



# DINNER MENU

## ANTIPASTI (STARTER)

**BRUNY ISLAND OYSTER**  
1/2 DOZ \$25; DOZ \$ 45

natural & lemon, or  
kilpatrick sauce, crispy bacon

**GARLIC & ROSEMARY FOCACCIA**  
dukkah, extra virgin olive oil (V) \$12

**GARLIC PIZZA**  
garlic base, mozzarella, rosemary( serve 2(V)(VGN-O) \$18

**POLPETTE AL SUGO** \$19.5  
housemade veal meatball, rich tomato sauce, parmesan, focaccia

**MUSHROOM & PARMESAN ARANCINI**  
truffle aioli, parmesan, white truffle oil(V) \$18

**CRISPY SQUID** \$18.5  
citrus mayo, fresh lemon

**PRAWN FRITTI** \$20.5  
citrus mayo, fresh lemon

**TASMANIAN SCALLOP** \$23.5  
crumbed, citrus mayo, fresh lemon

## CONTORNI (\$9/SIDES)

**FRIES**

**INSALATA (GARDEN SALAD)**

**STEAM BROCCOLI**

**ROAST PUMPKIN & DUKKAH**

## PASTA

**RAGU ALLA BOLOGNESE** \$31.5  
housemade bolognese sauce with san marzano tomato, spaghetti, parmigiano reggiano

**FETTUCINE ALLA CARBONARA** \$32.5  
free range chicken thigh, bacon, fettucine, parmigiano reggiano

**VEAL MEATBALL SPAGHETTI** \$32.5  
housemade veal meatball cooked in rich tomato sauce, spaghetti, parmigiano reggiano

**SEAFOOD MARINARA** \$34.5  
mixed seafood, san marzano tomato

**SPAGHETTI ALLE VONGOLE** \$33.5  
diamond clams, spaghetti, chilli, garlic, white wine sauce

**TASSIE SCALLOP & PEA RISOTTO** \$34.5  
seared tassie scallops, green pea risotto, parmigiano reggiano

**FETTUCINE AL PESTO CON FUNGUS** \$31.5  
housemade basil pesto, oven roasted mushroom, fettucine, parmigiano reggiano(V)

## SECONDI (MAINS)

**FRUTTI DI MARE** \$45  
Mixed seafood selection, buttery garlic broth, focaccia

**TASMANIAN SALMON** \$34.5  
Seared Tasmanian salmon, roasted pumpkin, steamed broccoli, gremolata ( zesty Italian herb sauce)

**VEAL SCALLOPINE** \$38.5  
Seared veal, roasted pumpkin, steamed broccoli, garlic & mushroom cream sauce.

**VEAL COTTOLETTA** \$38.5  
Crumbed veal, roasted pumpkin, steamed broccoli, garlic & mushroom cream sauce.

## PIZZE

\*All pizza come with house special crust dipper\*  
\*Gluten free- \$2.5 extra; any extra \$2.5  
V-vegetarian ;VGN-O- Vegan option.

### GRANDMA PIZZA

San marzano tomato, mozzarella, basil pesto, extra virgin olive oil.(V) (VGN-O) \$21

**CHEESY FACE** \$21  
Garlic base, mozzarella, taleggio, parmesan, rosemary (V)

**PEPPERONISM** \$25  
San marzano tomato, pepperoni, more pepperoni, mozzarella, parmesan

**HAWAII NOT** \$25  
San marzano tomato, honey roasted pineapple, prosciutto, mozzarella

### AMERICAN PIE

San Marzano tomato, spicy salami, fennel pork sausage, caramelized onion, mozzarella, oregano \$25

### DIRTY BIRDY

San marzano tomato, free range chicken thigh, streaky bacon, red onion, smoky BBQ \$25

**DIXIE CHICK** \$25

Sweet chilli base, free range chicken thigh, sweet corn, fresh jalapeno, smashed corn chip, sour cream

**THE ROCK** \$27

San marzano tomato, spicy salami, fennel pork sausage, free range chicken thigh, streaky bacon, mozzarella,

**FORREST GUMP** \$27

San marzano tomato, garlic prawn, baby caper, red onion, mozzarella, oregano.

## PIZZE

**TRIPPY SHROOM** \$25  
Confit garlic base, roasted mushroom, caramelised onion, mozzarella, truffle oil (V)(VGN-O)

**THE GREEN SIDE** \$25  
Basil pesto base, slice zucchini, sweet corn, mozzarella, parmesan, dukkah (V) (VGN-O)

## DOLCI (DESSERTS)

**HOUSEMADE TIRAMISU** \$15

**STICKY DATE PUDDING** \$15  
butterscotch sauce, vanilla ice-cream

**ICE CREAM SUNDAE** \$15  
3 scoop of vanilla ice cream, chocolate and caramel sauce

**AFFOGATO** \$8  
vanilla ice-cream, espresso

**AFFOGATO FRANGELICO** \$18  
vanilla ice-cream, espresso

## KID'S MEAL

**HAWAIIAN PIZZA** \$15  
bacon, pineapple, mozzarella

**SPAGHETTI BOLOGNESE** \$15  
housemade bolognese sauce, spaghetti & parmesan cheese

**CHICKEN NUGGET & CHIPS** \$15

**KIDS ICE-CREAM** \$5



# DRINKS

## MENU

### COCKTAIL

<b>APEROL SPRITZ</b>	<b>\$19</b>
Aperol Aperitivo, sparkling wine	
<b>ESPRESSO MARTINI</b>	<b>\$20</b>
vodka, coffee kahlua, fresh espresso	
<b>TOMMY'S MARGARITA</b>	<b>\$20</b>
tequila, lime juice, sugar syrup	
<b>PINEAPPLE DAIQUIRE</b>	<b>\$20</b>
pineapple juice, Bacardi rum, Cointreau, lime juice	
<b>AMARETTO SOUR</b>	<b>\$20</b>
amaretto, bourbon, lemon juice, sugar syrup, egg white	

### BEERS

<b>BLACK HOPS MID RANGE (QLD)</b>	<b>\$9.5</b>
<b>JAMES BOAGS PREMIUM LAGER (TAS)</b>	<b>\$9</b>
<b>CARLTON DRAUGHT (VIC)</b>	<b>\$9</b>
<b>MOO BREW PALE ALE (TAS)</b>	<b>\$11</b>
<b>PHILTER OLD ALE (DARK ALE)(NSW)</b>	<b>\$11</b>

### CIDERS

<b>WILLIE SMITH ORGANIC APPLE CIDER (TAS)</b>	<b>\$11</b>
<b>BLACK HOPS GINGER CIDER(QLD)</b>	<b>\$11</b>

## WINE BY THE GLASS

	GLS	BTL
<b>VELVET AND WILLOW SPARKLING 2017(TAS)</b>	<b>\$16</b>	<b>\$68</b>
Velvet & Willow Pinot Noir Chardonnay has a great mousse, delightful aromas of granny smith apples. The finish is crisp, tight and refreshing.		

### ROKO MONTEPULCIANO 2022(RED)

lovely, puckering fruit character, like a basket of freshly picked, maybe slightly underripe, but delicious mixed berries.

### SCREAMING BERRY VERMENTINO 2021(WHITE)

Bold and bright, passionfruit, tropical vibe. Subdued citrus, stone fruit push providing a counterpoint in the background. Classic Vermentino on the finish.

### PRETTY BOY ROSE 2022

candied strawberry, rose petal, and that ubiquitous but undeniable strawberries and cream aroma. On the palate, a certain elegance evolving the flavours into a slightly underripe stonefruit spectrum (white peach or nectarine).

## WINE BY THE BOTTLE

### WHITES

#### BELL AND GONG SAUVIGNON BLANC 2021 (LONGFORD,TAS) \$55

Pale golden colour. Fresh, clean, faintly herbal aromas with a hint of sweetness. Palate is slightly peppery, delicate & fresh with crisp apple, lychee & lime peel.

#### BANGOR PINOT GRIS 2022 (DUNALLEY,TAS) \$68

A true, cool climate Pinot Gris, Jimmy's Hill is hand-picked from Bangor Vineyard. Pinot Gris is a delightful food wine, showing fresh fruity characters and a lovely glossy texture.

#### WATERTON HALL RIESLING 2019 (ROWELLA,TAS) \$60

Generous and expressive with excellent concentration and flavours of lime oil and grapefruit pith. Enhancing the palate is the energy and drive given by the crisp acidity.

#### MAPLETON CHARDONNAY 2019 (TEA TREE,TAS) \$68

Rich full palate, good colour, subtle oak, light ripe peach and hints of fig and praline.

### REDS

#### LISDILLON PINOT NOIR 2019 (SWANPORT,TAS) \$68

Lisdillon's close proximity to cooling sea which produce this excellent cool climate pinot noir. With traces of cherry plum, musk and red-currant flavours, it is sweet, sour and smooth.

#### CHALK HILL SHIRAZ 2020 (MCLAREN VALE, SA) \$55

Highly perfumed, with lifted dark berry fruit, floral notes with layers of spice. Palate Rich flavours of dark berry fruits with a hint of bitter dark chocolate and roasted nuts, with a long, lingering finish.

#### BERRIGAN MERLOT 2020 (NAIRNE SA) \$55

This Merlot is a great example of Merlot when it's bright and fresh, With this Merlot, think flavours of chocolate, blackberry, blueberry, vanilla and spice with a touch of black pepper.

#### ALPHA CRUCIS TITAN CAB SAUV 2020(MCLAREN VALE,SA) \$60

A rich and concentrated Cabernet. This is a complex wine with wonderful dark berry fruits combining with spice and dark chocolate.

## SPIRITS

### HOUSE SPIRITS

<b>SMIRNOFF VODKA</b>	<b>\$10</b>
<b>GORDON GIN</b>	<b>\$10</b>
<b>JOSE CUERVO TEQUILA</b>	<b>\$10</b>
<b>JACK DANIEL WHISKEY</b>	<b>\$10</b>
<b>JAMESON (IRISH WHISKEY)</b>	<b>\$11</b>
<b>JIM BEAM (BOURBON)</b>	<b>\$10</b>
<b>WILD TURKEY (BOURBON)</b>	<b>\$12</b>
<b>MAKER'S MARK( BOURBON)</b>	<b>\$12</b>
<b>BUNDABERG RUM</b>	<b>\$10</b>
<b>SAILOR JERRY (SPICED RUM)</b>	<b>\$12</b>
<b>KRAKEN (BLACK SPICED RUM)</b>	<b>\$12</b>
<b>BACARDI (WHITE RUM)</b>	<b>\$10</b>
<b>BAILEY( IRISH CREAM)</b>	<b>\$9</b>

### NON-ALCOHOLIC

#### SOFT DRINKS \$5

<b>COKE</b>
<b>COKE NO SUGAR</b>
<b>SPRITE</b>
<b>SOLO LEMON SQUASH</b>
<b>LEMON LIME &amp; BITTER</b>

#### JUICE \$5

<b>ORANGE JUICE</b>
<b>APPLE JUICE</b>
<b>CARROT, APPLE &amp; GINGER</b>
<b>PINEAPPLE, NECTARINE &amp; COCONUT</b>