked eggplant, tomato, basil, parmesan, bocconcini

18

affettati misti

wooden board of thinly sliced italian cured meat, grissini, olives, parmesan

32

mozzarella

burrata

traditional italian cheese, handmade from mozzarella

22

bufalina con prosciutto e pomodoro

traditional italian cheese, tomato, prosciutto, basil

22

insalata caprese

heirloom tomatoes, bocconcini, basil

16

pasta homemade pastas

pappardelle con brasato di manzo

homemade pappardelle with braised beef

24

gnocchi al granchio

blue swimmer crab, tossed in white wine, zucchini and chili finished in pink sauce

28

gnocchi alla gorgonzola

gnocchi coated in a cheesy gorgonzola sauce

24

ravioli del giorno

see daily specials

spaghetti alla marinara

fresh spaghetti with seafood, cherry tomato, garlic and chili

30

paghetti con aragosta e gamberi

fresh spaghetti with lobster, prawns, chili

42

casarecce con polpette

homemade casarecce pasta with italian meatballs in a rich sugo sauce

24

casarecce al pesto

fresh casarecce pasta in a velvety pesto sauce

optional to add chicken

24

fettucce ricce alla boscaiola

sautéed mushrooms and bacon slow cooked in a cream sauce

24

fettucce ricce alla siciliana (v)

sautéed eggplant in a red sugo with fresh ricotta

23

risotto

risotto al funghi (v,gf, vegan optional)

creamy risotto of sautéed mushrooms, served with shaved parmesan

23

risotto alle verdure (v)

risotto in a red sugo with mixed vegetables

23

pizzas

margherita

sugo, italian stella mozzarella & basil

20

napoletana

sugo, anchovies, capers and olives. no mozzarella

23

calabrese

sugo, italian stella mozzarella, salami, onions, ricotta & chili

23

cucina105

sugo, buffalo mozzarella, prosciutto crudo, rucola, parmesan flakes & extra virgin olive oil

28

capriciosa

sugo, italian stella mozzarella, ham, mushrooms, artichokes and olives

23

marinara

sugo, italian stella mozzarella, calamari, prawns, mussels

28

vegetariana

sugo, italian stella mozzarella, mushrooms, braised capsicum, grilled eggplant, grilled zucchini

23

angelo

sugo, italian stella mozzarella, salami, ham, mushroom, onion, capsicum and olives

25

hawaiian

sugo, italian stella mozzarella, ham and pineapple

23

calzone

closed pizza with sugo, italian stella mozzarella, ham, mushroom and ricotta

23

meatlovers

sugo, italian stella mozzarella, ham, salami, bacon and sausage

26

chicken supreme

sugo, italian stella mozzarella, chicken, capsicum, onions and mushroom

25

pizza bianca

piemontese

italian stella mozzarella, pork belly, mushroom, rucola and truffle paste

24

taormina

italian stella mozzarella, cherry tomatoes, italian sausage and spinach

24

secondi

fish of the day

refer to daily special

zuppa di mare

fish, prawns, black mussels, crab and vongole in a lobster bisque broth with garlic crostini

48

gamberoni

australian king prawns served in lemon butter and herbs finished in the woodfire oven served with an italian salad

38

costata di manzo

tasmanian angus grass fed rib eye served with a cherry tomato salsa, sautéed spinach and beer battered chips

42

filetto di manzo

wingham reserve 100 day aged grain fed eye fillet served with beer battered chips

34

costine di maiale

ottway sweet natural pork ribs, served with homemade bbq sauce and beer battered chips

45

cotoletta alla milanese

veal rib eye crumbed with bread, aromatic herbs

36

pollo con gamberi

grilled chicken breast topped with prawns and a pink sauce served with creamy mash potatoes and seasonal veggies

30

vitello al funghi \$

thinly slice veal served with a creamy mushroom sauce, creamy mash potatoes and seasonal veggies

28

extras 8

*creamy garlic prawns
crispy calamari
sautéed mushrooms
mash potato
beer battered chips
garlic spinach
seasonal vegetable*

Sauces 8

*peppercorn
mushroom
diane
herb or garlic butter
red wine*

\$50 set menu

\$50 set menu available any time minimum 2 ppl, whole table has to get menu

Entree (choice of 1):

Buffalo Mozzarella with heirloom tomato salad

Scallops with a brandy sauce

Stuffed Zucchini Flowers

Mains (choice of 1):

Fish of the day served with heirloom carrots and wilted kale

350g Rib Eye served with mashed potatoes and seasonal veggies

Spinach and pumpkin gnocchi in a creamy mushroom sauce

Optional Main

1/2 lobster mornay with chips and heirloom tomato salad extra \$25

Dessert (choice of 1):

Tiramisu

Vanilla Panna Cotta

Affagato with Frangelico

set menus

set menu 1 • \$38 per person

starter (to share):

antipasto platter

pasta platters (to share):

pappardelle con brasato di manzo

casarecce con polpette

fettucine ricce al boscaiola

pizza platters (to share):

please refer to our selection of pizzas

(seafood will incur an additional charge)

set menu 2 • \$48 per person

starter (to share)

antipasto platter

garlic mozzarella pizza

pasta platter (to share):

pappardelle con brasato di manzo

casarecce con polpette

fettucine ricce al boscaiola

main (alternative):

vitello al funghi

pollo con gamberi

dessert (alternative)

optional extra \$10 per person

set menu 3 • \$58 per person

starter (to share):

antipasto platter

garlic mozzarella

pasta platters (to share):

pappardelle con brasato di manzo

casarecce con polpette

fettucine ricce al boscaiola

main (alternative):

spatchcock

wild barramundi

dessert (alternative):

optional \$10 extra per person

set menu 4 • \$68 per person

starter: *antipasto platter*

entrée (alternative):

buffalo mozzarella with heirloom tomato salad

scallops with a brandy sauce

stuffed zucchini flowers

main (alternative):

fish of the day served with heirloom carrots & wilted kale

350g rib eye served with mashed potato & seasonal veggies

spinach and pumpkin gnocchi in a creamy mushroom sauce

dessert (alternative):

tiramisu • vanilla panna cotta

affogato with frangelico

optional add on set menu:

rocket and pear salad \$4

italian salad \$4

calamari platters \$6

bruschetta bread \$3.5

garlic mozzarella pizza \$4

mix pizza \$10

antipasto platters \$8

fresh pasta platters \$10

sydney rock oysters 2pp \$6

fresh australian prawns 3pc \$8

wa scampi 1pc \$13

bbq king prawns 1pc \$8

scallops 2pp \$8

half lobster \$40

zucchini flowers \$6

mediterranean olives \$4

buffalo mozzarella \$8

fresh bread \$1.5