

# Entree

## Ocean Platter For Two

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

48.00

## Grilled Haloumi (GF/V)

Grilled haloumi cheese

16.00

## Dip Dip Dip

Trio of dips served with focaccia

16.00

## Mini Arancini Balls

6 bolognese arancini balls served with bolognese sauce **OR**  
6 vegetarian arancini balls served with napoli sauce

16.00

## Minestrone

Made from scratch our minestrone soup is a warm hug in a bowl loaded with vegetables and Italian herbs in a rich tomato broth. Served with warm focaccia

21.00

## Rani Di Mare

This thick creamy soup is a smooth blend of ocean fresh fish, shellfish and aromatic herbs. Velvety, rich and deeply flavourful. Served with warm focaccia

21.00

## Sautéed Scallops Prosciutto

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

28.00

## Scallops Al Limone

Six scallops cooked gently in a lemon reduction

26.00

## Calamari

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

*Entrée* 18.00 *Main* 30.00

## Mussels with napoli sauce

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

25.00

## 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 22.00

1 doz 38.00

Kilpatrick

1/2 doz 24.00

1 doz 40.00

# 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

38.00

## 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

38.00

## Creamy Spaghetti Scallop and Prawn

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

34.00

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

# Pasta *continuata*

<b>Frutti di Mare Nero</b>	40.00
Squid Ink spaghetti, with a garlic, white wine and olive oil base, scallops, prawns, roasted capers, cherry tomatoes and lemon zest	
<b>Lamb Sagu Penne</b>	28.00
Slow cooked Italian style lamb shoulder in a rich napoli sauce, served with penne pasta	
<b>Truffle Porcini Rigatoni</b>	30.00
Porcini and enoki mushrooms in a creamy sauce drizzled with truffle oil and sprinkled with dried porcini dust	
<b>Gnocchi pesto alla Genovese</b>	30.00
Home made gnocchi pan fried with roasted pine nuts in a basil dressing and truffle oil	
<b>Risotto al Porcini</b>	26.00
Porcini and enoki mushrooms in a creamy parmesan rich sauce sprinkled with dried porcini and truffle oil	
<b>Penne Pollo funghi e piselli</b>	26.00
Diced chicken breast, mushrooms, bacon and peas cooked in a rich creamy sauce	
<b>Gnocchi al forno</b>	26.00
Home made gnocchi baked with napoli sauce, topped with mozzarella and parmesan cheese and basil (Bolognese sauce extra \$3)	
<b>Gnocchi con melanzane (V)</b>	32.00
Homemade gnocchi with eggplant, onion, walnuts, cherry tomatoes, spinach, crushed garlic in an authentic napoli sauce (add bacon \$2)	
<b>Spaghetti Aglio e Olio (V)</b>	20.00
Simple southern Italian dish of garlic, olive oil and Parmigiano-Reggiano cheese. (add anchovies \$2)	
<b>Gnocchi Carbonara</b>	30.00
Homemade gnocchi with diced bacon pan fried with mushrooms, crushed garlic, white wine in a light creamy sauce	
<b>Linguini Calabrese</b>	26.00
Salami, olives, diced bacon with chilli, crushed garlic and onion an authentic napoli sauce	
<b>Ravioli Di Nonna</b>	26.00
Beef ravioli in an authentic bolognese sauce	
<b>Lasagna</b>	26.00
Egg pasta sheets layered with home made bolognese, and mozzarella	
<b>Pumpkin, Spinach and Pine Nut Risotto (GF/V)</b>	26.00
Pan fried roasted pumpkin with pine nuts, onion, garlic, tossed with baby spinach in a saffron broth	
<b>Vegetable Risotto</b>	26.00
Capsicum, carrot, broccoli, peas, zucchini, spinach, garlic, onions in an authentic napoli sauce	
<b>Chicken and Mushroom Risotto</b>	26.00
Diced chicken tenderloins with mushroom cooked in a creamy sauce	
<b>Paella</b>	42.00
Saffron and turmeric flavoured rice with mussels, scallops, calamari, prawns, crab, capsicum, peas and chicken strips	

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# 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 36.00

## Grilled Salmon (GF)

Salmon fillet with sweet potato puree, chargrilled asparagus, topped with a grilled scallop 38.00

## Grilled Barramundi Fillet

Barramundi fillet served on a bed of mash potato and seasonal vegetables with creamy lemon sauce 36.00

## Grilled Snapper Fillet

New Zealand snapper fillet served on a bed of mash, with char grilled asparagus, sliced grilled lime and creamy mushroom sauce 35.00

## 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 with side salad (half kilo) 52.00

## 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: 98.00 Platter for 2: 195.00*

# Land

## Grain Fed Aged Rib Eye 500 gram

Served with rosemary potatoes and seasonal vegetables 52.00

## Porterhouse Steak 350 gram

Served with rosemary potatoes and seasonal vegetables 42.00

*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*

## Lamb Shoulder

Slow cooked lamb shoulder served with mash potato 39.00

## Lamb Cutlets

Lamb cutlets served with truffle mash potato and side salad creamy mushroom sauce 42.00

## BBQ Pork Ribs

Slow cooked pork ribs in BBQ bourbon sauce, served with chips and salad 39.00

## 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, 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, mushrooms, 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 25.00

## Calamari Salad

Grilled calamari served with mixed salad, cucumber, semi dried tomatoes and black olives with a lemon dressing 25.00

## Lamb Cutlet Salad

Lamb cutlets served with mixed salad and spinach leaves, roasted pinenuts, cherry tomatoes with a tzatziki, sweet orange and olive oil dressing 35.00

## Smoked Salmon Salad

Smoked Salmon served with mixed salad, cucumber, semi dried tomatoes, capers and black olives with a lemon dressing 23.00

## Italian Salad

Mixed salad, tomatoes, spanish onion, cucumbers, semi dried tomatoes and black olives with a balsamic vinegar dressing 12.00

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

Crumbed chicken tenderloins and chips 15.00

Fish and chips 15.00

Calamari and chips 15.00

Linguini bolognese/napoli 15.00

Mozzarella Sticks with sweet chilli sauce (6) 15.00

# Sides

Creamy potato mash 9.00

Sautéed seasonal vegetables 9.00

Bowl of chips 9.00

# 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

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