



Antipasti

Arancini	15
Rice balls served on a bed of rocket with warm Napolitana sauce and Pecorino cheese or choose Gorgonzola sauce. add 2	
Lemon Pepper Calamari	19
Tendered fried calamari, rocket, onion, pomegranate seeds, cucumber and carrots dressed with basil aioli.	
Scallops *	19
Pan fried scallops cooked with capers, wine, garlic and parsley in a creamy sauce.	
Prawn Tails *	19
King prawns cooked in garlic or sweet chilli sauce served with warm ciabatta.	
Pork Belly *	19
12 hour slow cooked pork belly served with apple and pork jus and broccolini.	
Meat Balls	16
Cooked in a rich tomato sauce topped with melted bocconcini, fresh bread grilled with salt and pepper olive oil and oregano seasoning.	
Bruschetta	16
Prawn and Avo - Garlic prawns, Little Italy aioli and avocado on toasted ciabatta, finished with Italian glaze.	
Tomato - Melted bocconcini, diced tomatoes, onions and fresh basil on toasted ciabatta.	10
Mushroom - Ricotta spread, roasted capsicum, cooked mushrooms and Pangaratatto crumbs on toasted ciabatta, finished with balsamic glaze.	14
Garlic Bread	6
Tasty bread with garlic butter and parsley. w/cheese add 1	
Parmesan Herb Bread	7
Tasty bread with parmesan herb butter and parsley. w/cheese add 1	
Chips/Beer Battered	7
Served with tomato/bbq/G aioli.	
Wedges	12
Served with sour cream and sweet chilli sauce for dipping.	
Toppa	Large 19 Family 23
Tomato base or garlic oil base.	

Salads

Salmon & Avocado Salad *	24
Salad mix, chat potatoes, cucumber, bruschetta mix and spanish onions dressed with dill and lime aioli.	
Chicken Avocado Salad *	20
Chicken breast, lettuce, cucumber, capsicum, fresh tomato and avocado with mayonnaise dressing.	
Chicken Caesar Salad *	20
Chicken breast, bacon, lettuce, croutons, parmesan cheese and boiled egg with caesar dressing.	
Pork Belly Salad *	22.50
12 hour slow cooked pork belly served with peanuts, baby spinach, roasted capsicum, tomato bruschetta, shredded carrots dressed with our homemade apple and pork jus dressing.	
Sweet Potato and Grilled Halloumi Salad *	22.50
Sweet potato, grilled halloumi, rocket, pecan nuts, carrots and bacon with honey balsamic dressing.	
Beetroot & Pumpkin Salad *	20
Spinach, beetroot, roasted pumpkin, feta and w/chicken add 6 pecan nuts with honey balsamic dressing.	
Garden Salad *	12
Mix lettuce, cucumber, olives, fresh tomatoes, carrots, onions and feta dressed with balsamic dressing.	

Rolls/Burgers

Beef Burger	20
House made beef patty, iceberg lettuce, dijon mustard, onions, crispy bacon, slice cheese and tomato relish on a toasted brioche bun with a side of chips.	
Chicken Burger	20
Crispy chicken breast, iceberg lettuce, jalapenos, crispy bacon, slice cheese and garlic aioli on a toasted brioche bun with a side of chips.	
Chicken Cotoletta	20
Chicken schnitzel topped with Napolitana sauce, mozzarella cheese, fresh tomato and lettuce served on turkish bread with a side of chips.	
Veal Cotoletta	20
Veal schnitzel topped with bolognese sauce, mozzarella cheese, fresh tomato and lettuce served on turkish bread with a side of chips.	
Steak Sandwich	20
Steak fillet, rocket, onion, tomato relish and mustard mayo served on turkish bread with a side of chips.	

Desserts

Some desserts gluten free, please check with staff.

Sticky Date Pudding	12
Sticky date pudding served with vanilla ice cream and butterscotch sauce.	
Chocolate Lava Fondant	12
Chocolate fondant served with vanilla ice cream.	
Crème Brûlée	12
Home Made Cakes	9

Kids Menu

12 and under only

Kids Size Pasta	10
	gourmet pasta add 2
Chicken Nuggets	10
Served with chips and a side of tomato sauce.	

* Gluten free available on request. We do our best, however we cannot guarantee these gluten free options are 100% free from gluten, as all products are prepared in the same kitchen and cross contamination may still occur.

Pizza



Gourmet LARGE 23 FAMILY 28.50 GLUTEN FREE 27

Rocket

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

Roma

Tomato base, mozzarella cheese, prosciutto, cherry tomatoes, avocado and bocconcini.

The Lot

Tomato base, mozzarella cheese, ham, mushrooms, salami, capsicum, olives, onions and pineapple.

Mediterranean

Tomato base, mozzarella cheese, ham, capsicum, olives, oregano and feta.

Siciliano

Tomato base, mozzarella cheese, capsicum, eggplant, prosciutto, olives and topped with feta.

Garlic Tiger Prawns

Tiger prawns, mozzarella cheese, spinach, capsicum on Napolitana sauce base, finished with garlic aioli.

Milano

Garlic oil base, mozzarella cheese, spinach, tomato bruschetta, salami, garlic prawns and chilli.

Traditional LARGE 21 FAMILY 26 GLUTEN FREE 25

Capricciosa

Tomato base, mozzarella cheese, ham, mushrooms, olives and anchovies.

Margarita

Tomato base, mozzarella cheese and oregano.

BBQ Chicken

Tomato base, mozzarella cheese, chicken, mushrooms, onions and bbq sauce.

Vegetarian

Tomato base, mozzarella cheese, pineapple, mushrooms, roasted capsicum, olives and onion.

Chorizo & Mushroom

Tomato base, mozzarella cheese, chorizo, capsicum, mushrooms and onion.

Pepperoni

Tomato base, mozzarella cheese and salami.

Meat Lovers

Tomato base, mozzarella cheese, bacon, ham, chicken breast, salami and bbq sauce.

Hawaiian

Tomato base, mozzarella cheese, ham and pineapple.

Mexican

Tomato base, mozzarella cheese, ham, capsicum, jalapenos, onions and chilli flakes.

Calabrese

Tomato base, mozzarella cheese, salami, olives, anchovies and chilli.

Mains



– Steaks cooked to your liking –

Optional pepper/mushroom/diane/chef special steak sauce.

Angus Scotch Fillet *

Served with a side of vegetables.

34
Surf and turf also available add 10

Rib Eye *

Served with a side of vegetables.

35
Surf and turf also available add 10

Chicken Parmigiana

Lightly fried crumbed chicken breast topped with grilled eggplant, rich Napolitana sauce and mozzarella cheese. Served with a side of vegetables. Plain schnitzel also available.

30

Veal Parmigiana

Veal schnitzel topped with bolognese sauce and mozzarella cheese. Served with a side of vegetables. Plain veal schnitzel also available.

28.50

Osso Bucco *

Slow cooked Osso Bucco served on a bed of polenta.

30

Fillet of Barramundi Wrapped in Prosciutto *

Barramundi brushed with herb butter and finished in the oven with our capers and cream sauce.

32

Lamb Racks *

Lamb racks cooked with dijon mustard and flavoured bread crumbs. Served with mash potato and lamb sauce.

34

Pan Fried Salmon *

Pan fried salmon served on top of spinach, mushrooms and tomatoes, dressed with balsamic glaze. Served with a side of vegetables.

34

Chicken Inverno *

Shallots, chicken breast, king prawns, avocado and spinach in a cream sauce with a touch of garlic and a dash of brandy.

34

Pollo Funghi *

Chicken breast cooked with mushrooms in cream with a dash of Marsala wine. Served with vegetables.

30

Beef Cheeks *

16 hour slow cooked beef cheeks served on a bed of mash with green beans sautéed in almond meal. Finished with beef cheek sauce.

30

Saltimbocca *

Premium cut scaloppini and Italian prosciutto cooked in garlic, white wine, butter and sage sauce. Served with a side of vegetables.

32

Scaloppini Funghi *

Scaloppini cooked with chunky mushrooms in a creamy sauce with a touch of Marsala wine. Served with a side of vegetables.

32

Vegetable Stack *

Grilled eggplant, roasted capsicum, grilled zucchini, pumpkin and spinach. Served with Gorgonzola sauce.

22
Add Chicken 5

Pasta



All of our pasta is hand made fresh every day and served with grated Pecorino cheese, Rigatoni, Fettuccini, Spaghetti, Risotto and Gnocchi (extra 3)

Gourmet

Benny Special

Confit onions, chorizo, prawns, rocket and a touch of chilli.

23

Gorgonzola

Garlic, white wine, Gorgonzola cheese, cooked in a cream sauce and garnished with parsley.

23

Spicy Lobster

Diced lobster, cherry tomatoes, shallots, cooked in a mild creamy sauce.

26.50

Pumpkin Pasta

Roasted pumpkin, pine nuts, butter, garlic, goat's cheese and baby spinach.

24.50

Marinara

Prawns, mussels and calamari cooked in a rich Napolitana sauce with a touch of white wine.

26

Con Calamari

Confit onion, calamari, basil and bruschetta mix in Napolitana sauce.

24

Chicken & Avo

Chicken breast, avocado, garlic, parsley in a cream sauce with a touch of white wine.

24

Gamberoni

Shallots, garlic, chicken breast, mushrooms and king prawns in a creamy Napolitana sauce.

26

Traditional

Chef Special

Onion, bacon, cherry tomatoes, feta, rocket and a chilli oil base.

20

Vegetarian

Shallots, eggplant, capsicum, zucchini, peas, olives and spinach in Napolitana sauce.

20

Matriciana

Onion, salami, roasted capsicum and rocket, cooked in Napolitana sauce with a touch of chilli.

20

Boscaiola

Bacon, mushrooms and peas, cooked in Napolitana sauce with a touch of cream.

20

Chicken & Mushroom

Chicken breast and mushrooms, cooked in Napolitana sauce with a touch of cream.

20

Little Italy Special

Onion, bacon, peas and diced zucchini, cooked in creamy sauce.

20

Bolognese

Rich mince beef ragu.

20

Napolitana

Rich tomato and fresh herb sauce.

20

Genovese

Chicken, semi dried tomato pesto in Napolitana sauce with a touch of cream.

20