

STARTERS

Garlic pizza bread 7

Chilli garlic pizza bread 7

Cheesy pizza bread 9

Pumpkin, fetta and rosemary pizza bread 9

Bruschetta 13

Soup of the day 9 See specials board

Homemade Dips 12

Assorted dips w falafel chips and ciabatta bread

Scollop & Salmon Risotto 17/25

Fresh atlantic salmon, corn kernels, roasted red peppers, mixed in a risotto topped with scallops, wasabi cavier and lemon butter sauce

Calamari Salad 15/22

Lightly dusted calamari rings, on a wild green salad with chilli aioli

Tapas – see specials board for today's selections

MAINS

300g Nth Queensland Porterhouse 32

Grainfed Porterhouse cooked to your liking, with gratin potatoes, fresh market greens, and your choice of sauce (wild mushroom jus, pepper jus or garlic butter)

*** Not available ½ price men's night**

Roasted Saddle of Hamilton Free Range Lamb 28

Oven roasted lamb on a Mediterranean salad of red onion, sumac, cucumber, spinach, rocket, pistachio nut and preserved lemon, finished with a rosemary jus

Fresh Tasmanian Atlantic Salmon 28

Crispy skin Atlantic Salmon on a bed of market fresh spring greens, chat potatoes and finished with a lemon butter sauce

Roast Duck Breast 27

Crisp duck breast with chat potatoes and baby bok choy, finished with a caramelized pear and lychee sauce.

Chicken Parmagiana 20

Napoli, mozzarella cheese & bacon, served with diamond cut chunky chips and garden salad.

Char grilled Chicken Breast 25

On a fatouche salad of asparagus, tomato, croutons and herbs, finished with a lemon vinaigrette

Artichoke & Truffle Tortellini 24

Jumbo size filled tortellini on an almond butter sauce, topped with rocket and parmesan

Fish & Chips 25

Grilled or Cider battered flathead tails with shoestring fries, garden salad and tartare sauce.

Sides

Greek salad 12

Side Salad 9

Side Market fresh greens 9

Chunky/shoestring chips 9

Mini Greens 5

Mini Salad 3

Mini Chips 3

WOOD FIRED PIZZAS

Small \$15 Large \$20

Celiac (one size only 22)

Margaritaville

Thinly sliced roma tomatoes, mixed herbs, mozzarella and fresh basil.

Old faithful

Ham, pineapple and mozzarella.

BBQ Chook

BBQ chicken, bacon, balsamic glazed onion, brie cheese, thyme & BBQ sauce.

Aussie, Aussie, Aussie - OIH OIH OIH!!!

Ham, bacon, mozzarella and egg.

Sopressa

Sopressa salami, ham, red and yellow capsicum, garlic, kalamata olives and mozzarella

Pescatore

Calamari, prawns, fresh fish, garlic, chilli and mozzarella finished with cracked pepper and fresh parsley

Zinger

Hot salami, chorizo sausage, olives, bocconcini, jalepenos and chilli flakes.

Peperonata

Sautéed red, yellow and green capsicum, Spanish onion, sage and pumpkin mash, finished with fetta.

Manchego

Chicken, chorizo, blanched spinach, cherry tomato, Spanish onion, mixed herbs and mozzarella.

Musharama

Wild mushrooms and ham, finished with tarragon and grated parmesan.

Spanio

Marinated prawns, chorizo, Spanish onion, mozzarella cheese and parsley

DESSERTS

Crème Brulee 12

A French classic dessert with a crisp caramel top

Mango & Strawberry Ice cream 12

Seasonal fruits atop mango and strawberry ice cream in a waffle cup

Chocolate pudding 12

Warm chocolate pudding served with ice cream

KIDS MENU

'Little boys' with shoestring fries **9**

Penne bolognese **9**

Fish & chips **10**

Home-made crumbed chicken strips & chips **10**

Kids Parma **11**

KIDS DESSERT

'Stained glass' (jelly) with choc frog **6**

Bowl of ice-cream **6**

(with choc. or strawberry topping)