

STARTERS & SIDES

Warm garlic bread	\$8
<i>ADD Cheese</i>	+\$3
Sauteed Green Beans (GF DF V)	\$11
confit garlic, sea salt & olive oil	
<i>ADD 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	



Spaghetti Bolognese (GFO)	\$26
Premium beef and Napoli, served with shaved parmesan cheese & parsley	
Tagliatelle Carbonara (GFO)	\$28
Pancetta, sauteed 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

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

DRINK LIST

SOFT DRINKS & JUICE

Bottle Water 500ml	\$4
Apple or Orange Juice glass	\$5
San Pellegrino Sparkling 500ml	\$7
1.25ltr	
Coke	\$9
Coke Zero	\$9
Fanta	\$9
Sprite	\$9
375ml Can	
Coke	\$5
Coke Zero	\$5
Fanta	\$5
Sprite	\$5

BEER, CIDER & PRE-MIX

Peroni Nastro 0.0%	\$7
Great Northern Crisp	\$9
Vale Tropic Ale	\$9
Great Northern Original	\$10
Corona Extra	\$12
Three Oaks Apple Cider	\$10
Stone & Wood Pacific Ale	\$12
Beenleigh Spiced Rum & Ginger Beer	\$15
Beenleigh Rum & Pineapple Crush	\$15



WINES

Sparkling Wine

Head Over Heels Brut—NSW

100ML | 750ML

\$11 | \$34

Villa Sandi Fresco Prosecco —ITALY

\$12 200ml Btl

White Wine

150ML | 750ML

Head Over Heels Sauvignon Blanc—NSW

\$11 | \$34

Tin Cottage Sauvignon Blanc —NZ

\$14 | \$45

Kris Pinot Grigio —NZ

| \$59

Head Over Heels Pinot Grigio —NSW

\$11 | \$34

Tim Adams Riesling —SA

| \$49

Head Over Heels Chardonnay —NSW

\$11 | \$34

Rose

Sweet As Pink Moscato —NSW

150ML | 750ML

\$11 | \$32

Mr. Mick Rose —SA

\$12 | \$43

Bouchard Rose De France —FRANCE

| \$59

Red Wine

150ML | 750ML

Head Over Heels Shiraz—NSW

\$11 | \$34

Moore's Creek Shiraz—NSW

| \$39

Head Over Heels Merlot —NSW

\$11 | \$34

Head Over Heels Pinot Noir—NSW

\$11 | \$34

Darenberg "Stump Jump" Cab Sav —SA

\$12 | \$39

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