

Light Meals

Fried Olives \$12.50

Kalamata olives flamed in extra virgin olive oil, hint of garlic, shallots & chilli served with freshly baked woodfire foccacia bread

Squid \$17.50

Baby calamari, lightly tossed in flour & shallow fried served with a bouquet of baby mesculn & garlic lemon aioli

Salt & Pepper Prawns \$21.50

Tiger prawns, lightly tossed in flour & shallow fried served with a bouquet of baby mesculn & garlic lemon aioli

Cheese Burger \$14.90

180gr Angel bay beef pattie with lettuce, tomatoes, egg, cheese, homemade sauce, served with chips

Calamari Fritti \$17.50

Italian style pan fried calamari in extra virgin olive oil, garlic and hint of chilli, reduced with white wine

Chilli Crab \$18.50

Baby soft shell crab, marinated & crumbled with mustard & coriander, served with sweet chili sauce

Salads

Insalata Italiano \$13.50

Mesculn lettuce, tomatoes, cucumber, kalamata olives, bocconcini cheese & lemon vinaigrette

Rocket Salad \$12.50

Rocket leaves dressed with balsamic vinegar, topped with shaved parmesan

Greek Salad \$13.50

Mesculn lettuce, cucumber, tomatoes, feta cheese, kalamata olives, capsicum, onions & lemon vinaigrette

Tuna Salad \$17.50

Tuna, tomatoes, roasted potatoes, kalamata olives, spanish onion, bocconccini, baby spinach, rocket & mayo

Insalata Mediterano \$15.90

Baby spinach & cos lettuce, kalamata olives, spanish onions, cucumber, feta cheese & oregano crostini finished with somac vinaigrette

Chicken Caesar Salad \$19.50

With baby cos lettuce, crispy bacon, croutons, boiled egg, Caesar dressing, topped with char-grilled chicken breast fillet and shaved parmesan cheese

Thai Beef Salad \$19.50

Marinated beef served with medley of Asian vegetables, roma tomatoes, noodles, cashews & thai dressing

Side Dishes

Seasonal Vegetables \$8.90

Steamed and served with sea salt & butter

Potato Wedges \$11.00

Served with sweet chilli & sour cream

Patate al forno \$6.90

Roasted chat potatoes with garlic & herbs

Bowl of Chips \$6.90

Served with tomato sauce

Please note

**Food is freshly prepared and made to order, so it could take more than 20 minutes
Thank you for your patience.**

**ACHIEVED 5 STARS, FOOD SAFETY PROJECT SCORES ON DOORS IN 2010
WINNER OF THE 2009 INNER WEST LOCAL BUSINESS AWARDS FOR OUTSTANDING RESTAURANT
FINALIST RESTAURANT & CATERING METROPOLITAN AWARDS
FOR EXCELLENCE FOR YEARS 2005, 2006, 2007 & 2008**



Main Meals

Barramundi \$29.50

Grilled barramundi fillet (**Fresh Australian produce**) marinated in a blend of lemon herbs served on Spanish Paella risotto and drizzled with basil olive vinaigrette

Piatto Misto Di Mare \$38.50

Assorted grilled seafood including: 2 types of fish, scallops & calamari on skewers, king prawns, served with risotto

Salmon Teriyaki \$29.50

Asian style stir fried vegetables tossed in teriyaki sauce with linguine pasta, topped with grilled Salmon fillets (**Fresh Australian produce**)

Fisherman's Plate \$25.90

Shallow fried tempura battered fish, crumbed calamari, prawn cutlet & crab stick, served with chips salad garnish and tartare sauce

Fish & Chips \$24.90

Tempura battered fish fillets served on chips, salad garnish & tartare sauce

Ship To Shore \$32.50

Filetto Mignon cooked to your liking served with creamy mash potato, seasonal roasted vegetables topped with a king prawn and béarnaise sauce

BBQ Lamb \$27.90

Char-grilled homemade Mediterranean lamb skewers served with chips, salad garnish & garlic dip

Veal \$27.50

Pan fried veal medallions with mushroom, bacon, onions, reduced with cream, served on Italian style roasted potatoes

Steak \$28.50

Beef eye filet, Char grilled, served with chips salad garnish & topped with **café de Paris butter**

Chicken Guacamole \$25.90

Char-grilled chicken breast fillet marinated in Italian herbs served with mash potato topped with guacamole

Chicken Schnitzel \$18.50

Shallow fried chicken breast, served with chips & salad garnish. (**Parmigiana: extra \$5**)

Pasta & Risotto

Pescatore a' Olio \$24.90

Linguine pasta with scallops, baby calamari, mussels & tiger prawns flamed in extra virgin olive oil, hint of garlic & chilli finished with fresh parsley.

(**Marinara: served with Napoli sauce \$26.90**)

Boscaiola \$19.50

Linguine tossed with bacon, mushroom, onions & reduced with cream

Ravioli \$19.50

Ricotta cheese ravioli, with mushroom & spinach reduced with white wine cream sundried tomato sauce

Gnocchi Gamberi \$24.90

Tiger prawns flamed in garlic olive oil, reduced with white wine cream sauce, mushrooms & shallots topped with smoked salmon

Risotto Pollo \$21.50

Char grilled chicken breast, sautéed with mushrooms, sundried tomatoes, pesto & tossed in Arborio rice