



## *Small bites*

Woodfired caramelised garlic bread	5.5	veg
Shoestring fries, house seasoning and aioli	6.0	
Crispy chicken bites with special sweet and sour sauce	8.9	
Five spices dusted squid, house chilli mayo	11.9	
Bruschetta with heirloom tomatoes, red onions & ricotta	9.9	veg
Basket of cooked prawns 6 pc served with cocktail sauce	14.5	gf
Garlic and chilli prawns, grilled sourdough	15.9	
Mediterranean chicken skewers, guacamole & baby herbs salad	12.5	gf
Sydney rock oysters 6 pc choice of kilpatrick /natural/mignonette	17.5/34.9	gf
Soup of the day with bread	8	
Popcorn cauliflower, parmesan cheese, creamy pesto mayo	12.50	veg
Kingfish and scallop ceviche with fennel, cucumber, coriander & chilli	15.5	gf
Homemade Bread Basket		
Sea salt focaccia, grissini, mini baguette Sun dried tomato, extra virgin olive oil	7.90	veg
Italian antipasto board {designed to share}		
Prosciutto san danielle, spicy salami, mortadella, burratina cheese, grana padano, provolone cheese, vegetables giardiniera, fried pizza balls and grissini bread		
Served with wild honey and fig jam 25.9/38.5		



## *Pasta*

Choose your pasta

Fettuccine, Linguine, Spaghetti, Penne, Ravioli, Beef Tortellini potato gnocchi, gluten free penne

Tomato Base regular /large size

Bolognese, traditional beef ragout 16.9//26.5

Arrabbiata, chilli, garlic, tomato sauce 16.9//26.5

Lamb Ragù, slow cooked with vegetables and spices 16.9//26.5

Marinara, fresh mix seafood, white wine, garlic tomato sauce 18.9//33.5

Nonna meatballs, 4 pc meatballs cooked in rich tomato sauce 16.9//26.5

Primavera, seasonal vegetables, cream 16.9//26.5

Amatriciana, bacon, onions, tomato sauce 16.9//26.5

Puttanesca, anchovies, capers, tomato sauce Cream base 16.9//26.5

Boscaiola, bacon, mushrooms, shallots, cream 16.9//26.5

Carbonara, bacon, shallots, eggs and cream 16.9//26.5

Pesto, basil, garlic, pinenuts, cream 16.9//26.5

Mari e monti, prawns, mushrooms, shallots, tomato sauce and cream 18.9//33.5

Quattro formaggi, gorgonzola, parmesan, taleggio, fontina 16.9//26.5

Pollo, chicken, shallots, sundried tomatoes, tomato sauce and cream 16.9//26.5

Traditional beef lasagna Bolognese, bechamel, mozzarella cheese Risotto 17.9 R/ 23.5L

Wild forest mushrooms and parmesan 18.9//33.5

Prawns, zucchini and tomato 18.9//33.5

Pumpkin, chicken and peas 18.9//33.5

Seasonal vegetables and tomato sauce 18.9//33.5

• Add on chicken 4 add mix seafood 6 add meatballs 3 each add avocado 4



## *Pizza*

8inch/13inch

Garlic pizza base 8.9/16.5

Margherita, tomato, mozzarella, basi | 12.5/18.5

Prosciutto, tomato, mozzarella, wild rocket, grana padano, prosciutto 15.9/26.5

Spinacina, mozzarella ricotta cheese, spinach, Italian sausage 15.9/26.5

Diavola, tomato, mozzarella, pepperoni, chilli 15.9/26.5

Tropicale, tomato, mozzarella, smoked ham, pineapple 15.9/26.5

Butcher, tomato, mozzarella, Italian sausage, pepperoni, bacon 18.5/29.9

Vegana, tomato sauce, eggplant, zucchini, capsicum, mushrooms, olives 15.9/26.5

Boscaiola, mozzarella, mushrooms, smoked ham 15.9/26.5

Polletto, tomato sauce, mozzarella, pulled chicken, onions, capsicum 15.9/26.5

Agnello, tomato sauce, feta cheese, pulled lamb, tomato chutney 18.5/29.9

Sapore di mare, tomato sauce, mix fresh seafood, garlic oil 18.9/29.9

Wagyu, tomato sauce, mozzarella, pulled wagyu, caramelised onions, bbq sauce 18.5/29.9

Gluten free pizza available add 4

Add cheese 3 add chicken 4 add seafood 6 add pepperoni 3 add avocado 4

## *Burgers*

*Wagyu beef burger*

Aged cheddar cheese, bacon, caramelized red onion, pickles, tomato, iceberg lettuce, smoked tomato chutney, shoestring fries 17.50

*Lobster roll*

Creamy lobster salad, fennel slaw, fresh herbs 19.9

*Crispy chicken*

Buttermilk fried chicken, American cheese, tomato, cucumber, lettuce and house teriyaki mayo, shoestring fries 16 .5



## Seafood

Sydney fish market catch of the day {mp}

Milleuno seafood platter stack

12 cooked prawns, 6 natural oysters, broiled mussels, chilli blue swimmer crab, fried calamari, flathead goujons, grilled barramundi fillet

Served with garden salad, chips and aioli 98.9

Add half lobster Mornay 35

Lobster Mornay

Fresh local rock lobster topped w/ béchamel sauce & grilled, served w/ chips & salad half 39.50  
whole 64.50

Basket of cooked Queensland prawns served with cocktail sauce and lemon gf 300gr 22 500gr 38  
1kg 68

Seafood Soup 26.50

Traditional seafood soup w/ fresh prawns, calamari, mussels, clams, swimmer crab, sea scallops & fish gently simmered w/ tomatoes, aqua pazza, & Italian herbs served w/ crusty Italian bread

Fish and chips

Pale ale buttered flathead with tartar sauce \$ shoestring fries 19.90

Fried calamari served with lemon, mayo & shoestring fries 19.90

Roasted salmon Cartoccio

Tasmanian huon salmon baked with cherry tomatoes, capers, olives served with roasted potatoes 29.5

Crispy skin barramundi, fennel, pomegranate and baby herb salad, chimichurri lemon dressing 26.9

Mussels pot 18.5

Steamed boston bay blue mussels pot, chilli, garlic, white wine and San Marzano tomato, toasted bread



## *Meat*

*Veal Funghi* 24.9

Cooked with sliced button mushrooms, champignons, & shallots in a white wine crème sauce and potato puree

*Limone veal* 24.90

Veal scaloppini with fresh lemon, garlic, white wine sauce and rosemary & fresh herbs served with seasonal vegetables or chips 23.50

*Chicken Parmigiana* 24.90

topped w/ eggplant, basil, napolitana & mozzarella cheese

*Chicken Schnitzel* 24.9

Crumbed chicken breast, served w/ salad & fries, aioli & a lemon wedge

*Boscaiola Chicken* 24.90

Tossed w/ bacon, button mushrooms, shallots & a hint of garlic, white wine, cream sauce and choice of seasonal salad or chips

*Lamb chops* 32

Pan fried lamb chops 5pc cooked in white wine and herbs served with potato puree and fresh lemon

*Crispy pork belly* 26.9

*Sweet and sour braised fennel, roasted vegetables, apple compote, orange jus*

*12 hrs slow cooked bbq ribs* 34.8

Half rack, house basting sauce & shoestring fries

*Surf and turf* 68

Grilled New York sirloin steak and half Rock lobster Mornay served with fries and chef's salad of the day



## ***The grill from the land***

Cornfed Bannokburn chicken breast 250gr 25

Milly hill Lamb rack 400gr 39.50

Angus Reserve grain feed beef selection

New York striploin 300gr 36

Rib eye 400gr 49.9

Tenderloin fillet 280 gr 45

## ***From the sea***

Wild caught barramundi fillet 250gr 34.9

Tasmanian Huon salmon 250gr 36

Hiramasa Kingfish 250 gr 34.9

One choice of sauce and side dish included

Confit garlic and herbs butter, Sicilian style Salmoriglio, lemon and mint sauce, pink peppercorn sauce. Diane sauce, wild mushroom sauce

## ***On the side***

Garden salad with lemon vinegrette 6.50 veg

Shoestring fries, seas salt and rosemary 7.5 veg

Potato puree 7.5 veg

Wild rocket, pear Parmigiano Reggiano, balsamic dressing 6 veg

Sauteed baby broccolini, chilli, garlic, roasted almonds 7.5 nuts

Roasted vegetables 7.5 gf

## ***Skewered meat and seafood***

Our skewers are made with the finest ingredients using a variety of Mediterranean spices and herbs combined with seasonal vegetables gf

Lamb/beef/chicken/seafood 29 for 2

Selection of all four to share 55

Served with legumes salad and condiments



## *Salads*

Classic chicken caesar 16

Crispy bacon, egg, garlic croutons, cos lettuce, parmesan

Catalan Lobster gf

Lobster salad served with roma tomatoes, red onions fresh origano and sherry vinegar dressing 38

Roasted Pumpkin 18 veg

Slow cooked pumpkin, brown rice, black wild rice, pumpkin puree, quinoa, feta, mint and spinach salad with apple cider vinegar

Kale bowl veg

Cauliflower, seasonal greens, almond hummus, avocado, poached egg, roasted seeds 18

Quinoa poke bowl

Roasted beetroot, chickpeas, kale, pumpkin, baby broccoli, roasted pumpkin seeds, boil egg & spicy paprika yoghurt 18

Cous cous & lamb salad nuts

Roasted pumpkin, beetroot, baby spinach, walnuts with mint and coriander dressing 19.5

Add smoked salmon 5 add chicken 4 add avocado 4 add lamb 5



## *Dessert*

Ricotta cake, hazelnut sauce, freeze dried raspberry 9.9 nuts

Vanilla bean pannacotta, wild berries 12.5

Banoffe pie with coffee caramamel 11.50

Pavlova with fresh strawberries, chocolate sauce and whipped cream 12.5 nuts

Warm chocolate fondant, vanilla ice cream 12 .5

Traditional tiramisu, mascarpone and coffee cake 14.5

Millefoglie pastry, custard chantilly cream, strawberries, chocolate flakes 14.50

Crème Brule Fresh baked vanilla creme, glazed with sugar & served with fresh diced strawberries, raspberries & blue berries 9.90

Dessert Plate

(Tasting plate) 5 intense miniature desserts selected from the chef 34.5