



Take Away Menu

Breads

(gluten free option available)

Garlic Cob Loaf 5.00

with garlic butter

Tomato Bruschetta 9.00

tomato, red onion, fresh basil topped with feta

Chilli Cheesy Cob Loaf 5.00

stuffed with garlic butter, sweet chilli and topped with cheese

Mushroom and Olive Bruschetta 9.00

mushrooms and olives topped with feta

Entrée

Trio of Seafood 17.00

prawns, calamari and scallops tossed in our famous cracked black pepper & lemon salt, deep fried and served with a hint of chilli aioli

Warm Alfresco Duck Salad (gf) 15.00

with fresh pear, sultanas and fetta topped with crispy noodles

Arancini 13.00

just the way grandma made it, traditional risotto balls stuffed with fresh mushroom, camembert, mozzarella and parmesan

Garlic Prawns (gf) 15.00

pan seared in garlic butter, cream, lemon and cracked black pepper, served on a bed of risotto

Italian Meatballs 15.00

our homemade meatballs stuffed with cheese in napoli sauce and topped with basil pesto

Orange And Macadamia Salad 11.00

flavours of zingy orange, mint and macadamian salad, mescaline and orange vinaigrette

Lemon Pepper Calamari 15.00

tossed in our famous cracked black pepper & lemon salt, deep fried and served with a hint of chilli and house aioli

Pasta

\$20.00 each

(gluten free pasta available)

Ricotta Ravioli in our rich homemade napolitana sauce, toasted pine nuts and fresh basil,

Boscaiola Pappardelle pan fried chicken, mushroom and bacon blended in a white wine garlic cream sauce

Spaghetti Marinara a combination of prawns, scallops and calamari tossed in garlic cream, white wine, tomato napoli and finished with shaved parmesan cheese with a hint of chilli

The Italian spaghetti with our homemade meatballs stuffed with cheese in napoli sauce

Sides

\$5.00 each

Chips **Garden Salad** **Baby Potatoes** **Steamed Seasonal Vegetables**



Mains

Beef Fillet with a Medley of Seafood (gf) 39.00

topped with our succulent mix of prawn, scallop and calamari in our garlic cream sauce

Beef Fillet with a Peppered Shiraz Reduction 37.00

topped with our classic pepper and Hunter Valley shiraz reduction

Veal Scallopini 37.00

tender medallions of veal lightly floured, pan fried and topped with mushrooms and a white wine cream sauce

Lamb Rump (gf) 33.00

deglazed in mint with roast garlic, sundried tomato and capers

Slow Cooked Pork Belly 31.00

in a sweet bourbon marinade and topped with poached apple

Crispy Skinned Barramundi (gf) 29.00

seasoned with lemon pepper and garlic butter served on a bed of creamy risotto

Chicken Supreme 29.00

pan fried chicken breast sautéed with bacon, sundried tomato, mushroom and olives in a rose sauce

Roast Field Mushroom (gf) 23.00

served with a trio of cheeses), roast capsicum, pesto and caramelised onion on a bed of risotto and baby spinach

The Godfather 27.00

chicken schnitzel with napoli sauce, italian sausage, mozzarella, avocado, sweet chilli, sour cream, chips and salad

Chicken Parmigiana 25.00

smothered in our napolitana sauce and topped with bacon and mozzarella cheese served with chips and salad

Lemon Pepper Calamari 25.00

lemon & pepper calamari, deep fried and served with chips and garden salad

Desserts \$10.00 each

Crème Brulee (gf) our classic set custard with caramelized toffee

Chocolate lovers Delight (gf) decadent layers of chocolate mousse topped with vanilla ice cream

Peppermint Crisp layers of caramel cream, choc mint crumble and topped with cream and peppermint crisp

Lime Tart with mango coulis and fresh cream

Sticky Date Pudding with berry compote and vanilla bean ice cream

Strawberries and Cream strawberry mousse, vanilla panacotta, berry compote and a hint of chocolate

Trio of Sorbet refreshing, tangy and light a serving of mango, wild berry and lemon sorbet

Kids Menu \$10.00 each

Chicken Nuggets

Fish and Chips

Meat Lover Pizza

Spaghetti Bolognese

S&P Squid

Ham Pineapple Pizza