



Please place your order at the counter.
 Menu available from 12.00pm - 10.00pm
 V Denotes vegetarian dishes
 GF Denotes gluten free dishes.
 All prices include G.S.T

PANE

Fresh Crusty Sourdough Bread V	9
served w butter	
Garlic Bread V	9
crusty sourdough bread smothered w garlic butter	
Bruschetta Pomodoro V	15.5
crusty bread topped w diced tomato celery oregano onions	
Bruschetta Peperoni V	18.5
crusty bread w goats cheese roasted capsicum olive oil	
Bruschetta Bocconcini V	19.5
crusty bread w bocconcini i tomato rocket	

ANTIPASTI

Melanzane Parmigiana V	24
eggplant lasagna napoletana sauce cheese served w salad	
Salsiccia GF	18
spicy grilled Italian sausage served w lemon	
Antipasto	29
selection of Italian delicacies crusty bread	
Antipasto Vegetariano V	25
selection of vegetarian delicacies crusty bread	
Gamberetti Aglio e Olio GF	26
prawns sautéed w garlic olive oil parsley	
Suppli	18
baby rice balls filled with mushrooms saffron bocconcini cheese w pesto aioli - made in house	

INSALATA

Insalata Verde V GF	17
rocket pear w olive oil shaved parmesan vincotto	
Caesar con Pollo	26
Caesar salad w grilled marinated chicken shaved parmesan	
Insalata di pollo GF	26
mixed lettuce avocado balsamic w grilled marinated chicken	
Insalata di Manzo GF	30
scotch fillet crispy prosciutto spinach bocconcini tomato red onion w mustard white wine vinegar	
Insalata Gamberi e Avocado GF	29.5
king prawns grilled chopped salad tomatoes cucumber avocado roast peppers olive oil lemon	
Insalata Calamari GF	29.5
grilled calamari cherry tomatoes capers olives spinach olive oil white wine vinegar	

PASTA

Spaghetti Napoletana V	24
made the traditional way w peeled crushed tomatoes garlic basil	
Spaghetti Bolognese	25
mince meats cooked for hours in our homemade tomato sauce	
Linguine Carbonara	27
pancetta spring onion black pepper tossed w egg parmesan	
Penne Arrabiata	28
slow cooked bacon onion chilli tomato sauce	
Linguine Tre Funghi V	30
sauteed mixed wild mushrooms w spinach truffle oil garlic	
Linguine Pesto V	25
basil pine nuts olive oil parmesan	
Linguine Gamberi Piccanti	30
sauteed prawns spinach fresh tomato chilli olive oil	
Penne Alla Vodka	30
chicken pieces spinach sauteed w tomato vodka cream	
Spaghetti Marinara	32
mixed seafood w garlic fresh herbs w napoletana sauce/bianco w cherry tomato	

PASTA FATTA A MANO – all handmade pasta

Lasagna	29
traditional pasta dish w Bolognese bechamel between layers w side salad	
Gnocchi Blu V	29
blue cheese cream sauce – one of Gino's specialities made in house	
Ravioli V	29
filled pasta w ricotta spinach parmesan nutmeg napoletana sauce	
Tortellini	29
sauteed chicken roasted almonds parmesan mushroom cream sauce	

RISOTTO

Risotto Funghi e Tartufo V GF	29
arborio rice w mixed wild mushrooms w truffle oil	
Risotto con Pollo GF	29
arborio rice w chicken diced tomato spinach goats cheese	
Risotto Pescatore GF	31
arborio rice w mixed seafood wine tomato cream	

CARNE

Scaloppine	29
sauteed pork fillets choice of white wine, marsala, funghi, limone w salad & fries	
Saltimbocca	29.5
sauteed pork fillets topped w prosciutto white wine parsley w vegetables	
Cotoletta Parmigiana	30
crumbed veal topped w cheese Bolognese served w salad & fries or spaghetti Bolognese extra \$5	
Filetto alla Griglia	38
scotch fillet w creamy mushroom sauce w salad & fries	

POLLO

Cotoletta di Pollo	30
crumbed chicken cutlet in a creamy mushroom sauce served w salad & fries	
Pollo alla Griglia GF	29
chicken skewers marinated in paprika grilled served w Greek salad	
Pollo Parmigiana	30
crumbed chicken topped w cheese napoletana sauce served w salad & fries	

PESCE

Cozze	26/31
steamed mussels w a choice of chilli tomato salsa or white wine garlic w fresh bread	
Calamari Ferri/Fritti	32
baby squid grilled or fried served w home style mayonnaise w salad	
Pesce alla Griglia GF	36
local barramundi grilled w rocket cherry tomato cucumber olives lemon olive oil	

CONTORNI

Side Salad V GF	12
mixed lettuce tomatoes cucumber olives red onions	
Fries V	10
served w tomato sauce	
Verdura di Stagione V GF	14
selection of hot seasonal vegetables	
Side Pasta (Penne/Spaghetti)	14
w choice of napoletana Bolognese or aglio olio	

SIDES

Fresh chilli	1.5
Aioli	1.5

All public holidays incur a %15 surcharge.