



Please advise your waiter for any allergies or dietary requirements.

All dishes are prepared with utmost care however small bones may be present in seafood and ragu. Olives may contain pits. Traces of gluten, nuts and dairy may be present.

All meat products are halal-certified.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

A 1.5% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS



ENTREE

Oysters	½ Dozen	Dozen
Natural	\$28.9	\$58.9
Kilpatrick	\$28.9	\$58.9
Mornay	\$28.9	\$58.9
Mezze Plate to Share		\$48.9
fresh prawns, oysters, vinaigrette octopus, smoked salmon, feta cheese & olives		
Mix Dip Plate to Share (V)		\$17.9
three types of home-made dip served with warm crusty bread		
Haloumi Cheese (V)		\$17.9
grilled Cypriot cheese served with warm crusty bread		
BBQ Prawns		\$25.9
whole king prawns, marinated in lemon, garlic, olive oil, herbs & chilli		
Garlic Prawns		\$25.9
king prawns in sizzling olive oil, garlic & parsley		
Salt & Pepper Prawns		\$25.9
pan fried prawn cutlets seasoned with sea salt & pepper corns		
Tasmanian Scallops Mornay		\$27.9
half shelled scallops served in Mornay sauce, topped with melted cheese		
Tasmanian Scallops		\$25.9
grilled scallops served with seasonal garnish		
BBQ Octopus		\$25.9
marinated baby octopus served with seasonal garnish		
Calamari		\$25.9
marinated calamari rings grilled or deep fried in batter served with seasonal garnish		
Chilli Mussels		\$25.9
local mussels in napolitana sauce with chilli & garlic		
Tasmanian Smoked Salmon		\$25.9
smoked salmon, cappers, spring onion, olive oil & lemon		
Crispy Buffalo Cauliflower wings (V)		\$25.9
marinated cauliflower wings, deep fried served with ranch sauce		
Arancini (V)		\$25.9
Italian rice balls made with truffle, mushroom & parmesan cheese		
Italian Rissoles		\$25.9
home-made meat balls in napolitana sauce topped with mozzarella & parmesan		
Short Rib Ragu Hotpot		\$25.9
slow cooked beef short rib ragu in arrabbiata sauce, parmesan, fresh herbs served with garlic bread		
Seafood Hotpot		\$34.9
local mussels, calamari, fish & king prawn in shallots, chilli garlic & napolitana sauce served with crusty bread		



SALAD

- Greek Salad (V)** **\$17.9**
tomatoes, cucumbers, red onion, feta cheese & olives, dressed with salt, Greek oregano & olive oil
- Chicken Caesar** **\$17.9**
cos lettuce, crunchy croutons, grilled chicken, bacon & parmesan with caesar dressing
- Rocket Salad (V)** **\$17.9**
rocket, tomatoes, red onion, feta cheese, roasted capsicum, cucumber, olives with balsamic dressing & shaved parmesan
- Grilled Chicken Salad** **\$21.9**
grilled chicken, lettuce, avocado, cherry tomatoes, red onion, shredded carrot, feta, semi-dried tomatoes, roasted capsicum, cucumber with Italian dressing
- Lamb Salad** **\$21.9**
marinated lamb, rocket, kale, olives, tomato, carrot, cabbage, cucumber, avocado, feta cheese with white vinegar dressing w/ lemon

BREAD

- Garlic Bread (V)** **\$7.9**
- Herb Bread (V)** **\$7.9**
- Crusty Bread (V)** **\$9.9**
with olive oil & balsamic vinegar
- Bruschetta (V)** **\$14.9**
cherry tomatoes & basil served on bruschetta, topped with balsamic glaze & feta cheese



PASTA

Spaghetti Marinara fresh prawns, mussels, octopus, calamari fish & crab in napolitana sauce	\$34.9
Spaghetti Puttanesca mushroom, anchovies, olive, oregano in napolitana sauce	\$28.9
Penne Amatriciana bacon, shallots, basil, chilli in napolitana sauce	\$28.9
Linguine Salmon smoked salmon, shallots, fresh herbs in pink sauce	\$28.9
Gnocchi Pesto (V) home-made potato dumplings cooked in fresh pesto sauce	\$28.9
Linguine Gamberi linguine pasta cooked with prawns, garlic, baby spinach, cherry tomatoes & white wine in pink sauce	\$28.9
Tortellini Boscaiola beef tortellini, cream, mushroom, crispy bacon, parmesan & shallot	\$28.9
Penne Genovese chicken in creamy garlic & basil pesto	\$28.9

RISOTTO

Seafood Risotto fresh prawns, mussels, octopus & calamari in napolitana sauce	\$34.9
Chicken Risotto chicken, mushroom & sun dried tomatoes in pink sauce	\$28.9
Chilli Prawns Risotto king prawns, fresh chilli & herbs in napolitana sauce	\$28.9
Risotto al Funghi (V) fresh mushroom, truffle pesto & fresh herbs in cream sauce	\$28.9
Risotto Primavera (V) mix vegetable in pink sauce	\$28.9



MAIN FROM THE SEA

Mix Grilled Platter fillet of fish, prawns, calamari, Tassie scallops, octopus & mussels served with your choice of chips or rice & salad	For 1 - \$64.9	For 2 - \$119.9
Mixed Cold Platter to Share fresh prawns, oysters, smoked salmon, vinaigrette octopus, Qld blue swimmer crabs		\$138.9
Hot & Cold Platter to Share selection of fresh & grilled seafood with variety of seasonal fruit		\$168.9
Catch of the Day grilled, battered or crumbed fish served with any side dish		\$34.9
Whole Snapper grilled snapper served with sage butter sauce		\$48.9
Coriander Barramundi fillet of barramundi, marinated in ginger, lemongrass, coriander & garlic with choice of side		\$38.9
Thai Salmon grilled Atlantic salmon steak marinated in a Thai inspired sauce with choice of any side		\$38.9
Seafood Paella to Share (the rice is a taste sensation all on its own) fresh fish, prawns, calamari, mussels & crabs cooked with delicious saffron & seafood broth		\$54.9
Lobster Mornay half or whole lobster medallions, mixed through rich cream sauce, topped with tasty cheese & accompanied with your choice of side	Half - \$44.9	Full - \$78.9
Chilli Lobster half or whole lobster marinated with home-made cajun spice, fresh herbs, garlic & lime butter	Half - \$44.9	Full - \$78.9



MAIN FROM THE LAND

Mix Grilled Platter to Share special marinated lamb, beef, chicken, beef rissoles, baked bean, home-made coleslaw served with your choice of chips & salad	\$119.9
Eye Fillet Steak 300g eye fillet steak grilled to liking with your choice of side & sauce (Diane/ Pepper/Mushroom)	\$41.9
Fillet Mignon 300g eye fillet steak wrapped in Italian Prosciutto with mushroom & white wine sauce	\$44.9
Surf & Turf 300g eye fillet steak with asparagus, king prawns, scallops, topped with pink mornay sauce & melted cheese served on truffle mash	\$48.9
Veal OR Chicken Boscaiola veal or chicken fillet with bacon, mushroom, shallots & fresh cream	\$34.9
Veal OR Chicken Saltimbocca veal or chicken fillet with prosciutto, sage & white wine sauce	\$34.9
Veal OR Chicken Rustica veal or chicken fillet with mushrooms, shallots, sun dried tomato, oregano & pink sauce	\$34.9
Veal OR Chicken Fungi veal or chicken fillet with mushroom, shallots, fresh cream & white wine	\$34.9
Chicken Cacciatore grilled chicken fillet with onion, capsicum, olive, tomato & napolitana sauce	\$34.9
Veal OR Chicken Milanese veal or chicken fillet coated with herbs mixed bread crumbs, pan fried & served with special sauce & side	\$34.9

VEGETARIAN

Monster Veg Platter to Share (V) fried seasonal vegetables, chips, baked beans, home-made coleslaw, mix dip, falafel & cauliflower wings	\$79.9
Cauliflower Steak (V) marinated chargrilled cauliflower steak served with truffle mash & mushroom sauce	\$39.9
Falafel Plate (V) home-made falafel, hummus & tabouleh served with flat bread	\$34.9
Dukkha Eggplant (V) oven baked eggplant served with black garlic, tahini & fresh herbs	\$39.9
Monster Veg Burger (V) home-made mix veg patty, melted cheese & special peri peri sauce served in brioche bun with chips	\$34.9



SIDE DISH

Potato Chips (V)	\$6.9
Potato Wedges (V)	\$6.9
Sweet Potato Chips (V)	\$8.9
Rice (V)	\$6.9
Couscous (V)	\$6.9
Side Salad (V)	\$6.9
Potato Mash (V)	\$6.9
Truffle Mash (V)	\$8.9

KIDS MEAL

Kids Spaghetti spaghetti bolognese served with parmesan cheese	\$9.9
Kids Fish & Chips battered fish served with potato chips & tomato sauce	\$9.9
Kids Schnitzel & Chips crumbed chicken served with potato chips & tomato sauce	\$9.9
Kids Calamari & Chips battered calamari served with potato chips & tartare sauce	\$9.9

DESSERT

Blueberry Cheesecake	\$17.9
Tiramisu Cake	\$17.9
Sticky Date Cake	\$17.9
Panna Cotta	\$17.9
Cannoli	\$17.9
Baklava	\$17.9

