

dinner menu

SMALL

OLIVE RIPIENE (V)	17
Goat cheese filled crispy olives, truffle aioli	
BRUSCHETTA AL POMODORO (VE)	16
Ciabatta, tomato, garlic, basil, salsa verde	
SWEET POTATO ARANCINI (V)	22
3 Rice arancini balls, cheese fondue drizzle	
EGGPLANT & STRACCHINO (V)	16
WITH chargrilled ciabatta slices	
SCALLOPS CRUDO (3 PCS)	25
Pan seared, crispy bread crumbs, burnt butter	
CHARGRILLED OCTOPUS (GF)	25
WITH creamy mash, marinara, salsa verde	
VITELLO TONNATO (GF)	25
Veal fillet, tuna sauce, beet chutney, crisps	
SOURDOUGH GARLIC BREAD (V)	
mozzarella filling WITH spicy marinara sauce	
Half loaf (5 slices)	17
Whole loaf (10 slices)	34

MAINS

FRITTO MISTO (GF)	40
Crispy salt & pepper calamari, King Prawns sweet potato curls, salad, salsa rosa	
SALMONE AL CARTOCCIO (GF,DF)	42
Parcel baked salmon fillet, tomato, lemon, potato, side salad, salsa verde, lemon sauce	
INVOLTINI DI POLLO (GF)	42
Chicken wrapped in Parma prosciutto with swiss cheese and sage filling, marsala sauce, garlic spinach, capsicum strips	
ANATRA ALL'ARANCIA (GF)	42
Pan fried duck breast, orange sauce, fennel salad, saute onion potatoes	
BISTECCA SURF & TURF (GF)	65
350g chargrilled scotch fillet, creamy garlic prawns topping, rocket, chips	
ROAST LAMB (GF)	60
300gr lamb rump, turnip mash, baby carrots, mint gremolata	

PLEASE CHECK OUR SPECIAL BOARD FOR CHEF'S HANDMADE RAVIOLI

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

PIZZA (9")



DEEP PAN THIN

MARGHERITA (V)	42	24
Tomato, basil, mozzarella			
EGGPLANT (V)	42	24
Tomato, eggplant, mozzarella			
ALLA VODKA (V)	42	24
Rose sauce, caramelized onions			
SPINACH & PEAS (V)	42	24
with feta & cashew nuts			
PEPPERONI	44	26
Italian pepperoni, capsicum, chilli			
MEAT LOVER	44	26
Pancetta, salsiccia, chilli			
BBQ CHICKEN	44	26
In-house BBQ sauce, broccolini			

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



SIDES

ROCKET & GORGONZOLA SALAD (V,GF) 18	
Moscato poached pear, blue cheese, walnuts, dijon mustartd dressing	
GREEN LEAVES SALAD (VE,GF)	16
Cos, rocket, tomato, cucumber, red onion, viagrette dressing	
CHEESY GARLIC CAULIFLOWER (V,GF) 16	
CHARRED BROCCOLINI (VEO,GF)	16
Almonds, pickled onions, creamy anchovy	
HAND CUT CHIPS (VE)	14
ALSO TRY WITH cheese melt	

Please let us know when ordering of special dietary needs. (V)=Vegetarian, (VE)=Vegan, (VEO)=Vegan Opt Available, (GF)=Gluten Friendly, (GFO)=Gluten Friendly Option
No split bills or alterations during peak periods.

PASTA

PAPPARDELLE AL RAGÙ	34
Handmade egg pasta, pork & mushrooms ragù	
SPAGHETTI AL GRANCHIO	37
SA Blue swimmer, brandy, rosé sauce, chilli	
FETTUCCINE GAMBERI	42
Handmade egg pasta, prawns, cream, chilli	
SPAGHETTI MARINARA	42
Mixed seafood, tomato, garlic, chilli	
GNOCCHI DELLA CASA HANDMADE	34
sage & butter (v) OR rosé (v) OR ragù	
GNOCCHI GORGONZOLA (V)	34
WITH gorgonzola cheese, caramelized walnuts	
GF PENNE PUTTANESCA (VE,GF)	32
Corn penne, tomato, olives, basil, raw zucchini	
SPAGHETTI MEATBALLS	36
Pork & beef meatballs, pomarola, green peas	
CHICKEN RIGATONI	34
WITH mushroom, pancetta, chilli, cream	
RIGATONI EGGPLANT (V)	32
Roasted eggplant, stracciatella cheese, chilli	
*(GF) Corn penne available 5	

CHEESE WHEEL PASTAS



PARMESAN CHEESE WHEEL (V)	37
Curly fettuccine, field mushrooms, cream, wine, brandy, DOP 18mth parmesan, stracchino	
PECORINO CHEESE WHEEL (V)	37
Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar	
PIAVE CHEESE WHEEL	37
Spaghetti, pancetta, chilli, tomato, brandy	
ADD ITALIAN SAUSAGE	8
Pork, beef, fennel seeds	

CHEESE MELT

OVER your favourite pasta OR anything you like RACLETTE (V,GF)	9
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