

BREADS

BRUSCHETTA ciabatta bread roma tomato pesto onion olive oil	10
GARLIC BREAD ciabatta bread garlic butter melted parmesan	8
FORMAGGI pizza bread with four cheese dipping sauce	14

ENTRÉE

OSTRICHE six fresh oysters served natural	22
CHOWDER local seafood potato soup served with ciabatta bread	16
SALMONE beetroot cured salmon with crab meat and finger lime aioli	22
CAPELANTE grilled scallops with macadamia puree and chilli oil	24
CARPACCIO raw eye fillet thinly sliced with rocket parmesan capers olive oil	24
CALAMARI fried gulf calamari served with caprese salad	18

MAINS

BARRAMUNDI battered or grilled with avocado salad caper butter	32
COZZE black lip mussels in chilli napolitana	34
PORCHETTA braised pork belly served with parmesan risotto balsamic glaze	28
GAMBERI gulf of carpentaria prawns in garlic cream sauce	36

INSALATA

MEDITERRANEAN persian fetta cherry tomato black olives Spanish onion	18
CAESAR cos lettuce anchovy bacon Caesar dressing	18
BARBIETOLA beetroot goats cheese baby spinach poppyseed dressing	18
ADD CHICKEN OR CALAMARI	8

SIDES

SIDE SALAD	6
CHIPS	6
SWEET POTATO CHIPS	8
SEASONAL VEGETABLES	8

BURGERS

AQUA pumpkin rosti roast tomato lettuce pesto	18
LUNA beef burger bacon beetroot egg onion cos	18
PESCE crumbed barramundi with Italian slaw	18
PORK braised pork belly with red cabbage and chipotle sauce	18

ALL BURGERS SERVED WITH CHIPS GLUTEN FREE AVAILABLE

PIZZA

MARGARITA bocconcini mozzarella parmesan basil	19
SALINA pepperoni anchovy chilli garlic olives baby spinach	22
CARNE bacon ham pepperoni barbeque sauce	22
ANANAS caramelised pineapple double smoked ham	19
PROSCIUTTO thinly sliced prosciutto parmesan rocket olive oil	25
VEGETARIANA pumpkin zucchini eggplant shallots buffalo pesto	22
MARE MONTE prawn mushroom shallots salsa verde	25

GLUTEN FREE AND OLD FAVOURITES ALSO AVAILABLE

PASTA

SPAGHETTI MARINARA local seafood selection in napolitana or cream	30
FETTUCINI CARBONARA bacon egg onion in a cream sauce	18
RAVIOLI SPINACHE spinach ricotta pine nut pesto cream	22
GNOCCHI FORMAGGI dumplings in a four cheese sauce	22
SPAGHETTI GAMBERI garlic prawns with white wine garlic and chilli	28

GLUTEN FREE AND OLD PASTA FAVOURITES ALSO AVAILABLE




RISOTTO

FUNGHI porcini mushroom truffle cream sauce	18
POLLO chicken leek lemon thyme cream	22

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

11AM - 3PM

LUNCH MENU