

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	<b>btw prosecco</b> king valley vic	36.0	
n/v	<b>selection 23 prosecco rosé</b> murray darling vic	42.0	10.0
n/v	<b>cipriani bellini</b> veneto	50.0	12.0
n/v	<b>moet et chandon</b> france	120.0	

### white

2018	<b>brave souls riesling</b> eden valley sa	42.0	
2020	<b>zilzie btw moscato</b> murray darling vic	28.0	7.0
2020	<b>momo sauvignon blanc -organic and biodynamic</b> marlborough nz	36.0	8.5
2021	<b>leeuwin estate siblings sauvignon blanc</b> margaret river wa	42.0	
2021	<b>de iuliis verdelho</b> hunter valley nsw	36.0	
2020	<b>zilzie btw pinot grigio</b> murray darling vic	28.0	7.0
2019	<b>portsea estate pinot gris</b> mornington peninsula vic	44.0	10.0
2020	<b>mr. riggs cold chalk chardonnay</b> adelaide hills sa	42.0	10.0
2020	<b>coldstream hills chardonnay</b> yarra valley vic	65.0	
2020	<b>pierro chardonnay</b> margaret river wa	160.0	

	<b>red</b>		<b>btl</b>	<b>gls</b>
2020	<b>zilzie selection 23 rosé</b>	murray darling vic	28.0	7.0
2019	<b>bream creek pinot noir</b>	tasmania	75.0	
2019	<b>pegasus bay pinot noir</b>	north canterbury nz	125.0	
2020	<b>brown brothers cienna</b>	milawa vic	29.0	
2017	<b>chiara condello sangiovese "piccolo"</b>	emiglia-romagna italy	66.0	
2018	<b>main divide merlot cabernet merlot</b>	coonawarra sa	40.0	10.0
2019	<b>sons of eden kennedy grenache shiraz mourvedre</b>	barossa sa	40.0	
2020	<b>coriole songbird cabernet sauvignon</b>	mclaren vale sa	38.0	9.0
2017	<b>pierro ltcf cabernet blend</b>	margaret river wa	75.0	
2018	<b>westend 3 bridges durif</b>	riverina nsw	58.0	
2020	<b>zilzie btw shiraz</b>	murray darling vic	28.0	7.0
2019	<b>de iuliis shiraz</b>	hunter valley nsw	38.0	9.0
2018	<b>elderton estate shiraz</b>	barossa sa	55.0	
2006	<b>wolf blass platinum shiraz</b>	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 daiquiri** - 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 splic** - midori, malibu, pineapple juice, cream

**negroni** - gin, cinzano rosso, campari

## ciders

12.0

by rekorderlig:

strawberry

passionfruit

## beers

**birra moretti** on tap (450ml)

12.0

**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** aus

9.0

<b>spirits</b>		10.0
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		
johnny walker black		12.0
johnny walker green		18.0
johnny walker blue		25.0
<b>liqueurs</b>		10.0
midori, frangelico, malibu, kahlua, baileys, tia maria, sambucca white & black, oyo, campari drambuie, cointreau, grand marnier, limoncello, grappa, averta, cynar montenegro		
<b>ports &amp; cognac</b>		
penfold club		8.0
galway pipe		10.0
grand father		15.0
hennessy vs, courvoisier vs		12.0
remy martin vsop		16.0
courvoisier xo		25.0
<b>soft drinks</b>		
coke, coke zero, lift, sprite, fanta	330ml glass bottle.	5.5
<b>jugs:</b> coke, coke zero, lift, lemonade		12.0
<b>mineral water</b>		
<b>sparkling/still</b>	750 ml	7.0
<b>s. pellegrino</b>		6.0
<i>chinotto, limonata, aranciata rossa</i>		
<b>lemon lime bitters</b>		6.0
<b>juices</b>		
<i>orange, pineapple, apple</i>		
<b>jugs:</b> orange, pineapple, apple		14.0

## starters

### pane/breads

#### **bread basket**

*bread with olive oil & balsamic*

**7**

#### **garlic/herb**

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

**8**

#### **bruschetta**

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

**9**

### **pizzette/pizza crust**

rosemary and garlic (no cheese)

**12**

garlic and mozzarella

**15**

garlic, mozzarella, olives and chili

**16**

## antipasti

### fried olives

10

### sydney rock oysters *natural*

1/2 doz 20 doz 40

### sydney rock oyster *kilpatrick*

1/2 doz 22 doz 44

### tuna carpaccio

20

*thinly sliced sashimi grade tuna with a touch of soy, chili and herb oil*

### gamberi al'aglio

22

*garlic prawns, cherry tomato, parsley, evo, and chilli*

### calamari fritti

20

*shallow fried calamari with sea salt served with a lime zest aioli and lemon wedges*

### baked figs

20

*figs with prosciutto di parma, gorgonzola dolce, extra virgin olive oil (4)*

### zucchini flowers

20

*mozzarella, parmigiano, spinach (3)*

### scallops

20

*scallops pan fried served with julienne vegetables, vermicelli noodles and a touch of garlic soy butter*

### buffalo mozzarella con prosciutto e pomodoro

22

*traditional italian cheese, tomato, prosciutto di parma and basil*

### salumi board

38

*prosciutto di parma, mortadella, homemade salami, bresaola, fried olives and aged parmigiano*

### salads (extra \$4 fo chicken)

#### rucola

15.9

*rocket, pear and shaved parmesan topped with walnuts*

#### insalata mista

12.9

*mixed leaf, onion, tomato, carrots, cucumber with balsamic vinegar*

#### insalata caprese

15.9

*buffalo mozzarella, roma tomatoes, basil drizzled with extra virgin olive oil*

#### radicchio and fennel salad

15.9

*radicchio, fennel, orange slices drizzled with lime zest dressing*

## **pasta homemade pastas**

### **gnocchi al granchio**

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

**30**

### **tagliatelle con brasato di manzo**

*wagyu beef cheeks sugo*

**25**

### **ravioli del giorno**

*please ask your waiter*

**26**

### **spaghetti allo scoglio**

*seafood, cherry tomatoes in oil, garlic and chilli*

**32**

### **spaghetti con aragosta e gamberi**

*lobster, prawns and chili in a rich sugo sauce*

**42**

### **tagliatelle alla boscaiola**

*sauteed mushrooms and bacon slow cooked in a creamy mushroom sauce*

**24**

### **risotto al funghi**

*risotto with wild mushrooms and black truffle oil*

**24**



## **pizzas**

### **margherita**

*sugo, italian fior di latte & basil*

20

### **calabrese**

*sugo, italian fior di latte, hot salami, onions and olives*

23

### **cucina105**

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

28

### **capriciosa**

*sugo, italian fior di latte, ham, mushrooms, artichokes and olives*

23

### **marinara**

*sugo, italian fior di latte, calamari, prawns and mussels*

28

### **vegetariana**

*sugo, italian fior di latte, mushrooms, braised capsicum, grilled eggplant and grilled zucchini*

23

### **angelo**

*sugo, italian fior di latte, salami, ham, mushroom, onion, capsicum and olives*

25

### **chicken supreme**

*sugo, italian fior di latte, chicken, capsicum, onions and mushroom*

25

### **garlic prawns**

*sugo, italian fior di latte, garlic prawns, cherry tomatoes, rocket*

25

### **contadina**

*sugo, italian fior di latte, italian sausage, salami and mushroom*

24

### **mortadella**

*sugo, italian fior di latte, mortadella, whole buffalo mozzarella, crushed pistachio, uncut pizza*

26

### **bresaola**

*sugo, buffalo mozzarella, bresaola, rucola, parmesan flakes and extra virgin olive oil*

26

## mains – seafood

### fish of the day

*please ask your waiter*

**mp**

### whole fish

*please ask your waiter*

**mp**

### gamberoni

*australian king prawns served in a lemon and herbs butter finished in the woodfire oven served with a radicchio and fennel salad*

**42**

### seafood platter for 2

*1/2 wa lobster mornay, 2 moreton bay bugs, 4 natural oysters, 4 kilpatrick oysters, 4 scallops, calamari fritti, 4 fresh prawns, 4 bbq king prawns, marinated baby octopus, chips and mix leaf salad*

**190**

## mains – grill

### vitello al funghi

*thinly sliced veal served with a creamy mushroom sauce, served with roasted kipfler potato and roasted dutch carrots*

**30**

### pollo ripieno

*oven baked chicken breast stuffed with spinach and provolone cheese drizzled with a garlic butter sauce, served with roasted kipfler potato and roasted dutch carrots*

**30**

### galletto alla diavola

*roasted corn fed spatchcock on a bed of rosemary and chili sauce, served with roasted kipfler potato and roasted dutch carrots*

**30**

### filetto di manzo

*250g fairlight eye fillet with creamy mash potato and asparagus*

**38**

### costine di maiale

*ottway sweet natural pork ribs, served with homemade bbq sauce and steak chips*

**45**

### costata di manzo

*350g rangers valley rib eye with roasted kipfler potato and roasted dutch carrots*

**46**

### wagyu

*250g ranger valley wagyu cube roll 5+ with roasted kipfler potato*

**80**

### black onyx tomahawk

*served with chips and radicchio and fennel salad*

**10 per 100g**

## extras

no. 1 scampi **15** each  
U6 prawns **10** each  
mash potato **10**  
asparagus **8**  
chips **8**  
garlic spinach **8**

## sauces 5

peppercorn  
mushroom  
diane  
herb oil or garlic butter  
red wine

# \$60 set menu

\$60 set menu available any time minimum 2 ppl, whole table has to get menu

## entree (choice of 1):

### **insalata caprese**

buffalo mozzarella, roma tomatoes, basil drizzled with extra virgin olive oil

### **zucchini flowers**

mozzarella, parmigiano, spinach (3)

### **scallops**

western australia scallops pan fried served with julienne vegetables, vermicelli noodles and a touch of garlic soy butter

## mains (choice of 1):

### **fish of the day**

### **costata di manzo**

350g rangers valley rib eye with roasted kipfler potato and roasted dutch carrots

### **risotto al funghi**

risotto with wild mushrooms and black truffle oil topped

## dessert (choice of 1):

### **tiramisu**

### **vanilla panna cotta**

### **affagato with frangelico**

# function set menus minimum 10 people

## event menu 1 • \$40 per person

### starter (to share):

salumi board

### pasta platters (to share):

tagliatelle con brasato di manzo

penne pesto

spaghetti alla boscaiola

### pizza platters (to share):

please refer to our selection of pizzas  
(seafood will incur an additional charge)

## event menu 3 • \$60 per person

### starter (to share):

salumi board

garlic mozzarella pizza

### pasta platters (to share):

tagliatelle con brasato di manzo

penne pesto

spaghetti alla boscaiola

### main (alternative):

spatchcock

wild barramundi

### dessert (alternative):

optional \$10 extra per person

## optional add on event menu:

rocket and pear salad	5
italian salad	5
calamari platters	6
mix pizza	10
salumi boards	10
fresh pasta platters	12
sydney rock oysters	2pp 8
wa scampi 1pc	15
bbq king prawns 1pc	10
zucchini flowers	6
fresh bread	1.50

## Drink package 1

**\$13 pp (4 hours):**

- unlimited soft drink (coke, coke no sugar, lemonade)
- still and sparkling water
- tea and coffee
- additional \$4 per hour per person

## Drink package 2

**\$25 pp (4 hours):**

- house red and white wine
- local beers
- unlimited soft drink (coke, coke no sugar, lemonade)
- additional \$6 per hour per person

## Drink package 3

**\$32 pp (4 hours):**

- unlimited soft drink (coke, coke no sugar, lemonade)
- house red and white wine
- premium beers
- still and sparkling water
- tea and coffee
- additional \$8 per hour per person

## event menu 2

**\$50 per person**

### starter (to share)

salumi board

garlic mozzarella pizza

### pasta platter (to share):

tagliatelle con brasato di manzo

penne pesto

spaghetti alla boscaiola

### main (alternative):

vitello al funghi

pollo ripieno

### dessert (alternative)

optional extra \$10 per person

## event menu 4

**\$70 per person**

**starter:** salumi board

### entrée (alternative):

zucchini flowers

scallops vermicelli & julianne vegetables

insalata caprese

### main (alternative):

fish of the day

costata di manzo

risotto al funghi

risotto with wild mushrooms and black truffle oil topped

### dessert (alternative):

tiramisu

vanilla panna cotta  
affagato with frangelico