

Lamb Cutlets(GF) \$40

Amelia park chargrilled Lamb cutlets served with mashed potatoes, seasonal steamed vegetables, Red wine jus or creamy mushroom sauce.

Scotch Fillet(GF) \$39

Char-grilled 90 days grain feed premium Scotch fillet cook to your liking Sautee seasonal vegetables mashed potatoes finished with a red wine jus or creamy mushroom sauce.

Surf and turf Extra \$6

Ossobuco(GF) \$32

Slow braised Beef ossobuco in a rich tomato sugo, served with mased potatoes and Sautee broccolini, baby carrots. Topped with gremolata and green beans.

Scallopini Mushrooms/Marsala(GFO) \$33

Sliced beef tenderloin dusted in flour, pan fried in a creamy mushroom or Marsala sauce. Served with mashed potatoes and steamed vegetables.

Pasta

All our fresh pasta is handmade, cook to order.

Spaghetti Bolognese \$25

Spaghetti in a homemade rich Bolognese sauce topped with shaved Parmesan.

Spaghetti Marinara \$30

Spaghetti with prawns, scallops, squid, fish and mussels cooked in a white wine, garlic and napolitana sauce.

Lasagna \$26

Home baked Lasagna in a Bolognese, bechamel, parmigiano and mozzarella, served with garden salad.

Tagliatelle Carbonara \$29

Tagliatelle pasta with bacon, creamy mushroom parmesan cheese sauce finished with an egg yolk.

Gnocchi di patate(V) \$27



Takeaway Menu

Antipasti

Garlic Bread (V)(VG) \$8

Bruschetta (V)(VG) \$12

Mixed of diced tomatoes, basil & red onions served on homemade toasted garlic bread.

Arancini (4) (V) \$17

Homemade rice balls filled with mozzarella, green Peas and tomato, Served on warm tomato sugo.

Chilli Mussels 500gm(GFO) \$24

Fresh Boston bay (SA) mussels in a Napolitana sauce with chilli, garlic, served with homemade bread.

Potato & Bacon Croquettes \$14

Crispy bacon, mashed potatoes, spring onion, mozzarella croquettes served with mixed leaves & basil pesto.

Garlic Prawns(GF) \$23

Prawns cooked in a creamy garlic sauce, cherry tomatoes with mashed potatoes and wilted spinach.

Seafood and Meat

Barramundi (GF) \$35

Crispy skin grilled barramundi served on basil pesto mashed potatoes steamed seasonal vegetables, finished with a salsa vierge.

Chicken Milanese \$30

Panko crumbed chicken breast schnitzel served with chips and salad.
Parmigiana Extra \$3

Potato gnocchi cooked in Napolitana sauce, rich Bolognese, or Creamy Blue cheese sauce.

Caserecce (V,VGO)(GF) \$28

Caserecce pasta with cherry tomatoes, garlic zucchini, eggplants, baby spinach in a Napolitana sauce, topped with shaved parmesan cheese

Beef cheek Ravioli \$32

Beef cheek ravioli in a creamy mushroom, cherry tomatoes and red wine sauce. Finished with truffle oil and shaved parmesan.

Spinach & Ricotta Ravioli(V) \$27

Half-moon shaped spinach and ricotta cheese ravioli in a rich tomato sugo and shaved parmesan.

Risotto

Risotto Fungi(GF) (V,VGO) \$29

Arborio rice cooked with mixed mushrooms; white wine truffle paste.

Risotto Basil Pesto(GF)(V,VGO) \$29

Arborio rice cooked with mixed seasonal vegetables, topped with basil pesto.

Salads

Caprese Salad with Bocconcini(V) \$17

Cherry tomatoes, basil, bocconcini cheese, vino cotto EVO

Rocket Salad(V) \$16

Rocket leaves, pear, shaved parmesan, balsamic, EVO, toasted walnut.

Caesar Salad(GFO) \$19

Bacon, anchovies, shaved parmesan, croutons, cos lettuce dressed with a Caesar dressing. Add Grilled chicken (\$6 extra)

Garden Salad(GF)(V,VGO) \$14

Cherry tomatoes, cucumber, onion, mixed leaves, lemon, oil dressing. Add Chicken, Smoked Salmon, Grilled Squid. (\$6extra)

Sides

Mashed Potatoes(250gm)(GF) \$9

Beer Battered Chips(300gm) \$11

Wedges \$11

Steamed Vegetable \$16

With lemon oil, basil leaves, toasted almonds.

Fryer

Fish + Chips/ Wedges ~ 27

Beer battered hake, chips~, lemon + dipping sauce

Chips/ Wedges ~ 1/2 8 | Full **Nuggets**

..... 1 each

Tomato Sauce / Sweet Chilli / Sour Cream / Tartare..... 1.5

- **GF** - Gluten Free. **V** - Vegetarian.
- **VG** - Vegan. **VGO** - Vegan Option.
- **GFO** - Gluten Free Option.