

# Entrée

## Tasting Platter For Two - The Sea

Light fried calamari, baby octopus, scallops and king prawns served with aioli and rocket salad 44.90

## Tasting Platter For Two - The Land

Lamb sausages, Bononcini, salami, prosciutto, stuffed olives, egg plant, roasted peppers, gherkins, sundried tomatoes, artichoke hearts, hummus and carrot dip, grilled haloumi with grissini sticks 44.90

## Grilled Haloumi (GF/V)

Grilled haloumi cheese with rocket leaves, cherry tomatoes and lemon 16.90

## Crispy Skin Pork Belly

Slow cooked crispy pork belly served with plum chutney 19.90

## Half Shelled Seared Scallops

1/2 doz 28.90 1 doz 39.90  
Sautéed in a delicate orange and cloves reduction topped with prosciutto dust

## Calamari Fritti

Entrée 20.90 Main 31.90  
Lightly floured fried calamari with lemon and chilli served with aioli and rocket salad

## Mussels alla Napolitana (GF)

Australian mussels with fresh tomato, mixed herbs and napoli sauce 23.90

## Coffin Bay Oysters

Natural 1/2 doz 24.90 1 doz 34.90  
Kilpatrick 1/2 doz 25.90 1 doz 35.90

# Pasta and Risotto

## 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 mud crab 32.90

## Gnocchi Melanzane (V)

Homemade gnocchi pan-fried with onion, walnuts, cherry tomatoes, spinach, crushed garlic in an authentic napoli sauce 26.90

## Gnocchi Boscaiola

Diced bacon pan fried with mushrooms, crushed garlic, white wine in a light creamy sauce 26.90

## Linguini Romanesco

Salami, olives, pan fried diced bacon with chilli, crushed garlic and onion in rich napoli sauce 24.90

## Zucca e Spinaci Risotto (GF/V)

Pan fried roasted pumpkin with pine nuts, onion, garlic, tossed with baby spinach in a saffron broth 24.90

## Lasagna Casalinga

Egg pasta sheets layered with home bolgnese, bechamel and mozzarella cheese 24.90

## Pappadelle al Cartoccio

Egg pasta, scallops, calamari and crab cooked in a napoli sauce, topped with king prawn wrapped in baking paper and finished in oven 35.90

## Pappadelle all' Anatra

Egg pasta, confit duck with Grano Padano cooked in a spiced tomato sugo 32.90



**\*\*Our produce is halal certified\*\***

# Ocean

## Zuppa Di Pesce

Hervey Bay king prawns, scallops, calamari, mussels, blue swimmer crabs pan fried with garlic and onion cooked in a lobster bisque 31.90

## Grilled Salmon (GF)

Salmon fillet medium rare with sweet potato puree, chargrilled asparagus, seared scallop and salsa verde 35.90

## Grilled Barramundi Fillet

Barramundi fillet served on a bed of mash potato and seasonal vegetables with creamy lemon sauce 33.90

## Garlic Prawns

Grilled Hervey Bay king prawns in a creamy garlic sauce with saffron jasmine rice 32.90

## Grilled Moreton Bay Bugs

Grilled Moreton Bay Bugs marinated with sweet paprika, served with lime and butter sauce on saffron jasmine rice and rocket salad  
Half kg: 45.00 1kg: 85.00

## Seafood Platter

Lightly floured fried calamari, grilled barramundi fillet, Moreton bay bugs, Hervey Bay jumbo prawns, scallops, mussels, blue swimmer crabs, baby octopus, oysters natural and kilpatrick served with saffron jasmine rice  
Platter for 1: 85.00 Platter for 2: 155.00

# Land

## Grain Fed Aged Rib Eye ~ 500 gram

Served with garlic rosemary potatoes and green vegetables cooked to your liking and choice of sauce 42.90

## Porterhouse Steak 250gsm

Served with garlic rosemary potatoes and green vegetables cooked to your liking and choice of sauce 37.90

**Blue** : 10 mins **Rare** : 15 mins **Medium Rare** : 20 mins **Medium** : 30 mins **Medium Well** : 40 mins **Well Done** : 50 mins

**Sauces:** Mushroom, Pepper, Lemon, Garlic, Plum,

**Mare e Monte** (Garlic sauce jumbo prawn and half Moreton Bay bug) 10.00

## Lamb Shoulder

Slow cooked lamb shoulder served with fresh herbs, sweet potato puree with sautéed carrots topped with fig red wine sauce 34.90

## BBQ Pork Ribs

Slow cooked pork ribs in BBQ bourbon sauce, served with chips and Italian salad 32.90

## Cotoletta alla Parmigiana

Free range chicken breast crumbed and topped with mozzarella cheese and napoli sauce 25.90

## Pollo con Gamberi

Grilled free range chicken breast topped with prawn cutlets honey mustard, served with rosemary potatoes and sautéed seasonal vegetables 32.90



\*\*Our produce is halal certified\*\*

# Wood Fired Focaccia

## Herb (V)

With olive oil and mixed herbs (cheese additional \$1.00) 13.90

## Garlic (V)

With crushed garlic, olive oil and mixed herbs (cheese additional \$1.00) 13.90

## Bruschetta

Garlic focaccia topped with freshly diced roma tomatoes, spanish onion and fresh basil topped with shaved Grano Padano 16.90

# Wood Fired Oven Pizza

## BBQ Chicken

Napoli, mozzarella cheese, free range diced chicken breast, pineapple and BBQ sauce 22.90

## Calabrese

Napoli, mozzarella, mushrooms, calabrese salami, smoked bacon, Kalamata olives and chilli 22.90

## Capricciosa

Napoli, mozzarella cheese, champagne ham, mushrooms and olives 20.90

## Margherita (V)

Napoli, mozzarella cheese, oregano and fresh basil 18.90

## Marinara

Napoli, mozzarella cheese, tiger prawns, Hervey Bay scallops, calamari, garlic oil, oregano and fresh basil 25.90

## Meat Feast

Napoli, mozzarella cheese, champagne ham, calabrese salami, lamb sausage, bacon and BBQ sauce 23.90

## Mexicana

Napoli, mozzarella cheese, mild salami, black Kalamata olives, chilli and roasted red capsicum 20.90

## Vegetarian (V)

Napoli, mozzarella cheese, mushrooms, olives, spanish onions, garlic oil and roasted red capsicum 20.90



**\*\*Our produce is halal certified\*\***

# Salads

## Warm Chicken Salad

Grilled free range chicken tenderloins on a bed of spinach, cherry tomato, spanish onions, roasted pumpkin with a honey mustard dressing topped with shaved parmesan cheese 24.90

## Warm Balsamic Lamb Salad

Grilled lamb back strap marinated in balsamic vinegar, garlic rosemary and oregano on a bed of rocket, cherry tomato, spanish onions, roasted zucchini with a lemon and balsamic vinegar dressing 24.90

## Calamari Salad

Grilled calamari with garlic and lime, served with mixed salad, cucumber, semi dried tomatoes and black olives with a lemon dressing 24.90

## Baby Octopus Salad

Marinated grille baby octopus served on a mixed green salad with sun dried tomatoes in a lemon dressing 24.90

## Italian Salad

Mixed salad, tomatoes, spanish onion, cucumbers, sundried tomatoes and olives with a balsamic vinegar dressing 9.90

# Children's Meals *under 12 years old*

Chicken schnitzel and chips 15.90

Battered fish and chips 15.90

Calamari and chips 15.90

Linguini Bolognese/Napoli 15.90

Bowl of chips 7.90



**\*\*Our produce is halal certified\*\***