

CICCHETTI

PANE

Garlic & herb	12
Parmesan, garlic & herb	13
Rosemary focaccia with aged balsamic vinegar evo0 & pink salt flakes	14

BRUSCHETTA

Tomato, basil & onion	15
Marinated white anchovies with salsa verdé	17

OLIVES

Warm marinated green Sicilian & black Ligurian (gf)	11
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OSTRICHE

Natural with lemon (gf)	27
Parmesan cream (gf)	30
Aged balsamic & prosciutto (gf)	30

ANTIPASTO

Local salumi, marinated olives, roast cherry tomato, gorgonzola dolce, caper berries & crusty bread	34
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CALAMARI FRITTI

Lemon & thyme infused panko crumbed calamari with caper aioli	24
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POLPETTE

Pork & veal meatballs with tomato, basil passata	23
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GARLIC PRAWNS

Local king prawns in roast garlic, cinzano cream sauce with crusty bread	32
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ARANCINI

Crumbed mozzarella & parmesan risotto balls with spicey roast capsicum sauce	21
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PASTA

PAPPARDELLE

CARBONARA

Sautéed pancetta in a peppered egg cream sauce	34
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AGNELLO RAGÚ (Lamb)

Pulled braised lamb in a rich buttered brodo with a hint of tomato & fresh parsley	36
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POLLO BOSCAIOLA (Chicken)

Chicken, smoked ham, mushrooms & spinach in roast garlic cream sauce	34
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FUNGI

Garlic, thyme braised portobellos with fresh parsley finished with crumbled goats cheese and white truffle oil	34
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LINGUINE

POMODORO

Rich garlic & chilli tomato passata with fresh basil and parsley	33
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BOLOGNESE

Traditional pork & veal mince ragú in rich tomato herb sauce	34
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No Split Bills
15% Surcharge Applies Sundays and Public Holidays



ARIBIATTA	
Grilled chorizo in spicy tomato passata finished with torn bocconcini & fresh basil	34
PRAWN LINGUINE	
Pan seared prawns with garlic & chilli, roast cherry tomato, fresh parsley & evoo	39
CRAB LINGUINE	
White crab meat cooked in white wine, fresh chilli, garlic, fresh parsley, served in rich Pomodoro sauce	39
PESCATORE (Seafood)	
Mixed fisherman's catch in a roast garlic white wine & dill cream sauce	42
RAVIOLI	
POMODORO BASILICO (Tomato)	
Tomato & basil passata with baby spinach & shaved parmesan	34
ZUCCA (Pumpkin)	
Roast pumpkin, sage puree, finished with rocket, toasted walnuts & a drizzle of honey	34
RISOTTO	
MAIALE (Pork)	
Slow cooked Bangalow pork with garden peas, topped with crispy pancetta (gf)	35
TRE FUNGHI (Mushroom)	
Mixed forest mushrooms with fresh parsley & white truffle oil (gf)	34
PESCATORE (Seafood)	
Mixed fisherman's catch poached in tomato, thyme & preserved lemon (gf)	38
SECONDO	
POLLO (Chicken)	
Roast chicken breast with garlic potato puree, mushroom, leek, garden peas & brandy brodo (gf)	39
ANATRA (Duck)	
Roast duck breast with forest mushroom risotto, porcini brodo, finished with pickled fennel, rocket salad & white truffle oil (gf)	42
MAIALE (Pork)	
Twice cooked Bangalow pork belly with roast pumpkin puree, broccolini, fig ricotta & vincotto (gf)	42
VITELLO SALTIMBOCCA (Veal)	
Veal scallopini in prosciutto, mushroom, sage, garlic cream sauce with broccolini & roast potato	46
ANGUS RIB EYE FILLET (SURF & TURF)	
Grilled rib eye fillet topped with local Ballina king prawn, served with mash potato, broccolini in creamy cinzano sauce	59
MANZO (Rib Eye)	
Grass fed Angus rib fillet with roast garlic potato mash, roast cherry tomato, broccolini & green peppercorn cream sauce (gf)	52
GARLIC PRAWNS	
Local king prawns in roast garlic, cinzano cream sauce with crusty bread	48

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FRUTTI DI MARE

Fruits of the sea poached in a mild chilli, garlic, brandy tomato broth with crusty bread 56

PESCE (Fish)

Market fish (please ask your waiter or see specials) Market Price

RICOTTA GNOCCHI

House made gnocchi with forest mushrooms & spinach in a gorgonzola dolce cream sauce, finished with toasted walnuts & white truffle oil 34

INSALATE / CONTORNI

Rocket, pickled fennel salad with shaved parmesan (gf) 14

Roast baby chat potatoes with garlic rosemary oil (gf) 14

Steamed greens with toasted almond butter (gf) 14

Crusty bread 8

PIZZA

ALL PIZZAS SERVED WITH MOZZARELLA

BIANCO (ROAST GARLIC)

Parmesan & rosemary 21

Chicken, olives, cherry tomato, basil, onion & mushroom 24

Potato, zucchini, rosemary finished with rocket & gorgonzola dolce 24

POMODORO

Pepperoni - mild peppered salami 26

Margarita - fior di latte & fresh basil 26

Zucca - roast pumpkin, spinach, finished with caramelised onion & goats cheese 26

Tropicana - smoked ham & pineapple 26

Puttanesca - fior di latte, olives, capers, pickled onion & anchovies 26

Prawn - prawns, chilli, pickled onion, finished with fried capers & aioli 29

Supreme - salami, capsicum, mushrooms, pickled onion & olives 27

Carne - chicken, chorizo, salami & smoked ham, finished with caramelised onion 28

DOLCI

TIRAMISU

Traditional Italian style trifle 16

LIMONCELLO TART

With oat & nut crumble, vanilla ice cream & local honey 16

PANNACOTTA

Strawberry & vanilla (gf) 16

WARM ALMOND COCONUT & RHUBARB CAKE

With vanilla ice cream (gf) 16

WARM DARK CHOCOLATE & NUT BROWNIE

With balsamic forest berries & vanilla ice cream 16

AFFOGATTO

Vanilla ice cream with honeycomb, espresso & Frangelico (gf) 18

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KIDS MENU

PIZZA

Ham and Pineapple	19
Cheese	19
Pepperoni	19

PASTA

Linguine	Bolognaise	19
Linguine	Napolitana	19
Maccaroni Creamy Cheese		19

CHICKEN NUGGETS

Crispy Chats and Vegetables	19
Crispy Chats and Salad	19

VANILLA ICE CREAM – 3 scoops

Chocolate Topping	9
Strawberry Topping	9
Caramel Topping	9

SOFT DRINKS

Coke	5
Lemonade	5
Pink Lemonade	6
Orange Juice	5
Apple Juice	5
Pineapple Juice	6
Lemon Squash	5
Diet Coke	5
Cranberry Juice	6
LLB	8
Sparkling Water	Small 5 Large 9
Tonic Water	5.5
Soda Water	5.5
Ginger Beer	8
Ginger Ale	6

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RED WINES

PINOT NOIR

BABYDOLL PINOT NOIR -Marlborough NZ 13 18 44

A silky-smooth elegant pinot Nair with boysenberry and cassis aromas with notes of mocha and a subtle toasty finish

ANT MOORE PINOT NOIR- Marlborough NZ 14 19 59

Blackberry, plum, pepper, liquorice and leather are great descriptors for this wine. Subtle oak and full tannin structure gives roundness which lingers on the palate

YAL YAL RD PINO NOIR - Mornington Peninsula 120

Dark cherry, raspberry and warm spice underpin a concentrated palate which has substance and elegance. The tannins are silky and polished- The Gillies family

MERLOT & MERLOT BLENDS

Wild One Cabernet Merlot – South Eastern Australia 13 17 44

Bright garnet colour and ripe berry aromas with rich plum flavors and a hint of mint

Whistle Post Merlot – Coonawarra, SA 13 17 44

Soft flavours of small berry fruits supported by fine oak and slightly savoury tannins

SANGIOVESE

La Bise Sangiovese – Adelaide Hills, SA 45

Classic Sangiovese texture and mouthfeel gives this wine density while maintaining the lifted fruit aromas of aniseed and cherry. Fruity with beautifully integrated oak

Poggio Al Tufo Sangiovese cabernet- Tuscany Italy 75

A dep bright ruby red in colour on the nose it offers others an elegant varied bouquet pr ripe berry fruits, dried herbs and delicate sweet spices . Full bodied mellow and mouth filling this wine is richly flavoured and supple in the mouth

CHIANTI

Banfi Chianti Classica, Tuscany Italy 65

Traditional Chianti Classico with absolute predominance of Tuscan sangiovese .Deep mauve red with complex rich bouquet while hints of plum jam and blackberry, Evolve into notes of vanilla and liquorice

CABERNET SAUVIGNON

Whistle Post Cabernet Sauvignon – Coonawarra, SA 14 18 45

A soft palate expressing sweet dark berry fruit and light oak flavours. 95pt Halliday rating

Xanadu Cabernet Sauvignon 14 18 45

Xanadu Cab ernet Sauvignon has a generous and beautifully structured palate, layered with dense fruit s of the forest. ripe tannins and a persistent fruit finish

Seville Hill Reserve Cabernet Sauvignon – Yarra Valley, VIC 75

Deep, rich garnet in colour with a bouquet of ripe berry fruits. Mint, musk and maraschino cherry

Geoff Merrill Reserve Cabernet Sauvignon -Coonawarra SA 145

Deep red with brick red hues. The aroma is intense and complex displaying the beginnings of bottle development It is strongly earthy and menthol with some liquorice, chocolate and soy notes. The palate is smooth and chocolaty with a ripe fruit warmth. Very well integrated oak plus firm fruit tannins provides a fine, almost hidden underlying structure which slowly reveals itself on the finish

SHIRAZ

Château Tanunda Grand Barossa Shiraz – Barossa Valley, SA	14	18	47
Lifted aromas of blackberry, plum and black pepper are accompanied by spicy, dark berry fruits on the palate			
Peter Lehman Hill and Valley Shiraz - Barossa Valley SA			52
Palate shows great richness and finishes with firm tannins			
Domaine Miller Shiraz – Heathcote, VIC			57
Full bodied, intense & beautifully structured on the palate			
Château Tanunda “Terriors of the Barossa” Shiraz – Eden Valley, SA			95
Mineral notes, and fruit flavours of blackberry, Morello cherry. Notes of earth and cured meats bring the palate to a long and evenly weighted finish			
Casella Shiraz – McLaren Vale, SA			95
Rich, dark fruit aromas developing into layers of bitter chocolate. Ripe plum and liquorice			

ROSE & MOSCATO

Seville Hill Rose- Yarra Valley VIC	14	18	44
Berry aromas fill the nose with hints of cherry following through to the palate, these flavours are enhanced by a clean crisp finish			
D"Anjou Rose- France	14	18	44
A delicious spectrum of summer red berry fruit, the classic stylistic descriptor off strawberries and cream			
Du Kif Rose-Provence France	14	18	44
Aroma is pretty with notes of fresh raspberries, pomegranates, cherries and floral hints in the mouth it is light bodied, fruity, faintly sweetish but showing fresh and vibrant acidity.			
MOSCATO - VIC	14	18	44
Rose petal and berry aromas fresh & delicate on the palate with fruitiness that is balanced by acidity and spritz			

WHITE WINES

CHAMPAGNE & SPARKLING

Wild One Brut NV – South Eastern Australia	14	45
Pale gold in colour with a delightful bouquet of green apples		
Henri Le Blanc - Burgundy, France		58
Generous fruity characteristics of green apple and lemon zest and notes of exotic fruit and white flowers		
Matho Prosecco DOC, Veneto IT (Organic)		56
Intense Fresh, aromatic and elegant this sparkling has an intense bouquet of green apple with a light note of bread crust. A delicious accompaniment to fresh seafood or as an aperitif		
Vallate Prosecco Dry -Italia		45
Fresh, harmonious and fruity with pronounced note of wisteria in bloom and acacia flowers. Extra Dry		

RIESLING

<i>Bethany's First Village Eden Valley Riesling SA</i>	14	18	48
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Elegant aromas of clean, bright citrus and white flowers followed by a mineral linearity on the palate that combined with juicy acidity, gives exceptional length and vibrancy

<i>Peter Lehmann Hill & Valley Riesling -Barossa Valley, SA</i>			54
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Great fruit purity with a refreshing crisp, dry finish. Five-star winery

SAUVIGNON BLANC

<i>Johnson Estate Sauvignon- Marlborough NZ</i>	13	18	42
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Marlborough sauvignon Blanc exhibits bright aromas of citrus with herbal notes, that is juicy and crisp, with layers of stone fruit giving generous length of flavour

<i>Ant Moore Signature Sauvignon Blanc – Marlborough, NZ</i>	14	19	59
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While the nose is subtle, the palate shows intense lemon flavours with hints of lime

CHARDONNAY

<i>Whistlepost Chardonnay – Coonawarra, SA</i>	13	18	42
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Crisp, Fresh Taste with a hint of tropical fruit, citrus & mango

<i>Yal Yal Rd Chardonnay - Mornington Peninsula, Vic</i>	14	19	57
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Vibrant & beautiful balanced with excellent acidity, subtle French Oak and wonderful texture

<i>Mitchelton Preece Chardonnay, Nagambie, VIC</i>	14	19	57
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Flavours of stone fruit, oatmeal and citrus rind combine and build ahead of a fresh and cleansing finish

GRIS & GRIGIO

<i>Matho Pino Grigio DOC, Veneto IT (Organic) Italy</i>	13	18	55
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Intense bouquet with delicate hints of peach and apricots. The taste is soft, harmonic, fruity and fresh

<i>Dalfarras Pino Grigio, Goulburn Valley ViC</i>	13	17	45
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Bright and appealing with delightful citrus blossom nashi, pear and orange peel characters finishing with juicy acidity

<i>Ant Moore Signature Pinot Gris – Marlborough, NZ</i>	14	18	57
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The palate is soft, clean and crispy with flavours of apricot, pears, with subtle citrus and mineral notes

<i>La Bise Pinot Gris – Adelaide Hills, SA</i>			67
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Brosche pear and nectarine fruits form the character of this Pinot Gris. An easy drinking wine

<i>MISTER FOX Pino Grigio</i>	12	16	42
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Pear and orange rind flavours, coupled with closed acidity

Dessert Wine

<i>Mitchelton Blackwood Park Late Harvest Riesling</i>			16
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Tropical fruit, grapefruit, lime and ginger flavours along with a hint of baking spices

<i>The Chateau Botrytis Semillon – Barossa Valley, SA</i>			15
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Luscious & rich with a complex bouquet of marmalade and orange peel with notes of apricot

BEERS & CIDER

NON-ALCOHOLIC

Ginger Beer	6
Beer	8

LIGHT BEER

Hahn Light	8
XXXX Gold	8
Peroni Leggera (Low Carb)	8.5

LOCAL BEER

Tooheys New	8
Tooheys Extra Dry	8
Victoria Bitter	8
Hahn Super Dry	8
Great Northern	8
Stone & Wood	11
Seven Mile Brewery Cali Cream Pale Ale	11
Seven Mile brewery Cali Cream	11

PREMIUM IMPORTED BEER

Heineken	8.5
James Boags	8.5
Crown Lager	8.5
Peroni	8.5
Corona	8.5

CIDER

Apple Cider	8.5
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SPIRITS

GIN

Gordons Gin	12.5
Hendricks Gin	14.5
Tanqueray Gin	14.5
Bombay Sapphire	14.5
Four Pillars Gin	16.5
Ink Gin	18.5
Tanqueray No 10	21

WHISKEY

Monkey Shoulder	13.5
Johnnie Walker Red Label	13.5
Jameson Irish Whisky	13.5
Canadian Club	13.5
Glenfiddich Single Malt 12yrs	15
Chivas Regal 12yrs	15
Glenfiddich Single Malt 15yrs	19
Chivas Regal 15yrs	19

RUM

Fireball Spiced Rum	13.5
Bundaberg	13.5
Bacardi Rum	13.5
Captain Morgan	13.5
Sailor Jerry Spiced Rum	14.5
Malibu	13.5

VODKA

Smirnoff	13.5
Belvedere	21
Grey Goose	21

BOURBON

Jack Daniels	14.5
Jim Beam	14.5
Makers Mark Bourbon Whisky	13.5
Southern Comfort	13.5
Wild Turkey	13.5

FROM THE TOP SHELF

Dimple 12yrs	15
Dimple 15yrs	19
Johnnie Walker Gold Label	19
Johnnie Walker Black Label	17
Chivas Regal 18yrs	19
Glenfiddich Single Malt 15yrs	19
Balvennie 12yrs Single Malt	15
Balvennie 15yrs Single Malt	21

LIQUERS

Limoncello di capui	12.5
Baileys	11
Grappa	11
Kahlua	11
Frangelico	11
Cointreau	12

APERITIF

Galway Pipe Grand Tawny	14
Brandy	12.5

COCKTAILS

\$ 20

<i>Negroni</i>	Campari, gin, dry vermouth served over ice cubes
<i>Manhattan</i>	Whiskey, dry vermouth, angostura bitters
<i>Espresso Martini</i>	Vodka, Tia Maria and 1 shot espresso
<i>Salted Caramel Espresso Martini</i>	Vodka, Kahlua, salted caramel syrup and 1 shot espresso
<i>Sour</i>	A classic sour with your choice of amaretto, whiskey or rum
<i>Italian Collins</i>	Gin, sugar syrup, lemon juice, soda water (served chilled or tall glass)
<i>Margarita</i>	Tequila, triple sec, sea salt
<i>Sex on the Beach</i>	Smirnoff vodka, peach schnapps, orange and cranberry juice
<i>Tequila Sunrise</i>	Vodka, orange juice with a dash of grenadine
<i>Passionfruit Mojito</i>	Bacardi rum, passionfruit, fresh lime and mint
<i>Midori Splice</i>	Midori, malibu, pineapple juice and coconut cream
<i>French Martini</i>	Vodka, chambord, pineapple juice, grenadine (optional)
<i>Cosmopolitan</i>	Citroen vodka, cranberry juice, lemon juice, cointreau
<i>Blue Lagoon</i>	Vodka, blue curacao and lemonade
<i>Black Russian</i>	Kahlua and vodka
<i>Japanese Slipper</i>	Midori, cointreau and lemon juice

MOCKTAILS

\$ 15

<i>The Paradise</i>	Pineapple juice, orange juice, lychee syrup, blue curacao, grenadine and lemon juice
<i>Sunrise</i>	Orange juice, pineapple juice, sugar syrup, grenadine
<i>Blue Sky</i>	Pineapple juice, orange juice, passionsyrup, sugar syrup and blue curaçao
<i>Virgin Mojito</i>	Soda water, mint, passionfruit syrup, sugar syrup, and limes or lemon