



S H A R E

Margherita pizza \$20

Tomato Bruschetta \$15

Mushroom & Mozeralla Arancini \$20

Warm marinated olives \$15

E N T R E E

Seared North QLD King Prawns in chilli, garlic, basil & EVO \$22

Pan Seared Calamari in hot sour pesto w/ parmesan & rocket salad
\$20

Beef Carpaccio w/ anchovy, baby caper & rocket gremolata \$20

Caprese Salad w/ burrata, marinated tomatoes & misto olives
\$18 Add prosciutto \$10

M A I N

Veggie Stack w/ eggplant, zucchini, mozzarella, Napoli sauce &
hand cut sweet potato chips \$20

16 Hour slow-cooked Beef cheek w/ steamed greens & house mash
\$40

Corn-fed Chicken Cacciatora w/ steamed greens & polenta paver
\$35

Crispy Skinned Barramundi w/ hand-cut chips, steamed greens &
avocado salsa \$35

PIZZA

Capricciosa - leg ham, pepperoni, olives, anchovy, roasted
peppers, artichoke, capers & mozzarella
\$30

Zucca e Formaggio - rosemary roasted pumpkin, goat's cheese,
pine nuts & rocket parmesan salad
\$28

King prawn, calamari & pepperoni w/ rocket Parmesan salad
\$38

Margherita - Napoli sauce, marinated tomatoes, basil, spanish
onion & mozzarella
\$28

DESSERT

Torte Caprese w/ Mascarpone, berries & ice-cream
\$15

Sticky Date cake w/ butterscotch sauce & ice-cream \$15

Affogato w/ rare aged muscat
\$15