



## entree

ANTIPASTO	\$32.50
Selection of Italian fine cured meats, arancini, meat balls, olives, feta, cheddar cheese, grissini	
PIZZA FOCACCIA (v)	\$10.50
Cheese, garlic, oregano, olives	
PIZZA BRUSCHETTA (v)	\$12.00
Tomato, red onion, basil, bocconcini	
MUSHROOM & PEA ARANCINI (v)	\$11.00
Confit garlic aioli (3 pieces)	
MARINATED OLIVES (v)	\$6.00
Mixed olives, fried garlic, rosemary and chilli evo	
FRIED PRAWNS (gf)	\$14.00
Lime aioli, Tuscan seasoning	
OYSTERS	
Natural	½ dozen \$18.50      dozen \$34.00
Kilpatrick	½ dozen \$19.00      dozen \$36.00
SHOESTRING FRIES (v)	\$8.50
Tomato sauce	
SEASONED WEDGES (v)	\$11.50
Cheese, sour cream, sweet chilli	

## pasta

CARBONARA	\$18.50
Tagliatelle, pancetta, eggs, cream, garlic, parsley, grana Padano	
MATRICIANA	\$18.00
Penne, shallots, pancetta, salami, chilli flakes, garlic, san Marzano tomatoes, grana padano	
PESTO GENOVESE (v)	\$18.00
Linguini, house made pesto, fior di latte, parmesan, pine nuts	
BEEF & SALSICCE BOLOGNESE	\$18.50
Linguini, slow cooked Italian sausage and beef ragu, grana Padano	
LAMB RAGU	\$23.00
Tagliatelle, slow cooked lamb and root vegetable ragu, red wine, parmesan	
GNOCCHI POMODORO (v)	\$19.00
House made potato gnocchi, san Marzano tomato, garlic, basil, parmesan	
POLLO AL VERDE	\$21.50
Penne, chicken, avocado, cream, pesto, grana Padano	
LINGUINI MARINARA ROSSO	\$22.50
Linguini, tiger prawns, mussels, squid, fish, shrimps, san Marzano tomato sauce	
BLUE SWIMMER CRAB	\$25.50
Linguini, blue swimmer crab, chilli, garlic, parsley, pomodoro, lemon	
AGLIO OLIO (v)	\$18.50
Tagliatelle, garlic, chilli, evo	
WOOD FIRE LASAGNE	\$20.50
House made lasagne, garden salad	
SPINACH & RICOTTA CANNELONI (v)	\$20.50
Napoli, mozzarella, parmesan	
BEEF RAVIOLI	\$20.50
Zucchini, garlic, pomodoro, parmesan	

## risotto

WILD MUSHROOM & THYME (v, gf)	\$20.50
Mushrooms, baby spinach, parmesan	
ADD CHICKEN	+ \$4.00
ROAST PUMPKIN & FETA (v, gf)	\$20.50
Pumpkin, feta, peas, toasted pine nuts	
AVOCADO & PRAWN	\$22.00
King prawns, asparagus, avocado, garlic, lemon, white wine	

## pizza rosso

MARGHERITA (v)	\$18.00
San Marzano tomato, fior di latte, basil, evo	
CAPRICCIOSA	\$20.00
San Marzano tomato, fior di latte, leg ham, mushrooms, artichokes, olives	
ARRABBIATA	\$20.00
Tomato sugo, fior di latte, hot salami, olives, basil	
MARINARA	\$24.00
San Marzano tomato, fior di latte, garlic, selection of seafood	
BBQ CHICKEN	\$24.00
San Marzano tomato, fior di latte, chicken, onion, capsicum, pineapple	
AL PORTO SENSATION	\$22.00
San Marzano tomato, fior di latte, salami, bacon, thyme, leg ham, chicken	
ORTOLANA (v)	\$24.00
San Marzano tomato, fior di latte, zucchini, eggplant, capsicum, onion, basil	
TROPICAL	\$20.00
San Marzano tomato, fior di latte, leg ham, pineapple	
GAMBERI E SALSICCE	\$26.00
San Marzano tomato, mozzarella, king prawns, chorizo, rocket, olives	

## *pizza bianco*

BOCCA BELLA	\$24.00
Mozzarella, fresh tomato, bocconcini, prosciutto	
BIANCA (v)	\$24.00
Fior di latte, pumpkin, pesto, rocket, pine nuts, goat cheese	
FUNGI (v)	\$22.00
Fior di latte, mixed mushrooms, truffle oil, parsley	
BROCCOLI (v)	\$22.00
Fior di latte, broccoli, garlic, pesto, rocket	

## *seafood*

GARLIC PRAWNS (gf)	\$29.00
Creamy garlic sauce, jasmine rice, house salad	
SALMONE AL ERBETTE (gf)	\$29.00
Pan seared with butter, white wine, garlic and herbs, chat potatoes, green beans	
FRITTO MISTO PLATTER	\$35.00
Selection of daily seafood, battered and fried, tartare sauce, chips and house salad	
SALT & PEPPER CALAMARI	\$27.00
Calamari dusted in salt and pepper, garlic aioli, chips, house salad	
FISH & CHIPS	\$25.00
Beer battered fish, tartare sauce, lemon, house salad, chips	
POACHED BAY MUSSELS (gf)	\$23.50
Spring Bay mussels, in garlic, lemon, white wine, Napoli sauce	
BARRAMUNDI FILLET (gf)	\$28.00
Wood oven baked, salsa verde, chat potatoes, green beans	
MARKET WHOLE FISH OF THE DAY (gf)	\$38.00
House salad, crispy potatoes, salsa verde	

## *beef*

All the steaks served with chips, salad & red wine jus (gf)	
PORTERHOUSE 300gm	\$26.00
SCOTCH FILLET 300gm	\$35.00
ANGUS EYE FILLET 250gm	\$42.00
RIB EYE 350gm (on the bone)	\$38.00
EXTRA SAUCE	+ \$3.00
Choice of mushroom, three peppercorn or salsa verde	

## *chicken*

PETTO POLLO AVOCADO	\$25.00
Pan seared chicken breast, avocado, cream, white wine sauce	
CHICKEN PARMIGIANA	\$25.00
Crumbed chicken breast, Napoli, ham, mozzarella, wood oven baked, chips, house salad	
CHICKEN MUSHROOM CREPE	\$25.00
Chicken fillet, white wine, cream, mushrooms in a crepe, wood oven baked, green beans, chat potatoes	

## *salad*

INSALATA (gf, v)	\$11.00
Tomato, cucumber, mixed lettuce, olives, Italian dressing	
ROCKET & PEAR SALAD (gf, v)	\$12.00
Balsamic dressing, shaved parmesan	
CAPRESE SALAD (gf, v)	\$12.50
Tomato, bocconcini, basil, evo, balsamic reduction	
CAESAR SALAD	\$19.50
Cos, pesto croutons, shaved parmesan, caesar dressing, soft boiled egg, anchovies, crispy pancetta	
ADD GRILLED CHICKEN	+ \$4.00
FARRO SALAD (v)	\$13.20
Mixed leaves, roasted beetroot, almonds, currant, feta, lemon dressing	
ADD GRILLED CHICKEN	+ \$4.00

## *classics*

SLOW COOKED LAMB RUMP	\$29.00
Potato gnocchi, peas, baby spinach & rosemary jus	
PORK BELLY (gf)	\$32.00
Double roasted pork belly, bacon and apple mousse, braised vegetables, beef jus	
TUSCAN CAULIFLOWER (vegan)	\$26.00
Farro, roasted beets, currants, almonds, romesco	
SPICED PORK CHOP (gf)	\$32.00
Creamy potato mash, mustard, green beans	
WOOD OVEN BAKED SCALLOPS (gf)	\$25.00
Cauliflower puree, crispy prosciutto, blistered cherry tomatoes	
RICOTTA STUFFED MUSHROOMS (gf)	\$21.00
Romesco sauce, mozzarella	
SURF N TURF	\$42.00
300gm porterhouse steak, tiger prawns, garlic butter, chips, house salad	
STICKY BALSAMIC BBQ PORK RIBS	\$32.00
House salad, chips	
VEAL PICCATA	\$26.00
Pan fried veal, lemon, capers, and parsley sauce, chat potatoes, green beans	
VEAL MILANESE	\$26.00
Crumbed veal, rocket, pear & parmesan salad, lemon	
SEAFOOD CHOWDER	\$20.00
Crusty bread, fresh dill	
LAMB SHANKS (gf)	\$27.00
Slow cooked lamb shanks, creamy mash, green beans, lamb jus	

## *dessert*

CHOCOLATE & WALNUT BROWNIE	\$14.00
Vanilla bean ice cream, salted caramel sauce	
CRÈME BRULEE	\$14.00
Fresh strawberries, almond twists	
CLASSIC TIRAMISU	\$14.00