

SUNDAY BUFFET BREAKFAST [9AM - 11AM]	ADULTS 21.9 CHILDREN 13.9
MUESLI GOODIES AND GRAIN BAKED COCONUT GRANOLA MUESLI WITH VANILLA YOGHURT, STRAWBERRIES & GOJI BERRIES [V] (GRAIN IS WHEAT, DAIRY, SOY & GMO FREE)	11.9
RAISIN TOAST [TWO SLICES]	5.0
OMELETTE ONION, MUSHROOM, TOMATO, CHEESE AND SPINACH SERVED WITH A SLICE OF TOASTED TURKISH BREAD [V]	16.9
PORRIDGE WITH HONEY, CURRENTS, GOGI BERRIES AND ALMOND MILK	10.9
CROISSANTS • PLAIN WITH BUTTER & JAM [V] • CHEESE, TOMATO & AVOCADO [V] • HAM, CHEESE & TOMATO	6.2 8.5
POACHED EGGS ON TOAST TWO EGGS SERVED ON TOASTED TURKISH BREAD OR SOURDOUGH RYE BREAD WITH AVOCADO, SEMI SUNDRIED TOMATO AND SAUTEED SPINACH	13.9
BACON & EGGS ON TOAST TWO EGGS, CRISPY GRILLED BACON RASHERS AND SERVED ON TURKISH BREAD OR SOURDOUGH RYE BREAD	12.9
BACON & EGG FOCACCIA ITALIAN HERB ROLL FILLED WITH FRIED EGG AND GRILLED BACON	12.9
VEGGIE DELIGHT SCRAMBLED EGGS, MUSHROOMS, TOMATO, SPINACH, BAKED BEANS & TOASTED TURKISH BREAD [V]	17.5
THE BREAKY PIZZA A SMALL PIZZA BASE TOPPED WITH CHEESE, GRILLED BACON, EGG & HASH BROWNS	16.9
THE B.L.T. TOASTED HERB FOCACCIA WITH GARLIC BUTTER, CRISPY BACON, SLICED TOMATOES, MIXED LETTUCE AND AIOLI	14.9
EGGS BENEDICT TOASTED TURKISH BREAD TOPPED WITH TWO POACHED EGGS AND HOLLANDAISE SAUCE AND YOUR CHOICE OF THE FOLLOWING OPTIONS: VIRGINIAN HAM OR SAUTÉED SPINACH	15.9
BUONGIORNO BREAKFAST FRIED EGGS, CRISPY GRILLED BACON RASHERS, TOMATO, SAUTÉED MUSHROOMS, GOURMET SAUSAGE, BAKED BEANS & HASH BROWN SERVED WITH TOASTED TURKISH BREAD	22.9
WAFFLES BELGIUM WAFFLES SERVED WITH MAPLE SYRUP, CREAMY VANILLA ICE-CREAM AND FRESH STRAWBERRIES	SINGLE 11.9 DOUBLE 14.9
BREAKFAST EXTRAS TURKISH BREAD TOAST OR SOURDOUGH RYE (1 X SLICE) RAISIN TOAST (1 X SLICE) SIDE OF SMOKED SALMON LEG HAM BACON GOURMET SAUSAGE HASH BROWN (X 3) MUSHROOM TOMATO AVOCADO SPINACH HOLLANDAISE SAUCE TOMATO & BBQ SAUCE	V = VEGETARIAN GF = GLUTEN FREE 2.0 3.0 3.0 3.0 2.5 2.5 0.6



SOUP OF THE DAY	POA
WINTER ONLY, MAIN OR ENTRÉE SIZES AVAILABLE	
GARLIC BREAD	6.5
OVEN TOASTED CRUSTY BREAD WITH GARLIC, PARSLEY AND BUTTER [V]	
CHEESY BREAD	9.9
FRESH HERBED GARLIC BREAD WITH MELTED MOZZARELLA AND PARMESAN [V]	
SCHIACCIATA	15.9
SMALL PIZZA BASE TOPPED WITH FRESH TOMATO, BASIL, PROSCIUTTO AND EXTRA VIRGIN OLIVE OIL	
TRADITIONAL BRUSCHETTA	14.9
TOASTED WOOD OVEN BREAD TOPPED WITH FRESH TOMATOES, BASIL, BOCCONCINI AND EXTRA VIRGIN OLIVE OIL [V]	
SMOKED SALMON BRUSCHETTA	16.9
TOASTED WOOD OVEN BREAD WITH TASMANIAN SMOKED SALMON, CREAM CHEESE, CAPERS, SPANISH ONION AND ROCKET	
BOWL OF CHIPS WITH TOMATO OR BBQ SAUCE [V, GF]	9.9
(PLEASE NOTE OUR BBQ SAUCE IS NOT GLUTEN FREE)	ADD EXTRA SAUCE 0.6
WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE [V]	10.9
	ADD EXTRA SAUCE 0.6
SEASONAL VEGETABLES	8.9
SAUTÉED IN SEASON VEGETABLES WITH PARSLEY, BUTTER AND OLIVE OIL [V, GF]	
ROSEMARY POTATOES	8.9
CRISPY FRIED KIPFLER POTATOES SEASONED WITH ROSEMARY [V, GF]	
GARDEN SALAD	9.9
MIXED LETTUCE LEAVES, WITH CHERRY TOMATOES, CUCUMBER, SPANISH ONIONS, KALAMATA OLIVES, ROASTED CAPSICUMS, WITH A HONEY AND WHITE BALSAMIC VINAIGRETTE [V, GF]	
WARM CHICKEN SALAD	19.9
CHARGRILLED CHICKEN TENDERLOINS WITH CUCUMBER, CHERRY TOMATOES, ROASTED CAPISCUM, AVOCADO, CANDIED WALNUTS, SPANISH ONIONS, KALAMATA OLIVES WITH A HONEY AND WHITE BALSAMIC VINAIGRETTE [GF]	
CAESAR SALAD	18.9
CRISP BABY COS LETTUCE LEAVES, CRISPY PANCETTA, SHAVED PARMESAN, ANCHOVIES, SOFT POACHED EGG AND CRUSTY PARMESAN CROUTONS	
- WITH CHICKEN (3 PIECES TOSSED THROUGH SALAD)	+3.8
- WITH PRAWNS (5 PRAWNS ON TOP OF SALAD)	+4.8
CHARGRILLED LAMB SALAD	21.9
CHARGRILLED MEDALLIONS OF LAMB BACKSTRAP, WITH MIXED LETTUCE LEAVES, CUCUMBER, CHERRY TOMATOES, SPANISH ONIONS, KALAMATA OLIVES, FETTA, ROASTED CAPSICUMS, CRISPY CROUTONS WITH A HONEY AND WHITE BALSAMIC VINAIGRETTE	
QUINOA AND HOLOUMI SALAD	18.9
ROASTED CAPSICUM, ROASTED PUMPKIN, QUINOA, ROCKET, BABY SPINACH, CHICK PEAS, CORN, BEETROOT, RED ONION AND GRILLED HOLOUMI DRESSED WITH HONEY VINAIGRETTE AND A BALSAMIC REDUCTION	

V = VEGETARIAN GF = GLUTEN FREE

BuonGiorno.

PENNE PUTANESCA	18.9
PENNE PASTA WITH KALAMATA OLIVES, CAPERS, ONION, ANCHOVIES, CHILLI, GARLIC, FRESH TOMATO, FINISHED WITH A RICH NAPOLETANA SAUCE	
SPAGHETTI BOLOGNESE	18.9
STRING PASTA WITH PORK, VEAL AND CHICKEN, SLOWLY COOKED WITH TOMATOES, FRESH THYME, ROSEMARY AND WHITE WINE, GARNISHED WITH PARSLEY	
FETTUCCINE CARBONARA	19.9
FLAT RIBBON PASTA WITH BACON, CRACKED BLACK PEPPER, PARSLEY, PARMESAN AND CREAM FINISHED WITH AN EGG YOLK	
TORTELLINI ALLA PANNA	19.9
VEAL FILLED TORTELLINI WITH PAN FRIED MUSHROOMS, LEG HAM, PARSLEY, PARMESAN AND CREAM	
SPINACH RAVIOLI WITH RICOTTA CHEESE	19.9
SOFT PILLOWS OF PASTA FILLED WITH SPINACH AND RICOTTA COOKED IN A TRADITIONAL NAPOLETANA SAUCE WITH FRESH BASIL AND A HERB GARNISH [V]	
PENNE VEGETARIAN	20.9
SHORT PASTA TUBES WITH ROASTED PUMPKIN, BABY SPINACH, ROASTED CAPSICUM, PINENUTS FINISHED WITH A BASIL PESTO AND OLIVE OIL [V]	
PENNE AMATRICIANA	20.9
SHORT PASTA TUBES WITH PAN FRIED BACON, ONION, GARLIC AND CHILLI FINISHED WITH A RICH NAPOLETANA SAUCE	
PENNE CON POLLO	20.9
SHORT PASTA TUBES WITH PAN FRIED CHICKEN BREAST PIECES, CAPSICUM, MUSHROOM, GARLIC, PARMESAN IN A ROSÉ SAUCE	
LASAGNA	21.9
(MAIN SIZE ONLY) HOME-MADE LAYERED PASTA SHEETS WITH VIRGINIAN HAM, MOZZARELLA CHEESE, BOLOGNESE AND BÉCHAMEL SAUCE ACCOMPANIED WITH A FRESH GARDEN SALAD	
RISOTTO CON POLLO	21.9
PAN FRIED CHICKEN BREAST, MUSHROOMS, BABY SPINACH, PANCETTA, HONEY, BUTTER, MARSCAPONE AND PARMESAN [GF]	
FETTUCCINE GAMBERI	23.9
FLAT RIBBON PASTA WITH PAN FRIED PRAWNS, CRISPY PANCETTA, BABY SPINACH, CHILLI, GARLIC IN A ROSÉ SAUCE FINISHED WITH CRUMBLED FETTA	
SPAGHETTI MARINARA	25.9
STRING PASTA WITH PRAWNS, WHOLE BLACK SHELL MUSSELS, ANCHOVIES, CALAMARI, BARRAMUNDI, FLAMED IN BRANDY WITH GARLIC, PARSLEY, A HINT OF CHILLI, EXTRA VIRGIN OLIVE OIL AND A DASH OF TRADITIONAL NAPOLETANA SAUCE	

ENTRÉE SIZE LESS \$1.50 GLUTEN FREE PASTA AVAILABLE \$3.50 EXTRA

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BuonGiorno.

BUONGIORNO MEGA BURGER	21.9
HERB FOCACCIA ROLL, FILLED WITH PAN FRIED VEAL MEDALLIONS, ONION, MUSHROOM, CHARGRILLED BACON WITH MELTED MOZZARELLA, CRISP LETTUCE, TOMATO AND FINISHED WITH A CHIPOTLE SAUCE SERVED WITH CHIPS AND CHIPOTLE DIPPING SAUCE	
BISTECCA GAMBERI	36.9
CHARGRILLED 300GM MSA SCOTCH FILLET TOPPED WITH JUICY PRAWNS IN A HONEY AND ROSEMARY REDUCTION, SERVED ON A CRISPY POTATO CAKE	
OVEN ROASTED FIELD MUSHROOMS	21.9
ROASTED FILLED MUSHROOMS WITH ROAST PUMPKIN, SPINACH, AND RICOTTA MIX, SERVED WITH A ROSE SAUCE AND A PINE NUT AND QUINOA SALAD (GF)	
PARMIGIANA	23.9
TENDER VEAL OR CHICKEN, CRUMBED AND FRIED, TOPPED WITH SHAVED LEG HAM, MELTED MOZZARELLA AND NAPOLETANA SAUCE, SERVED WITH CHIPS AND GARDEN SALAD	
POLLO PRINCIPESSA	24.9
CRISPY SKIN CHICKEN BREAST FILLET, STUFFED WITH LEG HAM, ASPARAGUS AND CAMEMBERT CHEESE SERVED ON A CRISPY POTATO CAKE, TOPPED WITH A CREAMY MASCARPONE AND HONEY SAUCE	
SCHNITZEL	22.9
YOUR CHOICE OF VEAL OR CHICKEN TOPPED WITH A CHOICE OF EITHER PLAIN GRAVY, DIANNE SAUCE, PEPPER SAUCE OR FUNGHI SAUCE SERVED WITH A FRESH GARDEN SALAD AND GOLDEN CHIPS	
VITELLO FUNGHI	24.9
PAN FRIED MEDALLIONS OF VEAL WITH A CREAMY MUSHROOM SAUCE SERVED WITH CRUSHED ROSEMARY POTATOES AND SEASONAL VEGETABLES	
SALT N PEPPER PRAWNS	23.9
LIGHTLY FLOURED SALT N PEPPER COATED PRAWNS SERVED WITH CHIPS, SALAD AND AIOLI DIPPING SAUCE	
SCALLOPINE VEGE STACK	24.9
PAN FRIED SCALLOPINE, GRILLED EGGPLANT, ZUCCHINI, ROASTED CAPSICUM, MELTED PARMESAN, BACON AND SAGE, STACKED ON A CRISPY POTATO CAKE AND TOPPED WITH A RICH TOMATO JUS	
GARLIC PRAWNS	25.9
PANFRIED KING PRAWNS WITH GARLIC AND PARSLEY, FLAMED IN BRANDY AND CREAM SERVED WITH A FRESH GARDEN SALAD AND STEAMED RICE	
BARRAMUNDI (PREMIUM AUSTRALIAN)	33.9
GRILLED AUSTRALIAN BARRAMUNDI WITH A CREAMY DILL, GARLIC AND MUSTARD SEED SAUCE, SERVED WITH KIPFLER POTATOES AND A SIDE SALAD WITH ZESTY ORANGE AND BALSAMIC DRESSING (PLEASE CHECK WITH STAFF FOR AVAILABILITY)	
MIXED GRILL COMBO	28.9
CHARGRILLED CHORIZO, ITALIAN SAUSAGE AND MARINATED TENDERLOINS, WITH GRILLED KING PRAWNS, GOLDEN WEDGES AND (WITH GRAVY AND SIDE SALAD)	

PLEASE NOTE THAT MEDIUM OR WELL DONE STEAKS WILL TAKE APPROXIMATELY 30 MINS TO COOK

FOCACCIA SELECTION, BAKED IN OVEN (AVAILABLE TO 5PM)

1. VIRGINIAN HAM, CHEESE, TOMATO, MIXED LETTUCE LEAVES, HONEY MUSTARD VINAIGRETTE	13.5
2. CHICKEN, SUNDRIED TOMATO PESTO, AVOCADO, SPANISH ONIONS, MIXED LETTUCE LEAVES	13.5
3. SLICED TURKEY BREAST, CRISPY BACON, CREAM CHEESE, CRANBERRY SAUCE, MIXED LETTUCE LEAVES	13.5
4. ROASTED PUMPKIN, ROASTED CAPSICUMS, GRILLED EGGPLANT, BASIL PESTO [V]	13.5
5. BACON AND EGG FOCACCIA	12.9

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Buongiorno.

	SML 9"	MED 12"	LGE 15"
TROPICANA LEG HAM, PINEAPPLE, MOZZARELLA AND SAUCE	13.9	16.9	22.9
MARGHERITA FRESH TOMATOES, BASIL, MOZZARELLA AND SAUCE [V]	13.9	16.9	22.9
PEPPERONI PEPPERONI, MOZZARELLA AND SAUCE	15.0	19.0	24.0
BUONGIORNO LEG HAM, ROASTED CAPSICUMS, SALAMI, MUSHROOMS, OLIVES, MOZZARELLA AND SAUCE	15.5	19.5	23.9
VEGETARIAN GRILLED EGGPLANT, ROASTED CAPSICUMS, ROAST PUMPKIN, MUSHROOMS, MOZZARELLA AND SAUCE, FINISHED WITH FRESH ROCKET LEAVES [V]	16.5	19.5	23.9
BBQ CHICKEN CHICKEN, MUSHROOMS, ROASTED CAPSICUMS, SPANISH ONIONS, MOZZARELLA AND BBQ SAUCE	16.5	20.5	25.9
THE LOT HAM, SALAMI, PEPPERONI, PINEAPPLE, MUSHROOMS, KALAMATA OLIVES, ROAST CAPSICUM, ANCHOVIES, SPANISH ONIONS, MOZZARELLA AND SAUCE	17.9	21.5	25.9
SEAFOOD PRAWNS, CALAMARI, MUSSEL MEAT, FISH PIECES, ANCHOVIES, MOZZARELLA AND SAUCE	20.5	24.9	27.9
MEAT LOVERS PEPPERONI, SALAMI, BACON, HAM, CHICKEN, CHORIZO, MOZZARELLA AND BBQ SAUCE	18.5	23.5	25.9
CALZONE RUSTICO BAKED PIZZA PASTRY FILLED WITH SALAMI, LEG HAM, MUSHROOMS, OLIVES AND ROASTED CAPSICUM, SERVED WITH BOLOGNESE SAUCE			21.9

PLEASE TAKE CARE WHEN EATING OLIVES AS WE CAN NOT GUARANTEE THAT ALL OLIVES ARE PITTED
GLUTEN FREE BASES AVAILABLE ON SMALL ONLY ADD \$3.0
(PLEASE NOTE OUR BBQ SAUCE IS NOT GLUTEN FREE)

CHILDRENS MEALS

NUGGETS AND CHIPS	GOLDEN CHICKEN NUGGETS WITH CRISPY HOT POTATO CHIPS	11.5
FISH AND CHIPS	BATTERED FISH FINGERS WITH CRISPY HOT POTATO CHIPS	11.5
CHICKEN SCHNITZEL AND CHIPS	GOLDEN CHICKEN SCHNITZEL WITH CRISPY HOT POTATO CHIPS	11.5
MACCHERONI AND CHEESE	PENNE PASTA IN A CHEESE AND TOMATO CREAM SAUCE [V]	11.5
SPAGHETTI BOLOGNESE	STRING PASTA WITH HOME MADE MEAT SAUCE	11.5

STRICTLY ONLY AVAILABLE TO CHILDREN UNDER 13 YEARS OF AGE. NOT AVAILABLE FOR ADULTS

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COLD BEVERAGES

SOFT DRINKS (G) 4.0 (J) 10.9
PEPSI, PEPSI MAX, LEMONADE, SUNKIST, SOLO,
RASPBERRY

FRUIT CUP 4.2
LEMON, LIME & BITTERS 4.2
JUG 11.5

SOFT DRINKS BOTTLED
PEPSI, PEPSI MAX, GINGER ALE, TONIC WATER, 4.5
BICKFORDS GINGER BEER, BICKFORDS KOLA BEER,
BICKFORDS CREAMY SODA, BICKFORD SARPARRILLA,
CHINOTTO, ARANCIATA ROSSO 4.5

SPRITZ
LEMON, STRAWBERRY, PASSIONFRUIT, 4.5
MIXED BERRY

SAN PELLEGRINO MINERAL WATER
SPARKLING 250ML 3.9
SPARKLING OR STILL 500ML 5.9
SPARKLING OR STILL 750ML 7.9
COOL RIDGE SPRING WATER 3.5
COCONUT WATER (CERTIFIED ORGANIC) 3.9

SPIDERS
PEPSI, PEPSI MAX, LEMONADE, SUNKIST, SOLO,
RASPBERRY 5.5

NATURES ORGANIC JUICE
ORANGE, BANANA & MANGO SMOOTHIE,
APPLE & GUAVA, APPLE, PINEAPPLE 4.9

MOUNTAIN FRESH JUICES
APPLE & GUAVA, APPLE & MANGO, APPLE,
TROPICAL, APPLE & BLACKCURRANT 4.9

NIPPYS JUICES
TOMATO 4.5
FRESH ORANGE JUICE (G) 4.5 (J) 10.9

REAL ICED TEA
LEMON, PEACH 4.9

SURCHARGES
BIRTHDAY CAKES (SURCHARGE) 15.0
CORKAGE 15.0

LIGHT BEERS
HAHN PREMIUM LIGHT, CASCADE LIGHT 6.9

MAINSTREAM BEERS
WEST END DRAUGHT, COOPERS PALE ALE, 7.5
HAHN SUPER DRY, TOOHEYS X DRY

AUSTRALIAN PREMIUM BEER
COOPERS SPARKLING ALE 7.8
JAMES BOAG'S PREMIUN LAGER, CROWN LAGER 7.8
JAMES SQUIRE GOLDEN ALE, JAMES SQUIRE PORTER 8.0

INTERNATIONAL PREMIUM BEERS
CORONA (MEXICAN), MORETTI (ITALIAN),
HEINEKEN (HOLLAND), STELLA (BELGIUM) 8.2

CIDER
TOOHEYS 5 SEED CRISP APPLE CIDER 8.0
TOOHEYS 5 SEED PEAR CIDER 8.0

SPIRITS & LIQUEURS
KAHLUA, FRANGELICO, BAILEYS 6.5
SAMBURCA, TIA MARIA, MIDORI 6.5
DRAMBUIE, COINTREAU 7.5
HOUSE SCOTCH, BRANDY, VODKA, GIN 6.5
BUNDABERG RUM, SOUTHERN COMFORT 6.9
JOHNNIE WALKER RED, TEQUILA 6.9
JIM BEAM, JACK DANIELS, WILD TURKEY 6.9
CANADIAN CLUB 7.9
CHIVAS REGAL, JAIMESON 8.9
SPIRITS MIXERS EXTRA 1.4

BuonGiorno.

	REGION	GL	BT
HARDYS THE RIDDLE HOUSE WINES			
SAUVIGNON BLANC	SOUTH AUSTRALIA	\$5.5	\$19.9
SHIRAZ CABERNET	SOUTH AUSTRALIA	\$5.5	\$19.9
SPARKLING WINES			
SPARKLING BRUT RESERVE	SOUTH AUSTRALIA	\$6.2	\$22.9
GRANT BURGE 'HEIR APPARANT CUVÉE' BRUT SPARKLING	BAROSSA VALLEY		\$29.9
SCARPANTONI FLEURIEU SPARKLING SHIRAZ	MCLAREN VALE	\$6.2	\$22.9
WHITE WINES			
NOTTAGE HILL CHARDONNAY	SOUTH EAST	\$6.0	\$22.5
KILIKANOON 'KILLERMANS RUN' RIESLING	CLARE VALLEY	\$7.5	\$29.9
SCARPANTONI SCHOOL BLOCK WHITE BLEND	MCLAREN VALE	\$7.2	\$27.9
AMBERLEY KISS N TELL MOSCATO	MARGARET RIVER	\$6.5	\$24.9
LONGVIEW WHIPPET SAUVIGNON BLANC	ADELAIDE HILLS	\$7.5	\$29.9
WOODSTOCK SEMILLON SAUVIGNON BLANC	MCLAREN VALE	\$6.9	\$26.9
SCARPANTONI CHARDONNAY	MCLAREN VALE	\$7.2	\$27.9
GOLDEN GOOSE SAUVIGNON BLANC (ORGANIC)	NEW ZEALAND	\$7.5	\$29.9
LONGVIEW QUEENIE PINOT GRIGIO	ADELAIDE HILLS	\$7.5	\$29.9
RED WINES			
CLARE WINE CO SHIRAZ	CLARE VALLEY	\$6.9	\$26.9
FOX CREEK CABERNET SAUVIGNON	MCLAREN VALE	\$7.5	\$29.9
WOODSTOCK SHIRAZ CABERNET	MCLAREN VALE	\$6.9	\$26.9
HEARTLAND SPICE TRADER SHIRAZ CABERNET	LANGHORNE CREEK	\$6.9	\$26.9
SCARPANTONI SCHOOL BLOCK RED BLEND	MCLAREN VALE	\$7.2	\$27.9
WATSON FAMILY CABERNET MERLOT	MARGARET RIVER	\$7.5	\$29.9
KAESLER STONEHORSE SHIRAZ	BAROSSA VALLEY	\$8.5	\$32.9
NASHWAUK CABERNET SAUVIGNON	MCLAREN VALE	\$8.9	\$34.9
SCARPANTONI MCLAREN VALE MERLOT	MCLAREN VALE	\$7.5	\$29.9
KILIKANOON 'KILLERMANS RUN' GSM	CLARE VALLEY	\$7.5	\$29.9
LIGHTER REDS			
SCARPANTONI ROSE	MCLAREN VALE	\$6.9	\$26.9
KILIKANOON 'SECOND FIDDLE' ROSE	CLARE VALLEY	\$7.2	\$27.9



BAGUETTES

BLT 9.9
CRISPY BREAD ROLL WITH GRILLED BACON RASHERS, FRESH TOMATO, MIXED LETTUCE AND AIOLI

CHICKEN DELIGHT
CRISPY BREAD ROLL WITH ROASTED CHICKEN PIECES WITH AIOLI, TOMATO AND SALAD

VEGE SUPREME
CRISPY BREAD ROLL WITH ROAST POTATO, PUMPKIN, CAPSICUM, SPINACH AND FETTA

OPEN BAGUETTE
- HAM, CHEESE AND PINEAPPLE
- HAM, TOMATO AND CHEESE

PASTA

PENNE NAPOLETANA 10.0
A TRADITIONAL NAPOLETANA SAUCE WITH FRESH BASIL AND TOPPED WITH A HERB GARNISH [V]

SPAGHETTI BOLOGNESE
STRING PASTA WITH PORK, VEAL AND CHICKEN, SLOWLY COOKED WITH TOMATOES, FRESH THYME, ROSEMARY AND WHITE WINE, GARNISHED WITH PARSLEY

PENNE ALLA PANNA
SHORT TUBE PASTA WITH PAN FRIED MUSHROOMS, LEG HAM, PARSLEY, PARMESAN AND CREAM

FETTUCCINI CARBONARA
FLAT RIBBON PASTA WITH BACON, CRACKED BLACK PEPPER, PARSLEY, PARMESAN AND CREAM FINISHED WITH AN EGG YOLK

PENNE AMATRICIANA
SHORT PASTA TUBES WITH PAN FRIED BACON, ONIONS, GARLIC AND CHILLI FINISHED WITH NAPOLETANA SAUCE

WRAPS / BURGERS (SERVED WITH CHIPS)

CHICKEN CAESER WRAP 13.9
MARINATED AND CRUMBED CHICKEN TENDERLOINS WRAPPED WITH LETTUCE, TOMATO AND A CAESER DRESSING

BUONGIORNO BURGER
HANDMADE BEEF BURGER WITH CHEESE, LETTUCE, TOMATO AND SAUCE

CHICKEN BURGER
CRUMBED CHICKEN SCHNITZEL WITH CHEESE, TOMATO, LETTUCE AND AIOLI

SEAFOOD

FISH N CHIPS 13.9
BATTERED HAKE FILLET COOKED TO GOLDEN BROWN SERVED WITH CHIPS AND SALAD

GRILLED BARRAMUNDI
GRILLED BARRAMUNDI FILLET TOPPED WITH A CREAMY LEMON AND PARSLEY SAUCE, SERVED WITH CHIPS AND SALAD

GARLIC PRAWNS
PRAWNS PAN FRIED WITH GARLIC, PARSLEY AND CREAM, SERVED ON A BED OF RICE AND SALAD [GF]

QUICHE 11.9
BACON AND TOMATO WITH SALAD
SPINACH AND FETTA WITH SALAD
MEDITERRANEAN (OLIVES AND TOMATO) WITH SALAD

DINE IN ONLY. AVAILABLE 11.30AM-4PM MONDAY TO FRIDAY
GLUTEN FREE PASTA AND PIZZA AVAILABLE AT EXTRA COST
LUNCH TIME SPECIALS ARE SUPPLIED AT A REDUCED PRICE
ANY ADDITIONAL INGREDIENTS WILL BE CHARGED AT NORMAL STANDARD PRICE
EXCLUDES PUBLIC HOLIDAYS

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