

## Entrée

<b>ITALIAN STYLE GARLIC OR HERB BREAD</b>	<b>6</b>
<b>TOMATO BRUSCHETTA (VG)</b> Fresh cherry tomatoes, basil and onion served on a wood-fired Vienna bread	<b>16</b>
<b>VEGETARIAN ARANCINI (V)</b> Crispy, fried Sicilian balls of rice made with vegetables, provolone & buffalo mozzarella cheese served in arrabbiata sauce	<b>22</b>
<b>STUFFED ZUCCHINI FLOWERS (V)</b> Fresh ricotta cheese, sun-dried tomato & homemade lemon aioli	<b>24</b>
<b>CALAMARI FRITTI</b> Loligo baby calamari served with homemade lemon aioli	<b>23</b>
<b>NAPOLI GARLIC PRAWNS</b> In San Marzano Napolitana & garlic sauce	<b>24</b>
<b>SALMON CARPACCIO (GF)</b> Beetroot infused salmon carpaccio served with rocket & capers salad with EVOO and green lemon vinaigrette	<b>24</b>
<b>BOMBA PIZZA PUFF</b> With a three cheese, roasted capsicum & chilli dip	<b>24</b>
<b>ANTIPASTO</b> 24 month aged prosciutto, salami, double smoked ham, mortadalla, olives, cheeses, bread, roasted vegetables & stuffed baby pepper	<b>26</b>
<b>TO SHARE</b>	<b>49</b>

## Salad

<b>INSALATA MISTA (V, GF)</b> Fresh mixed lettuce, cucumber, cherry tomatoes, red onion, mixed olives with red wine vinegar & EVOO	<b>17</b>
<b>GRILLED PRAWN SALAD (GF)</b> Local giant king prawns on a bed of mixed leaf salad with avocado, cherry tomatoes, cucumber & orange vinaigrette	<b>32</b>
<b>INSALATA CAPRESE (V, GF)</b> Vine ripened tomato, fresh Italian buffalo mozzarella, basil leaves, EVOO	<b>27</b>

## Gourmet Pizza

✓ <b>COSA NOSTRA</b> San Marzano tomato sauce, prawns, chorizo, Calabrian chilli & fior di latte cheese	<b>36</b>
✓ <b>DIAVOLA</b> San Marzano tomato sauce, fior de latte, homemade chilli salami, bocconcini, fresh basil & oregano	<b>36</b>
<b>Classic Pizza</b>	
<b>GARLIC CRUST</b> Extra virgin olive oil & crushed garlic	<b>24</b>
<b>GARLIC CHEESE CRUST</b> Extra virgin olive oil, garlic & a touch of fior di latte cheese	<b>26</b>
<b>MARGHERITA</b> San Marzano tomato sauce, basil & fior di latte cheese EVOO	<b>29</b>
<b>VEGETARIAN</b> San Marzano tomato sauce, fior di latte, mushroom, zucchini, eggplant, red pepper, cherry tomato & oregano	<b>34</b>
<b>VEGAN</b> San Marzano tomato sauce, vegan cheese, mushroom, zucchini, eggplant, red pepper, cherry tomato & oregano	<b>36</b>
<b>CAPRI</b> San Marzano tomato sauce, mild salami, Italian sausage, mushrooms, olives & fior di latte cheese	<b>30</b>
<b>CALABRESE</b> San Marzano tomato sauce, hot salami, wood fired pepper, olives, fior di latte & ricotta cheese	<b>32</b>
<b>CAPRICCIOSA</b> San Marzano tomato sauce, ham, mushrooms, artichokes, olives & fior di latte cheese	<b>31</b>
<b>PROSCIUTTO DI SAN DANIELE</b> San Marzano tomato sauce, prosciutto, wild rocket, fior di latte & shaved parmesan cheese	<b>34</b>
<b>MARINARA</b> San Marzano tomato sauce, prawns, calamari, baby octopus, garlic, chili & fior di latte cheese	<b>34</b>
<b>SICILIAN MEAT LOVER</b> San Marzano tomato sauce, double smoked ham, Italian sausage, mild salami, oregano & fior di latte cheese	<b>33</b>
<b>PIZZA AL POLLO</b> San Marzano tomato sauce, chicken, mushrooms, onion, wood fired pepper, oregano & fior di latte cheese	<b>30</b>
<b>SUPREME</b> San Marzano Tomato sauce, mild salami, Italian sausage, bacon, wood fired pepper, olives, mushrooms & fior di latte cheese	<b>34</b>

## Mains

<b>PENNE ALLA NORMA (V)</b> Eggplant, basil and San Marzano Napolitana sugo	<b>32</b>
<b>LINGUINE GAMBERI</b> With local tiger prawns, lime, chilli, blister cherry tomato, rocket & ricotta cheese	<b>34</b>
<b>RIGATONI LAMB RAGU</b> 12-hour slow cooked lamb in red wine & San Marzano Napolitana sugo	<b>34</b>
✓ <b>SPAGHETTI WAGYU BOLOGNAISE</b> Slow cooked wagyu beef mince in San Marzano Napolitana sugo with basil	<b>38</b>
<b>TAGLIATELLE SICILIANE</b> With local tiger prawns, basil, chilli and San Marzano Napolitana sugo	<b>36</b>
✓ <b>LINGUINE DEL PESCATORE</b> Mussels, prawn, calamari & vongole with touch of chilli in garlic butter & light San Marzano Napolitana sugo	<b>40</b>
✓ <b>BLUE SWIMMER CRAB RAVIOLI</b> <i>Signature dish</i> With sautéed baby spinach & Pernod Beurre Blanc sauce	<b>38</b>
<b>RISOTTO MARINARA (GF)</b> Sydney tiger prawns, mussels, scallop and tender calamari in light San Marzano Napolitana sugo	<b>40</b>
<b>GRILLED SALMON (GF)</b> With seasonal roasted vegetables & lemon butter blanc	<b>42</b>
<b>CHICKEN PARMA</b> Hand crumbed chicken breast topped with smoked ham, grilled eggplant, Napolitana sugo & provolone cheese, served with mash potato	<b>38</b>
✓ <b>CHICKEN SCALOPPINE</b> Marinated chargrilled chicken breast with creamy mash potato, broccolini, served in mushroom sauce	<b>38</b>
<b>LAMB SHANK (GF)</b> 12-hour slow cooked in red wine sauce served with mash potato & chunky vegetables	<b>39</b>
<b>YORK BISTECCA (250 GM) (GF)</b> Riverina Angus sirloin steak served with caramelized baby onion, truffle mash potato & choice of sauce	<b>42</b>
<b>EYE BISTECCA (250 GM)</b> Gippsland, Victorian Angus steak tenderloin with rosemary chat potato, broccolini & choice of sauce	<b>50</b>

**CHOICE OF SAUCE: MUSHROOM / PORT JUS / PEPPER**

**\* GLUTEN FREE PASTA OPTION AVAILABLE**

## Add-on

<b>HAND CUT CHIPS</b>	<b>8 (S) 14 (L)</b>	<b>GARDEN SALAD</b>	<b>9</b>
<b>SWEET POTATO CHIPS</b>	<b>8 (S) 14 (L)</b>	<b>STEAMED BROCCOLINI</b>	<b>9</b>
<b>MASH POTATO</b>	<b>8</b>	<b>ROCKET PARMESAN</b>	<b>9</b>
<b>ROASTED VEGETABLES</b>	<b>9</b>		