



Appetizers & Entrees

- Wood fired pizza crust with garlic & fresh rosemary (serves 2) - \$12
- Sfilatino - wood fired rolled pizza with prosciutto & gorgonzola (serves 2) - \$18
- Antipasto plate with chorizo, prosciutto, salami, balsamic garlic mushrooms, eggplant, zucchini & marinated olives (serves 2) - \$22
- Duo of bruschetta - tomato, Spanish onion, basil & feta drizzled with glazed balsamico - \$12
- 'Gamberi saltati con aglio' - piping hot sautéed garlic prawns with toasted Turkish bread - \$20
- Hawkesbury River crispy salt & pepper calamari with matchstick chips & lime aioli - \$17
- Deep fried soft shell crab with spicy roast capsicum sauce - \$17
- Prawns, baby octopus, calamari, feta, olives, roast capsicum, cos lettuce, tomato & cucumber drizzled with lemon scented vinaigrette - \$21
- Grilled chorizo and mixed marinated olives with sourdough bread - \$12
- Seared lamb fillet, butternut pumpkin, asparagus, rocket & goat cheese salad - \$20
- Warm grilled chicken with cherry tomato, avocado, feta & red wine vinaigrette - \$18

Mains

- Homemade lasagna with beef & porcini mushroom - \$24
- Penne with eggplant, capsicum, black olives, tomato salsa & a hint of chilli - \$23
- Wild mushroom ravioli with truffle butter & shaved parmesan - \$24
- White crab & prawn linguini with chilli and parsley - \$26
- Rosa risotto with prawns, scallops, calamari, fish, pipis, sundried tomato, basil & a dash of garlic - \$28
- Atlantic salmon on a saffron risotto with snow peas, haricot beans & zucchini - \$28
- Pan fried chicken breast filled with apple, pistachio, bacon, onion & mushrooms, served with char grilled seasonal vegetables - \$26
- Baked pork fillet and char grilled potato & vegetables, served with black berry brandy glaze - \$27
- Pan fried veal scaloppini with rosemary potato, broccolini & green peppercorn sauce - \$28
- Lamb leg pocketed with spinach, capsicum, carrot and pistachio, served with layered kumera & potato cake - \$28
- Grilled eye fillet with potato gratin, roast vegetables & Port wine glaze - \$30
- Rocket or mixed salad \$7 French fries \$7 Garlic or herb bread \$6 Sourdough \$5
- Steamed broccolini, baby carrots & zucchini with roast eschalot butter \$9