

Friends MENU



ENTREE

Lemon pepper calamari gf

served with honey lemon rocket and dill caper mayo

Buffalo cauliflower bites vg 🌶️

coated in polenta on a coconut base with buffalo sauce

Arancini v

with mushroom, black truffle & parmesan served with aioli

House-made dips v gfo

with hummus, capsicum, and creamy olive tapenade

Bruschetta v vgo

with tomato, red onion, basil oil, persian feta, and balsamic glaze

Garlic, herb & cheese focaccia v gf base +\$4

housemade focaccia finished with olive oil

Creamy pumpkin soup v

housemade pumpkin soup with cream, served with ciabatta bread

MAIN

Barramundi fillet gf (+\$8) 🌿

creamy cauliflower puree, greens, crushed hazelnuts, fried garlic and lemon butter

Porterhouse steak gf df (+\$8)

cooked medium with roasted chat potatoes, grilled vegetables, and red wine jus

8-hour braised beef cheek gf

served with broccolini, baby carrots, mashed potato & sweet potato crisp with a red wine jus

Risotto primavera vg df gf

served with napoli sauce with roast vegetables, garlic, olives, and spinach

Roasted chicken breast gf

mash potato & selected vegetables served with mushroom sauce

Americana pizza 🌶️ gf base +\$4

house made base, mozzarella, napoli & salami

Pappardelle trismo

king prawns, bacon, sun dried tomato & spinach with a rose sauce infused with basil oil and finished with parmesan & chili

Fettucine carbonara

pan fried bacon, onion, garlic, cream, egg yolk, herbs and parmesan

Gnocchi napolitana v

fior di latte, basil, tomato with pecorino

Russo parma

with house-made napoli served with ham, cheese, chips and salad

DESSERT

Baked cheesecake gf v

with strawberries and double cream

Vanilla panna cotta gf v

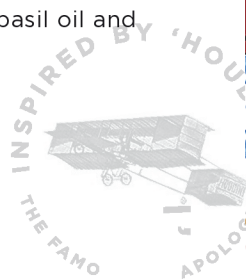
with raspberry coulis

Italian tiramisu v 🌿

*contains alcohol

Duo of sorbet gf df vg

with raspberry coulis



V = Vegetarian

VG = Vegan

VGO = Vegan Option Available

GF = Gluten Free

GFO = Gluten-Free Option Available

DF = Dairy Free

🌶️ = Contains Chili

🌿 = Contains Nuts

May contain traces of, but are not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, and lupin. As we bake bread, and make pasta and pastry products containing gluten, we cannot guarantee no gluten cross-contamination. As every effort is made to have gluten-free products on dishes, airborne particles may be present on all dishes.

No alterations to the menu. 15% surcharge on public holidays. No split bills.



SHARE WITH *Friends*

FOR THE TABLE

12 Oysters Killpatrik gf df	\$60
Garden Salad gf df v vgo (+Chicken \$8)	\$16
mixed leaves, cherry tomato, onion, cucumber and balsamic dressing	
Greek Salad v vgo (+Chicken \$8)	\$18
mixed lettuce, cherry tomato, onion, cucumber, olives, feta and lemon dressing	
Large Chips vg	\$16
with tomato sauce	
Garlic, herb & cheese focaccia v	\$12
	gf base +\$4

KIDS MENU *2 Courses - \$18.40*

Choice of Main

- Chicken Nuggets & Chips
- Fish & Chips
- Pasta In Napoli Sauce
- Pasta In Butter
- Pasta In Bolognese
- Bambino Margherita Pizza
- Bambino Ham & Pineapple Pizza

Dessert

- Vanilla Ice Cream



Game Pack - \$5

includes activity booklet
with a small board game
& crayons



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