

MAINS

SALADS

TRADITIONAL PIZZA

GOURMET PIZZA

All items priced \$2.99 or less. Excludes \$2.99 and \$3.99 items.

V Vegetarian **GF** Gluten Free **CGF** Can be Gluten Free upon your request

Dinner Menu



RESTAURANT PIZZERIA

Dinner Menu

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STARTER FROM THE PIZZA OVEN

 Garlic Bread (4 pieces)	15
 Bruschetta Pomodoro (1 piece) Diced fresh tomatoes marinated with fresh basil, garlic, Spanish onions, oregano and extra virgin olive oil served on toasted crusty bread	12
 Bruschetta Bocconcini (1 piece) Toasted crusty bread, topped with pesto, roasted capsicum, bocconcini cheese and rucola	12
 Bruschetta Avocado (1 piece) Toasted crusty bread, topped with guacamole, rucola, shaved parmesan and aioli	12
 Crostini Dips - Homemade sesame bread, served with 3 types of homemade dips	18
 Garlic & Cheese Pizza - Pizza base with garlic and mozzarella cheese	22
 Jalapeno Pineapple & Cheese Pizza Pizza base with mozzarella cheese, jalapenos and pineapple	22
 Pesto & Cheese Pizza Pizza base with basil pesto, mozzarella cheese finished with parmesan cheese	22
 Quatro Formagio Pizza Tomato sauce, mozzarella, fetta, bocconcini and finished with parmesan cheese	28

ENTREE

CGF	Fried Olives	20
	Flamed in extra virgin olive oil, shallots, parsley, hint of garlic & chilli, served with homemade sesame bread (please note, the olives are not pitted)	
V	Arancini Al Forno	22
	Stuffed risotto ball combining pumpkin, spinach, mozzarella and fetta cheese, served with warm Napolitana sauce	
	Calamari Fritti	28
	Crumbed shallow fried calamari, served with aioli	
	Salt & Pepper Prawns	33
	Crumbed shallow fried prawns, served with aioli	
CGF	Garlic Prawns	36
	Sizzling prawns, flamed in extra virgin olive oil with garlic, shallots, parsley, Napoli sauce in a traditional cast iron pot, served with homemade sesame bread	

PASTA

Gluten free penne pasta is available upon request, allow cooking time 30 minutes. Add extra \$3.50

CGF	V	Penne Mediterranean	34
		Sautéed vegetables including eggplant, zucchini, mushroom, carrots, onion, olives, baby spinach, hint of garlic & chili, reduced in Napoli sauce, topped with shaved parmesan	
CGF		Penne Bolognaise	33
		Beef bolognaise reduced in Napoli sauce with cheese, parsley, topped with shaved parmesan	
CGF		Penne Mexica	34
		Sautéed beef bolognaise, onion, fire roasted capsicum, jalapenos, olives, reduced in Napoli & cream sauce, topped with shaved parmesan	
CGF		Penne Pollo Pomodoro	35
		Sautéed chicken breast with onion, garlic, olives, baby spinach, pesto, reduced in Napoli & sundried tomato cream sauce, topped with shaved parmesan	
CGF		Penne Chicken Al Fredo	35
		Sautéed chicken breast with mushroom, onion & garlic, reduced in cheese butter cream sauce, topped with shaved parmesan	
CGF	V	Gnocchi Arrabiata	31
		Sautéed tomato salsa with olives, hint of garlic & chili, reduced in Napoli sauce, topped with shaved parmesan	
CGF		Gnocchi Calabrese	35
		Sautéed beef sausages, salami (pork), mushroom, olives, hint of garlic & chili, reduced in sundried tomato cream sauce, topped with shaved parmesan	
CGF		Gnocchi Pollo	36
		Sautéed chicken breast, mushroom, onion, reduced in basil pesto cream sauce, topped with shaved parmesan	
CGF		Gnocchi Meatballs	35
		In-house meatballs, sautéed with mushroom, onion, baby spinach, reduced in Napoli & cream sauce, topped with shaved parmesan	
CGF		Linguine Boscaiola	33
		Sautéed bacon (pork), mushroom, onions, parsley, reduced in cream sauce, topped with shaved parmesan	
CGF		Linguine Pollo al Olio	33
		Sautéed chicken breast in olive oil, mushrooms, fire roasted capsicum, onion, olives, basil pesto, hint of garlic & chili, topped with shaved parmesan	
CGF		Linguine Chicken al Curry	34
		Sautéed chicken breast with fire roasted capsicum, onion, jalapenos, reduced in curry cream sauce, topped with guacamole and shaved parmesan	
CGF		Linguine Gamberi	43
		Prawns flamed in olive oil, shallots, garlic, mushroom, basil pesto, reduced in sundried tomato cream sauce	
CGF		Linguine Spicy Prawns	43
		Prawns flamed in olive oil, shallots, tomato salsa, parsley, chili & garlic, reduced in Napoli sauce	
CGF		Linguine Pescatore al Olio	44
		Flamed in olive oil, prawns, calamari, scallops, mussels, shallots, parsley, hint of garlic & chili, tossed in olive oil	
CGF		Linguine Marinara	44
		Flamed in olive oil, prawns, calamari, scallops, mussels, shallots, parsley, hint of garlic & chili, reduced in Napoli sauce	

RISOTTO

Allow 30 minutes

GF	V	Risotto Primavera Sautéed vegetables including eggplant, zucchini, mushroom, carrots, onion, olives, baby spinach, reduced in Napoli sauce, tossed in Arborio risotto, topped with shaved parmesan	38
GF		Chicken Risotto Sautéed Chicken breast with mushrooms, fire roasted capsicum, onion, basil pesto, tossed in Arborio risotto, topped with shaved parmesan	38
GF		Prawn Risotto Prawns flamed in olive oil, prawns, shallots, mushroom, carrots, baby spinach, reduced Napoli sauce, tossed in Arborio risotto, topped with fetta cheese	44
GF		Seafood Risotto Flamed in olive oil, prawns, scallops, baby calamari, mussels, diced vegetables, baby spinach, parsley, reduced in Napoli sauce, tossed in Arborio risotto	46

Please note: Ingredients are marinated in herbs and garlic and may contain traces of nuts. It is your responsibility as a customer to inform us of any food allergies prior to placing your order. All seafood products used in our menu are imported.
15% surcharge applies on Sunday & Public Holiday's

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