



Entree

Bruschetta (V GFO) \$17
 Toasted house made bread with, diced tomatoes, diced Spanish onion, crumbled feta, basil pesto, Cherry balsamic spheres.

Arancini balls with house made Tomato Salsa V \$18
 Traditional Italian starter of risotto balls with Mozzarella, rolled in breadcrumbs, and a homemade tomato salsa.

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

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

Garlic Prawns GF \$18
 Cooked in an individual ramekin with garlic and a house made seafood broth. Served with a house made mini loaf.

Garlic Loaf \$15

Mains

Crispy Pork Knuckle (Schweinshaxe) GF \$39
 Cooked in the traditional Bavarian style served on a bed of creamy truffle mash potato, sauerkraut, beer gravy and seasonal greens.

Lamb Shank \$39
 Slow cooked Lamb shank in a red wine sauce served with creamy truffle mash and Seasonal Greens with a mini loaf on the side.

Beef & Guinness Pie \$31
 Served in individual ramekins with a puff pastry cap, mashed potato, and Seasonal Greens with a mini loaf on the side.

Veal Scaloppini \$35
In a creamy mushroom sauce
 Tender pan-fried veal in a creamy mushroom and white wine sauce served with Dutchess potato mash and seasonal Veggies.

Chicken Parmigiana \$29
 Topped with bolognese sauce and chips
 Add Salad \$5

Chicken Schnitzel with chips \$25
 Add Salad \$5

Vegan Schnitzel V \$27
 With chips
 Add Salad \$5



10% Sunday surcharge applies



From the Sea

Chilli Mussels GFO **\$36**

Mussels cooked with white wine tomatoes, orange juice garlic, chilli, and butter sauce, with homemade loaf for dipping.

Mussels in White wine GFO **\$36**

Mussels in white wine, garlic butter and cream sauce with shaved fennel and parsley, with a homemade loaf for dipping

Crispy Skin Salmon **\$35**

Pan seared salmon with salad or vegies

Salt & Pepper Squid **Main \$27**

Fresh 6 peppers & salt crusted squid, sweet chilli mayo, chips and salad.

Calamari GF **Main \$27**

Fresh Calamari dusted in rice flour, wasabi mayo, chips & salad, lemon.



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Pizza

- Confit of garlic and cheese** \$14.00
- Ham and Pineapple** \$19.00
With Napoli sauce smoked ham, pineapple,
- Margarita (V)** \$19.00
Napoli base with Buffalo Mozzarella cherry tomatoes and fresh basil
- Roasted Pumpkin (V)** \$20.00
Napoli base, baby spinach mozzarella roasted garlic pumpkin, mushrooms.
- The Spaniard** \$22.00
Napoli base, mozzarella w/chorizo, jalapenos, red peppers, Spanish onion, olives, anchovies
- The Byabarra Supreme** \$25.00
Napoli base, mozzarella ham, Spanish onion, olives, chorizo, roasted capsicum, pineapple, mushrooms, anchovies, cherry tomatoes
- Meat Lovers** \$26.00
Napoli base mozzarella w/ shredded bacon, chorizo, smoked ham shredded beef, Spanish onion with BBQ sauce
- BBQ Chicken** \$22.00
BBQ chicken bacon and red onion on a Napoli base served with BBQ sauce
- Chicken Pumpkin, feta and Pesto** \$24.00
Chicken breast, pumpkin, capsicum, feta, on a basil pesto base with parmesan cheese
- Avocado and Prawn** \$24
Napoli base mozzarella with avocado prawns and a garlic oil drizzle.

(Gluten Free add bases available add \$5,
dairy free cheese available \$3)

Pasta

- Amatriciana** \$25
House made Fettuccini pasta, garlic blistered tomatoes, chilli, with sweet basil, topped with grilled pancetta and parmesan cheese.
- Carbonara** \$25
Cooked in the traditional way with bacon, onion and house made Fettuccini thickened with a white wine and egg based sauce.

Kids

- Chicken Nuggets and Chips** \$12.00
- Spaghetti Bolognese** \$15.00
- Fish and Chips** \$15.00
- Bowl of Chips** \$8
- House made Sausage Roll** \$12.00
Add Salad \$5.00



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applies