



STARTERS

Oysters Natural	4.50ea
Kilpatrick	5.50ea
Scallops	20
<i>3 Harvey Bay Scallops with Crispy Pancetta & Gremolata Garlic Butter</i>	
Olive Calde	12
<i>Mixed Olives Served with Garlic Bread</i>	
Polenta Fritta	16
<i>House Polenta Chips Gorgonzola Sauce</i>	
Arancini (4)	16
<i>Italian Style Rice Balls of The Day (Ask Staff)</i>	
Nonna Cristina's Meatballs (4)	18
<i>Homestyle Beef Chicken Pork in Napoli Sauce Served with Parmesan & Garlic Bread</i>	
Herb Pizza / Garlic Pizza	18
Otway Gluten Free Bread	8
Garlic / Herb Bread	8

SALADS

Rocket & Pear Salad	22
<i>Rocket Pear Gorgonzola Walnuts Balsamic Glaze</i>	
Manhattan Salad	22
<i>Mixed Salad Cucumber Olives Red Onion Feta (add Chicken +\$5)</i>	

CHILDREN'S & SENIORS MENU

Penne Napoli	15
Spaghetti & Meatballs	18
Chicken & Chips	18
Fish & Chips	18

PASTA / RISOTTO SAUCES

(Low Gluten & Vegan Pasta Available +\$4)

Risotto Con Zucca	26
<i>Pumpkin Risotto Pine Nuts Spinach Garlic Onion Butter Gorgonzola Parmesan</i>	
Garlic Prawn Risotto	36
<i>Creamy Garlic Risotto with Local Prawns</i>	
Manhattan's Mare Monti	38
<i>Fettuccini Local Prawns Scallops, Calamari Cherry Tomato Chilli Napoli or Cream sauce available</i>	
Truffle Pappardelle	32
<i>Truffle Pappardelle Mushrooms Spinach & Walnuts Cream of White Truffle</i>	
Spaghetti & Meatballs	30
<i>Nonna Cristina's Meatballs in Napoli Sauce with our house made Spaghetti</i>	
Pear & Gorgonzola Gnocchi	32
<i>Gnocchi Pear Creamy Gorgonzola Toasted Almonds</i>	
Gnocchi Sorrentina	30
<i>Gnocchi with Napoli and oven baked with Mozzarella</i>	
Ossobuco Ragù	30
<i>Slow Cooked Veal Ossobuco in Tomato with House Made Pappardelle Pasta</i>	
Bolognese Lasagna	24
<i>Layered Pasta Sheets Bolognese Sauce Bechamel Mozzarella Parmesan</i>	
Vegan Bolognese	25
<i>Vegan Bolognese Sauce with Penne</i>	

All endeavours are taken to accommodate dietary requirements. Staff rely on clear communication to avoid unnecessary health risks. We offer low gluten options and all endeavours are taken to ensure proper procedures, but cannot guarantee cross contamination or be held responsible for allergens.



MAINS

Barramundi	38
<i>Pan Seared Barramundi on Caponata</i>	
Cozze Sugo Picante	32
<i>Local Peninsula Mussels in White Wine & Spicy Napoli Sauce with Garlic Bread</i>	
Pollo di Mare	39
<i>Free Range Chicken Fillet with Creamy Garlic Scallops Calamari Fish & Shrimps on Chat Potato</i>	
Eye Fillet	48
<i>Charcoal "Josper" Oven grilled 220g Grain Fed Eye Fillet with Roast Pumpkin and Mushroom Sauce</i>	
Pork Belly	37
<i>Crispy Skin Pork Bell with Rocket Apple Salad on Sweet M & Apple Sauce</i>	
Veal Scallopini	39
<i>Veal Escalopes with white wine & Creamy Mushroom & White Truffle Served with Chat Potato's & Sauteed Spinach</i>	
Tuscan Braised Rib	32
<i>Slow Cooked Beef Short Rib in Red Wine with Fresh Herbs & Tomato on Soft White Polenta</i>	

SIDES

Vedure	10
<i>Sauteed spinach with Garlic & Chilli</i>	
Caponata	16
<i>Tomato Capsicum Zucchini Eggplant</i>	
Mushroom Sauce	8.50
Garden Salad	10
Beer Battered Chips	10

PIZZA

(Low Gluten Pizza Base Available +\$3)

Mamma's Pizza	20
<i>Garlic Chilli Parmesan Parsley</i>	
Margherita	20
<i>Napoli Fiore Di Latte Oregano & Basil</i>	
Picante Salami	24
<i>Tomato Hot Salami Hot Chilli Olives Garlic Bocconcini</i>	
Capriccioso	26
<i>Napoli Shoulder Ham Mozzarella Olives Mushrooms</i>	
Mediterranean	26
<i>Napoli Eggplant Grilled Capsicum Fetta Fiore Di Latte</i>	
Mushroom	24
<i>Mushroom Mix Gorgonzola Rocket Rosemary EVOO Garlic</i>	
Salsiccia e Spinaci	26
<i>Pork Sausage Tomato Spinach Mozzarella</i>	
Romagnolo	28
<i>Napoli Prosciutto Buffalo Mozzarella Shaved Parmesan</i>	
Seafood Pizza	28
<i>Napoli Marinara Mozzarella</i>	

DESSERTS

Italian Donuts with Nutella	20
Chocolate Mousse	12
Berry Panna Cotta	12
Tiramisu	12
Sticky Date	16
Affogato	16
<i>Vanilla Ice-cream Espresso Baileys or Frangelico Liquor</i>	