



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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