

# a la carte menu

## bread/crusts/starters

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

## salads

<b>Italian Salad</b> <i>Iceberg lettuce, kalamata olives, tomato, cucumber, Spanish onion, capsicum white balsamic vinegar</i>	\$12.90
<b>Greek Salad</b> <i>Iceberg lettuce, kalamata olives, feta, tomato, cucumber, Spanish onion, capsicum white balsamic vinegar</i>	\$13.90
<b>Rocket and Parmesan Salad</b> <i>Rocket leaves, shaved parmesan with balsamic reduction</i>	\$13.90
<b>Caesar Salad</b> <i>Cos lettuce with crispy bacon, croutons, shaved Parmesan, anchovies and a creamy Caesar dressing</i>	\$15.90
<b>Chicken Caesar Salad</b> <i>Caesar salad with tender slices of chicken breast fillet</i>	\$17.90
<b>Haloumi Salad</b> <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

<b>Chicken nuggets and Chips</b>	\$ 9.50
<b>Chicken Schnitzel and Chips</b>	\$ 9.50
<b>Fish and Chips</b>	\$ 9.50
<b>Calamari and Chips</b>	\$ 9.50
<b>Spaghetti Bolognese</b>	\$ 9.50
<b>Fettucine Boscaiola</b>	\$ 9.50

free ice cream served with kids meals