



## Antipasti (starter)

### **Bruny Island Oyster**

1/2 doz \$25; doz \$ 45

natural & lemon, or  
kilpatrick sauce, crispy bacon

### **Garlic&Rosemary Focaccia**

dukkah, extra virgin olive oil (V) **\$12**

### **Garlic Pizza**

garlic base, mozzarella, rosemary( **\$18**  
serve 2(V)(VGN-O)

### **Polpette Al Sugo**

housemade veal meatball, rich **\$19.5**  
tomato sauce, parmesan, focaccia

### **Mushroom & Parmeson Arancini**

truffle aioli, parmesan, white **\$18**  
truffle oil(V)

### **Crispy Squid**

citrus mayo, fresh lemon **\$20.5**

### **Prawn Fritti**

citrus mayo, fresh lemon **\$20.5**

### **Tasmanian Scallop**

crumbed, citrus mayo, fresh **\$25.5**  
lemon



## Secondi (mains)

### **Frutti Di Mare** **\$45**

Mixed seafood selection, buttery garlic  
broth, foccacia

### **Tasmanian Salmon** **\$36.5**

Seared Tasmanian salmon, roasted  
pumpkin, steamed broccoli, gremolata (   
zesty Italian herb sauce)

### **Veal Scallopine** **\$39.5**

Seared veal, roasted pumpkin,  
steamed broccoli, garlic & mushroom  
cream sauce.

### **Veal Cottoletta** **\$39.5**

Crumbed veal, roasted pumpkin,  
steamed broccoli, garlic & mushroom  
cream sauce.

# DINNER MENU



## Pasta

### **Ragu alla bolognese** **\$31.5**

housemade bolognese sauce, san marzano tomato,  
spaghetti, parmigiano reggiano

### **Fettucine Alla Carbonara** **\$33.5**

free range chicken thigh, bacon, fettucine,  
parmigiano reggiano

### **Spaghetti Alle Vongole** **\$34.5**

diamond clams, spaghetti, chilli,  
garlic, white wine sauce

### **Seafood Marinara** **\$36.5**

mixed seafood, san marzano  
tomato, fresh lemon

### **Veal Meatball Spaghetti** **\$32.5**

housemade veal meatball cooked in rich  
tomato sauce, spaghetti, parmigiano  
reggiano

### **Tassie Scallop&Pea Risotto** **\$36.5**

seared tassie scallops, green pea  
risotto, parmigiano reggiano

### **Fettucine Al Pesto Con Fungus** **\$32.5**

housemade basil pesto, oven roasted mushroom,  
fettucine, parmigiano reggiano(V)

### **Gnocchi Di Verdura** **\$36.5**

housemade potato gnocchi , Sautee mushroom,  
roasted pumpkin, bacon  
and spinach



## Pizze

(Gluten free: \$3 extra - any extra: \$3  
V: vegetarian - VGN-O: Vegan option

### **GRANDMA PIZZA**

San marzano tomato, mozzarella, basil  
pesto, extra virgin olive oil.(V)(VGN-O) **\$21**

### **CHEESY FACE** **\$21**

Garlic base, mozzarella, taleggio,  
parmesan, rosemary (V)

### **PEPPERONISM** **\$25**

San marzano tomato, pepperoni, more  
pepperoni, mozzarella, parmesan

### **HAWAII NOT** **\$25**

San marzano tomato, honey roasted  
pineapple, prosciutto, mozzarella

### **AMERICAN PIE** **\$25**

San Marzano tomato, spicy salami, fennel  
pork sausage, caramelized onion,  
mozzarella, oregano

### **DIRTY BIRDY** **\$25**

San marzano tomato, free range chicken  
thigh, streaky bacon, red onion, smoky  
BBQ

## Pizze

### **DIXIE CHICK** **\$25**

Sweet chilli base, free range chicken  
thigh, sweet corn, fresh jalapeno, sour  
cream

### **THE ROCK** **\$27**

San marzano tomato, spicy salami, fennel  
pork sausage, free range chicken thigh,  
streaky bacon, mozzarella,

### **FORREST GUMP** **\$27**

San marzano tomato, garlic prawn,  
baby caper, red onion, mozzarella,  
oregano.

### **MOONLIT ROCKET** **\$27**

San marzano tomato, mozzarella, fresh  
prosciutto, rocket, parmesan, extra virgin  
olive oil.

### **TRIPPY SHROOM** **\$25**

Confit garlic base, roasted mushroom,  
caramelised onion, mozzarella, truffle  
oil (V)(VGN-O)

### **THE GREEN SIDE** **\$25**

Basil pesto base, slice zucchini, sweet  
corn, mozzarella, parmesan, dukkah (V)



## Contorni (sides \$11)

### **Fries**

### **Insalata (garden salad)**

### **Steam broccoli**

### **Roast pumpkin & dukkah**



## Kid's meal (under 12)

### **Hawaiian pizza** **\$15**

bacon, pineapple, mozzarella

### **Spaghetti bolognese** **\$15**

housemade bolognese sauce,  
spaghetti & parmesan cheese

### **Chicken nugget & chips** **\$15**

### **Kids ice-cream** **\$7** chocolate topping



## Dolci (Desserts)

### **Housemade tiramisu** **\$15**

### **Sticky date pudding** **\$15**

butterscotch sauce, vanilla ice-  
cream

### **Ice-cream sundae** **\$15**

3 scoop of vanilla ice cream,  
chocolate and caramel sauce

### **Affogato** **\$9**

vanilla ice-cream, espresso

### **Affogato frangelico** **\$18**

vanilla ice-cream, frangelico, espresso

BUON  
*Appetito*

# DRINKS MENU

## Cocktails

<b>Aperol Spritz</b> Aperol Aperitivo, sparkling wine	<b>\$20</b>
<b>Espresso Martini</b> vodka, coffee kahlua, fresh espresso	<b>\$20</b>
<b>Tommy's Margarita</b> tequila, lime juice, sugar syrup	<b>\$20</b>
<b>Pineapple Daiquiri</b> pineapple juice, rum, Cointreau, lime juice	<b>\$20</b>
<b>Frozen Daiquiri</b> rum, lemon juice, choice of berries or mango flavor	<b>\$20</b>
<b>Negroni</b> gin, Rosso, Aperol	<b>\$20</b>
<b>Faux Lemonade</b> gin, lemon juice, mint, tonic water	<b>\$20</b>
<b>Mojito</b> rum, lemon juice, mint	<b>\$20</b>
<b>Sunrise</b> Tequila, orange juice, aperol	<b>\$20</b>

## Beers

<b>BALTER CAPTAIN SENSIBLE (QLD)</b> Mid-strength	<b>\$10</b>
<b>JAMES BOAGS PREMIUM LAGER (TAS)</b>	<b>\$10</b>
<b>CASCADE DRAUGHT (TAS)</b>	<b>\$10</b>
<b>MOO BREW PALE ALE (TAS)</b>	<b>\$12</b>
<b>MOO BREW DARK ALE (TAS)</b>	<b>\$12</b>

## Wine by the glass

	GLS	BTL
<b>JOSEF CHROMY SPARKLING 2021 (TAS)</b>	<b>\$16</b>	<b>\$68</b>
<b>FRISQUE SHIRAZ 2021 (SA)</b>	<b>\$12</b>	<b>\$45</b>
<b>FRISQUE SAUVIGNON BLANC 2021 (SA)</b>	<b>\$12</b>	<b>\$45</b>
<b>FRISQUE ROSE 2021 (SA)</b>	<b>\$12</b>	<b>\$45</b>

## House spirits

<b>smirnoff vodka</b>	<b>\$11</b>
<b>gordon gin</b>	<b>\$11</b>
<b>Jose Cuervo tequila</b>	<b>\$11</b>
<b>jack daniel whiskey</b>	<b>\$11</b>
<b>jameson (irish whiskey)</b>	<b>\$12</b>
<b>jim beam (bourbon)</b>	<b>\$11</b>
<b>wild turkey (bourbon)</b>	<b>\$12</b>
<b>maker's mark (bourbon)</b>	<b>\$12</b>
<b>bundaberg Rum</b>	<b>\$11</b>
<b>sailor jerry (spiced rum)</b>	<b>\$12</b>
<b>kraken (black spiced rum)</b>	<b>\$12</b>
<b>bacardi (white rum)</b>	<b>\$11</b>
<b>bailey (irish cream)</b>	<b>\$11</b>

## Cider

<b>WILLIE SMITH ORGANIC APPLE CIDER (TAS)</b>	<b>\$12</b>
<b>BROOKVALE UNION GINGER BEER (NSW)</b>	<b>\$12</b>

## Wine by the bottle

### REDS

<b>Lisdillon Pinot Noir 2022 (Swanport, TAS)</b> Lisdillon's close proximity to cooling sea which produce this excellent cool climate pinot noir. With traces of cherry plum, musk and red-currant flavours, it is sweet, sour and smooth.	<b>\$75</b>
<b>Chalk Hill Shiraz 2021 (McLaren vale, SA)</b> Highly perfumed, with lifted dark berry fruit, floral notes with layers of spice. Palate Rich flavours of dark berry fruits with a hint of bitter dark chocolate and roasted nuts, with a long, lingering finish.	<b>\$65</b>
<b>Berrigan Merlot 2020 (Mount benson SA)</b> This Merlot is a great example of Merlot when it's bright and fresh. With this Merlot, think flavours of chocolate, blackberry, blueberry, vanilla and spice with a touch of black pepper.	<b>\$60</b>
<b>Berrigan Cabernet Sauvignon 2019 (Mount benson, SA)</b> This Cabernet has flavours of blackcurrants and mint with generous lashings of premium French oak. Soft and lingering mouthfeel with velvety tannins.	<b>\$60</b>

## Non - alcoholic (\$6)

<b>coke</b>
<b>coke no sugar</b>
<b>sprite</b>
<b>solo lemon squash</b>
<b>lemon lime &amp; bitter</b>
<b>orange juice</b>
<b>apple juice</b>
<b>carrot, apple &amp; ginger</b>
<b>pineapple, nectarine &amp; coconut</b>
<b>sparkling water (\$8)</b>

## Wine by the bottle

### WHITES

<b>Autumn Joy Sauvignon Blanc 2024 (Lutruwita, TAS)</b> It will evoke the essence of autumn. Grapes for this wine were sourced from the East Coast and Tamar Valley regions of Tasmania. Fresh, crisp and delicious.	<b>\$65</b>
<b>Bangor Pinot Gris 2023 (dunalley, TAS)</b> A true, cool climate Pinot Gris, Jimmy's Hill is hand-picked from Bangor Vineyard. Pinot Gris is a delightful food wine, showing fresh fruity characters and a lovely glossy texture.	<b>\$70</b>
<b>Waterton Hall Riesling 2019 (rowella, TAS)</b> Generous and expressive with excellent concentration and flavours of lime oil and grapefruit pith. Enhancing the palate is the energy and drive given by the crisp acidity.	<b>\$65</b>
<b>Invercarron Chardonnay 2024 (Jordan Valley, TAS)</b> Naturally settled overnight prior to fermentation, and maturation in first class French Oak. Minerality and stone fruits drive this wine.	<b>\$68</b>
<b>Invercarron Rose 2023 (Jordan Valley, TAS)</b> Partially oak fermented and aged. This is a remarkably aromatic and seductive wine, framed by a creamy, textured palate. A crisp, dry wine bursting with strawberry confection	<b>\$70</b>

Cheers!

