
COCKTAILS

SPRITZ

APEROL SPRITZ Aperol,
Prosecco, Soda \$18.5

LIMONCELLO SPRITZ Limoncello,
Prosecco, Soda \$18.5

CAMPARI SPRITZ Campari,
Prosecco, Soda \$18.5

COSMO SPRITZ Vodka, Prosecco,
Cranberry Juice, Soda \$18.5

AMALFI SPRITZ Aperol, Prosecco,
Pineapple Juice, Soda \$18.5

BELLINI

BELLINI Prosecco, Peach Puree \$16.5

ROSSINI Prosecco, Strawberry
Puree \$16.5

MIMOSA Prosecco,
Orange Juice \$16.5

ITALIAN TWIST

NEGRONI Campari,
Cinzano Rosso, Gin \$17.5

AMALFI GIN & TONIC
Gin, Limoncello, Tonic \$18.5

ESPRESSO MARTINI Vodka,
Kahlua, Vanilla Galliano, Espresso,
Sugar Syrup \$18.5

DARK 'n' STORMY Spiced Rum,
Averna, Montenegro, Lime Juice,
Ginger Beer \$18.5

LONG ISLAND Vodka, Gin,
Rum, Tequila, Lime Juice, Sugar,
Chinotto \$19.5

OLD FASHIONED - Makers Mark
Bourbon, Lemon Juice, Simple
Syrup, Angostura Bitters, Fee
Foam (egg white alternative)
\$24.5

MARGARITA - Tequila, Triple Sec,
Lime Juice, Salt Rim \$22.5

MOCKTAILS

VIRGIN BELLINI Peach Puree,
Grenadine, Ginger Ale \$10.5

VIRGIN APEROL Crodino
(Bitter Aperitif) and Soda \$11.5

FRUIT PUNCH Orange Juice,
Pineapple Juice, Grenadine,
Lemonade \$10.5

COLD

MINERAL WATER
STILL or SPARKLING \$6.5

ITALIAN SOFT DRINKS - Chinotto,
Aranciata, Limonata, Gassoza
(Citrus) \$6.9

100% JUICES - Orange, Apple ,
Pineapple \$6.9

SOFT DRINKS - Coca Cola, Diet
Ooke, Ooke Zero, Sprite, Dry Ginger
Ale, Tonic Water \$5.5

Lemon Lime and Bitters,
Ginger Beer \$6.9

SPARKLING

VILLA FRESCO PROSECCO
(King Valley, VIC)
Glass \$14.5 - Bottle \$56.5

MCPHERSON PINK
MOSCATO 2024 (VIC)
Glass \$10.5 - Bottle \$46.5

MOËT AND CHANDON BRUT
CHAMPAGNE NV
(Epernay, France) Bottle \$120

ROSÉ

WAVELENGTH ROSE 2023
(Great Southern, WA)
Glass \$11.5 - Bottle \$44.5

WHITE

GLASS

MCPHERSON PINOT GRIGIO
2023 (Murray Darling, NSW)
Glass \$10.5 - Bottle \$40.5

HOWARD PARK MIAMUP
CHARDONNAY 2023
(Margaret River, WA)
Glass \$15.5 - \$60.5

YEALANDS BABYDOLL
SAUVIGNON BLANC 2023
(Marlborough, NZ)
Glass \$12.5 - Bottle \$48.5

WAVELENGTH SAUVIGNON
BLANC SEMILLON 2024
(Great Southern, WA)
Glass \$10.5 - Bottle \$42.5

TAMELLINI SOAVE 2022 (Italy)
Glass \$14.5 - Bottle \$67.5

BOTTLE

DOMAINE NATURALISTE
DISCOVERY CHARDONNAY 2023
(Margaret River, WA)
Bottle \$73.5

RED

GLASS

WAVELENGTH SHIRAZ 2022
(Great Southern, WA)
Glass \$14.5 - Bottle \$56.5

MR RIGGS MONTEPULCIANO
2021 (McLaren Vale, SA) Glass
\$13.5 - Bottle \$56.5

HOWARD PARK MIAMUP
CABERNET SAUVIGNON 2022
(Margaret River, WA)
Glass \$15.5 - Bottle \$60.5

PIZZINI NONNA GISELLA
SANGIOVESE 2023 (King Valley,
VIC) Glass \$14.5 - Bottle \$56.5

PUPPET MASTER PINOT NOIR
2022 (Cowaramup, WA)
Glass \$15.5 - Bottle \$64.5

BOTTLE

D'ARENBERG "THE STUMP
JUMP" GRENACHE SHIRAZ
MOURVEDRE 2019
(McLaren Vale SA) \$45.5

TOM FOOLERY "YOUNG BLOOD"
SHIRAZ 2023 (Barossa, SA) \$66.5

ICARUS CAB SAUVIGNON
MERLOT 2021 (Western Australia)
Bottle \$48.5

MONTE GUELFO CHIANTI DOCG
2022 (Italy) \$71.5

DOMAIN NATURALISTE
"DISCOVERY" CABERNET
SAUVIGNON 2021
(Margaret River, WA) \$75.5

BEER AND CIDER

PERONI 0.0 (0%) \$9.5

PERONI 3.5 (3.5%) \$10.5

PERONI RED (4.7%) \$10.5

PERONI (5%) \$10.5

BIRRA MORETTI (4.6%) \$12.5

CORONA (4.5%) \$10.5

JAMES SQUIRE GINGER BEER
(4%) \$12.5

STRONGBOW APPLE CIDER (5%)
\$10.5

PIRATE LIFE SOUTH COAST PALE
ALE (4.4%) \$11.5

BYO AVAILABLE: DINNER MON - WED & LUNCH FRI - SUN
\$10 CORKAGE PER BOTTLE FOR
WINE AND SPARKLING ONLY (NO BEERS)

ENTREE'S AND SHARES

COLD

BREAD - Crusty Italian Bread, Extra Virgin Olive Oil (EVOO) \$7.5 regular/\$10.5 large

PROSCIUTTO PLATE (GF) - Freshly Sliced Prosciutto, EVOO \$19.5

CARPACCIO (GF) - Thinly Sliced Beef, Truffle Aioli, Fried Capers, Rocket, Parmigiano Reggiano \$22.5

ROCKET SALAD (V/N) - Rocket, Pear, Roasted Hazelnuts, Parmigiano Reggiano, Balsamic Dressing \$18.5

MISTA Salad (V/GF/VG) - Mixed Leaves, Tomatoes, Cucumber, Carrot, Shallots, Chardonnay Vinaigrette \$16.5

HOT

OLIVES (V/GF/VG) - Warm Mixed Olives, Garlic, Chilli \$9.5

CHILLI MUSSELS - Tomato Sugo, Garlic, Chilli, Fresh Herbs served with Crusty Italian Bread \$32.5

CALAMARI - Fried Calamari, Rocket, Balsamic, Tartare \$26.5

GAMBERI/GARLIC PRAWNS (GF) - Black Tiger Prawns, Garlic, Chilli, Butter, White Wine, EVOO, Parsley \$26.5

ARANCINI (V/GF) - Fried Mushroom and Taleggio Rice Balls, Truffle Aioli \$18.5

MEATBALLS - Pork and Veal Meatballs, Tomato Sugo, Parmigiano Reggiano \$18.5

TRUFFLE FRIES (V/GF) - French Fries, Truffle Oil, Truffle Salt, Parsley, Grated Grana Padano \$17.5

VERDURE (GF/N) - Sautéed Broccolini, Zucchini, Kale, Peas, Garlic, Almond Flakes, EVOO \$16.5

TRUFFLE MASH - Potato Mash, Butter, Truffle Oil, Truffle Salt \$10.5

PLAIN FRIES (V/GF/VG/DF) - French Fries, Sea Salt \$14.5

PIZZA

CHEESY GARLIC PIZZA (V) - Confit Garlic, Fior Di Latte, Oregano, Rosemary, Grated Parmesan, Confit Garlic Oil \$22.5

MARGHERITA (V) - San Marzano Tomatoes, Buffalo Cheese, Grated Parmesan, Basil, Oregano, EVOO \$24.5

DIAVOLA - San Marzano Tomatoes, Fior Di Latte, Cacciatore Salami, Olives, Chilli, Oregano \$27.5

CAPRICIOSA - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Mushrooms, Artichokes, Olives, Basil, Oregano \$29.5

PROSCIUTTO CRUDO - San Marzano Tomatoes, Grated Parmesan, Prosciutto, Basil, Rocket, Stracciatella, EVOO, Pepper \$30.5

CARNIVORA - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Cacciatore Salami, Fresh Pork and Veal Sausage, Guanciale, Roasted Onion, Basil, Oregano, Vincotto \$30.5

FUNGHI (V) - Mushroom Paste Base, Champignon Mushrooms, Thyme, Parsley, Confit Garlic, Stracciatella, Pepper, Truffle Oil \$30.5

MONTI - Mushroom Cream Base, Buffalo Cheese, Leg Ham, Grated Pecorino, Pepper, EVOO, Parsley \$28.5

TRASTEVERE - Pecorino Base, Roasted Zucchini, Buffalo Cheese, Guanciale, Grated Pecorino, Basil, Pepper, EVOO, Parsley \$28.5

CAMPAGNA (V) - Pecorino Base, Fior Di Latte, Roasted Zucchini, Roasted Onion, Artichokes, Kalamata Olives, Fresh Rocket, Grated Pecorino, Oregano, Basil \$26.5

RUSTICA - Truffle Cream Base, Fior Di Latte, Roasted Potatoes, Speck, Roasted Onion, Pepper \$25.5

MORTAZZA - Pecorino Base, Provolone, Mortadella, Stracciatella, Fresh Chilli, Grated Pecorino, Pepper \$30.5

Sorry No Half Half Pizzas.

All Pizzas Above Available with Freshly Made GLUTEN FREE BASE add \$5

SPECIALS

Please see blackboards and table card or ask your waiter.

PASTA

SPAGHETTI MARINARA ROSSO - Mixed Seafood of Fish, Prawns, Calamari, Mussels, Tomato Sugo, Garlic, Chilli, Herbs \$39.5

SPAGHETTI MARINARA BIANCO - Mixed Seafood of Fish, Prawns, Calamari, Mussels, White Wine, Garlic, Chilli \$39.5

PAPPARDELLE RAGU - Fresh Pasta, Beef Cheek Ragu, Mushrooms, Parmigiano Reggiano, Herbs \$33.5

LINGUINE NERO - Fresh Black Squid Ink Pasta, Crab, Sautéed Fennel, Semi Dried Tomatoes, Garlic, Chilli Oil, Herbs \$34.5

LINGUINE GAMBERI CREMA - Fresh Pasta, Black Tiger Prawns, Cream, Parmigiano Reggiano, Herbs \$33.5

LINGUINE GAMBERI AGLIO OLIO - Fresh Pasta, Black Tiger Prawns, Garlic, Chilli, Butter, EVOO, Parsley \$33.5

RIGATONI BOLOGNESE - Fresh Pasta, Beef and Pork Bolognese, Tomato Sugo, Parmigiano Reggiano, Parsley \$28.5

TRUFFLE GNOCCHI** - Fresh Potato Gnocchi, Mushrooms, Prosciutto, Parmesan and Truffle Sauce, Fried Sage \$32.5

** Vegetarian Option Available, Delete Prosciutto

VEGO GNOCCHI (V) - Fresh Potato Gnocchi, Spinach, Balsamic Marinated Grape Tomatoes, Pinenuts, Garlic, Butter, Parmigiano Reggiano, EVOO, Parsley \$28.5

LINGUINE POLPETTE - Fresh Pasta, Pork and Veal Meatballs, Tomato Sugo, Parmigiano Reggiano, Herbs \$29.5

SPAGHETTI BIANCO** - Italian Bacon, Mixed Mushrooms, White Wine, Garlic, Cream, Herbs, Parmigiano Reggiano \$28.5

**Vegetarian Option Available. Swap Italian Bacon for Spinach

All Pasta Dishes Above Available With Fresh GLUTEN FREE SPAGHETTI add \$5

MAINS

PESOE (GF) - Crispy Skinned Cone Bay Barramundi, Sautéed Broccolini, Zucchini, Kale, Peas and Beurre Blanc sauce \$45.5

AGNELLO - Lamb Outlets Grilled Medium Rare, Truffle Mash Potatoes, Honey Roasted Carrots, Wine Jus, Rosemary \$49.5

PARMIGIANA - Crumbed Free Range Chicken Breast, Tomato Sugo, Mozzarella, Parmesan, Basil, Spaghetti Napoli \$38.5

ONLINE BOOKINGS NOW AVAILABLE FOR ALL GROUP SIZES UP TO 10 GUESTS.
KITCHEN OPENING HOURS
DINNER SUN - THU: 5PM - 8.30PM
FRI & SAT: 5PM - 9.30PM
LUNCH FRI - SUN: 12PM - 2.30PM

(GF) = GLUTEN FREE (V) = VEGETARIAN (N) = CONTAINS NUTS (VG) = VEGAN (DF) = DAIRY FREE
GLUTEN FREE DISCLAIMER - ALTHOUGH CONSIDERABLE EFFORTS HAVE BEEN

UNDERTAKEN TO PROVIDE GLUTEN FREE OPTIONS FOR OUR CUSTOMERS, WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE FULLY GLUTEN FREE.

PLEASE ADVISE IF YOU ARE COELIAC OR HAVE ANY FOOD ALLERGIES
CARD FACILITIES: WE ACCEPT EFTPOS, VISA, MASTERCARD AND AMERICAN EXPRESS. SORRY NO ITEMISED SPLIT BILLING