Pizza

large

\$18.00 \$26.00 family \$32.00 party \$38.00

half/half option from \$1.00 extra toppings from \$2.00

Australian

tomato base, cheese, ham, bacon and egg.

Bambini

tomato base, cheese and ham.

BBQ meat lovers

tomato base, cheese, ham. bacon, salami and bbq sauce.

Bolognese

tomato base, cheese, ham and onion topped with bolognese sauce.

Calabrese

tomato base, cheese, salami, olives, chilli and anchovies.

Caprice

tomato base, cheese, ham, mushrooms, olives and anchovies.

Chicken

tomato base, cheese, chicken. mushrooms and pineapple.

Meat lovers

tomato base, cheese, ham, bacon and salami.

Margherita

tomato base, cheese and oregano.

Giuseppe's

tomato base, cheese, ham, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Mexican

tomato base, cheese, ham, capsicum, onion and chilli.

Pepperoni

tomato base, cheese and salami.

Sam's special

tomato base, cheese, ham, mushrooms, olives and salami.

Seafood

tomato base, cheese. prawns and mixed seafood.

Spagnola

tomato base, cheese. mushrooms, capsicum and salami.

Tropical

tomato base, cheese, ham and pineapple.

Vegetarian

reg

tomato base, cheese, mushrooms, capsicum, pineapple, olives and onion.

Gourmet Pizza

reg \$19.00 large \$27.00 family \$33.00 party \$41.00

Messina

tomato base, cheese, bacon, mushroom, tiger prawns, roasted capsicum and sweet chilli sauce.

Peri-peri chicken

tomato base, cheese, chicken, roasted capsicum, spanish onion, bocconcini and peri-peri sauce.

Rocket

tomato base, garlic, prosciutto, rocket, parmesan cheese and a drizzle of olive oil.

Three cheese rocket

olive oil and garlic base, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

Toscana

tomato base, cheese, prosciutto, sun-dried tomatoes, artichokes, roasted capsicum and eggplant.

Abruzzo

tomato base, mozzarella cheese.

bacon, mushrooms, olives, onion, eggplant, chilli and fresh prosciutto.

Toppa

Cheesy garlic toppa

pizza base with garlic, olive oil and mozzarella cheese.

\$17.00 large \$23.00 family \$28.00 party \$33.00 Tomato toppa

pizza base with tomato. herbs and garlic.

\$15.00 large \$21.00 family \$25.00 party \$30.00

Pizza dough, gnocchi pasta, and sauces are hand-made with love by our staff from our Italian family recipes.





\$9.00

"First we eat. Then we do everything else.

\$21.00

\$10.00

Starters

Arancini balls - 4 pieces

rice balls served on a bed of rocket, with warm napolitana sauce and mozzarella cheese.

Salt & pepper calamari \$23.00

lightly fried calamari served on a rocket, onion, cucumber and sun-dried tomato salad drizzled with balsamic glaze.

King prawn tails \$24.00

king prawns cooked in either olive oil and garlic OR sweet chilli sauce, served with toasted ciabatta bread.

\$24.00 Prawn cutlets

freshly crumbed and lightly fried prawns, served on a bed of lettuce with tartare sauce.

Chips/beer battered chips

served with tomato or barbecue sauce.

\$13.00 Wedges

served with sour cream and sweet chilli sauce.

Prawn & avocado bruschetta

garlic king prawns, aioli and avocado on toasted \$22.00 ciabatta bread, drizzled with balsamic glaze.

Tomato bruschetta

toasted ciabatta bread topped with diced \$15.00 tomato, basil, oregano and red onion. drizzled with balsamic glaze.

Antipasto - for 2

selection of cold meats and cheeses, olives \$28.00 and gourmet vegetables served with toasted ciabatta bread.

Garlic bread/ herb bread toasted ciabatta bread with garlic butter.

Garlic cheese bread/ herb cheese bread \$11.00

toasted ciabatta bread with garlic butter

Oystebsblatterrand melted cheese. \$35.00

\$39.00 **Oysters Kilpatrick**

Bambini Menu (kids)

\$15.00

Kids size pasta

bolognese, napolitana or campagnola only. gnocchi - \$3.00 extra

Fish & chips

battered fish served with chips and tomato sauce.

Chicken nuggets

chicken nuggets served with chips and tomato sauce.

Add sauce

pepper, diane, mushroom or gorgonzola. aioli, tartare or sweet chilli.

\$5.00 \$2.00



Pasta

\$26.00

ravioli, fettucine, fusilli, penne or spaghetti. risotto GFA gnocchi add \$3.00

Arrabiata

bacon, onion, roasted capsicum and chilli in napolitana sauce.

Bolognese

slow cooked rich beef mince ragu.

Boscaiola

bacon and mushroom in napolitana sauce with a touch of cream.

Campagnola

bacon, mushroom and peas cooked in a cream sauce.

Carbonara

bacon, onion and egg in a creamy sauce.

Chicken & mushroom

chicken and mushrooms in napolitana sauce with a touch of cream.

Gorgonzola

gorgonzola cheese and parsley cooked in a cream sauce.

Napolitana

tomato, garlic and fresh herb sauce.

Sun-dried tomato pesto

sun-dried tomato pesto and chicken, cooked in napolitana sauce with a touch of cream.

Puttanesca

olives, anchovies and garlic tossed in a napolitana sauce.

Vegetarian

onion, eggplant, mushroom, capsicum, olives and spinach cooked in napolitana sauce. all pasta served with cheese.

all sauces are GFA available with risotto.

Gourmet Pasta

Chef's special

king prawns cooked with bruschetta mix, spinach, garlic and a touch of chilli in a cream sauce.

Chicken & avocado

chicken and avocado in a garlic cream sauce with a touch of white wine.

prosciutto, eggplant, artichokes, olives, and spinach cooked in a napolitana sauce.

chicken, mushroom and king prawns in napolitana sauce with a touch of cream.

Lasagna (home made)

served with salad.

Marinara

king prawns, calamari, mussels, scallops

and barramundi pieces cooked in a napolitana sauce with a touch of white wine and garlic.

Insalata(salads)

Garden salad GFA

mixed lettuce, cucumber, fresh tomato, spanish onion, carrot, capsicum and olives with balsamic dressing and drizzled with balsamic glaze.

Giuseppe salad GFA

mixed lettuce, fresh capsicum, semi-dried tomatoes, spanish onion, kalamata olives, avocado and bocconcini cheese with chefs dressing and balsamic glaze.

addchicken \$5.00 / prawns \$5.00

\$17.00 Herb crusted salmon GFA

pan fried herb crusted salmon fillet served on a bed of mixed lettuce, cucumber, olives and onion, with lemon dressing and a side of yogurt and dill sauce.

Caprese prawn salad GFA

king prawns cooked in garlic and olive oil, mixed lettuce, bocconcini cheese and fresh tomato drizzled with balsamic glaze. d avocado \$3.00

Sweet chilli chicken salad GFA \$25.00 chicken, mixed lettuce,

cucumber, roasted capsicum and shaved parmesan tossed in signature sweet chilli dressing.

Chicken caesar salad GFA \$25.00 chicken, bacon, lettuce,

croutons, shaved parmesan and boiled egg with our homemade caesar dressing.

Mains

Surf and Turf

Angus scotch fillet topped with a creamy garlic sauce with mussels, prawns, calamari, barramundi and scallop

Angus scotch fillet steak (300gm)

cooked to your liking and served with mushroom, pepper or diane sauce. served with seasonal vegetables.

Rib eye GFA

cooked to your liking with mushroom, pepper or diane sauce. served with seasonal vegetables.

Pork belly GFA

slow cooked pork belly in pork jus, served with a radicchio and apple slaw and potato mash.

Chicken parmigiana

\$35.00 schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese. served with seasonal vegetables.

Pollo al funghi GFA

chicken breast topped with mushrooms in a creamy garlic and white wine sauce. served with seasonal vegetables.

Pollo con gamberoni GFA

chicken breast, avocado and king prawns cooked in a creamy garlic and white wine sauce. served with seasonal vegetables.

Pollo di bari GFA

chicken breast, sun-dried tomatoes, shallots and mushrooms cooked in a napolitana sauce with a touch of cream. served with seasonal vegetables.

Saltimbocca GFA

pan fried veal scallopini and prosciutto with garlic, white wine, butter and parsley sauce. served with seasonal vegetables.

Scallopini al funghi GFA

veal scallopini topped with mushrooms in a creamy garlic and white wine sauce. served with seasonal vegetables.

Cotoletta bolognese

crumbed veal topped with rich bolognese sauce and mozzarella cheese. served with seasonal vegetables. Salt & pepper calamari

lightly fried calamari served on a rocket, onion, cucumber and sun-dried tomato salad drizzled with balsamic glaze. served with a side of chips.

Beer battered fish & chips

served with chips and salad.

freshly crumbed and lightly fried prawns,

pan fried salmon, served with seasonal

sauce. served with seasonal vegetables.

served with tartare sauce, chips and salad.

vegetables and drizzled with balsamic glaze.

fillet of barramundi served with our signature

mains are served with seasonal vegetables, other side options available.

\$35.00

\$35.00

\$38.00

\$23.00

\$22.00

\$22.00

\$23.00

Sides

Prawn cutlets

Atlantic salmon

Barramundi

\$55.00

\$43.00

\$44.00

\$36.00

\$38.00

\$39.00

\$38.00

\$38.00

\$38.00

\$35.00

\$34.00

| side salad | \$5.0 |
|---|-------|
| side of chips | 0 |
| side of potato mash | \$5.0 |
| side of vegetables | 0 |
| rocket salad | \$5.0 |
| rocket, shaved parmesan cheese, balsamic dressing and balsamic glaze | 0 |
| balsamic aressing and balsamic glaze | \$8.0 |
| | 0 |

\$8.0 Panini (rolls) 0

Beef burger

grilled beef patty, mixed lettuce, sliced tomato, cheese and bbg sauce. served with a side of chips.

Chicken cotoletta

crumbed chicken topped with napolitana sauce, mozzarella cheese and mixed lettuce.

add chips \$5.00

Veal cotoletta

crumbed veal topped with bolognese sauce, mozzarella cheese and mixed lettuce. add chips \$5.00

Crispy chicken burger

crispy chicken breast, mixed lettuce, sliced tomato, cheese and peri-peri sauce. served with a side of chips.

add avocado \$3.00

Steak sandwich

\$24.00 angus fillet, mixed lettuce, sliced tomato and cheese with bbg sauce. served with a side of chips.

(GFA) gluten free available on request, however still may contain traces of gluten. 15% surcharge applies on all public holidays.

