

STARTERS and ENTRÉE

<i>Garlic Bread</i>	per slice 2.90
Toasted crusty bread with garlic butter	
<i>Bruschetta of Tomato & Basil</i>	per slice 4.50
Crusty bread topped with fresh Roma tomatoes, basil, garlic and extra virgin olive oil	
<i>Bruschetta Ai Bocconcini</i>	per slice 7.90
Crusty bread topped with fresh Roma tomatoes, basil, garlic and extra virgin olive oil, Fresh Bocconcini cheese & Anchovies	
<i>Antipasto Classico</i>	16.90
Antipasto plate including cured meats, cheese, calamata olives and home made preserved vegetables	
<i>Oysters Natural</i>	½ doz 14.90 doz 24.50
<i>Oysters Kilpatrick</i>	½ doz 15.90 doz 25.90
<i>Gamberoni Al Pernod</i>	24.50
Panfried King Prawns flamed with Pernod, finished with fresh tomato cream sauce, served on a bed of rice	
<i>Soufflé Di Formaggio</i>	15.90
Double baked savoury cheese soufflé with sun-dried tomatoes, olives, rocket salad and asparagus	
<i>Insalata Calda Di Calamari</i>	15.90
Fresh calamari tossed in lemon pepper and rice flour, deep fried and served with lettuce, extra virgin olive oil, tomatoes and balsamic vinegar dressing	
<i>Salmon Affumicato con Avocado</i>	16.90
Smoked salmon served on a bed of lime infused avocado with rocket and pear salad, and a capers Mustard seed extra virgin olive oil dressing	
<i>Insalada Mista</i>	14.90
Roasted large brown mushrooms and soft beetroot, shaved parmesan topped with bitey green leaves in a citrus dressing	
<i>Zuppa Del Giorno</i>	P.O.A.
Soup of the day / see Specials Boards	

SALADS AND VEGETABLES

<i>Bowl of Green Vegetable</i>	8.90
<i>Patate Arrostiti</i>	8.90
Roasted baby potatoes tossed with rosemary and garlic butter	
<i>Green Venetian Salad</i>	7.90
<i>Mediterranean Salad</i>	9.90
Olives, bocconcini cheese, tomato, balsamic vinegar and extra virgin olive oil	

SECONDI PIATTI / MAIN COURSE

<i>Controfiletto Di Agnello</i>	29.50
Lamb backstrap cooked to your liking, served on a bed of swiss mushroom, roasted Spanish onion with a tarragon jus	
<i>Canguro Della Casa</i>	28.90
Kangaroo loin cooked medium, served with soft, sweet turnip and beetroot with a rich red wine jus	
<i>Filetto Di Manzo</i>	34.90
Prime aged grilled fillet steak served on a roast vegetable stack, with semi dried tomatoes, spring onion, mushrooms and fresh herbs, in a rich red wine glaze	
<i>Pollo Al Granchio Rosato</i>	27.90
Grilled chicken breast, with a crab meat, white wine rosé sauce, on roasted sweet potato with fresh coriander	
<i>Fettine Di Vitello Ai Funghi</i>	29.50
Grilled veal sirloin medallions served on fried polenta, with field mushroom cream sauce	
<i>Fish of the Day</i>	P.O.A.
Choice catch of the day	
<i>Gamberoni Al Pernod</i>	34.90
Panfried King Prawns flamed with Pernod, finished with fresh tomato cream sauce, served on a bed of rice	
<i>Insalata Calda Di Calamari</i>	25.90
Fresh calamari tossed in lemon pepper and rice flour, deep fried and served with lettuce, extra virgin olive oil, tomatoes and balsamic vinegar dressing	
<i>Risotto Al Curri</i>	27.90
Arborio rice cooked with currie chicken tender loins, smoked bacon, roasted capsicums, onions, Mushrooms & rocket leaves	
<i>Tortellini Valentino</i>	25.90
Meat tortellini tossed with bacon, artichoke, mushrooms, capsicums and fresh herbs and finished with a creamy sauce	
<i>Fettuccine Al Salmone e Avocado</i>	27.90
Flat egg noodles with smoked salmon fresh avocado, spring onions, fresh diced roma tomato, touch of Garlic, basil, and finished with a light creamy white wine sauce	
<i>Spaghetti Marinara</i>	28.90
Local selection of fresh seafood with garlic, fresh herbs, extra virgin olive oil and finished with fresh roma tomato sauce	
<i>Ravioli Ortolani</i>	26.90
Fresh ricotta and spinach ravioli with roasted zucchini, sun dried tomato, spinach, onions With an Italian truffle mushroom salsa	
<i>Penne con Pancetta Piccante</i>	Main 22.50
Cooked with bacon, Italian sausage mince, chilli, fresh herbs and roasted roma tomatoes	

Please see 'Specials Boards' for Chef's dishes of the day! If you are in a hurry please inform your waiter
Children's Menu available, please ask your waiter