

STARTERS & SIDES

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

DESSERTS

Cannoli's (V)	\$12
Two filled with pistachio mascarpone	
Nutella & Banana Calzone (V)	\$18
Nutella sauce & toasted hazelnuts	

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



MAINS

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

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

PIZZAS

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

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
Fanta	\$8
375ml Can	
Coke	\$5
Fanta	\$5
Sprite	\$8
Sprite	\$8
Sprite	\$5
Sprite	\$5

BEER, CIDER & PRE-MIX

Peroni Nastro 0.0%	\$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	\$9 \$34
Villa Sandi Fresco Prosecco —ITALY	\$12 200ml Btl

White Wine

Head Over Heels Sauvignon Blanc—NSW	\$9 \$34
Tin Cottage Sauvignon Blanc —NZ	\$12 \$45
Kris Pinot Grigio —NZ	 \$59
Head Over Heels Pinot Grigio —NSW	\$9 \$34
Tim Adams Riesling —SA	 \$49
Head Over Heels Chardonnay —NSW	\$9 \$34

100ML | 750ML

Rose

150ML | 750ML

Sweet As Pink Moscato —NSW

\$9 | \$32

Mr. Mick Rose —SA

\$10 | \$43

Bouchard Rose De France —FRANCE

| \$59

150ML | 750ML

Red Wine

150ML | 750ML

Head Over Heels Shiraz—NSW

\$9 | \$34

Moore's Creek Shiraz—NSW

| \$39

Head Over Heels Merlot —NSW

\$9 | \$34

Head Over Heels Pinot Noir—NSW

\$9 | \$34

Darenberg "Stump Jump" Cab Sav —SA

\$10 | \$39

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