

ANTIPASTO/ SHARE PLATES

PANE ALL'AGLIO/ ERBE AROMATICHE Garlic OR Herb bread	8.5
OLIVE VERDE ALLA SICILIANA Marinated olives sautéed in X virgin olive oil	10.5
POLENTA CHIPS Crispy H/made Polenta chips with aioli	12.9
BIANCHETTI Whitebait marinated and deep fried	14.9
ARANCINI Rice balls filled with meat and pea ragout, coated in breadcrumbs	14.9
GAMBERONI WA grilled prawns sizzled in a terracotta dish with chilli, garlic, saffron & herbs	17
BRUSCHETTA see special board	
POLPETTE DELLA NONNA Homemade Pork & Veal meatballs cooked in rich tomato ragout	19.9
FRITTO DE CALAMARI Calamari dusted with chickpea flour, deep fried, h/dressing	19.5
FRITTO MISTO Mix of calamari, prawns, whitebait and aioli	29.5
TAGLIERE DI SALUMI & FORMAGGIO Board of cured meats and cheeses for 2	32
TAGLIERE DI FORMAGGIO Cheese Board	21

PLEASE NOTE: To avoid embarrassment, for Health & Safety reasons we do not allow doggy bags.

Thanks for understanding

BREAKFAST

7am – 3PM

Just Toast	8	The Benedict	23
(sour dough, Multigrain, Fruit toast, GF +2)		House made potato rosti with poached eggs & hollandaise with your choice of: Bacon/salmon & spinach	
Served with butter & choice of spread (Vegemite, strawberry Jam & Honey)			
Cheese and tomato Toasties	8	Big Breakfast	27
Add Ham	+1.5	Poached eggs, bacon, chorizo, tomato, mushroom, hash brown, sourdough toast	
Free Range Eggs	13	French Toast	23
Poached, fried or scrambled, Served on sourdough toast		Custard, whipped mascarpone, mixed berry coulis, seasonal berries, maple	
House Made Granola	18	Zucchini & Corn fritters	22
Greek yoghurt, passionfruit, mixed berry coulis, season berry		Coriander, onion, garlic & chilli, served with, harissa, poached egg, pumpkin seed, feta & rocket salad	
Bacon & Egg Roll	14	Truffle mushroom	23
Bacon, fried egg, bbq sauce, brioche bun		Roasted garlic, herbs mushrooms, spinach, feta, beetroot humus, truffle oil, poached egg	
Brekky Burger	16		
Hash brown, bacon, fried egg, cheese, bbq sauce, brioche		EXTRAS	
Chilli Scramble	23	Gf bread	+2
Chorizo, fresh chilli, Danish feta, fried shallots, capsicum harissa, sourdough		hash brown / tomato / egg	+3
The Smash Avo	24	feta/ spinach	+5
Smashed avocado, poached eggs, chimichurri, feta, dukkah nuts, herbs		chorizo / smashed avo	+6
Breakfast Bruschetta	23	mushrooms / haloumi	
Two pieces of toast topped with avocado, tomato, red onion, bocconcini cheese mixture and two poached eggs drizzled with balsamic glaze		rosti / bacon / smoked salmon	

LUNCH

11am – 4pm

BURGERS

Stone mill burger 22
House minced wagyu patty, lettuce, pickles, bacon, cheese, special sauce
And chips

Fried chicken burger 22
Buttermilk battered chicken thigh with coleslaw, cheese, special sauce and chips

Veggie 22
Corn fritter patty, served with oozing melted brie cheese, tomato, rocket, H/m beetroot relish and chips

BURGER EXTRAS
bacon / fried egg +3
wagyu patty / fried chicken +7

SALADS

Leafy Greens 18
Mixed salad, red onion, tomato, cucumber, feta, lemon dressing

Quinoa Salad 22
quinoa, rocket, marinated capsicum, beetroot, pumpkin, lemon dressing and beetroot humus

Add to salad:
Mediterranean Chicken Tenders 7
Calamari – grilled or fried 7

Salt and Pepper Calamari 27
lightly fried calamari served with chips, salad & aioli

Chicken Parma 28
Crumbed chicken breast, Napoli, mozzarella, chips & salad

Fish of the day
Please ask our friendly staff

SOMETHING SMALL

Chips with aioli 7
Sweet Potato Chips 8
With aioli

KIDS MENU

Breakfast
Egg on Toast 8.5
1 free range egg cooked your way & served on soft toast
Pancake 8.9
Served with maple syrup, a scoop of ice-cream (Add strawberries +\$3)
Cheese Toasties 8

Lunch (Available after 11 am)

Calamari & Chips 12.5
Spaghetti Bolognese 13.5
Beef Burger 13.5
Chicken Nuggets & chips 12.5

PASTA & RISOTTI

PASTA CATANESE Anchovies, fresh tomato, crumb bread, X-virgin oil, parmesan	25.9
LASAGNA DI CASA H/made lasagna with the traditional rich beef ragout & béchamel sauce	26.9
TORTIGLIONI ALLA NORMA (vegetarian) Tube pasta tossed in Napoli sauce, fresh ricotta, Eggplant, capsicum.	26.9
GNOCCHI GORGONZOLA H/made potato gnocchi, sweet gorgonzola, Spinach & touch of cream	29.5
SPAGHETTINI POLPETTE Spaghettoni tossed with H/made Pork & Veal meat balls, Napoli sauce, parmesan & chilli	28.9
RISOTTO FUNGI Porcini mushrooms, garlic, X-virgin olive oil, white wine & Pecorino cheese (Vegetarian)	29.9
AGNOLOTTI CARNE H/made Ravioli filled with beef and peas tossed in fresh tomatoes, Chilli, garlic, white wine.	29.9
GNOCCHI RAGU H/made Gnocchi in a lamb shoulder ragout, tomato, red wine (GF available)	29.9
AGNOLOTTI FRUTTI DI MARE H/made Agnolotti filled with sea food tossed in fresh tomatoes, Chilli, garlic, white wine	31
SPAGHETTINI AL GRANCHIO Spaghettoni tossed with crab meat, capers, chilli, herbs	30.9
SPAGHETTINI CARTOCCIO Spaghettoni with fresh seafood, chilli & garlic, baked in Parchment paper- (choice of "white wine" or "light tomato sauce")	31.9
RISOTTO FRUTTI DI MARE Risotto cooked with fresh seafood, chilli, garlic	31.9

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SECONDI MAIN

POLPETTE AL SUGA	H/made Sicilian meatballs in a rich tomato sauce & mash potatoes	29.9
COZZE ALLA SICILIANA	Pan tossed Black Mussels in white wine, tomato and chilli	29.9
VITTELO MILANESE	Herbs crumbed Veal, served with roasted potatoes and Marinated artichokes	33.9
VITTELO SALTIMBOCCA	Veal, prosciutto, artichokes, white wine-butter sauce	33.9
SCALOPPINE FUNGHI PORCINI	Veal slices coated in flour, sautéed in garlic, wine, Porcini mushroom	33.9
ZUPPA DI PESCE	Seafood Rustic dish in a bisque sauce; A combination of seafood topped With grilled barramundi	38.9
PESCE DEL GIORNO	Fish of the day- See our special board	

CONTORNI/ SIDES

PATATE AL FORNO	Roast potatoes with rosemary and garlic	9.0
SPINACI	Sautéed spinach with lemon, garlic & olive oil	9.5
INSALATA MISTA	Mixed garden salad, onion, tomato & Italian dressing	11.5
ROCKET SALAD	Rocket salad, pear, parmesan, balsamic reduction	12.5
VEGETALI MISTI	Mixed vegetables of the day	12.5

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