

# BEERS

**Peroni Nastro Azzuro 11**  
Lager 5.1% 330ml Italy

**Peroni Red 10.5**  
Lager 4.7% 330ml Italy

**Corona Extra 11**  
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 11.5**  
Mid-Strength, 3.4% 375ml can Mt Barker

**Sidro del Bosco 13.5**  
Apple Cider 6% 330ml Italy

# SPARKLING

**Bottega Moscato gl 10.5 / btl 48** Veneto, Italy

**Bottega Prosecco D.O.C. gl 11.5 / btl 52** Veneto, Italy

**2020 Val D'Oca Prosecco Superiore Extra Dry  
Millesimato D.O.C.G. btl 78** Veneto, Italy

**Veuve Clicquot Brut btl 180** Champagne, France

# WHITE

**2019 Lauro Bianco gl 10 / 500ml 29 / btl 44**  
**Sauvignon Blanc** Adelaide Hills, SA

**2020 Tre Stelle Greco - Fiano I.G.P. gl 11 / 500ml 32.5 /  
btl 49** Basilicata, Italy

**2021 Amadio Pinot Grigio gl 12 / 500ml 37.5 / btl 55**  
Adelaide Hills, SA

**2021 Guthrie The Other Side Riesling gl 12**  
**500ml 37.5 / btl 55** McLaren Vale, SA

**2020 Gianni Masciarelli Trebbiano D'Abruzzo D.O.C. gl  
12.5 / 500ml 40 btl 59** Abruzzo, Italy

**2022 S.C. Pannel Winemaker Sauvignon Blanc**  
**btl 50** Adelaide Hills, SA

**2020 Coffele Castel Cerino Soave Classico D.O.C.**  
**btl 70** Veneto, Italy

**2021 Nals Margreid Berg Pinot Bianco D.O.C.**  
**btl 70** Alto Adige - Sudtirol, Italy

**2020 Tenuta di Tavignano Villa Torre Verdicchio D.O.C.**  
**btl 75** Marche, Italy

**2019 Mordrelle Chardonnay Reserve btl 75**  
Adelaide Hills, SA

# RED WINE

**2020 Lauro Rosso gl 10 / 500ml 29 / btl 44**  
Shiraz Adelaide Hills, SA

**2020 Pandofola Federico Sangiovese D.O.C. gl 11**  
**500ml 32.5 / btl 49** Emilia - Romagna, Italy

**2018 Brini GSM gl 12 / 500ml 37.5 / btl 55**  
McLaren Vale, SA

**2020 Cantine Cellaro Luma Nero D'Avola D.O.C. gl 12**  
**500ml 37.5 / btl 55** Sicily, Italy

**2018 Lou Miranda Leone Cabernet Sauvignon gl 12.5 /**  
**500ml 40 / btl 59** Barossa Valley, SA

**2021 Nals Margreid Pfeffersberger Schiava D.O.C.**  
**gl 12.5 / 500ml 40 / btl 59** Alto Adige - Sudtirol, Italy

**2020 Massapi Negroamaro I.G.P. btl 66** Puglia, Italy

**2021 Cirillo Shiraz Single Vineyard btl 66**  
Barossa Valley, SA

**2019 Terre del Vulcano Lava Aglicanico I.G.T. btl 66**  
Campania, Italy

**2021 Arara Pinot Noir btl 70** Kuitpo, SA

**2021 Bera Barbera d'Alba D.O.C. btl 70** Piedmont, Italy

**2018 Gianni Masciarelli Montepulciano D'Abruzzo**  
**D.O.C. btl 75** Abruzzo, Italy

**2018 Cesari Valpolicella Superiore Ripasso D.O.C. btl 90**  
Veneto, Italy

**2021 Samuel's Gorge Grenache btl 90** McLaren Vale, SA

**2019 Batasiolo Langhe Nebbiolo D.O.C. btl 90**  
Piedmont, Italy

**2018 Paolo Conterno Barolo D.O.C.G. btl 190**  
Piedmont, Italy

# ROSE

**2021 Ruby Merlot Rose gl 10 / 500ml 29 / btl 44**  
Adelaide Hills, SA

**2020 Gianni Masciarelli Cerasuolo D' Abruzzo D.O.C. gl  
12.5 / 500ml 40 / btl 59** Abruzzo, Italy

**2022 SOUTH Primitivo btl 59**  
Fleurieu Peninsula, SA



# COCKTAILS

**Refresher booze-free 12**  
cranberry juice, elderflower syrup, lemon juice & lemon soda

**Pearfecto booze-free 12**  
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

**Negroni 18.5**  
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 19.5**  
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**

# PASTA

## **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 zabaijone custard w nougat, amarena cherry & crushed almonds. CONTAINS NUTS

## **affogato W/ LIQUOR 16.9 W/OUT 13.9**

CONTAINS NUTS

## **tiramisu 13.9**