



-Est. 2020-

| ANTIPASTI TO START |

- Sourdough** garlic bread (3) 9 v
- Calamari Fritti** w/ aioli & lemon 22
- Mushroom & Feta Arancini** (3) w/ tomato relish, aioli & grated pecorino 14 v
- Fried Zucchini Flowers** (3) filled w/ three cheeses & spinach 18 v
- Italian Salad** w/ lettuce, tomato, cucumber, onion, olives & EVOO 15 v gf
- Caprese**, roma tomatoes, buffalo mozzarella, fresh basil, & balsamic 23 v gf

| FRESH PASTA BAR | Serving Bianco's Award- Winning Pasta

- Spaghetti Bolognese** w/ beef mince & napolitana 22
- Fettucine Boscaiola** w/ mushrooms, bacon & shallots 24
- Gnocchi Vodka** w/ prawns, avocado & creamy tomato sauce 30
- Rigatoni Pesto** w/ chicken, mushroom, semi dried tomato 24
- Crab Spaghetti** w/ zucchini & sundried tomato & lemon pangrattato 32
- Gnocchi Sorrentina** w/ melted buffalo mozzarella, fresh basil & napolitana 26 v
- Risotto** w/ pumpkin and sage (chicken optional +6) 22 v
- Homemade **Beef Lasagne** 22

| MAINS | served w/ roasted potatoes & broccolini

- Chicken Parmigiana** w/ ham, cheese & napolitana sauce 24
- Chicken Limone** w/ lemon, parsley & cream 24
- Veal Pizzaiola** w/ olives, capers & napolitana sauce 26
- Veal Funghi** w/ creamy mushroom sauce 26
- Barramundi Fillet** w/ hollandaise & blistered tomatoes 28 gf

Please inform us of any allergies or dietary requirements
All credit cards incur a 1.4% surcharge. Surcharge of 12% applies on public holidays.
Gf Gluten Free V Vegetarian No alterations to dishes



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| PIZZA BAR |

Margherita Classica – fior di latte cheese & basil	23	v
Capricciosa – smoked ham, mushrooms, artichoke, olives & fior di latte cheese	26	
Salami – salami, olives & fior di latte cheese (chilli optional)	25	
Vegetariana – mushrooms, capsicum, artichoke, onion, olives & fior di latte cheese	26	v
Prosciutto – freshly sliced prosciutto, rocket & shaved parmesan	27	
Gamberi – prawns, cherry tomato, rocket & fior di latte cheese	29	

| FOR THE KIDS |

Chicken Nuggets w/ chips	12
Crumbed Fish w/ chips	14
Spaghetti Bolognese	12
Mini Beef Burger w/ chips	14

| SOMETHING SWEET |

Homemade Tiramisu	16
Pavlova w/ seasonal fruits, coulis & Chantilly cream	16
Affogato	16

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I DRINKS I

I COCKTAILS I 19

The Gabriella

Purple gin, lychee, lemon & lime juice w/ egg white

Rose Elderflower Sangria

Rose wine, elderflower liqueur, lemon, soda w/ fresh berries

Passionfruit Mojito

Rum, lime, passionfruit, mint & soda

Aperol Spritz

Prosecco, aperol & soda

Espresso Martini

Kahlua, vodka, & espresso

I BEER I

Lager	No Helles Lager	11.00
Striders Session Ale		11.00
Scape Goat Apple Cider		8.50

I WINE I

Red

Tomich Red Label Shiraz	9.50 42.00
Falling Leaf Tempranillo	10.00 46.00
Mondavi Cabernet	11.00 48.00

White

Tomich Red Label Sauvignon Blanc	9.50 42.00
Kim Crawford Pinot Gris	11.00 48.00
Falling Leaf Chardonnay	10.00 46.00

Rose

Maison Francaise Rose	11.00 48.00
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Sparkling

Falling Leaf Sparkling	9.50 42.00
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I NON - ALCOHOLIC I

Sparkling Water	7
Coke, Coke no sugar, Lemonade, Lemon Lime Bitters	5
Orange, Apple Juice	5
Coffee, Tea	4.4
(alternate milk/ decaf/ extra .60)	

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