

ANTIPASTI (ENTREES)

Calamari Sale E Pepe (GF) Lemon dusted salt and pepper calamari	19.5
Polpette al Sugo Mama's veal & pork meatballs slow cooked, pomodoro	26.5
Antipasto platter for two Cured meats, olives, cheese & mozzarella	28.5
Olive Miste Warm marinated rosemary olives	11.5
Parmigiana Di Melanzane Pan fried eggplant Pomodoro & grilled mozzarella	21.5
Riccotta Ravioli Pomodoro Basil Roma tomato and pecorino cheese	25.5
Burrata and Pesto ADD EXTRA BREAD +6 Pesto drizzle & cherry tomatoes	24.5
Freshly Shucked Coffin Bay Oysters ½ doz Natural ½ doz Kilpatrick/Mornay	25.5 26.5
Garlic Prawns Ocean king prawns cognac garlic cream sauce	25.5
Chilli Prawns Ocean King prawns pan sautéed, finished in a mild chilli Roma tomato basil sauce	25.5
Prosciutto Buffalo Mozzarella Buffalo Mozzarella & 24 months cured prosciutto	26.5
Minestrone Soup - Vegetable Soup	17.5
Chicken Stracciatella Soup Chicken, Parmigiano Reggiano & egg, spinach & broth	18.5

INSALATA - SALAD

Insalata Italian Mista Lettuce, tomato, cucumber, onion & black olives in Italian dressing	16.4
Insalata Caprese Italian mozzarella, sliced tomatoes, fresh basil	18.5
Insalata Caesar Cos lettuce tossed in a Caesar dressing with croutons, crispy smoked bacon, boiled egg & shaved parmesan cheese	20.5
ADD CHICKEN + \$7	
ADD 4 GRILLED PRAWNS + \$12	

BAMBINO MENU

Kids Penne Napoletana	15.5
Kids Chicken Nuggets	15.5
Kids Spaghetti Bolognese	15.5
Kids Veal Schnitzel	15.5
Kids Pizza Margherita	15.5

PANE

Bruschetta con Pomodoro Oven baked, marinated tomatoes and basil (2 pieces)	16.4
Wood Oven Baked Ciabatta Loaf Extra virgin olive oil and age balsamic glaze	15.5
Wood Fired Pizza Garlic Bread Garlic herb, olive oil	21.5
ADD Cheese + \$2	

FROM THE OCEAN

Calamari Fritti Lemon dusted salt and pepper calamari shallow pan-fried	36.5
Moreton Bay Bugs Grilled or Mornay Char grilled Moreton Bay bugs	MP
Moreton Bay Bugs Chilli Fresh Moreton Bay bugs char grilled, poached in roasted capsicums, basil, Roma tomato & chilli	MP
King Prawns Cognac Garlic Cream Yamba ocean prawns pan sautéed with pinot grigio wine, wood fired crushed garlic, King Island cream cognac sauce	42.5
Whole Sole Griglia Served with fresh lemons	MP
Whole Sole Lemon Butter Sauce Whole sole grilled to perfection served with chef's special lemon butter sauce	MP
King Prawns Picante Tequila Yamba ocean prawns pan sautéed with pinot grigio wine, sundried tomatoes, capers, olives in a Roma tomato and tequila sauce with a hint of chilli	42.5
Saltwater Barramundi Grilled Fillet of saltwater barramundi grilled	40.5
Saltwater Barramundi Rustico Fillet of Coral Coast salt water barramundi grilled, finished with wood fired roasted capsicum, olives, capers with a Roma tomato sauce	42.5
Barramundi Lemon Butter Fillet of Coral Coast saltwater barramundi grilled, finished in a lemon butter sauce	42.5
Crostaci Capri Wood fired in our pizza oven, Seafood hot pot of king prawns, calamari, barramundi, Port Lincoln mussels, capers, olives, Roma tomato, fresh basil & crusty bread	66
Port Lincoln Mussels Fresh black mussels steamed with pinot grigio wine, roasted garlic, Roma tomato, basil with crusty bread	42.5
Seafood Platters For Two Grilled Moreton Bay bugs, grilled Yamba king prawns, grilled calamari, mixed oysters, fillet of barramundi, fresh SA mussels with fresh lemons & Italian salad	186

FROM THE FARM

Pollo Funghi Lilydale chicken breast fillet, pan sautéed with pinot grigio wine & Mt Tambourine button mushrooms finished in a brandy/King Island cream sauce	36.5
Pollo Parmiagiana Lilydale chicken breast fillets panko bread crumbed with Roma tomato sauce & grilled mozzarella	36.5
Pollo Gambero Lilydale chicken breast fillets pan sautéed with Mount Tambourine avocado & prawns finished in a cream reduction	36.5
Veal Parmigiana Northern Rivers veal, herb crumbed, shallow fried with pomodoro sugo & grilled mozzarella	38.5
Scaloppine Limone Northern Rivers veal, pan sautéed with pinot grigio wine, finished in a lemon caper sauce	39.5
Scaloppine Funghi Gorgonzola Northern Rivers veal, pan sautéed with Mt Tambourine mushrooms and a gorgonzolla cream reduction	39.5
Scaloppine Saltimbocca Capri Northern Rivers veal, pan sautéed with pinot grigio, sage, prosciutto and grilled mozzarella	42.5
Black Angus Eye Fillet Char grilled, 250gm grass fed Richmond eye fillet, rosemary extra virgin olive oil, grilled to perfection	56.9
Rib Eye On The Bone Char grilled, 450gm Richmond grain fed rib eye on the bone	60.9

SEAFOOD PASTAS

Penne Vodka and Prawns Penne pasta with fresh ocean prawns, sundried tomato pan sautéed with vodka rose sauce	38.5
Penne Bugs Penne pasta pan sautéed with fresh Moreton Bay bug medallions, cognac King Island cream and Roma tomato reduction with a hint of chili	39.5
Fettuccine Mare E Monte Fresh ocean prawns and button mushrooms pan sautéed with pinot grigio wine, basil Roma tomato sauce with a dash of cream	33.5
Spaghetti Marinara Fresh black mussels, calamari, ocean prawns, Moreton bay bugs pan sautéed with pinot grigio wine and seafood stock Roma tomato and basil	40.5
Spaghetti Frutti di Mare Fresh black mussels, calamari, ocean prawns, Moreton bay bugs pan sautéed with pinot grigio and seafood stock with extra virgin olive oil	40.5

PASTA

Spaghetti Bolognese Rich ragu mince Roma tomato sauce	28.5
Fettuccine Carbonara Smoked bacon, white wine finished in a King Island cream sauce	28.5
Home Made Lasagna	30.5
Penne Amatriciana Smoked bacon, caramelized onions, pan sautéed with pinot grigio wine, San Marzano Roma tomato and basil sauce	28.5
Gnocchi Pomodoro Homemade gnocchi finished in slow cooked oxtail & pork rib roma tomato ragu sauce	33.5
Rigatoni Salsiccia House made sausages pan sautéed with pinot grigio wine, San Marzano Roma tomato & dash of cream	31.5
Fettuccine Giorgio Fettuccine tossed with fresh chicken fillets, farmed button mushrooms & smoked bacon in a cream garlic cognac sauce	30.5
Gnocchi 4 cheeses (V) Fresh gnocchi tossed with pecorino, gorgonzola, parmigiana and provolone cheese in a rich cream reduction	31.5
Fettucine Verdure (V) Fettuccine tossed with pan sautéed fresh seasonal vegetables, finished in a basil Roma tomato	30.5
Spaghetti Meat Balls Mama's house made meatballs with rich ragu Roma tomato sauce	31.5
Risotto Verdure Vegan Arborio rice, fresh seasonal vegetables, finished in a basil Roma tomato sauce	30.5
Truffle Risotto Arborio rice, sautéed mushrooms, chicken medallions infused with truffle oil	31.5
Gluten Free Pasta	+3.5
Gnocchi Pasta	+5.5

CONTORNI - SIDES

Sweet Potato Wedges	9.5
Bowl of Chips	9.5
Sautéed Vegetables	11.9
Mushroom or Pepper Sauce	8.5
Garlic Cream Sauce	8.5
Chilli Inferno Basil Tomato Sauce	8.5
Lemon Butter Sauce	8.5
Red Wine Rosemary Jus	8.5

WOOD FIRED PIZZAS (13 INCH)

Margherita (V) San Marzano tomato, Fiore di latte, basil & extra virgin olive oil	27.5
Capricciosa San Marzano tomato, Fiore di latte, ham, mushroom, capsicum, artichokes, olives & oregano	28.5
Giorgios Special San Marzano tomato, Fiore di latte, caramelised onions, salami, oregano & garlic olive oil	28.5
Inforno San Marzano tomato, Fiore di latte, mushrooms, olives, artichokes, pepperoni, fresh basil and spicy chilli	28.5
Prosciutto and Rocket San Marzano tomato, Fiore di latte, fresh basil, prosciutto, shaved parmesan & rocket	30.5
Vegetariana (V) San Marzano tomato, Fiore di latte, roasted red pepper, onion, eggplant, zucchini, olives & mushrooms	28.5
Mushroom (V) San Marzano tomato, Fiore di latte, farmed mushrooms, rosemary & truffle oil	28.5
Gamberi Fiore di latte, garlic prawns, calamari, cherry tomatoes & fresh parsley	30.5
Diavola San Marzano tomato, Fiore di latte, pepperoni, roasted red pepper, fresh basil & spicy oil	28.5
BBQ Chicken San Marzano tomato, Fiore di latte, chicken medallions, caramelized onions BBQ sauce	28.5
Hawaiian San Marzano tomato, Fiore di latte, ham & pineapple	28.5
Pepperoni San Marzano tomato, fiore di latte, pepperoni	28.5
Carne San Marzano tomato, Fiore di latte, smoked bacon, prosciutto, chicken, salami & ham	30.5
(Gluten Free)	+4
(Vegan Cheese Option Available)	

SPARKLING | CHAMPAGNE

Craigmoor Cuvée Brut	SEA	11	30
Josef Chromy	Tasmania		50
La Gioiosa Prosecco	Veneto, Italy		52
Moët	France		130
Prosecco Scorza	SA	11.9	49
Dom Perignon Vintage	France		600

SAUVIGNON BLANC

Teds Place ‘Mistaken Identity’	NZ	10	30
Ara Single Estate	Marlborough NZ	11	40
Shaw+Smith	Adelaide Hills SA		65
Craggy Range	Marlborough NZ		60

CHARDONNAY

Oakridge	Yarra Valley VIC		55
Robert Oatley Signature	Margaret River WA	10.9	45.9
Pio Cesare Piodilei Langhe	Piedmont, Italy		150
Leeuwin Estate ‘Art Series’	Margaret River		150

MOSCATO

Fiore Moscato	NSW	10	36
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RIESLING

Sorby Adams ‘Jellicoe’	Eden Valley SA	14	50
Hentley Farm Riesling	Clare Valley SA		50
Domaines Schlumberger Grand Cu	Alsace, France		125

PINOT GRIGIO | GRIS | OTHER

Santi Pinot Grigio	Venice, Italy	12	60
Sorby Adams ‘Margret’ Pinot Grigio	Eden Valley SA	13	55
Paddy Borthwick Pinot Gris	Wairarapa, NZ	12	50
Fiano Di Avellino DOCG	Campania, IT		65
Greco Di Tufo DOCG	Campania, IT		65
Mandrarossa Vermentino	Sicily, IT		65

ROSÉ

Mirabeau Etoile Rosé	France	12	50
Maison Saint Aix Dry Rosé	France		70

PINOT NOIR

Paddy Borthwick Paper Road	NZ	12	50
Rockburn	Central Otago NZ		75
Josef Chromy	Tasmania		95

MERLOT

Teds Place Windy Dam Day	SA	10	40
Phillip Shaw	NSW	12	46

OTHER REDS

Sorby Adams ‘Jatland’ GSM	Barossa SA	15	56
Sorby Adams ‘Lassel’ Grenache	Barossa SA		70

CABERNET SAUVIGNON

Robert Oatley	Margaret River WA	11	40
Rymill	Coonawarra SA		50
Rymill The Surveyor 2019	Coonawarra SA		130
Penfolds 389 2023	Barossa SA		180
Henschke Keyneton Euphonium	Barossa SA		180
Henschke Cyril 2021	Barossa SA		200
Henschke Cyril 2020	Barossa SA		190
Penfolds 407 2016	Barossa SA		250
Rymill The Surveyor 2017	Coonawarra SA		150

SHIRAZ

Gudilly	SA	10	40
Four in Hand	Barossa Valley SA	11	40
Sorby Adams ‘Tristian’	Barossa Valley SA	16	60
Heathcote Estate	Heathcote VIC		75
Hentley Farm ‘The Beast’	Barossa Valley SA		200
Henschke Henry The Seven	Barossa SA		85
Henschke Hill of Grace 2018	Eden Valley		1950
Henschke Hill of Grace 2019	Eden Valley		1900
Henschke Mt Edelstone 2018	Eden Valley		390
Sorby Adams ‘The Thing’ 2018	Barossa		180
Penfolds St Henri 2016	Barossa		290
Hentley Farm Clos Otto 2020	Barossa		450
The Calabria Iconic 2016	Barossa		250
Best’s Bin No.1 2019	Great Western		70
Best’s Bin No.1 2008	Great Western		95
Robert Oatley Parcels of Shiraz	Barossa		110
Henschke Mt Edelstone 2018	Barossa SA		330
Henschke Mt Edelstone 2021	Barossa SA		290

FRENCH WHITES

Louis Jadot Chablis	95
Dom Schlumberger Riesling Grand Crus Saering	125

FRENCH REDS

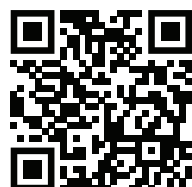
Chateauneuf Du Pape La Tour Reserve 2020	290
Saint-Emilion Grand Cru 2016	150

ITALIAN WHITES

Santi Pinot Grigio	Venice, Italy	12	60
Fiano Di Avellino DOCG	Campania, IT		65
Greco Di Tufo DOCG	Campania, IT		65
Mandrarossa Vermentino	Italy		65
Pio Cesare Piodilei Langhe	Piedmont, IT		150

ITALIAN REDS

Chianti Barone Ricasoli	50
Claudio Quarta ‘Anima’ Primitivo	66.9
Aglianico Blu Once DOC	75
Nero D’Avola	75
Nerello Mascarese MGT 2022	75
Brolio Chianti Classico DOCG 2020	85
Campofiorin Masi 2016	90
Barbera D’Alba Cordero Di Montezemolo 2020	120
Taurasi Reserve 2013	120
Barbaresco Pio Cesare 2018	150
Gran Selezione Chianti DOCG 2019	160
Amarone Masi 2018	190
Giovanni Rosso Barolo 2017	250
Cordero Di Montezmolo Barolo	300



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