

BEERS

peroni nastro azzuro 11
lager 5.1% 330ml italy

peroni red 10.5
lager 4.7% 330ml italy

corona extra 10.5
pale lager, 4.5% 330ml mexico

peroni libera 9.5
alcohol free, 0% 330ml italy

lobethal bierhaus 12
hefeweizen, 5.4% 330ml lobethal

lobethal bierhaus 12
pale ale, 5.6% 330ml lobethal

prancing pony stage roadie 11
mid-strength, 3.4% 375ml can mt barker

prancing pony dizzy donkey 12
cloudy apple cider 5.5% mt barker

sparkling

2019 val d'oca prosecco extra dry millesimato gl 13
btl 59 veneto, italy

nv alpha box and dice tarot prosecco gl 11.5 / btl 52
mclaren vale, sa

bottega moscato gl 10 / btl 46 veneto, italy

white

2019 lauro bianco gl 9 / 500ml 28 / btl 41
sav blanc adelaide hills, sa

2021 amadio pinot grigio gl 11 / 500ml 32.5 / btl 49
adelaide hills, sa

2020 gianni masciarelli trebbiano gl 12.5 / 500ml 40
btl 59 abruzzo, italy

2021 guthrie the other side riesling gl 12
500ml 37.5 / btl 55 mclaren vale, sa

2021 s.c. pannel winemaker sauvignon blanc
btl 50 adelaide hills, sa

2020 coffele soave classico castel cerino btl 70
veneto, italy

2020 tenuta di tavnano villa torre verdicchio btl 74
marche, italy

2019 chardonnay kooyong clonale btl 77
morington peninsula, vic

RED WINE

2020 lauro rosso gl 9 / 500ml 28 / btl 41
shiraz adelaide hills, sa

2020 pandofola federico sangiovese gl 10.5
500ml 32 / btl 48 romagna, italy

2015 tornielli cabernet shiraz gl 10.5 / 500ml 32
btl 48 langhorne creek

2020 cantine cellaro luma nero d'avola gl 12
500ml 37.5 / btl 55 sicilia, italy

2018 lou miranda leone cabernet sauvignon gl 12.5
500ml 40 / btl 59 barossa valley, sa

2021 arara pinot noir gl 13.5 / 500ml 42.5 / btl 63
adelaide hills, kuitpo

2018 gianni masciarelli montepulciano gl 15
500ml 45.5 / btl 70 abruzzo, italy

2020 still i rise shiraz btl 55
mclaren vale, sa

2020 massapi negroamaro btl 59
puglia, italy

2019 terre del vulcano lava aglicanico btl 66
campania, italy

2018 cesari valpolicella superiore ripasso btl 90
veneto, italy

2020 samuel's gorge grenache btl 90 mclaren vale, sa

2016 rocca delle macie esperienza numero 8
brunello di montalcino btl 140 tuscan, italy

ROSE

2021 ruby merlot rose gl 9 / 500ml 28 / btl 41
adelaide hills

2020 masciarelli cerasuolo d' abruzzo gl 12.5
500ml 40 / btl 59 abruzzo, italy



RED WINE SPECIAL

2021 south nero'davola mclaren vale gl 12.5 / 500ml 38 / btl 59

Cocktails

refresher booze free 10.5
cranberry juice, elderflower syrup, lemon juice & lemon
soda

pearfecto booze free 10.5
pear nectar, passionfruit puree, lime juice & lemon soda

aperol spritz 16.5
aperol, prosecco & grapefruit soda

campari spritz 17.5
campari, prosecco, grapefruit soda

limoncello spritz 17.5
limoncello, prosecco, lemon soda

cynar spritz 17.5
cynar, prosecco, chinotto

negrone 17.5
gin, campari, sweet vermouth

flamingo spritz 18.5
limoncello, aperol, ruby red grapefruit, passion fruit puree,
fresh lemon juice, grapefruit soda

ruby on the beach 18.5
vodka, cranberry juice, peach nectar, fresh lemon juice,
orange & mango soda

blood orange margarita 18.5
tequila reposado, triple sec, blood orange juice, fresh
lemon juice

STARTERS

bresaola (gf) sml 14.9 / lrg 23.9

finely sliced air dried beef dressed w evo, lemon juice, pepper, rocket & shaved parmesan

arancini (v) sml 14.9 / lrg 24.9

mushroom ragu & asiago cheese rice balls

manzo tonnato (gf) sml 14.9 / lrg 24.9

thinly sliced veal fillet with tuna mayonnaise

polenta (gf) (v) sml 17.9 / lrg 27.9

baked polenta filled w porcini mushrooms, brown mushrooms shallots, served w sauted spinach, melted provolone, fontina & parmigiano

octopus carpaccio (gf) sml 17.9 / lrg 27.9

finely sliced cooked octopus dressed w garlic infused evo, lemon juice, diced tomato & parsley

piatto freddo (gf) sml 14.9 / lrg 24.9

antipasto plate w prosciutto, fior di latte, cherry tomatoes & sicilian green olives

BANQUETS

for two - \$55 pp

3 starters, 1 pasta, 1 main + \$6 pp for 1 dessert

three or more - \$55 pp

3 starters, 2 pastas, 2 mains, + \$6 pp for 2 desserts

gluten free pasta and gluten free gnocchi available
\$3 extra

P a s t a

maccheroni eggplant v 26.9

maccheroni pasta w eggplant, smoked scamorza, dry ricotta, parmesan & tomato. vegan available

mezze maniche 31.9

ring shaped pasta w prawns, pancetta, cherry tomatoes, zucchini, saffron, turmeric, chilli, & a touch of cream & parmesan

spaghetti granchio 32.9

spaghetti w blue swimmer crab, cherry tomatoes & chilli

PASTA FRESCA

fettuccine ragu 26.9

home made fettuccine egg pasta w chicken, turkey & tomato ragu & parmesan

duck ravioli 29.9

home made ravioli filled w duck meat, served w a touch of cream, orange zest & parmesan

gnocchi pomodoro v 25.9

home made potato gnocchi w napoletana sauce, basil & parmesan

gnocchi ragu 26.9

home made potato gnocchi w chicken & turkey ragu & parmesan

gnocchi gorgonzola v 27.9

home made potato gnocchi w gorgonzola sauce, baby spinach, pine nuts & parmesan. CONTAINS NUTS

ricotta ravioli v 26.9

home made ravioli filled w buffalo ricotta and baby spinach, finished w a napoletana sauce & parmesan

agnolotti 26.9

home made curry infused egg pasta ravioli, filled w chicken, prosciutto & porcini, finished in a mushroom sauce w parmesan

taglierini 32.9

home made squid ink pasta w scallops, prawns, smashed cherry tomatoes & a touch of chilli

MAINS

salsiccia (gf) SML 21.9 / LRG 29.9

chargrilled pork & fennel sausage w cherry tomato, potato, eggplant & capsicum peperonata

beef cheeks (gf) SML 21.9 / LRG 36.9

braised in red wine and marsala topped w speck, peas & served w a potato & broccoli tortino

cotoletta SML 19.9 / LRG 26.9

fried chicken schnitzel dressed w cucumber, tomato, onion, white wine vinegar & evo

scaloppina SML 21.9 / LRG 36.9

panfried veal w prosciutto, sage, swiss brown mushrooms, served w semolina gnocchi

300g scotch fillet (gf) 39.9

chargrilled black angus scotch fillet cooked medium rare then carved and served w roasted potatoes & sauteed spinach

pork (gf) 31.9

panfried king rib eye pork w balsamic vinegar, wholegrain mustard, honey and orange, served w traditional warm Sicilian capponata

barramundi 36.9

nt herb crusted Barramundi w roasted tomatoes & shallots w choice of potatoes or salad

SIDES

red and green salad (gf) (v) 11.9

roasted potatoes (gf) (v) 9.9

chargrilled broccolini (gf) (v) 9.9

sauteed spinach (gf) (v) 9.9

DESSERT

tortino cioccolato (gf) SML 9.9 / LRG 16.9

self melting chocolate pudding w fresh berries & cream

semifreddo (gf) 13.9

semi frozen zabaione custard w nougat, amarena cherry & crushed almonds. CONTAINS NUTS

affogato W LIQUOR 16.9 W OUT 13.9

tiramisu 13.9