

Entree

Tasting Platter For Two - The Sea

Lightly floured fried calamari, crab claws, scallops, king prawns and Moreton Bay bugs served with garlic aioli.

44.00

Grilled Haloumi (GF/V)

Grilled haloumi cheese

15.00

Dip Dip Dip

Trio of dips served with focaccia

15.00

Sautéed Scallops Prosciutto

Six gently sautéed scallops and topped with a delicate orange reduction and prosciutto dust

25.00

Scallops Al Limone

Six scallops cooked gently in a lemon reduction topped with lemon zest and spring onions

25.00

Calamari

Lightly floured fried, served with aioli. **Main** size is served with chips

Entrée 18.00 Main 29.00

Mussels with Napoli sauce

Australian mussels cooked in a authentic napoli sauce and served with fresh focaccia

20.00

Prawn Skewers

Prawns marinated in garlic and paprika, skewered, grilled and served on a bed of risotto with peas

16.00

Warm Olive Trio

Three olive types warmed in olive oil served with garlic focaccia

16.00

Coffin Bay Oysters

Natural

1/2 doz 20.00

1 doz 36.00

Kilpatrick

1/2 doz 22.00

1 doz 38.00

Pasta

Linguini Marinara Bianco or Napoli

Hervey Bay king prawns, scallops, calamari, mussels, diced fresh tomato, onion and crushed garlic, lemon and white wine topped with crab

36.00

Creamy Marinara Spaghetti

Hervey Bay king prawns, scallops, calamari, mussels, diced fresh tomato, onion and crushed garlic, in a light creamy sauce topped with crab

36.00

Spaghetti Scallop and Prawn

Prawns and scallops crushed garlic, lemon, white wine in a light creamy sauce

32.00

Gnocchi with Eggplant (V)

Homemade gnocchi with eggplant, onion, walnuts, cherry tomatoes, spinach, crushed garlic in an authentic napoli sauce (add bacon \$2)

29.00

Spaghetti Aglio e Olio (V)

Simple southern Italian dish of garlic, olive oil and Parmigiano-Reggiano cheese. (add anchovies \$2)

19.00

Our produce is halal certified

Pasta *continuata*

Gnocchi Carbonara

Homemade gnocchi with diced bacon pan fried with mushrooms, crushed garlic, white wine in a light creamy sauce

28.00

Linguini Calabrese

Salami, olives, diced bacon with chilli, crushed garlic and onion an authentic napoli sauce

24.00

Ravioli Di Nonna

Beef ravioli in an authentic bolognese sauce

24.00

Lasagna

Egg pasta sheets layered with home made bolognese, and mozzarella

24.00

Pumpkin, Spinach and Pine Nut Risotto (GF/V)

Pan fried roasted pumpkin with pine nuts, onion, garlic, tossed with baby spinach in a saffron broth

26.00

Vegetable Risotto

Capsicum, carrot, broccoli, peas, zucchini, spinach, garlic, onions in an authentic napoli sauce

25.00

Chicken and Mushroom Risotto

Diced chicken tenderloins with mushroom cooked in a creamy sauce

26.00

Paella

Saffron and turmeric flavoured rice with mussels, scallops, calamari, prawns, crab, capsicum, peas and chicken strips

40.00

Ocean

Zuppa di Pesce

Hervey Bay king prawns, scallops, calamari, mussels, crab pan fried with garlic and onion cooked in a napoli based seafood bisque, served with garlic focaccia pieces

35.00

Grilled Salmon (GF)

Salmon fillet with sweet potato puree, chargrilled asparagus, topped with a grilled scallop

36.00

Grilled Barramundi Fillet

Barramundi fillet served on a bed of mash potato and seasonal vegetables with creamy lemon sauce

34.00

Grilled Rockling Fillet

Southern Australian wild fillet served with mash potato, seasonal vegetables with creamy lemon sauce

35.00

Rockling Caponata

Southern Australian wild fillet in a napoli sauce with capsicum, olives, and zucchini served with rice

35.00

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Garlic Prawns

Hervey Bay prawns in a creamy garlic sauce on a bed of jasmine rice 36.00

Chilli Prawns

Hervey Bay prawns in an authentic napoli sauce with chilli on a bed of jasmine rice 36.00

Grilled Moreton Bay Bugs

Grilled Moreton Bay Bugs served with garlic sauce on a bed of jasmine rice (half kilo) 48.00

Seafood Platter

Lightly floured fried calamari, smoked salmon, grilled barramundi fillet, Moreton Bay bugs, Hervey Bay prawns, scallops, mussels, crabs, crab claws, oysters natural and Kilpatrick Accompanied with lemon sauce
Platter for 1: 93.00 Platter for 2: 185.00

Land

Grain Fed Aged Rib Eye 500 gram

Served with garlic rosemary potatoes and seasonal vegetables 48.00

Blue : 10 mins **Rare** : 15 mins **Medium Rare** : 20 mins **Medium** : 30 mins **Medium Well** : 35 mins **Well Done** : 40 mins

Sauces: Mushroom, Pepper, Lemon, Garlic. **Surf and Turf** Garlic sauce, Prawn and half Moreton Bay Bug 10.00

Porterhouse Steak 350 gram

Served with garlic rosemary potatoes and seasonal vegetables 39.00

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Lamb Shoulder

Slow cooked lamb shoulder served with mash potato 37.00

BBQ Pork Ribs

Slow cooked pork ribs in BBQ bourbon sauce, served with chips and salad 38.00

Traditional Chicken Parmigiana

Crumbed chicken breast topped with mozzarella and napoli sauce served with chips and salad 26.00

Italian Chicken Parmigiana

Crumbed chicken breast topped with mozzarella, ham, bolognese sauce, parmesan served with chips and salad 28.00

Mexican Chicken Parmigiana

Crumbed chicken breast topped with mozzarella, capsicum, olives and napoli sauce served with chips and salad 28.00

Chicken Cacciatore

Chicken breast oven baked with capsicum, onions and olives in a tomato broth served on a bed of rice 29.00

Salads

Warm Chicken Salad

Grilled chicken tenderloins on a bed of spinach, cherry tomato, spanish onions, roasted pumpkin with a honey mustard dressing topped with shaved parmesan cheese 22.00

Calamari Salad

Grilled calamari served with mixed salad, cucumber, semi dried tomatoes and black olives with a lemon dressing 23.00

Smoked Salmon Salad

Smoked Salmon served with mixed salad, cucumber, semi dried tomatoes, capers and black olives with a lemon dressing 20.00

Italian Salad

Mixed salad, tomatoes, spanish onion, cucumbers, semi dried tomatoes and black olives with a balsamic vinegar dressing 9.00

Children's Meals *(under 12 years old)*

Crumbed chicken tenderloins and chips 14.50

Fish and chips 14.50

Calamari and chips 14.50

Linguini bolognese/napoli 14.50

Sides

Creamy potato mash 7.50

Sautéed seasonal vegetables 7.50

Bowl of chips 7.50

Stone Baked Focaccia

Herb (V)

Olive oil and mixed herbs (cheese additional \$1.00) 12.00

Garlic (V)

Crushed garlic, olive oil and mixed herbs (cheese additional \$1.00) 12.00

Bruschetta

Garlic focaccia topped with freshly diced tomatoes, spanish onion and fresh basil 15.00

Stone Baked Pizza

BBQ Chicken

Napoli, mozzarella, diced chicken breast, pineapple and BBQ sauce 22.00

Calabrese

Napoli, mozzarella, mushrooms, salami, bacon, olives and chilli 23.00

Capricciosa

Napoli, mozzarella, ham, mushrooms and olives 22.00

Halal Beef

Napoli, mozzarella, halal salami, mushrooms, roasted capsicum and olives 23.00

Margherita

Napoli, mozzarella, oregano and fresh basil 18.00

Marinara

Napoli, mozzarella, prawns, scallops, calamari, garlic oil and oregano 26.00

Meat Feast

Napoli, mozzarella, ham, salami, lamb sausage, bacon and BBQ sauce 23.00

Mexicana

Napoli, mozzarella, salami, olives, chilli and roasted capsicum 22.00

Mushroom and Olive

Napoli, mozzarella, olives and mushrooms 20.00

Pepperoni

Napoli, mozzarella and salami 19.00

Pizza Bianco

Crushed garlic, olive oil, mozzarella, olives and mushrooms 19.00

Pollo

Napoli, mozzarella, diced chicken breast, bacon, spanish onion and mushrooms 22.00

Vegetarian

Napoli, mozzarella, mushrooms, olives, spanish onions, garlic oil and roasted capsicum 21.00