

BREAKFAST

7:30am - 11:30am

BANANA BREAD ^{GF}		\$7.95
Slice of toasted banana loaf with a side of butter		
LE CROISSANT		\$8.95
Toasted croissant with butter, ham and cheese		
STRAWBERRY RICOTTA CROISSANT	\$12.95	
Toasted croissant with a layer of ricotta and sliced strawberries, with a light dusting of sugar powder		
NUTELLA CROISSANT		\$11.95
Toasted croissant with nutella and a dusting of sugar powder		
WAFFLES {Pear and Maple}	\$13.95	\$18.95
Classic waffles served with pear, walnut, vanilla icecream and Maple syrup sprinkled with cinnamon		
WAFFLES {Mixed Berries}	\$13.95	\$18.95
Classic waffles served with mixed berries, vanilla icecream and berry coulis		
PANCAKES {Butter & Maple}	\$8.00	\$14.95
Tower of classic pancakes with butter and maple syrup dusted with powdered sugar (Add bacon \$3, Free range eggs \$4 or Nutella \$3)		
PANCAKES {Mixed Berries}	\$13.95	\$18.95
Tower of classic pancakes served with seasonal mixed berries, berry coulis and vanilla icecream		
PANCAKES {Pear & Maple}	\$13.95	\$18.95
Tower of classic pancakes served with pear, walnut, maple syrup and vanilla icecream sprinkled with cinnamon		
PANCAKES {The Floss Boss}	\$14.95	\$19.95
Tower of classic pancakes served with a domed strawberry pannacotta, vanilla icecream, berry coulis, pink fairy floss and sliced strawberries sprinkled with powdered sugar		
NUTELLA BERRY CREPES		\$16.95
Crushed nuts, vanilla icecream and Nutella wrapped in warm crepes served with fresh berries and lightly dusted with powdered sugar		
PEAR, RICOTTA & FIG CREPES		\$16.95
Sweet ricotta and vanilla icecream wrapped in warm crepes served with caramelised pear and poached figs garnished with decorative caramel toffee and dried pear		
ALMOND CROISSANT		\$8.95
Toasted almond croissant with a layer of almond crème topped with almond flakes and a dusting of sugar powder		

ACAI BOWL		\$21.95
Acai served with granola, coconut flakes, seasonal fruit and chopped nuts		
GRANOLA COPPETTA		\$17.95
Granola served with yogurt, honey and seasonal fruit.		
BACON & EGG CALZONE		\$12.95
Bacon and eggs with a pinch of garlic wrapped in a soft dough base		
ITALIAN BOL. CALZONE		\$12.95
Bolognese with a free range egg, Roma tomatoes and a flick of garlic wrapped in a soft dough base		
SPINACI, RICOTTA & ZUCCA CAL.		\$12.95
Spinach, ricotta and pumpkin wrapped in a soft dough base		
IL VEGANO CALZONE		\$12.95
Capsicum, Spanish onion, roasted pumpkin, roma tomatoes with garlic and vegan mozzarella cheese wrapped in a soft dough base		
LE BASI {The Basics}		\$12.95
Two free range eggs, streaky bacon served with spinach leaves and Italian focaccia (swap focaccia for sourdough \$2)		
ITALIAN SMASHED AVOCADO	\$8.95	\$15.95
Avocado, sundried tomato pesto and feta with dukka seasoning, spinach leaves and a lemon wedge served on toasted sourdough (add bacon \$3 or free range eggs \$4)		
BREKKIE BURGER		\$16.95
Bacon, Egg, Hashbrown, Sliced Roma Tomato, Avocado, Cos Lettuce and Tomato Relish on a fresh milk bun		
THE GODFATHER		\$27.50
A platter of mini Italian sausages, bacon, cheesy garlic portobello mushroom ,capsicum, caramelised onion, free range eggs, baked beans and focaccia bread		
BREKKIE VEGGIE STACK		\$17.95
A portobello mushroom with garlic butter, stacked with Roma tomatoes, sliced potato, sweet potato, Spanish onion, haloumi cheese, capsicum garnished with fresh herbs and a drizzle of balsamic glaze		
BREAKFAST PIZZA	\$21.95	\$29.95
Spanish onion, cherry tomato, bacon, baby spinach, capsicum, haloumi, parmesan and mozzarella cheese, in the centre a portobello mushroom with an egg inside served on a pizza dough base with a tomato base sauce garnished with hollandaise and fresh herbs		
IL BENEDICTUS		\$17.95
A garlic and lemon pepper focaccia with fresh spinach leaves, slices of prosciutto and two free range eggs with drizzled hollandaise sauce (swap focaccia for sourdough \$2 / add bacon \$3)		
TURKISH EGGS		\$16.95
A focaccia base with greek yogurt, sprinkled dill and sundried pesto with a bed of fresh spinach leaves and two free range eggs (swap focaccia for sourdough \$2 / add bacon \$3)		
SALMON ON SOURDOUGH		\$21.95
Smoked Salmon and eggs served with cooked spinach leaves and roasted capers served on sourdough topped with dill and side of hollandaise		

BREAKFAST

7:30am - 11:30am

EXTRAS

Sourdough	\$2.00
Eggs	\$4.00
Bacon	\$4.00
Avocado	\$4.00
Feta	\$3.00
Haloumi	\$5.00
Sliced Mushroom	\$3.00
Portobello Mushroom	\$3.00
Cherry Tomatoes	\$3.00
Hash Brown	\$2.50
Icecream	\$3.00
Nutella	\$2.00
Gluten Free Bread	\$5.00
4 Mini Italian Sausages	\$6.00

DRINKS

7:30am - 2:00pm

SPECIALTY COFFEE

	<i>Small</i>		
Espresso	\$3.00		
Doppio	\$3.50		
Piccolo	\$3.50		
Short Black	\$3.50		
Short Macchiato	\$3.50		
Baby Chino	\$3.50		
Baby Hot Choccy	\$3.50		
	<i>Medium/Large</i>		
Long Black	\$4.50	\$5.00	
Long Macchiato	\$4.50	\$5.00	
	<i>Small/Medium/Large</i>		
Cappucino	\$4.40	\$5.00	\$5.40
Flat White	\$4.40	\$5.00	\$5.40
Cafe Latte	\$4.40	\$5.00	\$5.40
Hot Chocolate	\$4.40	\$5.00	\$5.40
Mocha	\$4.70	\$5.20	\$5.70
	<i>Standard</i>		
Traditional Chai Latte served w/ macamilk	\$5.00		
Peppermint Chai Latte served w/ macamilk	\$5.00		
Turmeric Chai Latte served w/ macamilk	\$5.00		
Apple Pie Chai served w/ fullcream milk	\$5.00		
Sunset Latte {Rooibos loose leaf}	\$5.00		

Hug Me Mug

Dirty Chai w/ macamilk	\$6.00
Mocha	\$6.00
Hot Chocolate	\$5.50

FORTE TEA

African Solstice	\$5.00
Citrus Mint	\$5.00
Earl Grey	\$5.00
Jasmine Green	\$5.00
White Ginger Pear	\$5.00
English Breakfast	\$5.00

Side of milk	\$0.50
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ICED DRINKS & SHAKES

Iced Traditional Chai Latte served w/macamilk	\$5.50
Iced Peppermint Chai Latte served w/macamilk	\$5.50
Iced Turmeric Chai Latte served w/macamilk	\$5.50
Iced Latte served w/ ice	\$5.00
Iced Coffee served w/ icecream	\$5.50
Iced Chocolate served w/ ice	\$5.00
Iced Mocha served w/ ice	\$5.50
Iced Long Black	\$5.00
Cold Brew	\$5.00
Chocolate Milkshake	\$7.95
Strawberry Milkshake	\$7.95
Vanilla Milkshake	\$7.95
Caramel Milkshake	\$7.95
Chocolate Baby Shake	\$4.95
Strawberry Baby Shake	\$4.95
Vanilla Baby Shake	\$4.95
Caramel Baby Shake	\$4.95
Optional ice-cream	\$0.50
Strawberry Cakeshake	\$19.95
Vanilla Cakeshake	\$19.95
Caramel Cakeshake	\$19.95
Chocolate Brownie Cakeshake	\$19.95

SODA & JUICES

Phoenix Apple, Mango & Passion	275ml	\$5.60
Phoenix Apple & Guava	275ml	\$5.60
Phoenix Apple, Orange & Mango	275ml	\$5.60
Charlie's Orange Juice	300ml	\$4.95
Charlie's Apple Juice	300ml	\$4.95
Charlie's Mango & Coconut	300ml	\$4.95
Charlie's White Peach & Passionfruit	500ml	\$5.10
Ginger Beer with Mexican Lime	330ml	\$4.60
Mexican Lime with spritz of cucumber	330ml	\$4.60
Raspberry with Brazilian Orange	330ml	\$4.60
Agrum Blood Orange	300ml	\$4.60
Agrum Citrus Blend	300ml	\$4.60
Lemonade	300ml	\$4.60
Lemon, Lime & Bitters	300ml	\$4.60
Solo	300ml	\$4.60
Indian Tonic Water	300ml	\$4.60
Lemon Lime Mineral Water	300ml	\$4.60
Orange & Mango Mineral Water	300ml	\$4.60
Coke	385ml	\$4.60
Coke No Sugar	385ml	\$4.60
Byron Bay Bucha	300ml	\$6.00

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

PIZZA {Pizza}

IL PATATA \$20.95 \$25.95
{The potato}
Sliced potato, bacon, Cajun chicken and mushrooms garnished with parmesan cheese, shallots, sweet chilli, sour cream and chives on a mozzarella and tomato base sauce

POLLO & AVOCADO \$19.95 \$24.95
{Chicken & Avocado}
Chicken, avocado, Spanish onion and fresh rocket seasoned with lemon pepper and garlic garnished with parmesan cheese and hollandaise on a mozzarella and tomato base sauce

VEGETARIANO \$16.95 \$21.95
{Vegetarian}
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh chopped parsley and parmesan cheese on a mozzarella and tomato base sauce

VEGANO \$19.95 \$24.95
{Vegan}
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, cherry tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato sauce base with vegan cheese

IL MARE \$25.95 \$30.95
{The Sea}
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and shallots, garnished with aioli and a lemon wedge on a mozzarella and tomato base sauce

TRE SUINI \$19.95 \$24.95
{Three Pigs}
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with fresh herbs, parmesan cheese, apple sauce on a mozzarella and BBQ base sauce

PESTO POLLO \$21.95 \$26.95
{Pesto Chicken}
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese, pesto aioli on a mozzarella and pesto tomato base sauce

THE LAMB \$20.95 \$25.95
Lamb, potato, pumpkin, Spanish onion, rosemary, garlic, camembert and sweet potato garnished with shallots, sour cream & chives on a mozzarella and tomato base sauce

IL CARNE \$20.95 \$25.95
{The Meat}
Bacon, leg ham, pepperoni and beef garnished with fresh herbs and hollandaise on a mozzarella and BBQ base sauce

THE AUTHENTICO \$23.95
{Margherita}
Freshly sliced mozzarella, basil, Roma tomatoes with garlic and tomato sauce on a rustic thin base

ANANAS \$16.95 \$21.95
{Pineapple}
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

BBQ PANCETTA & POLLO \$20.95 \$25.95
{BBQ Bacon and Chicken}
Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ base sauce

SORRENTO SMOKED SALMON \$24.95 \$30.95
{Smoked Salmon}
Smoked Salmon, spinach, mozzarella, capers and feta garnished with fresh dill and lemon on a tomato base sauce

TARTUFO BIANCA \$21.95 \$27.95
{White Truffle}
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, fresh herbs, truffle salt and truffle aioli on a garlic, mozzarella and white sauce base

R & B \$22.95 \$30.95
{Reef and Beef}
Bacon, prawns, premium beef, roasted capsicum and Spanish onion garnished with lemon pepper, hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

SUPREMO \$19.95 \$24.95
Pepperoni, leg ham, kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs, basil and parmesan on a mozzarella and tomato base sauce

PEPPERONI \$19.95 \$24.95
Pepperoni slices with Spanish onion sprinkled with fresh herbs and basil on a mozzarella and tomato base sauce

BURGERS

BELLISSIMO BURGER \$14.95
{The Wagyu Beef Burger}
Wagyu beef on a milk bun with fresh Roma tomato, cheese, cos lettuce, onion, tomato relish and burger sauce

TOSCANO TRUFFLE BURGER \$14.95
{Chicken Truffle Burger}
Crumbed chicken burger on a milk bun with Roma tomato, cos lettuce, cheese, truffle aioli, Spanish onion and avocado

HAPPY HALOUMI BURGER \$14.95
{Happy Haloumi Burger}
Haloumi cheese on a milk bun with Roma tomato, spinach, sweet potato, pesto aioli, caramelised onion and avocado

KIDS CHEESE BURGER \$13.95
Wagyu beef burger with cheese and tomato sauce on a milk bun

SIDE OF CHIPS \$5.95
Oven baked crunchy fries

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

PASTA {Pasta}

IL PESTO \$22.95

{Pesto Chicken}

Chicken, Spanish onion and Roma tomatoes in a garlic basil pesto and creamy white sauce with linguini garnished with fresh herbs and parmesan cheese

PROSCIUTTO & FUNGHI \$21.95

{Prosciutto & Mushroom}

Prosciutto, mushroom and garlic in a creamy white sauce with penne garnished with fresh herbs and parmesan cheese

IL GIANNI \$23.95

{The Gian}

Blue cheese in a creamy white sauce with chicken, bacon, and a flick of garlic with linguini garnished with fresh herbs and parmesan cheese

PASQUALE \$23.95

{Pascalle}

Bacon, oven roasted Roma tomatoes, pine nuts, baby spinach and basil in a cream and garlic Napoli sauce with linguini garnished with chilli, fresh herbs and parmesan (Add prawns optional \$4)

POLPETTE \$23.95

{Meatballs}

Meatballs in a rich Napoli sauce with garlic and fresh chopped basil served with linguini, garnished with fresh herbs and parmesan cheese

BASIL PESTO FUNGHI \$20.95

{Basil Pesto Mushrooms}

Sliced mushrooms cooked in a garlic basil pesto and creamy white wine sauce with penne garnished with parmesan cheese

MARINARA \$26.95

{Seafaring}

Barramundi, prawns, mussels and garlic with cherry tomatoes and spinach in a creamy white sauce with linguini garnished with shallots, parmesan, chilli flakes and a lemon wedge

IL VEGANO \$20.95

{Vegan}

Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce garnished with fresh herbs

BOCCIONI \$21.95

{Family nickname - pronounced Boch-on-i}

Creamy Napoli sauce with bocconcini served with gnocchi garnished with fresh herbs and parmesan cheese

BOLOGNESE \$19.95

Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with basil, fresh herbs and parmesan cheese

GAMBERETTO \$25.95

{Prawn}

Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white sauce with linguini garnished with shallots, lemon and parmesan cheese

SPINACI & ZUCCA \$19.95

{Spinach and Pumpkin}

Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic white and tomato sauce with penne garnished with parmesan cheese (Add bacon optional \$3)

IL MARCO \$20.95

{The Marco}

Spicy pepperoni, ricotta, and creamy white sauce with penne cooked with baby spinach, pine nuts and garlic, garnished with parmesan cheese and fresh herbs

AL POMODORO \$19.95

{The Tomato}

Basil Napoli sauce with Gnocchi garnished with fresh herbs and parmesan cheese

SAGE BUTTER \$19.95

Fresh sage slowly cooked in a butter sauce with Gnocchi

IL NONNO \$19.95

Napoli sauce with chilli, garlic and basil served with gnocchi garnished with fresh herbs and parmesan cheese

IL POSITANO \$29.95

Smoked salmon in a creamy white sauce served with gnocchi garnished with capers, fresh dill and lemon

THE DON \$23.45

Garlic butter sauce with chilli and prawns served with gnocchi garnished with parmesan cheese

BAMBINI {Kids}

PICCOLO ANANAS \$9.95

{Tiny Pineapple}

Ham and sweet pineapple on a mozzarella and tomato sauce base

CHEESE \$8.95

Mozzarella cheese and tomato sauce base

HAM \$8.95

Ham and mozzarella cheese on a tomato sauce base

PASTA ROSSO \$9.95

{Red}

Napoli sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

PASTA BIANCA \$9.95

{White}

Cheesy white sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

DOLCE

11:30am - 2:00pm

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- PANNA COTTA** \$9.95
Basil & Vines home made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)
- CANNOLI** \$8.95
An italian pastry with three flavours - Chocolate, Vanilla & Pistachio
- BANANA BROWNIE PIZZA** \$14.95 \$19.95
Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla icecream

ALCOHOL

10:00am - 2:00pm

COCKTAILS & SPIRITS

- FRENCH MARTINI** \$17.00
Pineapple Juice, Vodka, Chambord Liqueur
- ESPRESSO MARTINI** \$18.00
Coffee Espresso, Vodka, The Barista Coffee Liqueur by Wolflane
- LIMONCELLO MARTINI** \$16.00
Lemon Juice, Premium Vodka, Limoncello di Capri Liqueur
- DAVIDSON PLUM NEGRONI** \$16.00
Wolfane Davidson Plum Gin, Campari & Sweet Vermouth
- TROPICAL NEGRONI** \$16.00
Wolfane Tropical Gin, Campari & Sweet Vermouth
- DAVIDSON PLUM SOUR** \$16.00
Davidson Plum Gin, Lemon & egg white
- APEROL SPRITZ** \$18.00
Prosecco, Aperol Aperitivo, Schwepps Soda Water & Orange

TIRAMISU \$11.95
An elegant and rich layered Italian dessert made with i Savoiardi biscuits, espresso, mascarpone cheese, sugar and cocoa powder

CINNAMON DOUGH BALLS \$7.95
Dough balls lightly covered in butter, cinnamon and icing sugar served with a side of caramel or chocolate sauce

AFFOGATO \$9.95
Espresso coffee served with a scoop of Vanilla ice cream (Add Frangelico for \$6)

NUTELLA CALZONE \$8.95
Nutella and chopped nuts wrapped in dough and sprinkled with icing sugar (Add icecream for \$3)

EAT S'MORE A \$11.95 \$15.95
An italian s'mores pizza with nutella, marshmallow and biscuit crumbs drizzled with chocolate sauce

APPLE CINNAMON CALZONE \$9.95
Sliced apple with cinnamon marscapone cream, baked in freshly made dough and lightly sprinkled with icing sugar served with vanilla icecream

MOJITO \$16.00
Bicardi White Rum, Lime Juice, Soda Water, Mint

CLASSIC PIMMS \$17.00
Pimms No1, Ginger Beer, Lemon, Cucumber, Strawberry & Orange

MOSCOW MULE \$17.00
Vodka, Ginger Beer, Lime & Mint

TAKE ME HOME TOBLERONE \$18.00
Kahlua Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, Cream, Vanilla Ice Cream

PAPA PISTACHIO \$16.00
Pistachio Liqueur, Baileys Irish Cream, Vanilla Ice Cream, Cream

WOLFLANE DAVIDSON PLUM GIN \$15.00
Wolfane Davidson Plum Gin with your choice of tonic or soda

WOLFLANE TROPICAL GIN \$15.00
Wolfane Tropical Gin with your choice of tonic or soda

WOLFLANE NAVY GIN \$15.00
Wolfane Navy Gin with your choice of tonic or soda

BRIX GOLD RUM \$13.00
Brix Gold Rum, Coca Cola

BRIX SPICED RUM \$13.00
Brix Spiced Rum, Coca Cola

JACK DANIELS & COKE \$12.00
Jack Daniels, Coca Cola

VODKA, LIME & SODA \$11.00
Vodka, Lime & Soda

WHITE WINE {Local & Imports}

Lazio Chardonnay IGP Tellus 2016 {Falesco}	LAZIO	\$64.00	\$16.00
Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish. 100% Chardonnay			
Lazio Syrah Rosato IGP Tellus 2016 {Falesco}	LAZIO	\$64.00	\$16.00
Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah			
Four Southern Boys Pinot Grigio	ADELAIDE HILLS	\$42.00	\$14.00
Lime, lemon, pear, white nectarine and apple. Faint honeyed notes; floral aromas like honeysuckle			
Pinot Grigio 'Andrea di Pec' 2016 {Collavini}	FRIULI	\$56.00	\$14.00
Scents of grapefruit with hints of honey & almonds; dry, with balance of crisp acidity, flavours of bitter almonds & grapefruit leading to a clean citrus finish. Pinot Grigio grapes			

RED WINE {Local & Imports}

Tomich Woodside Pinot Noir	ADELAIDE HILLS	\$60.00	\$16.00
Savoury mulberry, black-cherry and candied red currant flavours, a tight structure and a tensile core, with bright, fine-knit tannins. A wine with great finesse and balance, well-integrated with its silky texture promising future seduction. Cellaring: 5 - 7 years			
Haselgrove First Cut Cabernet Sauvignon 2016	MCLAREN VALE	\$49.00	\$14.00
A ruby red colour lifted bright and fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak. The palate demonstrates all the hallmarks of great Cabernet Mid-weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish			
Four Southern Boys Shiraz	MCLAREN VALE	\$49.00	\$14.00
Concentrated aromas of black cherry and ripe plum, with lifted fresh fruits. Complex hints of mint and savoury oak-derived vanillin spice. The palate is medium to full-bodied, showcasing bright berries, cedar spice and hints of wild herd A perfectly balanced wine with generous fruit flavours and velvety tannins			
Chianti Superiore Burchino DOCG 2015 {Castellani}	TUSCANY	\$56.00	\$16.00
Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice, tar is wrapped around ripe, almost almost candied fruit. 90% Sangiovese, plus Cilieggiolo & Canaiolo			
Toscana IGT Remole {Frescobaldi} 2016	TUSCANY	\$64.00	\$16.00
Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying. Sangiovese & Cabernet			
Principesco Merlot {Casa Fondala Nellianno}	CAMPANIA	\$32.00	\$11.00
Strawberries and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot			
Lazio Syrah IGP Tellus {Falesco} 2015	LAZIO	\$72.00	\$16.00
Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping palate with silky soft tannins & rich finish. 100% Syrah			
Montepulciano d Abruzzo DOC {Barone di Valforte} 2015	ABRUZZO	\$64.00	\$16.00
Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish 100% Montepulciano grapes			

ALCOHOL

10:00am - 2:00pm

COCKTAILS & SPIRITS

GLENLIVET FOUNDERS RESERVE Glenlivet Single Malt Scotch Whiskey	\$16.00	GIN FLIGHT BOARD WOLFLANE DISTILLERY Wolflane Davidon Plum Gin, Wolflane Tropical Gin & Wolflane Navy Gin with your choice of tonic or soda	\$20.00
GLENFIDDICH 12YO Glenfiddich 12 Year Old Single Malt Scotch Whiskey	\$16.00		
MONKEY SHOULDER Monkey Shoulder Blended Malt Scotch Whiskey	\$15.00	FLIGHT BOARD WORLD WHISKEY Glenlivet Single Malt, Glenfiddich 12 Year Old, Monkey Shoulder Blended Malt	\$29.00

BEER & CIDER

Peroni Nastro Azzurro	\$12.00	Great Northern Original	\$8.00
James Squire 150 Lashes Pale Ale	\$12.00	Somersby Apple Cider	\$8.00
Peroni Leggera	\$8.00	Somersby Pear Cider	\$8.00
Corona Extra	\$8.00	Somersby Berry Cider	\$8.00
Carlton Draught	\$8.00	Alcoholic Ginger Beer	\$8.00
Carlton Dry	\$8.00		

HOUSE VINO {Red}

House White	\$9.00
House Moscato	\$9.00
House Red	\$9.00

WHITE WINE {Local & Imports}

Bottega Vino Dei Poeti Prosecco Doc Bright, straw yellow, fine and persistent perlage. Aroma typical and refined with fruity green apples, pear, citrus fruits and floral white flowers, acacia, wisteria and lily of the valley notes, sage and spices in the finish	VENETO	\$48.00	\$13.00
Caldora Pinot Grigio Straw yellow with golden highlights. Complex, fruit and herbal aromas, vanilla, nutmeg. Fruity, peach and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance with a good acidity that donates freshness and good balance to the wine; long-lasting, clean, spicy yet delicate	ABRUZZO	\$46.00	\$13.00
Orvieto Classico DOC 2015 {Bigi} Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio	UMBRIA	\$44.00	\$12.00

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

ANTIPASTO {Starter}

- ARANCINI BALLS** \$14.95
Seasonal arancini balls (please ask our staff)
- GARLIC DOUGH BALLS** \$7.95
Fresh dough balls served with a hot garlic butter sauce
- TRUFFLE FRIES** \$8.95
Oven baked fries served with a truffle aioli on the side
(Add parmesan cheese for \$2)
- BRIE AL FORNO** \$16.95
Baked Brie Cheese with fresh warm dough balls (16) served
with a fig and pomogranate paste

FOCACCIA {Flat bread}

- OLIO ARRABIATO** \$5.95
{“Angry” Oil}
Olive oil drizzled over a garlic soft dough base with Spanish onion,
chilli and salt flakes
- AGLIO & ROSMARINO** \$5.95
{Garlic & Rosemary}
Fresh Rosemary roasted over a garlic soft dough base

PANE {Bread}

- AGLIO CALZONE** \$7.95
{Garlic Calzone}
Garlic and mozzarella wrapped in a soft dough
- PESTO & FETA CALZONE** \$7.95
Pesto and feta wrapped in a soft dough
- QUATTRO FORMAGGIO CALZONE** \$10.95
{Four cheeses calzone}
Blue cheese, camembert, feta and mozzarella wrapped
in a soft dough
- SWEET CHILLI CALZONE** \$7.95
Sweet chilli sauce and mozzarella wrapped in a soft dough
- GF GARLIC FLATBREAD** \$18.95
Garlic and mozzarella on a gluten free pizza base
- GF PESTO & FETA FLATBREAD** \$19.95
Pesto and feta with mozzarella chesse on a gluten free pizza base

INSALATA {Salad}

- ITALIAN** \$18.95
Cherry tomatoes, prosciutto, feta, artichokes, kalamata olives,
spanish onions and mixed lettuce with Italian salad dressing
- CAESAR** \$18.95
Bacon, hard boiled egg, cos lettuce, parmesan cheese and
croutons with a creamy caesar salad dressing
(Add Anchovies optional \$1)
- GREEK** \$15.95
Cherry tomatoes, feta, kalamata olives, cucumber, and Spanish
onion with an olive oil vinaigrette
(Add oven roasted lamb optional \$4)
- PUMPKIN & PINE NUT** \$15.95
Pumpkin, roasted chickpeas, spinach leaves and pine nuts with
a lemon balsamic vinaigrette dressing (Add feta optional \$2)
- PESTO CHICKEN, AVOCADO & FETA** \$18.95
Chicken, avocado, feta, pinenuts and spinach leaves with a
pesto aioli salad dressing
- PEAR, WALNUT & BLUE CHEESE** \$16.95
Pears baked in maple syrup, walnuts, blue cheese, spinach and rocket
with an olive oil vinaigrette
- GARLIC BUTTER PRAWN SALAD** \$19.95
Garlic butter prawns, Spanish onion, spinach, pineapple and
avocado with an aoili & sweet chilli dressing
- STRAWBERRY & POACHED FIG SALAD** \$21.95
Aperol poached figs served with strawberries, feta and prosciutto
with a mix of cos lettuce and rocket dressed with olive oil,
balsamic glaze and a red fig and vanilla balsamic reduction
- Half portions available for all salads