

# VALUE MEALS

7 Nights till 10pm

## Thin Based Pizza - All \$11.50

### 1. FUNGHI

Roasted mushroom, tomato, mozzarella, oregano Spanish onion, artichoke, sundried tomato.

### 2. PESCATORE

Tomato, anchovies, capers, black olives, oregano, mushroom, Spanish onion, mozzarella cheese.

### 3. CHORIZO

Tomato, Spanish chorizo, mozzarella cheese, onion, parmesan.

### 4. HAM

Tomato, leg ham off the bone, mozzarella cheese, onion, parmesan.

### 5. MARGHARITA

Tomato and cheese, basil and oregano

### 6. SUPREME

Chorizo, double smoked ham, mushroom, Spanish onion, mozzarella and parmesan cheese.

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| 1. Beef Lasagna House Made served with chips and fresh salad                                   | \$14.50 |
| 2. Smoked salmon linguini pasta in a rich cream and parmesan sauce, garnished with poached egg | \$14.50 |
| 3. Chilli beef spaghetti with baby spinach, garlic, chilli, olive oil and lemon                | \$14.50 |

## VEAL - ALL \$15.00

1. VEAL PARMIGIANA Served with chips and salad
2. VEAL SCHNITZEL Served with thick chips and salad
3. VEAL AVOCADO AND MOZZARELLA Served with chips and salad
4. VEAL SCHNITZEL WITH BACON AND CREAMY MUSHROOM Served with mashed potatoes, and sauteed green vegetable
5. VEAL LINGUINI Tender slices of veal cooked in cream, garlic, white wine tossed in linguini pasta

## PASTA - ALL \$13.50

Select Pasta then Select your Sauce

Pasta: Linguini, Spaghetti, Penne

1. SPAGHETTI & MEATBALLS in a rich tomato and basil sauce
2. POLLO CON PEPPERONATA Chicken breast fillet marinated in chili, basil, olive oil and garlic, in a fresh tomato sauce with mushrooms and marinated olives
3. POLLO CON CREMA Chicken breast filled with white wine, garlic, shallots, in a rich mushroom and cream sauce
4. PUTTANESCA Olives, anchovies, capers, spring onion, tomato garlic sauce with a touch of chili
5. SPICY CHORIZO SAUSAGE Cooked with mushrooms, onion, white wine, tomato basil sauce
6. SUNDRIED TOMATO PESTO Sundried tomato, pine nuts, garlic, lemon juice, parmesan cheese, cream and blended with baby spinach and roasted capsicum
7. TRADITIONAL BOLOGNESE Premium minced beef in basil herb tomato sauce
8. PANCETTA ALA VENUITO Rich tomato sauce with bacon, garlic and fresh basil with a touch of cream
9. BOSCAIOLA Bacon, Mushrooms, garlic and Parmegiano cheese, blended in a rich full cream sauce
10. VERDURE A Blend of fresh vegetables, feta, fresh herbs in a cream or tomato basil sauce
11. ARRABIATA Roasted eggplant, roasted capsicum, chili, garlic, spring onions and tomatoes
12. NAPOLITANA A light sauce with a blend of fresh basil, garlic, tomatoes and onions
13. OLIVA Marinated olives, sundried tomato, artichoke, basil and tomatoes, served with a touch of cream
14. TONNO Tuna cooked in tomato with garlic, olive oil, mushrooms and parsley with a touch of cream
15. PESTO DI BASILICA Chicken breast fillet with Basil Pesto and cream garlic sauce.

## FLAME GRILLED STEAKS - ALL \$15.00

1. PEPPER AND BRANDY STEAK Char grilled Sirloin, served with truffle mashed potatoes, honey-glazed carrots, sauteed green vegetables and pepper sauce
2. MUSHROOM AND THYME STEAK Char grilled Sirloin, served with truffle mashed potatoes, honey-glazed carrots, sauteed green vegetables and mushroom sauce
3. CRUMBED LAMB cutlet with steamed vegetables and truffle mashed potato and honeyed carrot
4. BANGERS AND MASH Pork and fennel sausages served with mushroom sauce and mashed potato.
5. MIX GRILL Steak and sausage served with mushroom sauce, mashed potato and green vegs.
6. BEARNAISE STEAK Served with thick chips and bearnaise sauce
7. GRILLED PORK LOIN WITH MUSHROOM SAUCE served with truffle mashed potato and sauteed green vegetables
8. GRILLED PORK LOIN WITH PEPPER BRANDY SAUCE served with truffle mashed potato and sauteed green vegetables
9. PORK SCHNITZEL served with chips and garden salad

## SEAFOOD - ALL \$15.50

1. SEAFOOD CASSEROLE Braised Mixed seafood in Prawn Stock and tomato base served with chips
2. BBQ CHILI PRAWNS Grilled prawns with chili, lemon, served with salad or rice or chips
3. BBQ GARLIC PRAWNS Grilled prawns with lemon and garlic, served with rice or salad or chips
4. MARINARA SPAGHETTI Mix of king prawns, calamari, scallop, baby octopus, fish fillet and mussels in a tomato-based sauce
5. GAMBERI King prawns in a tomato basil sauce with chili and spaghetti
6. DI MARE King prawns, scallop, salmon and calamari, simmered in seafood sauce and served with Jasmine saffron rice
7. GAMBERETTI King prawns simmered in seafood sauce with a whisper of chili served on Jasmine saffron rice
8. GRILLED SALMON Served with truffle mashed potatoes, sauteed green vegetables and honey-glazed carrots, cream saffron sauce
9. FISH AND CHIPS with aioli and lemon
10. PRAWN CUTLETS with chips and garlic mayonnaise
11. SALT AND PEPPER CALAMARI Calamari served with rice or salad or chips
12. FISHERMAN'S BASKET Mixed seafood of prawn cutlets, salt and pepper calamari and crispy battered fish fillet served with chips and house made aioli
13. SEAFOOD PAELA Mixed seafood of king prawns, calamari, local mussels, fish fillet, scallop, braised with lobster stock and tomato, served on paella rice.
14. LOBSTER LINGUINI Lobster meat sauteed with white wine, onion, garlic in Tomato and cream sauce
15. GRILLED BARRAMUNDI a grilled fillet served with a saffron and tomato cream sauce, rice and a garden salad

## CHICKEN - ALL \$14.50

1. CHICKEN SALTIMBOCCA Chicken breast fillet wrapped in prosciutto, served with capers, sage, butter and white wine sauce with truffle mashed potatoes, honey-glazed carrots, sauteed green vegetables
2. CHICKEN TARRAGON Braised chicken with mushroom, tarragon, truffle mashed potatoes, honey-glazed carrots and green vegetables
3. CHICKEN SCHNITZEL Served with thick chips and salad
4. CHICKEN PARMIGIANA Served with chips and salad
5. CHICKEN BACON AND CREAMY MUSHROOM Chicken breast fillet served with mashed potato and green vegs.

## Entrées

Ocean Trout Gravelax	\$ 12
with avocado salsa and sour cream	
Insalata Caprese	\$ 12
with buffalo mozzarella, prosciutto, fresh tomato, basil, virgin olive oil and balsamic	
Scallop and Spinach Salad	\$ 12
with fetta, tomato, walnut and Spanish onion	
Garlic prawns in olive oil	\$ 12
with crusty sourdough bread	
Cream of cauliflower soup with truffle oil and leek	\$ 8

## COMBO PLATTER

Salt & pepper calamari, King prawns, steak and soft-shell crab served with chips and salad, aioli sauce

**\$24.50**

## All \$8

1. American Style Pancake with scrambled eggs and bacon
2. Poached eggs and grilled bacon with quinoa soy sourdough toast
3. Pork and fennel sausage omelette with home made onion and sultanas chutney served with quinoa and soy toast.
4. Roasted tomato, herb and cheese omelette with quinoa and soy toast.
5. Mushroom, caramelized onion and cheese omelette with quinoa and soy toast.
6. Pork schnitzel benedict with two poached eggs sourdough toast and hollandaise
7. Chicken schnitzel Benedict with two poached eggs, hollandaise sauce sourdough toast
8. Smoked salmon omelette with soft danish fetta cheese served with quinoa soy sourdough
9. Poached eggs with pork sausage and baked bean with quinoa soy sourdough
10. Avocado mashed and creamy ricotta cheese with two poached eggs served with quinoa soy sourdough toast
11. Black pudding and caramel onion omelette served with quinoa soy sourdough toast
12. Melted cheese mushroom filled with caramel onion chutney served with two poached eggs and quinoa soy sourdough toast
13. Banana and nutella crepe with vanilla ice cream and crushed walnut
14. Beef, egg, cheese, fresh tomato and caramelized onion burger with soft bun
15. Chicken schnitzel burger with egg, cheese, fresh tomato with soft bun

Side chips with sweet chilli sour cream \$4

Side wedges with sweet chilli sour cream \$4

# JUICE BARS

freshly squeezed juices

## Fresh Juices \$4.50

1. Apple, Mint, Ginger
2. Orange
3. Pineapple
4. Watermelon
5. Celery, Beetroot, Carrot
6. Mixed berry, Pineapple, Apple
7. Mixed berries, Apple, Orange
8. Mixed Berries, Pineapple, Orange



## Green Juice \$5.50

1. Kale, Spinach, Apple, celery and Lemon

## Frappe \$5.00

1. Cappuccino Frappe.  
Milk, Coffee with Cream, Chocolate and Gelato Coffee
2. Hazelnut Frappe.  
Milk, Hazelnut Syrup, Cream and Hazelnut Gelato
3. Chocolate Frappe.  
Belgium Dark Chocolate, milk, cream and Chocolate Gelato
4. Ice Coffee.  
Coffee, milk, Vanilla Syrup, Ice Cream and Cream

## Smoothies \$4.50

1. Strawberries, honey, Yoghurt, Milk, Ice Cream
2. Banana, Honey, Yoghurt, Milk, Nutmeg, Ice Cream
3. Mango, Honey, Milk, Yoghurt, Ice Cream
4. Raspberries, Honey, Milk, Yoghurt, Ice Cream

## Protein Smoothies \$6.50

1. Blueberry Smoothie.  
Blueberry, Banana, Dates, Whey Protein Isolate  
and Coconut Water, 96% low Fat Yoghurt, Honey and Ice

## Milkshakes \$4.50

Vanilla, Caramel, Chocolate, Strawberry,  
Banana

## Hot Teas \$3.50

English Breakfast, Chamomile, Earl Grey,  
Green Tea, Pepper Mint

# Breakfast

with **Free Range Eggs \$2.00** Extra

## Light Breakfast

<b>EGGS ON Toast</b> , Poached, Scrambled or Fried Served with sourdough toast.	\$5.00
<b>Banana Bread</b> Grilled with home made jam	\$4.50
<b>SOY LINSEED</b> sourdough toast with raspberry and rhubarb jam.	\$4.50
<b>TWO EGGS</b> (poached, fried or scrambled) and Bacon, grilled tomato and sourdough toast.	\$8.00

## Benedict All \$9.95

<b>BACON AND EGG BENEDICT</b> : poached egg with grilled bacon, hollandaise sauce on linseed sourdough toast.
<b>MUSHROOM BENEDICT</b> sauteed field mushroom with poached eggs served with hollandaise sauce and toasted linseed sourdough.
<b>SALMON BENEDICT</b> poached eggs, smoked salmon and hollandaise sauce on toasted linseed sourdough.
<b>HAM BENEDICT</b> poached eggs, with double smoked ham, toast and hollandaise sauce.
<b>EGGS FLORENTINE</b> , poached eggs with sautéed spinach, hollandaise sauce on linseed sourdough toast.

## Omelettes All \$9.95

<b>VEGETARIAN OMELETTE</b> , Spinach, mushroom, Spanish onion, pumpkin and red capsicum
<b>GOAT CHEESE OMELETTE</b> with baby spinach and linseed sourdough toast.
<b>SPANISH OMELETTE</b> with chorizo, potato, onion, capsicum, mushroom with toasted sourdough.
<b>HAM OMELETTE</b> with field mushroom and Italian mozzarella cheese, fresh basil, ham off the bone and toast.

## Sweet Breakfast All \$9.00

<b>RICOTTA PANCAKE</b> served with fresh cream, vanilla and home made jam.
<b>FRESH FRUIT SALAD</b> with low fat yoghurt and honey.
<b>BIRCHER Muesli</b> , wholegrain rolled oats, grated apple, low fat yoghurt, honey, banana, apple juice, mixed berries, toasted walnuts and raisin.
<b>FRENCH TOAST</b> with grilled bacon and maple syrup, spiced with cinnamon.

**Warm Porridge** of oatmeal and chia seeds with fresh vanilla, honey poached rhubarb and fresh banana **\$9.00**

**BIG FULL BREAKFAST** with two eggs, sauteed mushroom with thyme, sausage, grilled tomato with hash brown, bacon and toast. **\$14.50**

**Supreme Breakfast** Grilled mini steak, pork sausage, grilled bacon with two eggs, choice poached, scramble or fried eggs served with toast, hash brown and grilled tomato. **\$14.50**

**Salmon and Caviar** with fresh spinach, grilled halloumi, avocado, poached eggs and smoked salmon with sourdough toast. **\$14.50**

## Sides/Extras

<b>Sweet corn fritter</b>	\$3.50
<b>Spinach</b>	\$3.50
<b>Potato Rosti</b>	\$3.50
<b>Avocado</b>	\$3.50
<b>Smoked salmon</b>	\$4.50
<b>Bacon</b>	\$2.50
<b>Hash Brown</b>	\$1.00
<b>Extra slice of Bread</b>	\$1.00
<b>Homemade sausage</b>	\$4.00
<b>Black Pudding</b>	\$3.00
<b>Spanish chorizo</b>	\$3.00
<b>Mushroom</b>	\$3.50
<b>Grill Halloumi Sheese</b>	\$3.50
<b>Baked Bean</b>	\$3.50

## My Favourites All \$9.95

Poached egg with avocado and tomato <b>SALSA</b> , served with crispy bacon, on sourdough toast.
<b>POACHED EGGS SERVED WITH RICOTTA</b> and avocado, grilled bacon and linseed sourdough
<b>SWEET CORN FRITTER HOUSE MADE</b> with bacon, poached egg and toast
<b>POTATO ROSTI</b> with smoked salmon served with poached egg and linseed sourdough.
<b>POACHED EGGS WITH GRILLED BLACK PUDDING</b> , mushroom and tomato on linseed sourdough toast.
<b>SCRAMBLED EGGS WITH HOME - MADE FRESH SAMBAL CHILI</b> , garlic and shallot, served with leg of ham and sourdough toast.
<b>MELTED CHEESE BREAKFAST</b> on grilled sourdough with grilled bacon, avocado, mozzarella, cheese, served with 2 poached eggs.
<b>SCRAMBLED EGG WITH PARMESAN</b> , Spinach and grilled bacon on toasted sourdough.
<b>SCRAMBLED EGGS AND FIELD MUSHROOM</b> , bacon, linseed sourdough toast.
<b>SCRAMBLED EGGS WITH SMOKED SALMON</b> on toasted linseed sourdough.
<b>BAKED CHORIZO</b> Sausage and mushroom, eggs with Danish fetta and fresh herbs on linseed sourdough toast.

**CRUSTY OPEN OMELETTE**, with grilled bacon, roasted chopped tomato, mushroom, fresh herb and grated Parmesan cheese served with Linseed sourdough toast. **\$10.95**

**EGG WHITE OMELETTE** special with chicken breast and field mushrooms, fresh herbs and linseed sourdough toast.