

embers

wood fired

ANTIPASTI

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| Garlic Bread (V & VG) | 8\$ |
| Bruschetta (V & VG) | 12\$ |
| Mixed of diced tomatoes, basil & red onions served on homemade toasted bread. | |
| Scallops & filled mushrooms (VGQ) | 18\$ |
| Sauté capsicum, zucchini and eggplant with whole grilled garlic mushrooms, topped with seared scallops. | |
| Arancini (4) (V) | 17\$ |
| Homemade rice balls filled with mozzarella, green Peas and tomato, Served on warm tomato sugo. | |
| Chili Mussels (500gm) | 24\$ |
| Fresh Boston bay (SA) mussels in a tomato sauce with chilli, garlic, served with homemade bread. | |
| Beef Carpaccio | 23\$ |
| Thinly sliced raw beef tenderloin dressed with lemon juice EVO oil, truffle aioli served with rocket leaves and shaved parmesan. | |
| Seafood Chowder | 23\$ |
| Fresh prawns, squid, scallops, mussels cooked in a rich creamy seafood velouté, served with crusty bread. | |

Potato and Bacon croquettes **\$14**

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

Grilled Octopus **\$25**

Fremantle octopus served with potatoes, Sicilian whole green olives, tomato in a rich saffron bisque.

Garlic Prawns **\$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 mased potatoes steamed seasonal vegetables, finished with a salsa vierge.

Seafood platter for 1 (Gf) **\$42**

Grilled Tasmanian salmon, shark bay tiger prawns, scallops and grilled calamari dressed with lemon and EVO oil, served with garden salad and tartare sauce.

Seafood basket **\$32**

Pimento flour dusted fried prawns, scallops, calamari, toss in light chili and shallot. Served in edible basket with mixed leaves, chips and tartare sauce.

Chicken Milanese **\$30**

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

Lamb cutlets (Gf) \$40

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

Scotch fillet (Gf) \$39

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

Surf and turf Extra \$6

Ossobuco \$32

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

Scallopini mushrooms or Marsala \$33

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

PASTA AND RISOTTO

All our pasta are freshly handmade and 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.	
Tagliatelle crab avocado and scallops	\$33
Tagliatelle with cherry tomatoes, chilli, garlic, crab meat, scallops, baby spinach and avocado cream. Topped with a lightly fried soft-shell crab.	
Gnocchi di patate(V)	\$27
Potato gnocchi cooked in Napolitana sauce, rich Bolognese, or Creamy Blue cheese sauce.	
Caserecce Vegetarian or Vegan (Eggs free, gluten free)	\$28
Caserecce pasta with cherry tomatoes, garlic zucchini, eggplants, baby spinach in a Napolitana sauce.	
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 and ricotta ravioli (v)	\$27
Half-moon shaped spinach and ricotta cheese ravioli in a rich tomato sugo and shaved parmesan.	
Risotto Fungi (GF) (V,Vgo)	\$29
Arborio rice cooked with mixed mushrooms, white wine truffle paste.	
Risotto seafood with saffron (GF)	\$34
Risotto with crab meat, prawns & asparagus, saffron .Topped with a lightly fried softshell crab.	
Risotto vegetarian with basil pesto (GF)(V,VGO)	\$29
Arborio rice cooked with mixed seasonal vegetables, topped with basil pesto.	

SALAD

Caprese Salad with bocconcini	\$17
Cherry tomatoes ,basil,bocconcini cheese, vinegaret.	
Rocket Salad	\$16
Rocket Leaves,Pear,Shaved parmesan,balsamic,EVO,toasted walnut.	
Caesar salad	\$19
Bacon, anchovies, shaved parmesan, croutons, cos lettuce dressed with a Caesar dressing.	
Add Grilled chicken \$6	
Garden salad	\$14
Cherry tomatoes, cucumber, onion, mixed leaves, lemon, oil dressing.	
Add Chicken, Smoked Salmon, Grilled Squid. \$6	

SIDES

Mashed potatoes (200gm)	\$9
Beer battered chips	\$11
Wedges	\$11
with sour cream, sweet chilli ,tomato sauce	
Steamed vegetables.	\$16
With lemon oil, basil leaves, toasted almonds.	

KIDS MENU

Under 12 Year Only

Spaghetti Bolognese	\$14
Spaghetti Napolitana	\$14
Kids Fish & Chips	\$14
Kids Nuggets & Chips	\$14