

Bucatini

STARTERS & ENTREES

Focaccia Bread

| | |
|-----------------|---------|
| Herb or garlic | \$8.90 |
| Tomato & cheese | \$10.90 |
| Olive & fetta | \$12.90 |

Bruschetta

topped with rocket, parmesan & a balsamic reduction \$14.90

Antipasto and dips (for two)

\$19.90

Saganaki

Grilled kefalograviera cheese served with lemon & olives \$15.90

Oysters -

| | ½ dozen | dozen |
|------------|---------|---------|
| Natural | \$17.90 | \$29.90 |
| Kilpatrick | \$19.90 | \$32.90 |
| Mornay | \$19.90 | \$32.90 |

Stuffed mushrooms

\$15.90

Filled with creamy goats cheese mousse topped with roasted cashew and sundried tomato salad. A spread of roasted garlic and mustard seed aioli, then drizzled with truffle oil.

Salt & pepper calamari

E \$16.90

M \$25.90

Arancini

\$12.90

Crumbed risotto balls filled with mushrooms, green peas and parmesan. With a tomato and basil puree and watercress.

Fresh mussels

\$16.90

Served in a white wine, tomato, garlic & chilli sauce

Chilli Prawns

E \$18.90

M \$33.90

Jasmine rice, chilli, garlic and fresh basil napoli

Please Note: Prams, highchairs or baby capsules will not be permitted into the restaurant Friday and Saturday evenings. The purpose is to provide safe and comfortable environment, For both patrons and staff.

Bucatini

MAIN COURSES

| | |
|---|---------|
| Pollo | \$29.90 |
| Crispy skin-on chicken breast, grilled and served with Kipfler potato, mushroom ragu, Spinach, and finished with a prosciutto and thyme cream sauce | |
| Agnello | \$29.90 |
| Braised lamb shanks cooked in a rich tomato and red wine sauce, served with green beans and creamy mashed potato | |
| Saltimbocca di Vitello | \$29.90 |
| Tender veal with sage and prosciutto, served on a Mediterranean vegetable stack and topped with a white wine butter sauce | |
| Paella | \$35.90 |
| Aromatic saffron rice with mussels, prawns, Morton bay bug, chorizo, chicken, peas & capsicum | |
| Whole Flounder | \$33.90 |
| Grilled and topped with lemon butter & caper sauce, and served with a side salad | |
| Grain-fed Rib-Eye | \$39.90 |
| Served on roast chat potatoes, with sautéed spinach and mushroom sauce | |

Grain-fed Eye Fillet \$39.90
Served with a pumpkin & sweet potato mash,
wilted spinach and your choice of
mushroom sauce, pepper sauce or red wine jus

Side dishes \$7.90
Steamed vegetables
Side salad
Chips

SALADS

Caesar \$19.90
With cos, crispy prosciutto, parmesan, anchovies,
poached egg, croutons and traditional dressing
(\$4.00 extra with chicken fillets)

Char-grilled Calamari \$25.90
Tender calamari with rocket salad, and a tomato,
citrus & caper salsa

Mediterranean Lamb \$25.90
Mixed lettuce, sundried tomatoes, olives, goat's feta,
Spanish onion and tzatziki dressing

RISOTTO

Verdura \$21.90
Roasted eggplant, zucchini, red peppers, onion spinach tomato
Garnished with goat's cheese

Anatra \$27.90
Duck, pancetta, roast garlic, snow peas and caramelized onion

PASTA

Pollo con pesto-Penne \$24.90
Chicken breast, basil pesto, green peas
pine nuts, garlic and sundried tomatoes

Gnocchi Puttanesca \$24.90

Mild salami, black olives, chilli, capers, basil, garlic, anchovies,
Napoli and parmesan

Fettucine Ai gamberi \$28.90

Prawns, scallops, mushrooms, spinach, sundried tomatoes,
garlic and creamy mustard sauce

FAMILY FAVORITES (all served with chips and Italian salad)

Pesce Fritto - beer-battered flathead fillets & home-made
tartare \$26.90

Chicken Parmagiana - parma ham, grilled eggplant, cheese
and Napoli sauce

\$26.90

Lasagne-homemade \$19.90

TRADITIONAL PIZZAS

Small \$13.90 Large \$17.90

**Marinara – Margherita – Mexicana - Capricciosa –
Chicken –Hawaiian- Aussie - Con Tutto - Meat Lovers**

GOURMET PIZZAS (small size only)

Tandoori \$18.90

Marinated chicken pieces, fresh tomato,
cheese & sour cream

Roast Vegetable \$18.90

Eggplant, red capsicum, zucchini, fresh
tomato & cheese

Smoked Salmon \$18.90

Smoked salmon, tomato, capers, Spanish
onion & Brie

KIDS MEALS (all kids meals include a soft drink and ice cream)

| | |
|---------------------------------------|--------|
| Pasta with Napoli or bolognaise sauce | \$9.90 |
| Chicken schnitzel & chips | |
| Pizza & chips | |
| Battered fish & chips | |

Bucatini

DESSERTS

| | |
|---|---------|
| Homemade Tira mi su | \$12.90 |
| Mixed Berry crepes served with vanilla ice cream | \$12.90 |
| Sticky Date Pudding Topped with butterscotch sauce and served with vanilla ice cream | \$12.90 |
| Poached Pears Poached in red wine, served with a sweet sherry cream and pistachio ice cream | \$12.90 |
| Vanilla Creme Brulee | \$12.90 |
| Flourless Orange A moist orange and almond cake. | \$12.90 |

GLUTEN AND DAIRY FREE

| | |
|--|---------|
| Gelati Trio | \$11.90 |
| Toblerone cheesecake served with whipped cream | \$12.90 |
| Lemon Tart With warmed Galliano, orange and lemon zest, served with vanilla ice cream | \$12.90 |
| Cheese Platter Selection of cheese with water crackers and fresh fruit | \$19.90 |

***For customers bringing their own cakes, "cakage" of \$2.50
per person will be charged***

Applies to Friday and Saturday evenings and all day Sundays

\$27.50 LUNCH SPECIAL – ENTREE & MAIN or MAIN & DESSERT

Available Monday – Friday only (Jan. – Nov. 2014)

STARTERS & ENTREES

Focaccia bread – Herb, Garlic, Tomato & cheese, or Olive & Fetta

Bruschetta – traditional, with rocket & parmesan

Soup of the Day

Stuffed Mushrooms – Filled with creamy goats cheese mousse, topped with a roasted cashew and sun dried tomato salad. A spread of roasted garlic and mustard seed aioli, then drizzled with truffle oil

Spinach & ricotta cannelloni- topped with Napoli

Arancini- mushroom, green pea, tomato and basil puree

Antipasto & dips – a selection of cold meats, roasted vegetables and homemade dips (for two)

Salt and pepper calamari – accompanied by fresh garden salad (available as a main)

MAIN COURSES

Lamb Shank- rich tomato and red wine sauce, green beans and creamy mash potato

Porterhouse Steak- Grilled to your liking and served with chat potatoes, spinach and red wine jus, pepper or mushroom sauce

Mediterranean Lamb salad – mixed lettuce, sundried tomato, olives, goats fetta, Spanish onion and tzaziki dressing

Pesce Fritto – Beer-battered flathead fillets served with chips, salad & tartare sauce

Filetto di Pollo – Grilled chicken tenderloins, served with kipfler potato, mushroom ragu and spinach, finished with prosciutto & thyme cream sauce

Homemade Curry – Chicken served with steamed rice

Caesar Salad – with chicken strip, cos, bacon, parmesan, anchovies, poached egg & traditional dressing

Small pizza of your choice (see main menu)

Spinach and ricotta ravioli- Napoli and basil

Roast Vegetable Risotto – as per main menu

Tortellini Bolognese

Penne Putanesca – as per pasta menu

DESSERTS

Sticky Date Pudding, Gelato, Chocolate Mousse

Tira Mi Su, Mixed Berry Crepes

Tea & Coffee - \$4.50