

## Bread

Plain Italian, with Balsamic vinegar & olive oil	3
Garlic, Herb, (2 slices)	4
Mixed – 1 piece of each (2 slices)	4

## Bruschetta

Fresh Tomato, basil, garlic & olive oil (2 slices)	9
Mushroom sautéed in garlic & chilli olive oil (2 slices)	9

## Side Dishes

Garden Salad, Greek Salad,	8
Rocket Parmesan, Pear & Prosciutto Salad	8
Seasonal Vegetables	8
Chips	7

## Entrée & Light Meals

### Antipasto:

Gourmet meats, marinated olives, cheese & roasted vegetables,	17
<b>OR</b>	
Seasonal Seafood Platter	21

### Caesar Salads

A cos salad with anchovies, bacon, croutons, shaved parmesan & our special dressing	15
With char-grilled chicken	19
With pan-fried prawns	20

### Super Salad

Marinated eggplant, roast capsicum, semi-dried tomatoes, fetta cheese, Spanish onion, cucumber & crispy bacon served on a garden salad with a light balsamic, seeded mustard dressing	16
With char-grilled chicken	19
With pan fried prawns	20

### Baby Octopus

Marinated, pan seared & served on a char-grilled, roasted vegetable salad, with fetta & basil pesto dip	17
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<b>Crispy Calamari</b> on a bed of spinach, roasted pumpkin, & pine nuts with a lemon aioli	e16	m23
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<b>Curry of the day</b> , served with rice & condiments	16.5
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### Seafood Basket

A selection of lightly fried seafood served with dipping sauces, chips & salad	16
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## Chicken & Veal Dishes

<b>Veal Schnitzel</b>	21
Tender crumbed veal served with garden salad & chips	
<b>Pollo Porto</b>	27
Chicken breast pan-seared with ham, mushrooms & sundried tomato & topped with a light port cream sauce, served with seasonal vegetables & potato mash	
<b>Veal Al Limone</b>	27
Pan-fried veal with lemon, dill butter & white wine sauce, served with seasonal vegetables & potato mash	
<b>Veal Di Mare</b>	30
Pan-fried veal topped with an assortment of fresh seafood, seared with a hint of garlic, shallots & cream, served with seasonal vegetables and potato mash	
<b>Veal Pizzaiola</b>	27
Pan-fried veal with a rich tomato, garlic, chilli, and oregano sauce, served with seasonal vegetables and potato mash	
<b>Saltimbocca Alla Romana – choice of chicken or veal</b>	27
A traditional Roman dish of veal or chicken & prosciutto, pan-fried with sage, butter & white wine, served with seasonal vegetables and potato mash	
<b>Veal Parmigiana</b>	27
Tender crumbed veal with fresh napolitana sauce & melted mozzarella cheese, served with seasonal vegetables & potato mash	
<b>From the Char-Grill</b>	
<b>Eye Fillet Steak with your choice of:</b>	
<b>Con Pepe (Pepper Sauce)</b>	29
Green peppercorn, hint-of-garlic & brandy cream sauce, served with seasonal vegetables and potato mash	
<b>Dianne Sauce</b>	29
Traditional sauce of garlic, Worcestershire, onion, parsley & brandy cream sauce, served with seasonal vegetables and potato mash	
<b>Mushroom Sauce</b>	29
Fresh mushrooms in white wine & cream sauce, served with seasonal vegetables and potato mash	
<b>Steak &amp; Seafood</b>	32
An assortment of fresh seafood in garlic & cream sauce, served with seasonal vegetables and potato mash	
<b>Herb &amp; Garlic butter</b>	28
served with seasonal vegetables and potato mash	
<b>Fresh Fish</b>	
See blackboard special	