

BREAKFAST

BIG BREAKFAST 29.5

TWO FREE-RANGE EGGS COOKED YOUR WAY, SERVED WITH CRISPY BACON, SAUTÉED MUSHROOMS, GRILLED TOMATO, GOLDEN HASH BROWN AND TOASTED SOURDOUGH.
ADD CHORIZO +5

EGGS BENEDICT 25

POACHED FREE-RANGE EGGS ON TOASTED SOURDOUGH WITH SAUTÉED SPINACH, CRISPY BACON AND SILKY HOLLANDAISE SAUCE.

SMASH AVO 26

HOUSE SMASHED AVOCADO WITH ROASTED SEEDS, TOPPED WITH A PERFECTLY POACHED EGG AND CREAMY FETA ON TOASTED SOURDOUGH.

SPANISH BREAKFAST 27

SLOW-COOKED CHORIZO IN RICH NAPOLI SAUCE WITH OLIVES AND BAKED BEANS, FINISHED WITH A POACHED EGG, MELTED MOZZARELLA AND PREMIUM PROSCIUTTO. SERVED WITH TOASTED SOURDOUGH.

EGGS FLORENTINE 25.5

POACHED FREE-RANGE EGGS OVER SAUTÉED SPINACH AND SMOKED SALMON, FINISHED WITH CREAMY HOLLANDAISE ON TOASTED SOURDOUGH.

MEXICAN BREAKFAST 26

TWO TORTILLAS WITH FRIED EGGS, SMASHED AVOCADO, AND BEETROOT HUMMUS, SERVED WITH A SIDE OF CURED CHORIZO STEWED IN HOMEMADE NAPOLI SAUCE WITH OLIVES AND BAKED BEANS.

HALLOUMI BRUSCHETTA 26

TOASTED SOURDOUGH TOPPED WITH SOFT POACHED EGGS, GRILLED HALLOUMI, SLICED TOMATO, AND FRESH ROCKET, FINISHED WITH A DRIZZLE OF OUR HOMEMADE PESTO.

CHILLI EGGS 25.5

CREAMY SCRAMBLED EGGS WITH PARMESAN, CHILLI FLAKES, CRISPY BACON, FRESH PARSLEY AND ROASTED CHERRY TOMATOES ON TOASTED SOURDOUGH.

EGGS ON TOAST 15

TWO FREE-RANGE EGGS (POACHED, FRIED OR SCRAMBLED) SERVED ON SOURDOUGH.

SWEET BREAKFAST

FRENCH TOAST 24

GOLDEN BRIOCHE, COATED IN CINNAMON SUGAR, TOPPED WITH TOASTED COCONUT AND FRESH SEASONAL FRUIT, FINISHED WITH A DRIZZLE OF MAPLE SYRUP. (ADD ICE CREAM +3)

PANCAKES 24

FLUFFY BUTTERMILK PANCAKES SERVED WITH PURE MAPLE SYRUP, COOKIE CRUMBLE, SEASONAL BERRIES AND A LIGHT DUSTING OF ICING SUGAR.
ADD ICE CREAM +3

MUESLI 19

CRUNCHY MUESLI WITH CREAMY YOGHURT, TOPPED WITH FRESH SEASONAL FRUIT, MIXED SEEDS, AND A DRIZZLE OF MAPLE SYRUP.

TOASTED SOURDOUGH 9

YOUR CHOICE OF BUTTER, JAM, PEANUT BUTTER OR VEGEMITE.
GLUTEN FREE BREAD +3

WOOD FIRED PIZZA

VEGETARIAN 30

TOMATO, MOZARELLA, ZUCCHINI, EGGPLANT, CAPSICUM, ONION, BASIL

RUSTICA 28

MOZARELLA, POTATOES, PORCINI, PANCETTA, ZESTY ONIONS, BASIL

MORTADELLA 31

MOZARELLA, PISTACCHIO, MORTADELLA, BUFFALA, BASIL

BUFALA 31

TOMATO, BUFALA, BASIL

GAMBERI 32

TOMATO, MOZARELLA, PRAWNS, ZUCCHINI, BASIL

CAPRICCIOSA 28

TOMATO,MOZARELLA, HAM, MUSHROOMS, OLIVES, BASIL

MONTANARA 30

TRUFFLE CREAM, MOZARELLA, MUSHROOMS, PORCINI, SAUSAGE, BASIL

DIAVOLA 29

TOMATO, MOZARELLA,HOT SALAMI, BASIL

FORMAGGI 28

MOZARELLA, GORGONZOLA, PARMESAN, RICOTTA, BASIL

PRIMAVERA 29

MOZARELLA,CHERRY TOMATOES, ROCKET, PROSCIUTO, GRANA, BASIL

CALZONE

CLASSIC 27

TOMATO,MOZARELLA, HAM, RICOTTA

VEGETARIAN 29

TOMATO, MORAZELLA, EGGPLANT, ZUCCHINI, RICOTTA

BOLOGNESE 32

BOLOGNESE SAUCE, MOZARELLA, HAM

NUTELLA 27

NUTELLA, FRUITS

PASTA

LINGUINE BOLOGNESE 28

HOUSE-MADE LINGUINE TOSSED THROUGH A SLOW-COOKED TRADITIONAL BOLOGNESE SAUCE.

PENNE CHORIZO 30

PENNE PASTA WITH SMOKY CHORIZO, OLIVES, ONION AND CHILLI IN A RICH HOUSE NAPOLI SAUCE.

SEAFOOD LINGUINE 39

HOUSE LINGUINE WITH LOCAL MUSSELS, PRAWNS AND CALAMARI TOSSED WITH GARLIC, CHILLI, BASIL, CHERRY TOMATOES AND RICH NAPOLI SAUCE.

CHICKEN CARBONARA 34

PENNE PASTA WITH TENDER CHICKEN AND MUSHROOMS IN A SILKY CREAMY CARBONARA SAUCE.

CREAMY RISOTTO

PORCINI MUSHROOM & SAUSAGE (GF) 32

CREAMY ARBORIO RISOTTO WITH PORCINI MUSHROOMS, ITALIAN SAUSAGE, GARLIC, ONION AND WHITE WINE.

PUMPKIN RISOTTO 32

CREAMY PUMPKIN RISOTTO WITH BABY SPINACH, GARLIC, WHITE WINE AND PARMESAN.

CHICKEN RISOTTO (GF) 29

TENDER CHICKEN, MUSHROOMS, BABY SPINACH AND GARLIC FOLDED THROUGH A CREAMY WHITE WINE RISOTTO.

RISOTTO MARINARA 34

LOCAL MUSSELS, PRAWNS AND CALAMARI SAUTÉED WITH GARLIC, CHILLI, BASIL AND CHERRY TOMATOES IN RICH NAPOLI SAUCE.

VEGETARIAN RISOTTO (VEG) 30

SEASONAL VEGETABLES FOLDED THROUGH A CREAMY WHITE WINE RISOTTO.

(ASK FOR: GF/DF/NUTFREE/VG)

PLEASE NOTE 20% SURCHARGE ON PUBLIC HOLIDAY AND 15% ON WEEKENDS

STARTERS

PERFECT FOR SHARING

SICILIAN SEAFOOD STEW 24

LOCAL MUSSELS, PRAWNS AND CALAMARI SLOWLY SIMMERED IN RICH TOMATO SUGO WITH FRESH BASIL AND PARSLEY.
SERVED WITH WARM TOASTED BREAD.

BRUSCHETTA (VEG) 21

TOASTED SOURDOUGH TOPPED WITH VINE-RIPENED TOMATOES, FRESH BASIL, RED ONION, BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL.
ADD PROSCIUTTO +6

CALAMARI 21

LIGHTLY SEASONED GOLDEN CALAMARI SERVED WITH A FRESH GARDEN SALAD AND LEMON.

FRIES 12

CRISPY HOUSE FRIES SERVED WITH TOMATO SAUCE.

GARLIC BREAD 14

FRESHLY BAKED GARLIC BREAD WITH HERB BUTTER.

MOZZARELLA STICKS 16

GOLDEN FRIED MOZZARELLA STICKS SERVED WITH CREAMY ROASTED GARLIC AIOLI.

RICE & PAELLA

TRADITIONAL SPANISH-INSPIRED RICE DISHES

CLASSIC PAELLA

ARBORIO RICE COOKED WITH LOCAL SEAFOOD, SMOKY CHORIZO AND GREEN PEAS.

BLACK RICE PAELLA

ARBORIO RICE COOKED WITH SQUID INK, LOCAL SEAFOOD, GARLIC AND FRESH HERBS.

VEGETARIAN RICE

ARBORIO RICE WITH SEASONAL VEGETABLES, GARLIC, HERBS AND PARMESAN.

ARROZ DE RAGÙ

SLOW-COOKED BEEF RAGÙ FOLDED THROUGH CREAMY ARBORIO RICE WITH PARMESAN.

CHICKEN & SALADS

CHICKEN PARMIGIANA 32

CRISPY CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE AND MELTED MOZZARELLA, SERVED WITH CHIPS AND SALAD.

CHICKEN FUNGHI 38

TENDER CHICKEN BREAST IN A CREAMY MUSHROOM SAUCE, SERVED WITH CHAT POTATOES, BABY CARROTS AND SAUTÉED BROCCOLINI.

HALLOUMI SALAD (V, GF) 28

MIXED LETTUCE, CRISPY HALLOUMI, TOMATO, QUINOA, AVOCADO AND SEEDS WITH HONEY MUSTARD DRESSING.
(ADD CHICKEN +\$6)

CALAMARI SALAD (GF) 28

GRILLED CALAMARI WITH BASIL PESTO, MIXED SALAD, ITALIAN DRESSING AND BALSAMIC GLAZE.

CAULIFLOWER SALAD 26

ROASTED PUMPKIN AND CAULIFLOWER WITH ROCKET, MIXED SEEDS AND HOUSE TAHINI GARLIC DRESSING.
ADD CHICKEN +7



CHEF'S SPECIAL

SIGNATURE DISHES

STEAK SALTIMBOCCA 36

PREMIUM STEAK LAYERED WITH ITALIAN PROSCIUTTO, FINISHED IN A RICH CREAMY MUSHROOM SAUCE. SERVED WITH CHAT POTATOES AND ROASTED SEASONAL VEGETABLES.

BEEF LASAGNA 36

TRADITIONAL HOUSE-MADE BEEF LASAGNA LAYERED WITH RICH NAPOLI SAUCE, CREAMY BÉCHAMEL AND MELTED MOZZARELLA.

SLOW-BRAISED LAMB SHANK 46

FALL-OFF-THE-BONE LAMB SHANK SLOWLY BRAISED IN A RICH VEGETABLE RAGÙ. SERVED WITH CHAT POTATOES OR ROASTED VEGETABLES.

PORTERHOUSE STEAK 350G 54

PREMIUM 350G PORTERHOUSE COOKED TO YOUR LIKING, SERVED WITH FRESH SALAD AND ROASTED VEGETABLES.
CHOICE OF CREAMY MUSHROOM SAUCE OR RICH RED WINE.

SIRLOIN STEAK 250G

GRILLED PREMIUM SIRLOIN SERVED WITH FRESH SALAD, ROASTED VEGETABLES AND YOUR CHOICE OF CREAMY MUSHROOM SAUCE OR RICH RED WINE JUS.

WILD SALMON 38

PAN-SEARED ATLANTIC SALMON WITH CREAMY DILL SAUCE, SERVED WITH CHIPS AND ROASTED VEGETABLES.

GRILLED LOBSTER

WHOLE GRILLED LOBSTER PREPARED WITH GARLIC BUTTER AND FRESH HERBS.
MARKET PRICE

PARRILLA MIX

A GENEROUS SELECTION OF PREMIUM GRILLED MEATS, PREPARED TO SHARE.
MARKET PRICE





GOURMET BURGERS

AVAILABLE ON SELECT DAYS

ALL BURGERS ARE SERVED WITH GOLDEN FRIES.

STEAK SANDWICH 32

PREMIUM SCOTCH FILLET WITH CARAMELISED ONIONS, CRISPY BACON,
TASTY CHEESE, FRESH LETTUCE, TOMATO AND ROASTED GARLIC AIOLI
SERVED ON TOASTED TURKISH BREAD.

CHICKEN & AVO SANDWICH 26

MARINATED CHICKEN BREAST WITH SMASHED AVOCADO, FRESH
LETTUCE, TOMATO AND ROASTED GARLIC AIOLI SERVED ON TOASTED
TURKISH BREAD.

CLASSIC BEEF BURGER 26

JUICY BEEF PATTY WITH TASTY CHEESE, CRISPY BACON, FRESH LETTUCE,
TOMATO, KETCHUP AND ROASTED GARLIC AIOLI SERVED ON A SOFT
BRIOCHE BUN.



DRINKS & BEVERAGES

COFFEE

ESPRESSO	4.5
SHORT MACCHIATO	4.5
LONG MACCHIATO	5.5
LONG BLACK	5.5
LATTE	5.5
FLAT WHITE	5.5
CAPPUCCINO	5.5
MOCHA	5.5
HOT CHOCOLATE	6
CHAI LATTE	6
BABYCHINO	3
ICED LONG BLACK	8
ICED LATTE	10
ICED MOCHA	12
ICED CHOCOLATE	12
ICED CHAI	12

TEA

ENGLISH BREAKFAST	6
CHAI TEA	6
GREEN TEA	6
PEPPERMINT	6
LEMONGRASS	6
EARL GREY	6

SOFT DRINKS

COCA-COLA	6.5
COKE NO SUGAR	6.5
SPRITE	6.5
CHINOTTO	7
LIMONATA	7
ARANCIATA	7
SPARKLING WATER	10
LEMON LIME & BITTERS	8

FRESH SQUEEZED JUICE

ORANGE	10
APPLE	10
GREEN MACHINE (APPLE, CUCUMBER, LEMON, CELERY)	12
ENERGISER (ORANGE, LEMON, WATERMELON)	12
SUNRISE (ORANGE AND CARROT)	12

APERITIVO & BAR

SPIRITS

JOHNNIE WALKER (RED) (BLACK)	16-18
JACK DANIEL'S WHISKEY	16
PREMIUM RON ZACAPA RUM	24
ROM BACARDI RUM	16
BULLDOG DRY GIN	16
PREMIUM FOUR Pillars GIN	24
ABSOLUT VODKA	16
PREMIUM CIROC VODKA	24

WINES

CHARDONNAY	14	60
SAUVIGNON BLANC	14	60
RIESLING	14	60
PINOT GRIGIO	14	60
SHIRAZ	14	60
PINOT NOIR	14	60
SANGIOVESE	14	60
CABERNET SAUVIGNON	14	60
ROSÉ	14	60
PROSECCO	14	60

COCKTAILS

MIMOSA	14
APEROL SPRITZ	16
CAMPARI SPRITZ	16
ESPRESSO MARTINI	21
NEGRONI	19

BEER

CORONA – MEXICO	14
PERONI AZZURRO – ITALY	14
FURPHY – MELBOURNE	14
LITTLE CREATURES PALE ALE – MELBOURNE	14
BIRRA MORETTI – ITALY	14
STONE & WOOD PACIFIC ALE – NSW	14