

## STARTERS & SIDES

<b>Warm garlic bread</b>	<b>\$8</b>
<i>ADD Cheese</i>	<b>+\$3</b>
<b>Sauteed Green Beans (GF DF V)</b>	<b>\$11</b>
confit garlic, sea salt & olive oil	
<i>ADD Pancetta</i>	<b>+\$4</b>
<b>Bowl of fries (DF V)</b>	<b>\$9</b>
Served with tomato sauce	
<b>Bruschetta (DF V)</b>	<b>\$13</b>
Tomato, onion basil and balsamic reduction	
<b>Caprese Salad (V GF)</b>	<b>\$15</b>
Bocconcini, tomato and basil, tossed with our own cider vinaigrette	
<b>Mushroom Truffle Arancini Balls (V)</b>	<b>\$16</b>
Garlic & lemon aioli	
<b>Lemon Zest Calamari</b>	<b>\$16</b>
Fried lemon pepper calamari with rocket & citrus aioli	

## DESSERTS

<b>Cannoli's (V)</b>	<b>\$12</b>
Two filled with pistachio mascarpone	
<b>Nutella &amp; Banana Calzone (V)</b>	<b>\$18</b>
Nutella sauce & toasted hazelnuts	



<b>Spaghetti Bolognese (GFO)</b>	<b>\$26</b>
Premium beef and Napoli, served with shaved parmesan cheese & parsley	
<b>Tagliatelle Carbonara (GFO)</b>	<b>\$28</b>
Pancetta, sauteed onion, white wine cream sauce, finished with parmesan & spring onion	
<b>Mushroom Truffle Risotto (V GF)</b>	<b>\$29</b>
Wild mushrooms, onion, parmesan cheese & white wine served with lemon & basil	
<b>Lasagne &amp; Salad (available until sold out)</b>	<b>\$32</b>
House made lasagne using our bolognese sauce, béchamel, & mozzarella, served with salad	
<b>Chicken Scaloppine (GF)</b>	<b>\$32</b>
Sliced chicken breast with thyme & garlic, field mushroom. served with broccolini, shallots in a red wine jus with creamy mash potato	
<b>Gnocchi Beef Ragu</b>	<b>\$32</b>
Slow braised wagyu beef, confit chilli, chives, finished with parmesan cheese	
<b>Tiger Prawn Linguini (GFO)</b>	<b>\$34</b>
Chorizo, onion, nduja, chilli, cherry tomatoes & parmesan finished with a dash of napoli	

## PIZZAS

<b>Margherita (V)</b>	<b>\$24</b>
fresh tomato, mozzarella cheese, oregano & bocconcini finished with fresh basil	
<b>Mushroom (V)</b>	<b>\$24</b>
Tomato base, field mushrooms, onion & mozzarella cheese finished with fresh basil	
<b>Pepperoni</b>	<b>\$24</b>
pepperoni, mozzarella cheese & oregano	
<b>Ham &amp; Pineapple</b>	<b>\$24</b>
Double smoked ham & pineapple pieces finished with mozzarella cheese	
<b>BBQ Chicken</b>	<b>\$24</b>
chicken, onion, mushroom, & mozzarella cheese finished with BBQ sauce	
<b>Mediterranean (V)</b>	<b>\$25</b>
spinach, mushroom, onion, olives, capsicum, basil, sundried tomatoes & mozzarella cheese	
<b>Meat Lovers</b>	<b>\$26</b>
Double smoked ham, Spanish chorizo, onion bacon, wagyu beef & mozzarella	
<b>Supreme</b>	<b>\$26</b>
Double smoked ham, pepperoni, pineapple, mushroom, onion, capsicum, olives, anchovy & mozzarella cheese	
<b>Half &amp; Half (any choice of pizza)</b>	<b>\$27</b>
<b>EXTRAS from</b>	<b>+50c</b>
<b>Gluten Free Pizza Base</b>	<b>+\$3</b>

DF—Dairy Free | GF—Gluten Free | V—Vegetarian  
GFO—Gluten Free Penne Pasta available

A 10% surcharge applies on every Sunday &  
a 15% surcharge applies on all public holidays

# DRINK LIST

## SOFT DRINKS & JUICE

Bottle Water 500ml **\$3.5**

Apple or Orange Juice glass **\$5**

San Pellegrino Sparkling 500ml **\$7**

### 1.25ltr

Coke **\$8**      Coke Zero **\$8**

Fanta **\$8**      Sprite **\$8**

### 375ml Can

Coke **\$5**      Coke Zero **\$5**

Fanta **\$5**      Sprite **\$5**

## BEER, CIDER & PRE-MIX

Peroni Nastro o.o% **\$5**

Great Northern Crisp **\$7**

Vale Tropic Ale **\$7**

Great Northern Original **\$8**

Corona Extra **\$9**

Three Oaks Apple Cider **\$9**

Stone & Wood Pacific Ale **\$10**

Beenleigh Spiced Rum & Ginger Beer **\$12**

Beenleigh Rum & Pineapple Crush **\$12**



## WINES

### Sparkling Wine

Head Over Heels Brut—NSW

Villa Sandi Fresco Prosecco —ITALY

### White Wine

Head Over Heels Sauvignon Blanc—NSW

Tin Cottage Sauvignon Blanc —NZ

Kris Pinot Grigio —NZ

Head Over Heels Pinot Grigio —NSW

Tim Adams Riesling —SA

Head Over Heels Chardonnay —NSW

**100ML | 750ML**

**\$9 | \$34**

**\$12 200ml Btl**

**150ML | 750ML**

**\$9 | \$34**

**\$12 | \$45**

**| \$59**

**\$9 | \$34**

**| \$49**

**\$9 | \$34**

### Rose

Sweet As Pink Moscato —NSW

Mr. Mick Rose —SA

Bouchard Rose De France —FRANCE

### Red Wine

Head Over Heels Shiraz—NSW

Moore's Creek Shiraz—NSW

Head Over Heels Merlot —NSW

Head Over Heels Pinot Noir—NSW

Darenberg "Stump Jump" Cab Sav —SA

**150ML | 750ML**

**\$9 | \$32**

**\$10 | \$43**

**| \$59**

**150ML | 750ML**

**\$9 | \$34**

**| \$39**

**\$9 | \$34**

**\$9 | \$34**

**\$10 | \$39**

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