

LUNCH MENU



STARTERS

Arancini secret recipe, from Sicily with love	\$7 e
Calamari with salad & aioli	\$25
Olive Miste warm marinated olives with croutons	\$11



SALADS & SIDES

Mixed green salad	\$12
Rocket & pear salad with balsamic & parmesan	\$17
Mediterranean salad olives, artichoke & goat's fetta	\$17
Mixed seasonal vegetables	\$12
Rosemary potatoes	\$12
Chips	\$12



MAIN MEALS

Chicken Scaloppine w lemon glaze & capers with white wine	\$28
Veal Scaloppine w mushroom & white wine	\$28
Veal Milanese lightly crumbed in golden bread crumb with tomato sauce topped with buffalo mozzarella	\$30
Chicken schnitzel with salad & chips	\$26
Fish & chips John Dory with tartare & salad	\$28



PANINI

Tricolore San Danielle prosciutto, buffalo mozzarella, wild rocket, tomato	\$18
Montalbano grilled zucchini, roasted capsicum, eggplant, provolone (V)	\$18
Benigni smoked salmon, avocado, herbed goat's cheese	\$18
Diavola spiced marinated chicken, caramelised onion, lettuce, mayo	\$18
Tonno tuna, cucumber, olives, lettuce, mayo	\$18
Bunga Bunga chicken schnitzel, lettuce, tomato, aioli	\$18
Nonna's salame Felino, provolone, roasted eggplant	\$18
Italian Job pancetta & egg roll with your choice of sauce	\$15
Add chips	\$7

LUNCH SPECIALS

Three course lunch	\$33
Garlic/herb bread, pasta or pizza and scoop of gelato or soft serve with a house wine or soft drink	
Two course seafood lunch	\$37
with one bruschetta with Shark's Bay crab & Fish of the Day (ask staff for details)	

LUNCH MENU



PASTA

Spaghetti Bolognese beef & pork ragu sauce	\$26
Spaghetti Marinara mixed fresh seafood & napoli sauce	\$30
Fettucine Anchovy garlic, chilli, anchovy in olive oil, white wine, and fresh tomato	\$26
Fettucine Carbonara crushed black pepper, pancetta, egg yolk & cream sauce	\$27
Penne Amatriciana onion, pancetta, garlic, chilli & napoli sauce	\$27
Penne Boscaiola pancetta, mushroom & cream sauce	\$27
Meat Lasagne (home made) traditional beef & pork served with salad	\$28
Gnocchi of the day	\$POA
Risotto of the day	\$POA

(please ask staff for details)



WHITE BASE PIZZA

Potato (V) With rosemary and garlic	\$20
Quattro Formaggi (V) Chef's selection of four cheeses	\$24
Garlic/Herb Bread	\$12



PIZZA

Marinara (V) olive oil, tomato, oregano (no cheese)	\$16
Margherita (V) tomato, basil and oregano	\$20
Montagna (V) mushroom, rocket & balsamic	\$21
Carne salami, chorizo, ham & pepperoni	\$26
Capricciosa ham, mushroom, pepperoni, artichoke, capsicum	\$26
Hawaiian ham & pineapple	\$23
Europa anchovy, olive, capsicum & onion	\$24
Pollo chicken, onion, sun dried tomato, capsicum	\$26
Chorizo	\$26
Positano (V) artichoke, sun dried tomato, olives, capsicum	\$27
Punchinello prawns, salmon, lemon	\$29
Calzone Napoli salami, onion & olives served with salad	\$28
0.5 metre pizza - choice of 3 toppings	\$55
1 metre pizza - choice of 4 toppings	\$95

Please ask our staff for soft serve / gelato flavours & tart/cake of the day

Catering is available - just ask us!

Fully licenced & BYO - \$5 corkage per person