



Primo / Starters

Antipasti Selection of cured meats, mixed nuts, smoked salmon, marinated olives, cheese and warmed bread for two 37.00 | for four 59.00

Pane all'Aglio Ciabatta grilled with confit garlic and parsley butter 12.00 | add cheese +3.00

Noci Miste Seasoned and roasted mixed nuts, lightly smoked (GF & DF) 9.50

Olives Warmed olives with sundried tomato and parsley (GF & DF) 11.00

Arancini Cauliflower arancini with saffron aioli, pickled red onion, almonds and parmesan 20.00

Calamari Deep fried calamari pieces served with caper berries and aioli (**GF & DF) 21.00

Bruschetta Toasted Ciabatta topped with tomato, onion, basil pesto and fresh bocconcini with a balsamic reduction and olive oil 18.00

Polpette Handmade beef and pork meatballs covered in a pomodoro sauce topped with parmesan 21.00

Pasta

Gnocchi Potato gnocchi with broccoli and spinach in a creamy tomato sauce topped with a parmesan gratin and pesto (Vegan on request) 35.00

Fettuccine Soprano Fresh fettuccine in a mild blue cheese sauce with tender pieces of chicken, sautéed mushrooms, red capsicum and spinach (available without blue cheese) 35.00

Bolognese Spaghetti pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan 35.00

Lasagne Beef and pork lasagne topped with a pomodoro sauce with parmesan served with a rocket, pear and parmesan salad 38.00

Seafood Marinara Calamari, fish, mussels and prawns in a tomato, white wine, saffron and chilli sauce, tossed through spaghetti (DF) 38.00

Contorno / Sides

Patate fritte Fries with aioli (**GF & DF) 10.00

Insalata Verde Rocket, pear and parmesan salad with white balsamic (GF) 10.00

Verdure Seasonal vegetables (GF) 15.00

Secondo / Mains

Pollo Marinated, grilled chicken breast served on a white bean puree with roasted pumpkin, red onion and feta, topped with toasted pumpkin seeds and a warm white balsamic and honey dressing (GF) (DF on request) 37.00

Porchetta Rolled and roasted pork belly, on a salad of mixed grains, pine nuts and parmesan, served with crackling and jus 38.00

Anatra Crispy confit duck leg with roasted Kumara, orange, cranberry and walnut, topped with feta, served with a marmalade glaze (GF) 42.00

Agnello Braised lamb shank in a tomato jus on a creamy herb mash with seasonal vegetables (GF) 39.00

Bistecca 250g Prime Steer Rib Eye steak, grilled to your liking, served on baked scalloped potatoes and seasonal vegetables with your choice of either jus or piccata butter (GF) 40.00

Please advise us of **any** dietary requirements

(GF) Gluten Free, (DF) Dairy Free

(**) cooked in the same fryer as Gluten items

Swap for gluten free pasta or bread +5.00

We do our best but traces may remain

Non-alcoholic

Coke | Coke Zero Sugar | Lemonade | Raspberry |
Gingerale 5.00

Orange | Tomato | Pineapple Juice 6.00

Lemon, Lime & Bitters 6.00

Bundaberg Ginger Beer 6.00

Aranciata Rossa - Italian blood orange 6.50

Limonata - Italian lemonade 6.50

San Pellegrino sparkling water 250ml 5.50 | 750ml 8.50

Beer / Cider

Heineken 10.00

Heineken Light 2.5% 10.00

Heineken 0.0% 10.00

Peroni 10.00

Peroni 0.0% 10.00

Corona 10.00

Panhead XPA 14.00

Monteiths Black 12.00

Garage Project Beer 12.00

Garage Project Hapi Daze 12.00

Garage Project Garagista IPA 12.00

Garage Project Pills and Thrills 12.00

Garage Project Fugazi 2.2% 12.00

Tuatara Pilsner 15.00

Tuatara APA 15.00

Apple Cider 14.00

Three Berry Cider 14.00

Cocktails

Espresso Martini Espresso, Vodka, Kahlua 15.00

Negroni Gin, Red Vermouth, Campari 15.00

Aperol Spritz Prosecco, Aperol, Soda 15.00

Limoncello Spritz Prosecco, Limoncello, Soda 15.00

Cocktail Special – please see our special's board 18.00

Sparkling Wine

Veuve Du Vernay Brut, France 200ml btl 16.00 | btl 48.00

Prosecco, Italy 200ml btl 16.00 | btl 48.00

No. 1 Cuvee. Blanc de Blanc, Marlborough btl 72.00

Champagne Moët & Chandon Brut, France btl 110.00

Champagne Lallier Grand Rosé, France btl 115.00

Lambrusco, Central Italy btl 40.00

White Wine

Delle Venezie Pinot Grigio, Italy gl 12.50 | btl 48.00

Hähä Pinot Gris, Hawkes Bay gl 12.50 | btl 48.00

Dashwood Sauv Blanc, Marlborough gl 12.50 | btl 48.00

Black Cottage Sauv Blanc, Marlborough btl 56.00

Main Divide Chardonnay, N. Canterbury gl 14.00 | btl 55.00

Whitehaven Chardonnay, Marlborough btl 67.00

The Doctors Riesling 9%, Marlborough gl 14.50 | btl 56.00

Rosé Wine

Durvillea Rosé, Marlborough gl 14.00 | btl 55.00

Ata Rangī Rosé, Martinborough btl 58.00

Red Wine

Umani Ronchi Montepulciano, Italy gl 12.50 | btl 48.00

Jasci & Marchesani Montepulciano, Italy btl 58.00

Fantini Farnese Sangiovese, Italy gl 12.50 | btl 48.00

Piccini Chianti, Italy gl 14.00 | btl 55.00

La Belle Angele Syrah, France btl 60.00

Saltram 1859 Barossa Shiraz, Australia btl 52.00

Hähä Pinot Noir, Marlborough gl 14.00 | btl 55.00

Black Cottage Pinot Noir, Central Otago btl 68.00

Sileni Estates Merlot, Hawkes Bay gl 13.00 | btl 50.00

Te Mata Cabernet Merlot, Hawkes Bay btl 58.00

Spirits

Gordon's Gin | Smirnoff Vodka | Jim Beam | Johnny
Walker Red | Coruba Rum | Bacardi | Brandy 12.00

Bombay Sapphire Gin | Makers Mark | Jack Daniels |
Bushmills Original | Appleton Estate 14.00

10-year-old Original Glenmorangie 15.00

Woodford Reserve | 12-year-old Bowmore 17.00

Liqueurs

Tia Maria | Frangelico | Amaretto | Cointreau | Malibu |

Drambuie | Kahlúa | Baileys | Midori | Grand Marnier |

Galliano Galliano | Black/ White Sambuca 10.00

Koakoa Limoncello 9.00