

a la carte menu

bread/crusts/starters

Garlic Bread	\$ 3.90
Cheese Bread	\$ 4.50
Bruschetta Traditional <i>Authentic bruschetta of diced tomato and Spanish onion finished with fresh basil, garlic and extra virgin olive oil</i>	\$ 9.00
Potato Fries	\$ 8.50
Potato Wedges <i>Served with sour cream and sweet chili</i>	\$10.50
Garlic and Cheese Pizza	\$14.90
Salmon Bruschetta <i>Diced Atlantic Salmon with olive oil, chives, sea salt and cracked pepper on toasted bruschetta bread</i>	\$16.90
Bruschetta Pizza	\$17.90
Mezze Platter (Serves 2) <i>Balsamic vinegar, extra virgin olive oil and choice of three dips served with Italian wood fired bread</i>	\$19.90

salads

Italian Salad <i>Iceberg lettuce, kalamata olives, tomato, cucumber, Spanish onion, capsicum white balsamic vinegar</i>	\$12.90
Greek Salad <i>Iceberg lettuce, kalamata olives, feta, tomato, cucumber, Spanish onion, capsicum white balsamic vinegar</i>	\$13.90
Rocket and Parmesan Salad <i>Rocket leaves, shaved parmesan with balsamic reduction</i>	\$13.90
Caesar Salad <i>Cos lettuce with crispy bacon, croutons, shaved Parmesan, anchovies and a creamy Caesar dressing</i>	\$15.90
Chicken Caesar Salad <i>Caesar salad with tender slices of chicken breast fillet</i>	\$17.90
Haloumi Salad <i>Grilled haloumi with roast pumpkin, chorizo, semi dried tomatoes and served with rocket leaves and a homemade honey mustard dressing</i>	\$19.90

entrees

OYSTERS

Fresh Sydney rock

Natural

Served with fresh lemon and cocktail sauce (6) \$17.90 (12) \$24.90

Kilpatrick

Topped with bacon and Kilpatrick sauce (6) \$19.90 (12) \$26.90

Mornay

(6) \$19.90 (12) \$26.90

Calamari Fritte

Lightly crumbed calamari rings served with mesclun and chef's tartare sauce \$16.90

Chili Olives

Kalamata olives in olive oil, chil, parsley and Galliano sambuca with a hint of garlic \$16.90

Eggplant Parmigiana

*Fried crumbed eggplant topped with Mozzarella cheese and finished with
Napoletana sauce* \$16.90

Grilled Baby Octopus

*Marinated and char grilled baby octopus served on a mixed green salad
with balsamic dressing* \$16.90

BBQ Calamari

*Strips of tender calamari in fresh herbs, olive oil and lemon nested on mesclun
Salad* \$16.90

Salt and Pepper Baby Squid

*Fried baby squid seasoned with spices salt and pepper served with a
lemon lime aioli* \$16.90

Chili Mussels

*Fresh black mussels cooked in a white wine and tomato sauce with a
touch of chili* \$17.90

Arancini

*Homemade crumbed rice balls filled with Bolognese, cheese and peas served
with Napolitana sauce* \$17.90

Avocado and Prawn Salad

Seared prawns on a avocado and red onion tower \$17.90

Swiss Prawns

Tiger prawns served in a light curry sauce with Arborio rice \$19.90

Garlic Prawns

*Tiger prawns served in a sizzling hot pot with extra virgin olive oil, fresh basil, garlic in a
Napoletana sauce and served with toasted bruschetta bread* \$19.90

Antipasto

*Fresh cold meats, marinated vegetables and fine cheeses.
Serves two* \$26.90

pasta

Entrees

Mains

Lasagne di Casa

Traditional dish of homemade layers of pasta with meat and tomato sauce

\$21.90

Spaghetti Bolognese

Traditional Italian rich meat sauce

\$16.90

\$18.90

Penne Arrabiata

Bacon, chili and garlic in napoletana sauce

\$16.90

\$18.90

Gnocchi Napoletana

Homemade potato dumplings in a rich tomato sauce and leaf basil

\$16.90

\$18.90

Linguine Prawn and Pancetta

Sautéed prawns and pancetta with green beans in a light olive oil and stock sauce with a hint of garlic and finished with parmesan cheese

\$19.90

\$21.90

Prawn and Crab Linguine

Sautéed prawns, crab meat, olive oil, basil, touch of garlic, cherry tomato and parmesan cheese

\$19.90

\$21.90

Spaghetti Marinara

A selection of fresh seafood in a garlic and fresh tomato sauce

\$19.90

\$21.90

Spaghetti Con Limone

Tiger prawns, smoked salmon, semi dried tomato, chili, lemon

\$19.90

\$21.90

Fettucine Carbonara

Bacon, cream, garlic, egg and shallots

\$17.90

\$19.90

Chicken Penne

Smoked chicken, sundried tomato, pine nuts, pesto and cream

\$18.90

\$21.90

Penne Chorizo

Chorizo, roasted capsicum, chili and Napoletana

\$17.90

\$19.90

Fettucine Salmone

Smoked Tasmanian salmon with sundried tomato in a light cream tomato sauce

\$18.90

\$20.90

Fettucine Boscaiola

Bacon, mushroom, shallots in a white wine and cream sauce

\$18.90

\$20.90

Fettucine Gamberetti

Sautéed bacon and prawns in virgin olive oil, garlic, chili and parmesan

\$19.90

\$21.90

Gnocchi Formaggio

Homemade potato dumplings in a rich cheese sauce

\$18.90

\$20.90

Gnocchi Mare Monte

Homemade potato dumplings with prawns and avocado cream sauce

\$19.90

\$21.90

Spinach and Ricotta Ravioli

Ravioli filled with spinach and ricotta and served in a Napoletana sauce

\$18.90

\$20.90

Tortellini

Beef filled pasta pillows served with a sauce of your choice

\$18.90

\$20.90

risotto

Vegetano

Arboric rice, roasted capsicum, sundried tomatoes, sautéed mushrooms, grilled eggplant, roasted pine nuts with a hint of chili and a touch of pesto \$19.90

Chicken and mushroom

Arborio rice with chicken breast, sautéed mushrooms in a parmesan cheese sauce \$21.90

Prawn and Chorizo

Arborio rice, sautéed prawns and chorizo in a Napolitana sauce with garlic, chili basil \$22.90

Pescatore

Arborio rice with a selection of fresh seafood in a rich tomato and fresh basil sauce \$22.90

your combination of sauce and pasta or risotto is available

vitello

Vitello Parmigiana

Veal topped with grilled eggplant, melted mozzarella cheese with a white wine and napoletana sauce \$29.90

Veal Boscaiola

Veal cooked in white wine and cream sauce with sautéed bacon, mushrooms and shallots \$30.90

Veal Saltimbocca

Pan fried veal medallions topped with prosciutto and a marsala and sage jus \$30.90

Veal Oscar

Pan fried veal topped with fresh grilled prawns, tomato and cream sauce and finished with pesto \$31.90

pollo

Pollo Boscaiola

Pan fried chicken breast with bacon and mushrooms in a white wine and cream sauce \$28.90

Pollo Avocado

Grilled chicken breast topped with avocado and melted cheese in a sparkling white wine sauce \$29.90

Pollo Salmone

Pan cooked breast of chicken with prawns and smoked salmon in a cream Pink sauce \$29.90

Pollo Gamberetti

Tender chicken breast cooked with fresh prawns and bacon in a creamy pesto sauce \$29.90

carne

Black Angus Eye Fillet

Tender Black Angus eye fillet cooked to your liking served with a choice of pepper, Dianne or mushroom sauce served with seasonal vegetables \$33.90

Rib Eye

300gm Grain fed rib eye cooked to your liking and served with a side choice of pepper, Dianne or mushroom sauce and seasonal vegetables \$35.90

Bisteca di Mare

Grilled Black Angus eye fillet topped with sautéed King prawns and served with seasonal vegetables and finished with a balsamic reduction \$36.90

Pepper Steak and Mushroom Pie

Chunky homemade pie filled with choice pepper steak and mushroom in a rich red wine gravy sauce served on rice and crunchy filo pastry served with seasonal vegetables \$31.90

pesce

Baked Barramundi

Lemon pepper barramundi fillet served with seasonal vegetables and a Citrus beurre blanc sauce \$29.90

Atlantic Salmon

Fresh Atlantic salmon fillet served on bed of sweet potato mash with baby bok choy and marinated cherry tomatoes finished with honey glaze \$30.90

Trio di Mare

Trio of grilled Barramundi, sautéed king prawns and BBQ baby octopus with steamed vegetables topped with lemon and herb butter \$31.90

Seafood Platter for two

Hot and cold selection of Sydney rock oysters (Natural and Kilpatrick), garlic Prawns, calamari, smoked salmon and fresh cooked Black Tiger prawns \$75.00

pork ribs

Rib Snack

Half rack served with corn and potato wedges \$21.90

Rib Dinner

Full rack served with corn and potato wedges \$38.90

original authentic hickory smoked pork ribs served with
our special bbq sauce

full rack has 12 ribs

Genuine wood fired pizzas

Traditional pizza

Margherita

Mozzarella cheese, tomato and oregano

\$16.90

Hawaiian

Mozzarella cheese, ham and pineapple

\$16.90

Vegetarian

Mozzarella cheese, mushroom, capsicum, onion, pineapple and olives

\$16.90

Mexicana

Mozzarella cheese, pepperoni, capsicum, onion, olives and chili

\$18.90

Davo's Special

Mozzarella cheese, ham, pepperoni, onion, mushroom and olives

\$19.90

Meat Lovers

Mozzarella cheese, ham, cabanossi, ground beef, pepperoni, bacon and BBQ sauce

\$20.90

Chicken

Mozzarella cheese, smoked chicken, pineapple, cabanossi and sesame seeds

\$20.90

Supreme

Mozzarella cheese, ham, cabanossi, pineapple, capsicum, mushrooms, onion and olives

\$20.90

Gourmet pizza

Chicken Avocado

Mozzarella cheese, chicken breast, spanish onion, sundried tomato with gaucamole

\$21.90

Salsiccia

Mozzarella cheese, Italian sausage, roasted capsicum, Spanish onion topped with fresh basil and parmesan

\$21.90

Chicken Parmigiana

Baby Mozzarella, smoked chicken breast, diced eggplant, topped with Napoletana sauce and parmesan

\$21.90

Marinara

Mozzarella cheese with a selection of fresh seafood

\$21.90

Proscuitto

Mozzarella cheese, sliced proscuitto and topped with rocket and Grano Pardano parmesan and finished with extra virgin olive oil

\$21.90

Garlic Prawn

Mozzarella cheese and garlic marinated Tiger prawns

\$21.90

kids menu

Chicken nuggets and Chips	\$ 9.50
Chicken Schnitzel and Chips	\$ 9.50
Fish and Chips	\$ 9.50
Calamari and Chips	\$ 9.50
Spaghetti Bolognese	\$ 9.50
Fettucine Boscaiola	\$ 9.50

free ice cream served with kids meals