



Something Light

Bruschetta (V GFO) \$18
Toasted House made bread with, diced tomatoes, and Spanish onion, crumbled feta, Cherry balsamic spheres.

Red Braised Brisket \$18
Slow cooked brisket served in lettuce cups with caramelized onion fresh tomatoes and Sichuan pepper.

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.

Fried Whitebait \$19
Whole baby whitebait with a garden salad and aioli dipping sauce.
Add chips \$3.

Pan Seared Scallops \$26
Pan seared scallops on Avocado puree topped with a citrus butter.

Tasting Board \$29
House made dip of the day, warm Kalamata olives, Flat bread; lemon and herb labneh; grilled stuffed button mushrooms with garlic butter fetta and capsicum., fried chorizo.

Italian crusted Sardines \$23
Pan fried sardines on crusty baguette

Garlic Bread Loaf \$15

Mains

Crispy Pork Belly Salad \$35
Signature crispy pork belly, On a green leaf Salad with grilled pear, apple, and toasted walnuts with a summer dipping sauce.

Mediterranean Lamb \$35
Succulent marinated lamb back strap on char grilled eggplant with mint yoghurt and Greek salad

Greek Chicken Breast \$35
Char grilled marinated whole chicken breast with lemon Pilaf rice and a mixed salad

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

Chicken Parmigiana \$30
Topped with bolognas sauce chips, and salad.

Chicken Schnitzel \$27
With chips and salad

Vegan Schnitzel V \$27
With chips and salad

Steak GF \$38
Steak of the day
With a choice of sauces

Green Pepper
Black Garlic butter
Creamy Mushroom
Diane Sauce
Surf and Turf \$45
Add a salad \$6

Veal Milanese \$30
Crisp crust of Panko crumb, lemon, parmesan and herbs, topped with a traditional gremolata served with a summer salad.



Salads

Caesar Salad \$21

Cos lettuce crispy bacon house made croutons
Parmesan cheese hardboiled egg, anchovies
Caesar dressing

Add Charr grilled chicken \$29

Or prawns \$30

Greek Salad \$21

Traditional green leaf salad with feta olives
Cucumber and red onion

Add Charr grilled chicken \$29

Or prawns \$30

Apple, Walnut and cos lettuce Salad \$21

We add sliced preserved, Lemon finely sliced
Fennel fresh mint with a Light mustard
vinaigrette dressing.

Add Charr grilled chicken \$29

Or prawns \$30

Pasta

Amatriciana \$25

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

Carbonara \$27

Cooked in the traditional way with bacon,
onion and house made Fettuccini thickened
with a white wine and egg based sauce.

Smoked Salmon Fettuccini \$28

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

Marinara \$31

House made fettuccine with a traditional seafood
mix with a light garlic and cream sauce.

Prawns with a Puttanesca sauce \$28

Fettuccine with a traditional puttanesca sauce of
tomatoes capers olives anchovies' garlic and olive oil.

From the Sea

Chilli Mussels GFO \$37

Mussels cooked with white wine tomatoes, orange
juice garlic, chilli, and butter sauce, with house
made cob for dipping.

Mussels in White wine GFO \$37

Mussels in white wine, garlic cream and butter
sauce with shaved fennel and onion with parsley,
and a house made cob loaf for dipping

Fish of The Day Market price

Served on blood orange hummus with herbed
lemon butter sauce, with either seasonal
vegetables or salad.

House made Beer Battered Fish \$25

Served with chips and crisp summer salad

Garlic Prawns \$35

Grilled and served with Pilaf rice and summer
salad with our unique dressing.

Salt & Pepper Squid Entree \$18

GF Main \$25

House made pepper mix & salt crusted squid, Thai
sweet chilli mayo, chips and salad.

Calamari GF Entree \$18

Main \$25

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

To share for 2 \$110

From the Amalfi coast a seafood dish with
Mussels, F.O.D, prawns, clams, squid, topped with
a grilled lobster tail, in a light tomato white wine
sauce, naturally with spaghetti, house made bread
to make this dish memorable.

Allow up to 40 minutes



10% service charge
applies on Sundays.



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)

Kids

- Chicken Nuggets and Chips** **\$12.00**

- Spaghetti Bolognese** **\$12.00**

- Fish and Chips** **\$14.00**

- Bowl of Chips** **\$8**

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



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