

BREADS

GARLIC BREAD

ciabatta bread garlic butter melted parmesan

BRUSCHETTA

ciabatta bread roma tomato pesto onion olive oil

FORMAGGI

pizza bread with four cheese dipping sauce

ENTRÉE

CHOWDER

local seafood potato soup served with ciabatta bread

CALAMARI

lightly fried served with rocket and chilli jam

OSTRICHE

six fresh tasmanian oysters served natural or kilpatrick

SALMONE

cured salmon with crab and dill aioli

CAPELANTE

grilled premium scallops truffled veg puree chilli oil

CARPACCIO

raw eye fillet thinly sliced with rocket parmesan capers olive oil

MEAT

PORCHETTA

braised pork belly served with parmesan risotto balsamic glaze

POLLO

chicken breast with sage prosciutto and seeded mustard cream

KANGAROO

kangaroo loin grilled with macadamia puree vanilla pepper jus

ANATRA

magret duck breast with marsala glaze

BISTECCA

black angus rib fillet sangiovese jus mushroom trifolati

WAGYU

eye fillet grilled served in a red wine peppercorn sauce

SEAFOOD

BARRAMUNDI

battered or grilled with avocado salad caper butter

COZZE

black lip mussels in chilli napolitana

GAMBERI

local prawns topped with cream green peppercorn sauce

PESCE

macadamia crusted baked coral trout with beetroot puree

CIGALE

grilled slipper lobster in garlic butter sauce

FRUTTI DI MARE

barbequed seafood selection

LUNASEA

seafood platter for two degustation style

PASTA

RAVIOLI SPINACHE

spinach ricotta pine nut pesto cream

GNOCCHI FORMAGGI

dumplings in a four cheese sauce

PAPPADELLA AGNELLO

lamb ragu served with ribbon pasta

SPAGHETTI GAMBERI

garlic prawns with white wine garlic and chilli

SPAGHETTI MARINARA

local seafood selection in napolitana or cream

GLUTEN FREE AVAILABLE

PIZZA

MARGARITA

bocconcini mozzarella parmesan basil

SALINA

pepperoni anchovy chilli garlic olives baby spinach

CARNE

bacon ham pepperoni barbeque sauce

ANANAS

caramelised pineapple double smoked ham

PROSCIUTTO

thinly sliced prosciutto parmesan rocket olive oil

VEGETARIANA

pumpkin zucchini eggplant shallots buffalo pesto

MARE MONTE

prawn mushroom shallots salsa verde

GLUTEN FREE AVAILABLE

RISOTTO

FUNGHI

porcini mushroom truffle cream sauce

POLLO

chicken leek lemon thyme cream

INSALATA

MEDITERRANEAN

persian fetta cherry tomato black olives Spanish onion

CAESAR

cos lettuce anchovy bacon Caesar dressing

BARBIETOLA

beetroot goats cheese baby spinach poppyseed dressing

ADD CHICKEN OR CALAMARI

SIDES

SIDE SALAD

SWEET POTATO CHIPS

SEASONAL VEGETABLES

CHIPS

DEGUSTATION MENUS AVAILABLE

5 COURSE \$85 MATCHING WINES \$42




7 COURSE \$110 MATCHING WINES \$56

10% PUBLIC HOLIDAY
SURCHARGE


SPARKLING & CHAMPAGNE

			
VALLANTE PROSECCO	12		52
Italy a fresh clean , dry prosecco			
T'GALLANT SPARKLING PROSECCO	9		44
Victoria Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish.			
MORGAN'S BAY SPARKLING CUVÉE	8		35
South Eastern Australia Soft and flavoursome with citrus aromas and a refreshing crisp finish.			
VEUVE CLIQUOT			120
France a classic french champagne , great for celebrating			
DOM PERIGNON			450
France a true iconic french champagne, classic biscuit and yeast characters			

WHITE

			
MOSCATO D'ASTI SCIANDOR	10	15	43
Italy soft , well rounded,honey with hints of raisins to finish			
JULIET MOSCATO	8	12	35
South Eastern Australia Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine.			
CAPE SCHANCK BY T'GALLANT PINOT GRIGIO	9	13	38
Mornington Peninsula, VIC Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.			
TRUVÉE PINOT GRIS	9	13	38
South Australia Pale in colour with a delicate rose petal scent and a subtle hint of orange blossom. Delicious from first to last drop.			
CASTELLO BANFI PINOT GRIGIO			44
Italy hints of pineapple and green apple, crisp and gentle with a dry finish			
LEO BURING CLARE VALLEY RIESLING	9	13	38
Clare Valley, SA Citrus and floral notes abound on nose and palate. The finish is elegant and persistent.			
MORGAN'S BAY SEMILLON SAUVIGNON BLANC	12		35
South Eastern Australia Fresh lively palate that displays tropical citrus fruit aromas.			
SQUEALING PIG SAUVIGNON BLANC	9	13	38
Marlborough, NZ Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.			
OYSTER BAY SAUVIGNON BLANC			40
Marlborough NZ classic passion fruit, gooseberries and mango with a lovely easy finish			
MORGAN'S BAY CHARDONNAY			35
South Eastern Australia Vibrant fruit flavours with supporting oak and a refreshing finish.			
ST HUBERTS THE STAG CHARDONNAY	9	13	38
Victoria Stone and tropical fruits with a hint of oak provide a soft mouth feel with a vibrant citrus finish.			

RED

			
SQUEALING PIG PINOT NOIR ROSÉ	9	13	38
Marlborough, NZ This Rosé has fruity aromas on the nose, with a vibrant palate of cranberry and red cherry.			
OYSTER BAY ROSE			40
Marlborough NZ light and pale,fruity but not sweet, delicate with a clean finish			
FICKLE MISTRESS PINOT NOIR	10	14	41
Marlborough, NZ This wine is beautifully textural with a balanced and elegant finish.			
CHIANTI CLASSICO			48
Italy intense nose with cherries and plums, subtle tannin's with good acidity			
SANGIOVESE MERLOT	9	13	38
Italy tart cherrie4s and spices, yet a soft balanced palate			
MORGAN'S BAY CABERNET MERLOT	8	12	35
South Eastern Australia Rich and rounded with dark berry fruits complemented by subtle oak.			
SALTRAM 1859 SHIRAZ	9	13	38
Barossa Valley, SA Contemporary with dark berry notes and a soft silky finish.			
PEPPERJACK SHIRAZ	10	14	44
Barossa Valley, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.			
WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON	9	13	38
Coonawarra, SA Lingering maraschino cherry and liquorice mesh with subtle cedary oak.			
PENFOLDS GRANGE SHIRAZ			800
South Australia A pure symphony, years of knowledge and experience played out with Australia's greatest red grape by Australia's greatest wine house.			
PENFOLDS BIN 407 CABERNET SAUVIGNON			110
South Australia Fruit sweetness and an overlay of dusty oak exposed via tell-tale cedar and vanillin nuances. Linear, tight and defined.			

BIRRA

DRAUGHT BEER

XXXX GOLD	7	FURPHY'S	8
LITTLE CREATURES PALE ALE	9	150 LASHES PALE ALE	9
JAMES SQUIRE APPLE CIDER	9	HEINEKIN	9

BOTTLED BEER

GREAT NORTHERN	8	KIRIN	9
IRON JACK	7	JAMES BOAG'S	9
JAMES BOAG'S LIGHT	7	CORONA	9
MORETTI	9		

PLEASE NOTE OUR 150ML SERVE OF WINE IS 1.5 STANDARD DRINKS