

dinner menu

SMALL

OLIVES & GRISSINI (VE)	10
SQUEAKY CHEESE BITES (V)	12
Crispy in-house cheese curds, truffle aioli	
BRUSCHETTA AL POMODORO (VE)	12
Toasted ciabatta, tomato, garlic, basil	
ARANCINI 7 CHEESES (V)	18
3 Rice arancini balls, cheese fondue drizzle	
CHEESY GARLIC CAULIFLOWER (V,GF)	12
CRISPY POLENTA (V,GF)	12
WITH salsa al pomodoro	
CHARGRILL EGGPLANT (V)	14
WITH in-house stracchino cheese, ciabatta slices	
CALAMARI & SWEET POTATO (GF)	18
Crispy salt & pepper calamari, salsa rosa	
HAND CUT CHIPS (VE)	8
ALSO TRY WITH cheese melt	
SOURDOUGH GARLIC LOAF	
WITH spicy marinara sauce	
Half loaf	12
Whole loaf	22

OYSTERS

NATURAL (GF)	24
KILPATRIC (GF)	26
MY WIFE'S FAV	27
Crispy batter, pepper aioli	
FIRENZE	28
Spinach, mozzarella, garlic, chilli	

SALADS

INSALATA CAPRESE (V,GF)	18
Tomato, mozzarella, basil, balsamic vinegar	
ROCKET, PERA & GORGONZOLA (V,GF)	18
Moscato poached pear, blue cheese, walnuts, dijon mustard dressing	
KALE & QUINOA SALAD (VE,GF)	20
WITH Cabbage, cranberries, chickpeas, pumpkin, honey/mustard dressing	
ADD GRILLED CHICKEN	8

If you have any special dietary requirement please let us know when ordering
(V)=Vegetarian (VE)=Vegan (GF)=Gluten Friendly

PIZZA



DEEP PAN THIN

FOCACCIA BIANCA FORMAGGIO (V)	20
Stracchino, rosemary	
MARGHERITA (V)	36
Tomato, basil, mozzarella	
EGGPLANT (V)	40
Tomato, eggplant, mozzarella	
SPINACH & PEAS (V)	40
with feta & cashew nuts	
PEPPERONI	40
Italian pepperoni, capsicum, chilli	
MEAT LOVER	42
Pancetta, saliscia, chilli	
BBQ CHICKEN	42
In-house BBQ sauce, broccolini	

*ask staff for extra toppings & (GF) options 4



MAINS

SALMONE AL CARTOCCIO (GF,DF)	42
Parcel baked salmon fillet, tomato, lemon, potato, side salad	
SCALOPPINE ALLA MOSTARDA (GF)	37
Chicken scaloppine, honey/dijon mustard sauce, polenta, broccolini, prosciutto crisp, side salad	
ANATRA ALL'ARANCIA (GF)	39
Pan fried duck breast, orange sauce, fennel salad, saute onion potatoes	
TRUFFLE SCOTCH FILLET	59
330g chargrilled to your liking, truffle butter, sage pasta spazzoli, side salad, wine jus	
PORK RIBS ROSTICCIANA (GF)	57
Smoked baby pork rib full slab, in-house BBQ, chips, coleslaw & kale salad	

PASTA

PAPPARDELLE AL RAGÙ	29
GLV egg pasta, pork & mushrooms ragù	
SPAGHETTI AL GRANCHIO	34
SA Blue swimmer, brandy, rosé sauce, chilli	
FETTUCCINE GAMBERI	39
King prawns, cream, garlic, chilli	
SPAGHETTI MARINARA	39
Mixed market seafood, tomato, garlic, chilli	
GNOCCHI DELLA CASA	29
sage/butter(v) OR rosé(v) OR gorgonzola(v) OR ragù	
GNOCCHI ALLA ZUCCA (V)	29
Pumpkin, zucchini, broccolini, raclette cheese	
GF PENNE PUTTANESCA (VE,GF)	28
Corn penne, tomato, olives, basil, raw zucchini	
SPAGHETTI MEATBALLS	29
Pork & beef meatballs, pomarola, green peas	
CHICKEN RIGATONI	29
WITH mushroom, pancetta, chilli, cream	
RIGATONI EGGPLANT (V)	28
Roasted eggplant, stracciatella cheese, chilli	

CHEESE WHEEL PASTAS

SIGNATURE DISHES

PARMESAN CHEESE WHEEL (V)	33
Curly fettuccine, field mushrooms, cream, wine, brandy, DOP 18mth parmesan, stracchino	
PECORINO CHEESE WHEEL (V)	33
Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar	
PIAVE CHEESE WHEEL	33
Spaghetti, pancetta, chilli, tomato, brandy	
ADD ITALIAN SAUSAGE	7
Pork, beef, fennel seeds	

CHEESE MELT

OVER your favourite pasta OR anything you like	
MOZZARELLA (V,GF)	6
SWISS (V,GF)	7
RACLETTE (V,GF)	9

PLEASE CHECK OUR BOARD FOR TODAY'S CHEF SPECIALS

WANT TO CELEBRATE ANY SPECIAL OCCASION?
PLEASE ASK OUR STAFF FOR GLV
SURPRISE DESSERT PLATTER