

Welcome to the Family

Starters

- Share platter (Chefs choice)** *Minimum 2 people*
calamari, arancini, cauliflower, olives, croquettes,
rocket salad, dip, and bread.
- Kilpatrick oysters** (min 6) gf df
- Bruschetta** (2) v vgo dfo
tomato, red onion, basil oil, persian feta with balsamic glaze
- Lemon pepper calamari** gf df
honey lemon rocket with dill caper mayo
- Arancini** (3) v
mushroom, black truffle & parmesan served with aioli
- Croquettes** (3) 🍷
gorgonzola flavoured bechamel, chef's choice meat and
veg filling, panko crumbed and served with chipotle mayo
- Creamy pumpkin soup** v gf
served with toasted turkish slices
- Minestrone soup** v
housemade with winter vegetables, pasta and stock
served with ciabatta bread
- Buffalo cauliflower bites** 🍷 vg gf df
coated in polenta on a coconut base with buffalo sauce
- House-made dips with bread** gfo dfo
hummus, capsicum & creamy olive tapenade
- Russo meatballs** (4)
served in sugo sauce with a side of bread
- Chili mussels** 🍷 gfo dfo
served in sugo sauce and ciabatta bread

Salads

- Greek salad** v vgo
mixed lettuce, cherry tomato, onion, cucumber, olives,
feta and lemon dressing **+chicken \$8**
- Garden salad** gf df v vgo
mixed leaves, cherry tomato, onion, cucumber and
lemon dressing **+chicken \$8**
- Grilled calamari salad** 🍷 gf nfo
rocket, cherry tomato, onion, cucumber, almond flake,
balsamic dressing topped with lemon dressing
- Warm chicken salad** df
pearl cous cous, cherry tomato, onion, cucumber and
herbs, with a honey lemon dressing

House made pastas **all pasta is made fresh in house*

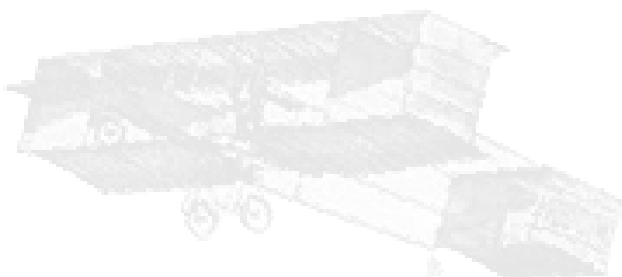
- \$15pp **Fettucine pescatore** 🍷
calamari, mussels, prawns, fish, chilli, garlic, tomato,
capers, herbs and olive oil \$38
- \$5 ea **Spaghetti with chilli prawn** 🍷 dfo
chilli, garlic, napoli sauce infused with tabasco and herbs \$32
- \$12 **Pappardelle trismo** 🍷
king prawns, bacon, sun dried tomato & spinach with a rose
sauce infused with basil oil, finished with parmesan & chili \$32
- \$15 **Lasagna bolognese**
house made pasta sheets, grated parmesan in napoli sauce,
served with grilled bread \$29
- \$15 **Gnocchi gorgonzola**
bacon, snow peas, asparagus, gorgonzola cheese & herbs
with cream sauce and parmesan served russo style \$33
- \$15 **Gnocchi napolitana** v dfo
fior di latte, basil, tomato with parmesan served russo style \$29
- \$15 **Spaghetti bolognese** dfo
traditional house-made bolognese with parmesan,
served with grilled bread \$29
- \$14 **Fettucine carbonara**
pan fried bacon, onion, garlic, cream, egg yolk, herbs and
parmesan \$29
- \$15 **Rigatoni florentine** 🍷
bacon, sun-dried tomatoes, spinach, parmesan,
mozzarella, basil & rose sauce and pine nuts \$29
- \$18 **Rigatoni mushroom** v
forest mix mushrooms, cheese, onion, garlic and herbs in
a cream cheese sauce topped with parmesan \$29
- Spaghetti nero di seppia** 🍷
house-made squid ink-infused spaghetti, with grilled
calamari, fresh clams, cherry tomato, chili, and herbs \$35
- \$18 **Add ciabatta bread** vg df
to your meal + \$5

From the sea

- \$32 **Lemon pepper calamari** gfo df
honey lemon salad, served with fries & dill caper mayo \$35
- Barramundi fillet** 🍷 gf
served on the bed of creamy cauliflower puree, greens,
crushed hazelnuts, fried garlic and lemon butter \$42
- \$32 **Baked salmon** gf
salmon fillet baked with creamy bechamel sauce,
vegetables, herbs, cheese and fried garlic \$49

Slow Cooked

- 8 hour braised beef cheek** gf \$39
broccolini, baby carrots, mash potato & sweet potato
crisp served with a red wine jus
- Bourbon glazed pork ribs** df \$39
served with house-made fresh coleslaw and chips
- Slow cooked lamb shank** gf df \$38
potato mash, broccoli, carrots and red wine jus
garnished with beetroot crisp



Welcome to the Family

From the grill

Tuscan lamb 🍖 gf nfo roasted chat potatoes, baby carrots, asparagus, walnuts, red wine jus & goat's cheese. Served medium rare to medium.	\$45
Roasted chicken breast gf mash potato & selected vegetables served with mushroom sauce	\$29
Russo parma with house-made napoli served with ham, cheese, chips and salad	\$28
400g Scotch fillet gf df	\$54
350g Porterhouse gf df all steaks are grass-fed served with roasted chat potatoes, steamed vegetables and your choice of sauce from <i>red wine jus, peppercorn, mushroom, garlic butter</i>	\$49

Risottos

Spanish risotto 🍌 gf king prawns, spanish chorizo, sun-dried tomatoes, spinach, chilli and herbs in a rosé sauce.	\$33
Chicken mushroom risotto 🍖 gf nfo slow cooked chicken breast with selected mushrooms & roasted cashews with herbs and cream sauce	\$29
Risotto primavera vg gf df roast vegetables, garlic, olives, spinach in a napoli sauce	\$28
Seafood risotto gf dfo chef selection of seafood, garlic butter & napoli infused sauce with herbs	\$36
Add ciabatta bread vg df to your meal	+ \$5

Sides

Garlic, herb & cheese focaccia (Serves 2) v	\$8
Ciabatta bread (2) vg df served with olive oil and balsamic	\$5
Beer battered chips vg regular/large	\$8 / \$16
Fat chat potatoes v vgo gf dfo chipotle mayo	\$8
Creamy mashed potato v gf	\$7
Side of sauce mushroom, peppercorn or red wine jus	\$7
Steamed seasonal vegetables vg df	\$9
Cold marinated olives vg gf df	\$7

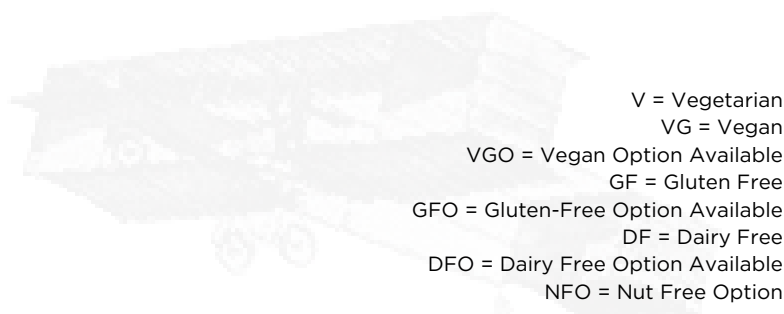
Gourmet pizzas

**made with our signature napoli & mozzarella*

Arrabiata 🍌 salami, red pepper, spanish onion, cherry tomatoes & marinated olives	\$28
Peri peri chicken 🍌 marinated chicken, roasted red peppers, spanish onion & peri peri drizzle	\$28
Prosciutto silky prosciutto layered with marinated rocket & spinkled shaved parmesan	\$29
Tiger Prawn Juicy tiger prawns, fresh marinated rocket & a generous sprinkle of shaved parmesan	\$28
Vega v eggplant, zucchini, roasted peppers, spanish onion & marinated olives <i>gf base available add \$4</i>	\$27

Desserts

Baked cheesecake gf v with strawberries and double cream	\$14
Vanilla panna cotta gf v with raspberry coulis	\$14
Sticky date pudding v with ice cream	\$15
Duo of sorbet gf df vg with raspberry coulis	\$16
Italian tiramisu 🍖 v *contains alcohol	\$15
Cheese board 🍖 v gfo nfo a selection of cheeses served with seasonal fruits, crackers and accompaniments	\$36



Ask waiter for fructose free options

🍌 = Contains Chili
🍖 = Contains Nuts

No alterations or changes to the menu, sorry.

15% surcharge on public holidays.

No split bills; 1 account per table.

Senior's Lunch menu is available on request; Wednesday - Friday

May contain traces of, but not limited to, the following:
Peanuts, tree nuts, shellfish, fish, sesame, soy & lupin.
As we bake bread, 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.