

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% 375ml can Mt Barker

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 74 Marche, Italy

2020 Chardonnay Kooyong Clonale btl 77
Mornington Peninsula, Victoria

RED WINE

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

2020 Pandofola Federico Sangiovese D.O.C. gl 10.5
500ml 32 / btl 48 Emilia - Romagna, Italy

2015 Tornielli Shiraz - Dolcetto gl 10.5 / 500ml 32
btl 48 Langhorne Creek, 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 Beni di Batasiolo Langhe Nebbiolo D.O.C. btl 90
Piedmont, Italy

2016 Rocca delle Macie Esperienza Numero 8
Brunello di Montalcino D.O.C.G. btl 140 Tuscany, Italy

ROSE

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

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



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

affogato W/ LIQUOR 16.9 W/OUT 13.9
CONTAINS NUTS

tiramisu 13.9