

### Anti Pasti

<b>Anti Pasto Platter</b> Enough To Share For 2 People	\$17.99
<b>Cheese Platter</b> Enough To Share For 2 People	\$15.50
<b>Tomato Bruschetta</b> Tomato, Goats Cheese & Kalamata Olives	\$13.99
<b>Mushroom Bruschetta</b> Roasted Mushrooms, Pinenut Paste, Spring Onions & Rosemary Oil	\$14.99
<b>Bowl of Chicken Wings</b> Enough To Share For 2 People Served with Sweet Chilli Sauce	\$8.99
<b>Bowl of Chips</b> Enough To Share For 2 People Served with Aioli	\$6.99
<b>Bowl of Wedges</b> Enough To Share For 2 People Served with Sour Cream Or Aioli	\$8.99
<b>Cheesy Garlic Bread</b> Grilled Cheese On Garlic Bread	\$5.99

### Beer

Asahi Super Dry 330ml	\$6.99
Cricketers Arms Keeper Lager 330ml	\$6.99
Mountaingoat Steam Ale 330ml	\$8.50
Peroni Nastro 330ml	\$7.50
Peroni Leggera 330ml	\$7.00

### Cider

Somersby Cloudy Apple Cider	\$5.99
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### Sparkling Wine

Paulett Trillians Sparkling Riesling (Piccolo's) 200ml	Bottle \$13.50
McPherson Sparkling	Bottle \$19.00

### White Wine

McPherson Sauvignon Blanc (House)	Glass \$6.50 / Bottle \$19.00
Baby Doll Hawke's Bay Rose (NZ)	Bottle \$36.00
Tyrrell's Chardonnay	Bottle \$39.00
Le Rime Toscana Pinot Grigio (Italy)	Bottle \$41.00

### Red Wine

McPherson Shiraz (House)	Glass \$6.50 / Bottle \$19.00
La Vue Pinot Noir	Bottle \$33.00
Tyrrell's Heath Cote Shiraz (NSW)	Glass \$11.00 / Bottle \$33.00

### Primi

<b>Risotto with Leek</b> Green Pea, Saffron Lemon with Rocket On Top	\$16.99
<b>Gnocchi with Pork Bolognese</b> Oven Baked & Topped with Grilled Mozzarella	\$17.99
<b>Gnocchi with Napoli</b> Oven Baked & Topped with Grilled Mozzarella	\$15.50
<b>Penne with Pork Bolognese</b> Topped with Ricotta	\$14.99
<b>Penne with Beef Ragù</b>	\$16.99
<b>Spaghetti Traditional Carbonara</b> With Garlic, Chilli, Smoked Ham, Egg & Parmesan	\$15.99
<b>Spaghetti Aglie'o'olio</b> With Garlic, Chilli, Anchovies, Orange Fennel Crumbs	\$12.99
<b>Lasagne</b> Layers Of Pasta with Pork Bolognese	\$15.00
<b>Fettuccine Meat Balls</b> Pork & Beef Meatballs In Red Pepper Sauce	\$16.99

### Gourmet Pizzas

<b>Gamberi</b> Napoli Base, Chorizo, Prawns, Garlic, Chilli & Fresh Basil	S \$12.00 L \$16.00 XL \$17.50 F \$19.00
<b>Elgreco</b> Napoli Base, Fresh Tomato, Goats Cheese, Kalamata Olives, Fresh Basil & Herbs	S \$11.00 L \$15.00 XL \$16.50 F \$18.00
<b>Tartufo</b> Garlic Base, Mushroom, Spinach, Goats Cheese, Glazed with Balsamic Reduction	S \$11.00 L \$15.00 XL \$16.50 F \$18.00
<b>Tandoori Chicken</b> Napoli Base, Chicken Marinated In Tandoori Sauce, Roasted Capsicum, Red Onion & Mint Yoghurt	S \$12.00 L \$16.00 XL \$17.50 F \$19.00
<b>Patata</b> Gralic Base, Roasted Patata, Caramelized Onion, Fior Di Latte & Herbs, Drizzled with Truffle Oil	S \$11.00 L \$15.00 XL \$16.50 F \$18.00
<b>Pesto Chicken</b> Pesto Base, Chicken Fillets & Roasted Tomatos, Topped with Rocket	S \$12.00 L \$16.00 XL \$17.50 F \$19.00
<b>Zucca (Pumpkin)</b> Garlic Base, Zucca (Pumpkin), Goats Cheese & Spinach	S \$11.00 L \$15.00 XL \$16.50 F \$18.00
<b>Cottage Tandoori</b> Napoli Base, Cottage Cheese Marinated In Tandoori Sauce with Red Onion & Red Capsicum	S \$12.00 L \$16.00 XL \$17.50 F \$19.00
<b>Mediterranean</b> Roasted Tomatoes, Salami, Fetta Cheese, Roasted Capsicum, Kalamata Olives & Herbs	S \$11.00 L \$15.00 XL \$16.50 F \$18.00

### Gluten Free Pizzas

Available in Gourmet and Traditional Choices Medium Size \$17.00

### Conditions Apply For The Serving Of Alcohol:

Upon Serving Alcohol, Right To Ask You For Id, Under 18 Age Restrictions  
We Charge \$2.50 For Corkage If It Is Byo

*This Menu Is Only To Dine In*