

Starters

Roasted Garlic & Mozzarella Pizza SM 13 | LG 20
add prosciutto 5

Grilled Hay Point King Prawns 28

char grilled king prawns in herb & garlic butter,
served with preserved lemon aioli & fresh lemon

Prosciutto & Buffalo Mozzarella Plate 21

parma prosciutto & buffalo mozzarella, served
with toasted italian flat bread

Bruschetta 11

cherry tomatoes, spanish onion, basil, olive oil &
balsamic on toasted sourdough

From the Pans

Crab Linguine 35

crab meat, chilli, garlic, lemon & basil

Spinach & Ricotta Cannelloni 30

napoli sauce, buffalo mozzarella, parmesan & baby basil

Italian Sausage & Saffron Capunti 30

italian sausage, smoked guanciale, fennel,
cherry tomatoes, chilli, garlic & basil

Fettuccine Boscaiola 29

smoked guanciale, mixed wild mushrooms, garlic,
shallots & chives in a creamy white wine sauce

Wagyu Beef Pappadelle 31

braised wagyu beef shin, red wine napoli sauce,
buffalo mozzarella, parmesan & fresh baby basil

Avocado & Feta Bruschetta 16

cherry tomatoes, spanish onion, avocado, feta
& kalamata olives on toasted sourdough

Salt & Pepper Calamari 20

with preserved lemon mayonnaise

Sticky Chicken Riblets 20

chicken riblets grilled & basted in a sticky
honey & chipotle glaze

Mains

Chicken Schnitzel 24

with candied walnut, apple salad & rosemary salted fries

Black Forest Cheeseburger 23

wagyu patty, black forest chorizo, american cheese, tomato,
hot smokey sauce & jalapenos on a toasted potato bun,
served with rosemary salted fries

Southern Fried Chicken Burger 23 - add bacon 4

spicy southern fried chicken, red cabbage slaw, chipotle
aioli & house jalapeños on a toasted potato bun,
served with rosemary salted fries

Fish & Chips 29

beer battered red snapper, served with candied walnuts & apple
salad, rosemary salted fries, tartare sauce & fresh lemon

Deconstructed Soft Shell Tacos 22

marinated chicken, tomato & avocado salsa,
sour cream, served with four warmed tortillas

From the Grill

Atlantic Salmon 36

Barramundi 36

Chicken Breast 34

Pork Belly 35

with poached apples & apple puree

Dry Aged Rump 250g 37

add char grilled hay point king prawns 14

120-day grain fed, graine premium beef

marble score 3+

All served items are gluten free with your choice of side & sauce

Rib-eye (Scotch Fillet) 350g 47

add char grilled hay point king prawns 14

120-day grain fed, riverina premium beef

marble score 3+

Dry Aged Rib On The Bone 16 per 100g

add char grilled hay point king prawns 14

56-day dry aged, 120-day grain fed,
riverina premium beef

marble score 2+

priced per 100g based upon available cuts

Sides

Roasted Broccoli & Cauliflower 8

with feta, pinenuts, balsamic
& baby basil

Steamed Edamame Beans 8

with chilli sea salt & lemon

Sweet Potato Fries SM 9 | LG 13

served with garlic aioli

Crispy Sebago Potatoes 8

chamomile, chives, confit garlic,
mustard seed vinaigrette & fresh dill

Brussels Sprouts 10

with smoked guanciale & café de paris

House-Seasoned Fries SM 7 | LG 11

served with garlic aioli

Candied Walnut & Apple Salad 8

iceberg & frisee lettuce, candied walnut,
apple, parmesan & white balsamic
mayonnaise

Sauces

Pepper

Garlic & Rosemary Jus

Mushroom

Garlic Aioli

Tartar

Bella Secret Sauce

Preserved Lemon Aioli

Chipotle Aioli

Sweet Horseradish Aioli

Honey & Chipotle

all 3

Poké

Salmon Bowl 21

sashimi atlantic salmon, seaweed salad, edamame beans, coriander, sweet red onion, shallots, beetroot, avocado, tobiko & ponzu

Teriyaki Chicken Bowl 23

poached chicken breast, brown rice, bamboo, pickled ginger, sesame, cucumber, red onion, coriander, wasabi peas, avocado & teriyaki dressing

Choice of base brown rice, soba noodle or wombok cabbage

Salads

Black Forest Chorizo & Quinoa Salad 20

add chicken 5 · add avocado 3

quinoa, roasted chickpea, seeds, black forest chorizo, rocket, cherry tomatoes, feta & smokey ranch dressing

Caesar Salad 18

add chicken 5 · add avocado 3

with pancetta, egg, parmesan, white anchovies & croutons

Warm Tuscan Salad 22

add avocado 3

grilled chicken, rocket, semi-dried tomatoes, crispy pancetta, grilled asparagus & torn ciabatta bread, served with a white & dark balsamic reduction dressing

Pizzas

Margherita 23

tomato base, mozzarella fior di latte, grana padano parmesan & baby basil

Vegetariana 26

tomato base, ricotta, zucchini, sautéed spinach, eggplant, truffle paste & shaved grana padano parmesan

Diavola 26

tomato base, mozzarella fior di latte, hot salami, mushrooms, grilled eggplant, black olives & baby basil

Piccante 26

nduja BBQ base with chorizo, salami cacciatore, smoked guanciale & ham

Italian Job 26

tomato base, mozzarella fior di latte, leg ham, salami, sausage & pancetta

Capricciosa 26

tomato base, mozzarella fior di latte, leg ham, artichoke, dried black olives, mushrooms, grana padano parmesan & basil oil

Prosciutto 26

tomato base, mozzarella fior di latte, prosciutto, rocket & grana padano parmesan

Italian Bacon 26

tomato base, mozzarella fior di latte, pancetta, roasted pumpkin, pine nuts & feta

Vesuvio 26

tomato base, buffalo mozzarella, ricotta, ham, salami, basil & pepper

Pollo 26

nduja BBQ base, mozzarella fior di latte, marinated chicken, house cured bacon, spanish onion, mushrooms & sautéed spinach

All pizzas can be made gluten free 3

Desserts

Ricotta Cake Slice 8.5

short pastry casing & a soft ricotta centre, finished with icing sugar & cinnamon

Ferrero Rocher Mousse Cake Slice 8.5

a chocolate biscuit base, Ferrero Rocher mousse, layer of chocolate sponge & finished with chocolate biscuit crumb, baci balls & glacé cherries

Fried Ice Cream 15

toasted nuts & seeds, coconut flakes, granola & miso caramel

Wild Flower Honey Crème Brulee 15

fresh berries, honeycomb & double cream

Chocolate Brownie 15

warm chocolate brownie, salted caramel sauce, roasted hazelnuts, honeycomb & vanilla ice-cream

S'mores Calzone 15

calzone filled with white chocolate, dark chocolate, marshmallows & dusted in icing sugar