

## PUBLIC HOLIDAY MENU

### ANTIPASTI SPECIALI

<b>ORANGE &amp; FENNEL SALAD   GF &amp; V OPTION AVAILABLE</b>	<b>23</b>
<i>Shaved fennel, orange, mint, salad mix, olive oil topped with shaved parmesan and thinly sliced Prosciutto.</i>	
<b>CALAMARI ALLA GRIGLIA   GF, DF, C</b>	<b>24.15</b>
<i>Grilled calamari marinated in <b>chilli</b>, garlic &amp; fresh herbs.</i>	

### ANTIPASTI SALUMI

<b>PROSCIUTTO DI PARMA   GF, DF</b>	<b>17.25</b>
<i>Thinly sliced dry cured ham from Parma.</i>	
<b>PROSCIUTTO COTTO   GF, DF</b>	<b>17.25</b>
<i>Pure leg ham with traditional smokey flavours.</i>	
<b>FINOCCHIONA SALAME PICCANTE   GF, DF, C</b>	<b>17.25</b>
<i>The most loved salami. Its name is derived from the process of infusing the meat with "finocchio" [fennel].</i>	
<b>SOPRESSA SALAMI   GF, DF</b>	<b>17.25</b>
<i>Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in Northern Italy.</i>	

### PIATTI CALDI

<b>ARANCINI</b>	
<i>Traditional fried rice balls</i>	
<i>with Taleggio cheese   V</i>	<b>18.40</b>
<i>with minced beef &amp; mozzarella</i>	<b>20.10</b>
<b>PECORINO, POTATO &amp; THYME CROQUETTE   V</b>	<b>17.25</b>

### VERDURE

<i>All vegetables are roasted &amp; marinated in an Italian style</i>	
<b>MIXED OLIVES   GF, DF, V, VE</b>	<b>13.80</b>
<b>ROASTED CAPSICUM   GF, DF, V, VE</b>	<b>13.80</b>
<b>SEASONAL VEGETABLE [ Please ask our friendly staff ]</b>	<b>13.80</b>
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<b>CHOOSE A SELECTION OF 1 VERDURE, 1 SALUMI, 1 PIATTI CALDI</b>	<b>42.55</b>
<b>CHOOSE A SELECTION OF 2 VERDURE, 2 SALUMI, 1 PIATTI CALDI</b>	<b>53.50</b>
<b>CHOOSE A SELECTION OF 2 VERDURE, 2 SALUMI, 2 PIATTI CALDI</b>	<b>62.10</b>

~ NO SUBSTITUTIONS BUT ADDITIONS ARE WELCOME ~

### PASTA

<b>SPAGHETTI BOLOGNESE</b>	<b>32.75</b>
<i>Pasta with a traditional rich meat [pork &amp; beef] sauce.</i>	
<b>SPAGHETTI CARBONARA</b>	<b>32.75</b>
<i>A traditional dish prepared with garlic, bacon &amp; cream.</i>	
<b>NONNA CHIARA'S PORK &amp; VEAL LASAGNA</b>	<b>38.50</b>
<i>Authentic pork &amp; veal lasagna with parmesan, garlic, mozzarella, tomato &amp; fresh herbs.</i>	
<b>PENNE ALLA ROSA</b>	<b>36.80</b>
<i>Penne pasta cooked with pancetta, olives, parmesan, sundried tomato, spinach, garlic, red peppers, fresh herbs, white wine, napoli &amp; a touch of cream.</i>	
	<b>ADD CHICKEN 43.70</b>
<b>GNOCCHI DI ZUCCA   N [V OPTION AVAILABLE]</b>	<b>39.10</b>
<i>Pumpkin gnocchi, burnt butter, spinach, mushrooms, crushed walnuts topped with crispy prosciutto &amp; parmesan.</i>	
<b>LINGUINE ALLA PESCATORA   C</b>	<b>44.85</b>
<i>Fresh linguine tossed with braised mussel meat off the shell, calamari, diced fish, garlic, <b>chilli</b>, crowned with Australian prawns &amp; extra virgin olive oil.</i>	

### RISOTTO

<b>RISOTTO AL CAVOLONERO   GF, N   [V, VE, DF OPTION AVAILABLE]</b>	<b>37.95</b>
<i>Risotto cooked with Italian sausage, artichoke, fennel seeds, new season winter greens, garlic, onion, white wine, parmesan, butter, finished with a kale &amp; spinach pesto.</i>	
	<b>ADD CHICKEN 44.85</b>
<b>LA CAMERA RISOTTO   GF, N</b>	<b>37.95</b>
<i>Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese &amp; a touch of cream.</i>	

**ADD CHICKEN 44.85**

### INSALATE

<b>INSALATA DI CESARE</b>	<b>28.75</b>
<i>Bacon, anchovy, chilled poached egg, croutons &amp; parmesan shavings, cos lettuce &amp; a traditional dressing.</i>	
	<b>ADD GRILLED CHICKEN 39.10</b>
<b>INSALATA DI QUINOA   DF, V [VE &amp; GF OPTION AVAILABLE]</b>	<b>25.30</b>
<i>Roasted pumpkin &amp; peppers, herb &amp; garlic roasted cauliflower, quinoa, salad mix, toasted seeds, apple cider vinaigrette &amp; a drizzle of balsamic glaze.</i>	
	<b>ADD GRILLED CHICKEN 39.10</b>
<b>ADD GRILLED CALAMARI [MARINATED IN CHILLI &amp; GARLIC]</b>	<b>44.30</b>

### PIZZA

<b>GARLIC &amp; HERB   V, VE, DF</b>	<b>SMALL 13.20</b>	<b>LARGE 23</b>
<b>GARLIC, HERB &amp; CHEESE   V</b>	<b>SMALL 13.80</b>	<b>LARGE 25.90</b>
<b>MARGHERITA   V</b>	<b>31.05</b>	
<i>Classic topping of mozzarella [local &amp; imported], napoli, fresh basil &amp; olive oil.</i>		
<b>VEGETALE [VEGAN OPTION AVAILABLE]   V</b>	<b>32.20</b>	
<i>Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli &amp; mozzarella.</i>		
<b>PATATA</b>	<b>33.90</b>	
<i>Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto &amp; truffle oil.</i>		
<b>CAPRICCIOSA</b>	<b>33.90</b>	
<i>Mozzarella, artichoke, prosciutto, olive, napoli, mushroom &amp; olive oil.</i>		
<b>GUSTOSA</b>	<b>33.90</b>	
<i>Mozzarella, napoli, Sopressa salami, Italian sausage &amp; caramelised onion.</i>		
<b>FINOCCHIONA PICCANTE   C</b>	<b>32.80</b>	
<i>Mozzarella, Finocchiona salami, napoli &amp; <b>chilli</b>.</i>		
<b>PROSCIUTTO E RUCOLA   N</b>	<b>33.90</b>	
<i>Mozzarella, Taleggio, toasted pine nuts topped with shaved prosciutto &amp; fresh roquette, lightly dressed in olive oil &amp; fresh lemon juice.</i>		

### KIDS [12 Y.O & UNDER]

<b>SPAGHETTI BOLOGNESE</b>	<b>17.25</b>
<i>Pasta with a traditional rich meat sauce [pork &amp; beef].</i>	
<b>SPAGHETTI CARBONARA</b>	<b>17.25</b>
<i>A traditional dish prepared with garlic, bacon &amp; cream.</i>	
<b>CHICKEN &amp; MUSHROOM RISOTTO   GF</b>	<b>19</b>
<i>Risotto cooked with onion, mushroom &amp; chicken.</i>	
<b>HAM &amp; CHEESE PIZZA</b>	<b>18.40</b>
<i>Mozzarella, ham.</i>	

### DOLCE

<b>TIRAMISU</b>	<b>17.25</b>
<b>GELATI [ 2 SCOOPS ]</b>	<b>13.80</b>
<i>Vanilla   Chocolate   Mango</i>	
<b>LEMON, VANILLA, PISTACHIO &amp; RICOTTA CANNOLI   N</b>	<b>16.10</b>
<b>PISTACHIO &amp; RASPBERRY SLICE   N</b>	<b>17.25</b>
<i>With whipped cream.</i>	
<b>CALZONE   N</b>	<b>21.85</b>
<i>Roasted mixed nuts &amp; caramel calzone served with vanilla ice-cream.</i>	

### SECONDI

<b>CHICKEN PARMIGIANA</b>	<b>36.20</b>
<i>Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips &amp; garden salad.</i>	
<b>BRASATO IN AGRODOLCE   GF</b>	<b>45.45</b>
<i>Slow cooked beef ragù braised in a robust red wine sauce of celeriac, tomato, carrot, garlic, herbs &amp; onion with a hint of balsamic vinegar, served with pistachio gremolata &amp; classic mash potato.</i>	
<b>POLLO ALLA CACCIATORA   [GF OPTION AVAILABLE]</b>	<b>37.95</b>
<i>Confit chicken Maryland served on a rich tomato &amp; basil sauce with onion, capsicum, garlic, mushrooms, capers &amp; white wine, served with fried truffle polenta.</i>	
<b>PORCHETTA   DF, C, GF</b>	<b>45.40</b>
<i>Rolled &amp; roasted pork belly stuffed with garlic &amp; fresh herbs topped with salsa verde served with roasted cauliflower &amp; braised Cavolonero &amp; Cime di rappa with fennel seeds, a hint of anchovy, tomato, garlic &amp; a touch of dry chilli.</i>	
<b>ANGUS PORTERHOUSE</b>	<b>62.10</b>
<i>300 g Grain Fed [Marble score 2+] served with <b>veal jus or mushroom sauce or salsa verde &amp; your choice of either chips or garden salad or seasonal greens.</b></i>	

### SIDES

<b>BOWL OF CHUNKY CHIPS</b>	<b>13.80</b>
<b>GARDEN SALAD   GF, DF, V [VE OPTION AVAILABLE]</b>	<b>14.95</b>
<i>Salad mix and fresh vegetables with an apple cider vinaigrette.</i>	
<b>SEASONAL GREENS</b>	<b>18.40</b>
<i>Please ask your waiter for today's option.</i>	

**V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE**

**DF | DAIRY FREE N | CONTAIN NUTS C | CONTAIN CHILLI**

*Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.*

*Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.*

**UNFORTUNATELY WE DO NOT SPLIT BILLS.**

All major cards are accepted except Dinners Club.  
**ALL CARD PAYMENTS [VISA, MASTERCARD, AMEX] INCUR A 1.5% SURCHARGE.**

<b>SOFT DRINKS</b>	<b>BOTTLES</b>			
	<i>Chinotto</i>	<b>5.20</b>		
	<i>Capi Ginger Beer</i> [250 ML]	<b>6.30</b>		
	<i>Capi Lemonade</i> [250 ML]	<b>6.30</b>		
	<i>Capi Blood Orange</i> [250 ML]	<b>6.30</b>		
	<i>Capi Pink Grapefruit</i> [250 ML]	<b>6.30</b>		
	<i>Coca Cola</i> [330 ML]	<b>6.30</b>		
	<i>Coke No Sugar</i> [330 ML]	<b>6.30</b>		
	<i>Capi Still Water</i> [750 ML]	<b>9.20</b>		
	<i>Capi Sparkling Water</i> [250 ML] <b>4.60</b> [750 ML] <b>10.35</b>			

**BY THE GLASS**

<i>Lemonade, Lemon squash, Tonic water, Soda water, Dry ginger ale</i>	<b>5.20</b>
<i>Raspberry lemonade</i>	<b>5.60</b>
<i>Lemon lime bitters</i>	<b>5.75</b>

<b>JUICES BY THE GLASS</b>			
<i>Apple</i>	<b>6.35</b>	<i>Blood Orange</i>	<b>6.90</b>
<i>Orange</i>	<b>6.35</b>	<i>Mango Nectar</i>	<b>6.90</b>
<i>Pineapple</i>	<b>6.35</b>		

<b>MILKSHAKES</b>	<b>SALTED CARAMEL</b>	<b>10.35</b>
	<i>A pinch of salt together with vanilla ice-cream &amp; caramel.</i>	
	<b>VANILLA</b>	<b>10.35</b>
	<i>Classic vanilla syrup &amp; vanilla ice-cream.</i>	
	<b>COOKIES &amp; CREAM</b>	<b>10.90</b>
	<i>Oreo cookies &amp; vanilla ice-cream.</i>	
	<b>STRAWBERRY</b>	<b>10.90</b>
<i>Strawberry purée &amp; vanilla ice-cream.</i>		

<b>COFFEE BY LAVAZZA</b>	<b>BLACK</b>	<b>4.60</b>
	<i>Espresso, Ristretto, Long Black</i>	
	<b>WHITE</b>	<b>5.20</b>
	<i>Latte, Cappucino, Flat White, Macchiato, Mocha</i>	
	<b>CHAI LATTE</b>	<b>6.30</b>
	<b>HOT CHOCOLATE</b>	<b>5.20</b>
	<b>AFFOGATO</b>	<b>6.90</b>
	<i>Espresso with vanilla ice-cream.</i>	
<b>+ LARGE</b>	<b>0.60</b>	
<b>+ SOY MILK BY BONSOY</b>	<b>0.60</b>	
<b>+ ALMOND MILK BY MILKLAB</b>	<b>0.60</b>	

	<b>TEA BY</b>	<b>T2</b>
	<b>\$ 4.60 EACH</b>	
	<b>ENGLISH BREAKFAST, CHAMOMILE, PEPPERMINT, EARL GREY, JASMINE, CHAI, LEMONGRASS &amp; GINGER</b>	

<b>RED WINES</b>
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<b>SHIRAZ</b>	
<i>Di Giorgio Shiraz, Limestone Coast, SA</i>	<b>13.80   66.70</b>
<i>Tar &amp; Roses Shiraz, Heathcote, VIC</i>	<b>13.80   66.70</b>

<b>MERLOT</b>	
<i>Thorne-Clarke ‘Sandpiper’ Merlot, Barossa Valley, SA</i>	<b>12.65   60.95</b>

<b>PINOT NOIR</b>	
<i>Howard Park ‘Flint Rock’ Pinot Noir, Yarra Valley, VIC</i>	<b>13.80   66.70</b>

<b>ROSÉ</b>	
<i>Heathcote Rosé, Heathcote, VIC</i>	<b>12.65   60.95</b>
<i>Greystone Rosé, North Canterbury, NZ</i>	<b>12.65   60.95</b>

<b>OTHER REDS</b>	
<i>Querceto Chianti DOCG, Toscana, ITA</i>	<b>12.65   60.95</b>
<i>Schwarz GSM [Grenache, Shiraz, Mataro], Barossa Valley, SA</i>	<b>12.65   60.95</b>
<i>Fat Sparrow Sangiovese, Heathcote, VIC</i>	<b>12.65   60.95</b>
<i>Trinity Hill ‘The Trinity’ Cabernet Sauvignon, Hawke’s Bay, NZ</i>	<b>13.80   66.70</b>

<b>WHITE WINES</b>
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<b>SAUVIGNON BLANC</b>	
<i>Totara Sauvignon Blanc, Marlborough, NZ</i>	<b>12.65   60.95</b>
<i>Whitehaven Sauvignon Blanc, Marlborough, NZ</i>	<b>13.80   66.70</b>
<i>Craggy Range ‘Te Muna’ Sauvignon Blanc, Martinborough, NZ</i>	<b>74.75</b>

<b>CHARDONNAY</b>	
<i>Rochford Latitude Chardonnay, Yarra Valley, VIC</i>	<b>12.65   60.95</b>

<b>PINOT GRIS &amp; PINOT GRIGIO</b>	
<i>See Saw Pinot Gris, Orange, NSW</i>	<b>12.65   60.95</b>
<i>Villa Chiopris Pinot Grigio DOC, Fruili, ITA</i>	<b>13.80   66.70</b>

<b>RIESLING</b>	
<i>Koonowla Riesling, Clare Valley, SA</i>	<b>13.80   66.70</b>
<i>Frogmore Riesling, Coal River, TAS</i>	<b>71.30</b>

<b>MOSCATO</b>	
<i>Elio Perrone Sourgal Moscato D’Asti DOCG, Puglia, ITA</i>	<b>13.80   66.70</b>

<b>SPARKLING &amp; PROSECCO</b>	
<i>See Saw Organic Sparkling Pinot Noir Rosé, Orange, NSW</i>	<b>12.65   60.95</b>
<i>Astoria Prosecco, Treviso, ITA</i>	<b>12.65   60.95</b>

<i>42 Degrees South Premier Cuvée, Coal River, TAS</i>	<b>13.80   66.70</b>
<i>Col Vetoraz Valdobbiadene Prosecco DOCG, Veneto, ITA</i>	<b>88.55</b>
<i>Moët &amp; Chandon Impérial, Champagne, FRA</i>	<b>143.75</b>

<b>TAP BEERS</b>
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<i>Kirin Ichiban, 5% ABV</i>	<b>SCHOONER</b>	<b>12.65</b>	<b>PINT</b>	<b>14.95</b>
<i>Birra Moretti, 4.6% ABV</i>	<b>POT</b>	<b>8.65</b>	<b>PINT</b>	<b>14.95</b>
<i>Panhead Pale Ale, 4.6 % ABV</i>	<b>POT</b>	<b>8.65</b>	<b>PINT</b>	<b>14.95</b>
<i>Furphy Ale, 4.4 % ABV</i>	<b>POT</b>	<b>8.65</b>	<b>PINT</b>	<b>14.95</b>

<b>BOTTLED BEERS &amp; CIDERS</b>
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<i>Coopers Premium Light, 2.9 % ABV</i>	<b>10.35</b>
<i>Victoria Bitter, 4.9 % ABV</i>	<b>10.35</b>
<i>Heineken 0.0, Alcohol Free</i>	<b>10.95</b>

<i>Asahi Super Dry, 5 % ABV</i>	<b>11.50</b>
<i>Corona, 4.5 % ABV</i>	<b>11.50</b>
<i>Crown Lager, 4.9 % ABV</i>	<b>11.50</b>

<i>James Boags Premium Lager, 4.6 % ABV</i>	<b>11.50</b>
<i>Heineken, 5 % ABV</i>	<b>11.50</b>
<i>Peroni Nastro Azzurro, 5.1 % ABV</i>	<b>12.65</b>

<i>Peroni Rosso, 4.7 % ABV</i>	<b>12.65</b>
<i>Birra Menabrea, 4.8 % ABV</i>	<b>13.25</b>
<i>Stone &amp; Wood Pacific Ale, 4.4 % ABV</i>	<b>13.25</b>

<i>White Rabbit Dark Ale, 4.9 % ABV</i>	<b>13.25</b>
<i>Somersby Pear Cider, 4.5 % ABV</i>	<b>12.10</b>
<i>5 Seeds Apple Cider, 5 % ABV</i>	<b>12.10</b>

<i>Rekorderling Strawberry Lime, 4 % ABV</i>	<b>13.25</b>
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<b>APERITIVI</b>	
<i>Aperol</i>	<b>12.10</b>
<i>Campari</i>	<b>12.10</b>

<b>LIQUORI</b>			
<i>Kahlua</i>	<b>12.10</b>	<i>Southern Comfort</i>	<b>12.10</b>
<i>Cointreau</i>	<b>12.10</b>	<i>Midori</i>	<b>12.10</b>
<i>Frangelico</i>	<b>12.10</b>	<i>Mr. Black</i>	<b>13.25</b>

<b>TEQUILA</b>	
<i>Jose Cuervo Especial</i>	<b>12.10</b>
<i>Espolon Tequila Blanco</i>	<b>12.65</b>
<i>Espolon Tequila Reposado</i>	<b>12.65</b>

<b>WHISKY   BOURBON</b>			
<i>Johnnie Walker Red</i>	<b>12.10</b>	<i>Johnnie Walker Black</i>	<b>13.80</b>
<i>Jim Beam</i>	<b>12.10</b>	<i>Maker’s Mark</i>	<b>13.80</b>
<i>Jameson</i>	<b>13.80</b>	<i>Wild Turkey</i>	<b>13.80</b>
<i>Jack Daniels</i>	<b>13.80</b>	<i>Glenfiddich 12 y.o</i>	<b>15.55</b>
<i>Canadian Club</i>	<b>13.80</b>	<i>Laphroaig 10 y.o</i>	<b>18.40</b>

<b>COCKTAILS</b>
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<b>CLASSIC SPRITZ</b>	<b>20.70</b>
<i>Aperol <u>or</u> Campari, prosecco, soda water, orange slice.</i>	
<b>MOJITO</b>	<b>23</b>

<i>White rum, fresh lime juice &amp; mint, sugar syrup topped with soda.</i>	
<b>CAPRIOSKA</b>	<b>23</b>
<i>Stolichnaya vodka, fresh lime juice, sugar syrup.</i>	

<b>CLASSIC MARGARITA</b>	<b>23</b>
<i>Tequila, fresh lime juice, Cointreau.</i>	
<b>COSMOPOLITAN</b>	<b>23</b>

<i>Stolichnaya Vodka, Cointreau, fresh lime juice, cranberry juice.</i>	
<b>ESPRESSO MARTINI</b>	<b>25.30</b>

<i>Stolichnaya Vodka, Mr. Black cold drip coffee liqueur, fresh espresso, ground cinnamon.</i>	
<b>NEGRONI</b>	<b>25.30</b>

<i>Campari, Cinzano rosso, Beefeater gin.</i>	
<b>DARK &amp; STORMY</b>	<b>25.30</b>

<i>Goslings Black Seal dark rum, Capi ginger beer, bitters, fresh lime.</i>	
<b>AMARETTO OR WHISKEY SOUR</b>	<b>25.30</b>

<i>Disaronno Originale <u>or</u> Wild Turkey Bourbon, fresh lemon juice, egg white.</i>	
<b>CLASSIC GIN OR VODKA MARTINI</b>	<b>26.45</b>

<i>Tanqueray Gin <u>or</u> Absolut Vodka, Dry Vermouth with a lemon twist <u>or</u> olive.</i>	
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<b>VODKA</b>			
<i>Stolichnaya</i>	<b>12.10</b>	<i>Belvedere</i>	<b>16.10</b>
<i>Absolut</i>	<b>13.80</b>	<i>Grey Goose</i>	<b>16.10</b>

<b>RUM</b>			
<i>Bacardi</i>	<b>12.10</b>	<i>Goslings Black</i>	<b>13.80</b>
<i>Bundaberg</i>	<b>12.10</b>	<i>Sailor Jerry</i>	<b>13.80</b>
<i>Malibu</i>	<b>12.10</b>		

<b>GIN</b>			
<i>Gordon’s London Dry</i>	<b>12.10</b>	<i>Bombay Sapphire</i>	<b>12.65</b>
<i>Tanqueray</i>	<b>13.80</b>	<i>Hendrick’s</i>	<b>13.80</b>

<b>AMARI &amp; DIGESTIVI</b>	
<i>Galliano Vanilla</i>	<b>11.50</b>
<i>Galliano Sambuca White</i>	<b>11.50</b>
<i>Galliano Sambuca Black</i>	<b>11.50</b>
<i>Amaro Averna</i>	<b>13.25</b>
<i>Amaro Montenegro</i>	<b>14.40</b>