



## Something Light

**Bruschetta (V GFO ) \$16**  
Toasted sourdough with, tomatoes, diced Spanish onion, crumbled feta basil pesto drizzle, Cherry Balsamic drizzle.

**Arancini balls with house made Tomato Salsa V \$16**  
Traditional Italian starter of risotto balls with Mozzarella, rolled in breadcrumbs, and a homemade tomato salsa.

**Tasting Board V \$26**  
House made dip of the day, marinated fetta, warm Kalamata olives, Flat bread  
House made rice dolma; and lemon and herb, labneh.

**Soup Of The Day \$12**  
House made soup of the day with house made Bread roll

**Garlic Prawns \$18**  
Cooked in an individual ramakin with a seafood stock served with a house made mini loaf.  
Add chilli for a winter warmer

**Garlic Bread \$10**

## Mains

**Crispy Pork Belly \$29**  
Signature crispy pork belly, Chefs special fried rice, wok fried vegetables & choy sum with a Maple and soy dipping sauce

**Veal Scaloppini in a creamy mushroom sauce \$29**  
Tender pan-fried veal in white wine and creamy mushroom and white wine sauce served with mash and seasonal Veggies.

**Chicken Parmigiana \$28**  
Topped with bolognas sauce chips, add Salad or vegetables \$5

**Chicken Schnitzel \$26**  
With chips add Salad or vegetables \$5

**Vegan Schnitzel V \$27**  
With chips and salad

**Potato Gnocchi V \$28**  
Potato gnocchi with a vegetable ragu

**Lamb Shank \$33**  
Slow cooked Lamb shank in a red wine sauce served with Roasted Garlic mash and Seasonal Greens with a mini loaf on the side.

**Beef & Guinness Pie \$28**  
Served in individual ramekins with a puff pastry cap, mashed potato and Seasonal Greens with a mini loaf on the side.

**Veal Osso Bucco \$29**  
Slow cooked veal shanks in a fragrant sauce cooked until fall apart tender, served on fried polenta Rusti's with seasonal greens.

**Steak GF \$38**  
Steak of the day with chips  
A choice of sauces  
Green Pepper  
Black Garlic butter  
Creamy Mushroom  
Diane Sauce  
Add seasonal vegetables or salad \$5  
**Surf and Turf \$43**

**Cantonese Style Duck Breast \$38**  
The Asian-inspired flavours of Peking duck, Udon noodles, Bok choy and coriander are combined with a medley of mushrooms in this satisfying miso and chicken stock.



10% Sunday surcharge applies



## From the Sea

**Chilli Mussels GFO** **\$34**  
Mussels cooked with white wine tomatoes, orange juice garlic, chilli, and butter sauce, with homemade loaf for dipping.

**Mussels in White wine GFO** **\$34**  
Mussels in white wine, garlic and butter sauce with shaved fennel and parsley, with a Ciabatta cob loaf for dipping

**Crispy Skin Salmon** **\$30**  
Crispy skin Salmon served on a bed of creamy cauliflower puree a Beurre-Blanc sauce, herbed chats and seasonal greens

**Garlic King Prawns**  
**In a cream sauce** **\$31**  
Served on a bed of herb infused rice with salad or seasonal vegetables.

**Salt & Pepper Squid** **Entree \$18**  
**GF** **Main \$24**  
Fresh 6 peppers & salt crusted squid, Thai sweet chilli mayo, chips and salad.

**Calamari GF** **Entree \$18**  
**Main \$24**  
Fresh Calamari dusted in rice flour, wasabi mayo, chips & salad, lemon

**To share for 2** **\$98**  
From the Amalfi coast a seafood dish with Mussels, sword fish, prawns, clams, squid, blue swimmer crab in a light tomato white wine sauce, naturally with spaghetti, house made bread to make this dish memorable.  
Including a glass of house wine each (red or white)



## Pizza

**Confit of garlic and cheese** \$13.50

**Ham and Pineapple** \$18.00

With Napoli sauce smoked ham, pineapple,

**Margarita (V)** \$19.00

Napoli base with Buffalo Mozzarella cherry tomatoes and fresh basil

**Roasted Pumpkin (V)** \$19.00

Napoli base, baby spinach mozzarella roasted garlic pumpkin, mushrooms.

**The Spaniard** \$21.00

Napoli base, mozzarella w/chorizo, jalapenos, red peppers, Spanish onion, olives, anchovies

**The Byabarra Supreme** \$24.00

Napoli base, mozzarella ham, Spanish onion, olives, chorizo, roasted capsicum, pineapple, mushrooms, anchovies, cherry tomatoes

**Meat Lovers** \$24.00

Napoli base mozzarella w/ shredded bacon, chorizo, smoked ham shredded beef, Spanish onion with BBQ sauce

**Vegetarian Pizza** \$19.00

Napoli base with a range of seasonal vegies

**BBQ Chicken** \$21.00

BBQ chicken bacon and red onion on a Napoli base served with BBQ sauce

(Gluten Free bases available, dairy free cheese)

## Pasta

**Amatriciana** \$23

House made Fettuccini pasta, garlic blistered tomatoes, chilli, with sweet basil, topped with grilled pancetta and parmesan cheese.

**Carbonara** \$23

House made Fettuccini with bacon, mushroom, white wine, garlic, and cream. Try a bit of chilli for a spicy finish.

**Primavera** \$23

Penne pasta seasonal veggies soffrito dressing And parmesan cheese

**Add char grilled chicken or prawns \$29**

**Smoked Salmon Fettuccini** \$27

Smoked Salmon semi dried tomatoes, capers, chives, parsley, extra virgin olive oil, topped with shaved parmesan cheese.

## Kids

**Chicken Nuggets and Chips** \$12.00

**Spaghetti Bolognese** \$12.00

**Fish and Chips** \$12.00

**Bowl of Chips** \$8.00

**House made Sausage Roll  
With Chips and Salad** \$12.00



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