

Starters

Garlic or Herb bread \$ 5.5

Bruschetta - Mediterranean
tomato, eggplant, fetta, olives,
onions & basil \$ 10.9

Bruschetta – Salmon \$ 14.9

Minestrone Di Verdura
vegetable soup \$ 14.5

Zuppa Rustica
chicken broth, spinach, egg
and chicken \$ 14.5

Entrees

Antipasti

cold delicacies, small goods & marinated vegetables

Small \$ 17.9 Large \$ 25.9

Prawn Salad

fresh garden salad topped with avocado and mango,
served with seafood sauce

Entrée \$ 18.9 Main \$ 27.9

Curried Scallops

pan fried scallops with vegetables in a light curried
cream sauce & served with rice

Entrée \$ 18.9 Main \$ 27.9

Salads

Caesar Salad – Traditional
cos lettuce, bacon, anchovies,
parmesan cheese, egg, \$ 16.9

Warm Lamb Salad – marinated grilled lamb fillet
served on a fresh garden salad, avocado & sun-dried
tomato \$ 22.9

Warm Chicken Salad – marinated grilled
chicken fillet served on a fresh garden salad \$ 19.9

Pasta

Gnocchi Il Gusto

spinach, avocado, capsicum, sun-dried tomato,
onions, mustard, oregano in a cream base

Entrée \$ 16.9 Main \$21.9

Rigatoni Alla Toscani

authentic Italian meatballs in a tomato base
(veal and chicken) Entrée \$ 16.9 Main \$ 20.9

Bucatini Pescatore

fish, Calamari, prawns, garlic, spring onions, basil
and olive oil in a tomato base

Entrée \$ 18.9 Main \$ 27.9

Risotto

Paella

chicken, hot salami, prawns, scallops, Calamari,
vegetables, garlic, chilli, oregano, & rice

\$ 29.9

Risotto Vegetarian

fresh vegetables, basil, garlic in a tomato base

Entrée \$ 16.9 Main \$20.9

Risotto Marco Pollo

chicken, vegetables in a light curried cream sauce

Entrée \$ 17.9 Main \$ 21.9

Main Courses

All served with fresh seasonal vegetables

Filletti Di Pollo Al Marsala

Chicken fillet pan fried and served in a sweet
Marsala wine sauce \$ 27.9

Vitello Parmigiana

Crumbed veal baby topped with
eggplant and cheese \$ 28.9

Fish Of The Day

Grilled with a white wine and lemon sauce
Market price

Filletto Di Manzo

Eye fillet grilled and topped with spinach, spring
onion and brandy sauce \$ 34.9

Side Orders

Mixed garden salad \$ 9.0

Steamed vegies \$ 12.5

Steamed rice \$ 7.5

Fries \$ 9.0

Desserts

Hungarian Crepe \$ 14.9

Fresh apple, sultana, & cinnamon served
with ice cream

Strawberry Crepe \$ 13.9

Served with ice cream

Mango and Galliano Crepe \$ 14.9

Served with ice cream

Strawberry Romanoff \$ 14.9

Strawberries marinated in Cointreau and
topped with ice cream

Homemade Cakes \$ 11.9

Gelati – assorted flavours \$ 9.0

Please let us know if you are attending the cinema next
door and we will do our best to accommodate you.

Please note we do not split bills.

Corkage \$7.00 per bottle

b.y.o cake charge \$7.00

Prices include GST

Hot and Cold Beverages

Caffe Latte / Flat White/ Caramel Latte /
Cappuccino/ Espresso Reg. \$ 4 Large. \$ 5
(Soy milk, Chai latte - extra 50 cents)

Tea – Traditional or Herbal \$ 4

Our famous Hot Chocolate
with Marshmallows \$ 5.5

Iced Coffee or Chocolate \$ 6

Fruit Juice

Orange, Apple, Tomato etc. \$ 5

Soft Drinks

Coke, diet coke, lemonade, lemon squash

Soda water, mineral water \$ 4

(large mineral water \$8.5)

LLB \$ 5.5

White Wine

	glass	bottle
Yealands Pinot Gris (N.Z.)	\$ 9.0	\$ 35.5
Trout Valley Sauvignon Blanc (N.Z.)	\$ 9.0	\$ 35.5
Matakana Sauvignon Blanc (N.Z.)	\$ 8.5	\$ 33.5

Red Wine

	glass	bottle
Tyrrell's Shiraz (NSW)	\$ 8.5	\$ 33.5
Tempus Two Shiraz (NSW)	\$ 8.5	\$ 33.5
Pirramimma Shiraz (S.A.)	\$ 8.5	\$ 35.5

Local Beers

Victoria Bitter	\$ 5.9	Crown Lager	\$ 7.5
Cascade Premium	\$ 7.5	Cascade Light	\$ 6.5
James Boags Light	\$ 6.5	James Boags	\$ 7.5

Imported Beers

Corona	\$ 8.5	Birra Moretti	\$ 8.5
Heineken	\$ 8.5	Peroni	\$ 8.5

Cocktails

From \$ 13.9

Bloody Mary

vodka & tomato juice

Black Russian

kahlua & vodka

Brandy Alexander

brandy, crème de cacao & cream

Margarita

tequila, cointreau and lemon juice

Strawberry Daiquiri

bacardi, strawberries and lemon juice