



Antipasti De Mare

Oyster 1/2 dozen (GF) 28

kilpatrick - streaky bacon, tamarind & black pepper glaze

or

natural - eschalot mignonette

Gamberi 25

coconut king prawns, grapefruit, chilli, lemongrass in betel leaves

Ceviche (GF) 25

cured market fish, grapefruit, seaweed, pistachio, citrus dressing

Scallop 25

seared scallops, pumpkin purée, pistachio, crispy prosciutto, herbs, bread crumbs

Squid Fritti 25

semolina coated squid, chilli & garlic salt, jalapeño & lemon aioli

Scampi (GF) 28

lightly grilled scampi with jalapeno, dill, citrus & garlic butter

Pane / Bread (House Made)

Rosemary, Olive, Focaccia Bread (VG) 15

Garlic, Chive, Puff Bread (VG) 15

Antipasti Misto

Spanish Prosciutto (gf) 15

Hot Salami (gf) 12

Smoked Ham (gf) 12

Olives (gf) 10

Heirloom Tomato (gf) 12

Sweet Capsicum Filled with Cheese (gf) 12

Burrata (gf) 15

Double Brie (gf) 15

Cheddar (gf) 15

Parmigiana (gf) 15

Mushroom & Taleggio Arancini 15

Chefs Board For Two:

chef's selection of two cured meats, two cheeses, one vegetable, plus crackers 48

Insalata / Salad

Burrata, heirloom tomatoes, basil, olive oil and aged balsamic vinaigrette (V) (GF) 25

Pumpkin, quinoa, pomegranate, candied walnut, brie (V) (GF) 25

Grilled baby cos, crispy prosciutto, parmesan, croutons with kaffir lime chilli jam 25

Smokey beef brisket with cherry tomato, peanut, vermicelli salad, nam jim dressing (GF) 28

Pizzas

Please see our separate pizza menu. Available for dinner seven days, plus lunch Saturday and Sunday

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15% surcharge applies on public holidays

Pasta & Risotto

Linguine Al Granchio	30
soft shell crab, squid ink pasta, cherry tomato, chilli jam	
Orecchiette Al Gamberi	30
scampi, king prawns, garlic, chilli, lemon crumb, gremolata with whole scampi	
Penne Al pesto Pumpkin Puttanesca (V)	26
roasted pumpkin, olives, capers, basil in pesto pomodoro sauce	
Rigatoni Al Salsicce & Peas	28
pork fennel sausage, peas, in garlic & chilli pomodoro sauce	
Pappardelle Al Beef Ragu	28
slow-braised beef cheek, carrot, celery, in tomato madeira sauce	
Risotto Con Funghi (V)	28
mushroom medley, parsley, parmesan, in white wine porcini stock	

Secondi / Mains

Grilled Herb-crusted Barramundi	35
heirloom tomato relish, grilled asparagus wrapped in prosciutto, creamy mash	
Roast Pork Belly	38
crispy skin pork belly, asian vermicelli noodle salad, crunchy veggie roll, hoisin & madeira sauce	
Chicken Involtni (GF)	38
prosciutto wrapped chicken breast, stuffed with mozzarella and tomato chutney, pumpkin purée, sautéed kale, chipotle hollandaise sauce	
Herb-crusted Lamb Rump	42
creamy mash, char-grilled broccolini, peas and merlot jus	
Atlantic Salmon Wellington	42
salmon stuffed with mustard cheese, wrapped in puff pastry, sautéed kale, chive hollandaise	

Pub Favourites

Oatmeal-crusted Chicken Schnitzel	28
creamy mash, fennel & orange pomegranate salad, side of merlot gravy	
Chicken Parmigiana	30
panko crumbed chicken breast, sugo di pomodoro, mozzarella, seasonal salad, pub chips	
Veal Scallopini (GF)	32
veal backstrap, creamy mash, char-grilled broccolini, peas and creamy mushroom sauce	
Garlic & Chilli King Prawns	32
seared king prawns, in garlic & chilli sugo di pomodoro, with focaccia	
Bistecca Florentino T-Bone	35
t-bone steak, seasonal salad, pub chips, chimichurri, diane sauce	
Scotch Fillet	45
330g black-angus scotch applewood smoked, creamy mash, prosciutto wrapped asparagus, chimichurri, merlot jus	
Pork Ribs (GF)	45
full rack of american style ribs, with sticky asian hoisin sauce, chimichurri, pub chips	

Contorni / Sides

Pub Chips	10
Creamy Mash Potato	12
Sweet Potato Fries	10
Seasonal Vegetables	12
Char-grilled Broccolini	12
Seasonal Salad Bowl	10

Tiny Taverners

Napoletana Pasta	10
Creamy Ham & Pea Pasta	10
Chicken Nuggets & Chips	10
Fish & Chips	10

Burgers & Tacos

Available Lunchtime only, seven days

Beef Cheese Burger **22**

cheese, bacon, relish, honey mustard, with chips

Black Angus Steak Burger **24**

scotch fillet, pickle, cos lettuce, relish, honey mustard, with chips

Caesar Chicken Schnitzel Burger **22**

crumbed schnitzel, bacon, parmesan, cos lettuce with chips

Fish Tacos **21**

battered flathead, salsa, tortilla with chips

Beef Brisket Tacos **23**

smokey spiced beef brisket, salsa on tortilla with chips

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Pizzas

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Garlic Cheese	16
Margherita cherry tomato, mozzarella, pomodoro sauce	20
Tropical double smoked ham, pineapple and mozzarella	23
Mediterranean eggplant, onion, mushroom, roasted red capsicum and olives	23
Gamberi Peperoncino prawns, cherry tomato, chilli, garlic and basil	24
Four Stagioni double smoked ham, mushroom, salami and olives	24
Crudo semi-dried tomato, mozzarella, ricotta, prosciutto, rocket and shaved Parmesan	24
Carnivora double smoked ham, italian sausage, bacon and salami	24
House Supreme double smoked ham, hot salami, bacon, mushroom, spanish onion, pineapple and olives	24
BBQ Chicken marinated chicken, mushroom, spanish onion, roasted red capsicum, smokey BBQ sauce	24
BBQ Carnivora double smoked ham, italian sausage, bacon and hot salami with smokey BBQ sauce	24
Nutella Pizza nutella, marshmallows and mixed berries	15