

## starter

**Garlic and Parmesan Bread \$7**

**Tomato Bruschetta** with balsamic glaze **\$9**

**Scallops Con Pesto \$19**

Seared scallops with a zesty roasted tomato pesto, candied beetroot and charred lemon (gf)

**Crispy Garlic Prawn Wonton \$19**

Crispy won-ton bowl filled with fresh herb & garlic prawns, served with a sage infused butter

**Calamari Fritti \$16**

With special seasoning, chilli oil and aioli (gf)

**Crispy Pork Belly \$16**

Slow roasted chilli pork belly with crispy crackle, pickled onion & mint salad and a chilli infused balsamic glaze (gf)

**Mediterranean Arancini \$16**

Roasted vegetable mozzarella risotto balls and pomodoro sauce (v)

**Grilled Haloumi and Cranberry Salad \$18**

With quinoa, apple, baby spinach, mint and honey and lime dressing (v)

Add chicken \$8 OR Add prawns \$12

## sides

**Sweet Potato Fries** with house aioli **\$7**

**Crispy Steakhouse Chips** with house aioli **\$7**

**Sautéed Vegetables** with olive oil, salt and pepper **\$7**

**Garden Salad** with house dressing **\$7**

## pasta

**Pappardelle con Ragu \$22**

Pappardelle pasta with slow cooked braised beef ragu, in a rich red wine and tomato sauce, parmesan cheese

**Linguine con Gamberetto \$26**

Linguine with king prawns, shallots, garlic & creamy Napoli sauce

**Linguine Boscaiola \$22**

Creamy garlic white wine sauce with bacon, shallots & mushroom

**Beef Lasagne \$22**

Franco's special lasagne with a summer salad

## grill

**250g Eye Fillet \$38**

**250g Sirloin Steak \$32**

**250g Rump Steak \$29**

**Grilled Chicken Breast \$26**

All grill items are served with seasonal vegetables and crispy potatoes

Please select a sauce: Gravy, Pepper, Mushroom OR Red Wine Jus

# main

## Baked Salmon Fillet \$32

Balsamic glazed baked salmon, celeriac puree, roasted walnut and oregano crumble and charred chilli asparagus (gf)

## Barramundi | Grilled or House-Battered \$29

With house-made tartare, lemon wedge, house salad and chips

## Veal Cotto Vino Rosso \$29

Pan fried escalope of veal, finished rich red wine and roasted tomato sauce, charred broccolini and crispy prosciutto shards (gf)

## Crusted Herb and Parmesan Lamb Cutlets \$30

Crispy cutlets (2) with crispy potatoes, steamed vegetables and jus

\*\* Add an extra cutlet for \$8

## Roasted Pork Belly \$29

Slow roasted pressed pork belly, BBQ bourbon and apricot glaze, pickled fennel & apple with sautéed greens (gf)

## Chicken Parmigiana \$26

House-crumbed schnitzel, topped with bacon, Napoli sauce and mozzarella. Served with salad & chips

## Crumbed Chicken Schnitzel \$24

Served with salad & chips. Choice of sauce: gravy, mushroom sauce, pepper sauce or aioli

# dessert

## Salted Caramel Budino \$12

Butter scotch crème caramel, caramel fudge and Frangelico glazed strawberries (gf)

## Sticky Date Pudding \$12

With warm butterscotch sauce and vanilla ice cream

## Chocolate and Coffee Baked Cheesecake \$12

Creamy cheesecake, coffee infused chocolate ganache and chocolate coated coffee beans

## Italian Affogato \$16

With an espresso coffee, vanilla ice cream, choice of liqueur

(Frangelico, Baileys, Kahlua or Tia Maria)

# kids mains \$12

Spaghetti Bolognese

Grilled Chicken and Vegetables (gf)

Calamari and Chips

Chicken Schnitzel and Chips

Sausages and Chips

# kids ice-cream \$4

## Vanilla Ice-Cream

With choice of chocolate, caramel or strawberry topping

# beverages

Glass / Bottle

## Sparkling Wine

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Moscato, Fiore, Mudgee NSW	\$8 / \$32
Sparkling Cuvée Brut, Craigmoor, Australia 200mL Bottle	\$10
Prosecco Lagioiosa Et Amorosa, Italy 200ml Bottle	\$12
Sparkling Lois Blanc de Blancs, The Lane Vineyard, Adelaide Hills	\$39

## Rosé

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Rosé, Blue Pyrenees Bone Dry Rosé, Avoca VIC	\$12 / \$45
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## White

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Chardonnay, Pocketwatch, Central Ranges NSW	\$8 / \$32
Chardonnay, Robert Oatley Signature Series, Margaret River	\$45
Chardonnay, Philip Shaw 'The Architect,' Orange NSW	\$45
Chardonnay, Huntington Estate, Barrel Fermented, Mudgee NSW	\$52
Pinot Grigio, Wild Oats, Mudgee NSW	\$9 / \$34
Sauvignon Blanc, Pocketwatch, Western Australia	\$8 / \$32
Sauvignon Blanc, Pikorua, Marlborough Region, New Zealand	\$34
Sauvignon Blanc, Philip Shaw 'No. 19', Orange NSW	\$45

## Red

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Cabernet Sauvignon, Pocketwatch, Central Ranges	\$8 / \$32
Cabernet Sauvignon Robert Oatley Signature, Margaret River WA	\$45
Pinot Noir Robert Oatley Signature Series, Yarra Valley VIC	\$45
Merlot, Wild Oats, Mudgee NSW	\$9 / \$34
Shiraz, Pocketwatch Central Ranges NSW	\$8 / \$32
Shiraz, Four in Hand, Barossa Valley, SA	\$13 / \$49
Shiraz, Huntington Estate, Special Reserve 2014, Mudgee NSW	\$52

## Standard Spirits \$8

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Smirnoff Vodka	Kahlua	Johnny Walker Red
Tanqueray Gin	Midori	Jack Daniels
Bacardi White Rum	Jose Cuervo Tequila	Wild Turkey
Malibu Coconut Rum	Southern Comfort	Canadian Club
Cointreau	Bundaberg Rum	Pimms
Baileys	Jim Beam	

## Top Shelf Spirits / Port \$10

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Glenfiddich	Chivas Regal	Frangelico Liqueur
Drambuie	Grey Goose Vodka	Brown Brothers Tawny Port

## Beers

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Hahn Light \$6	Toohey's New \$7	Peroni \$8
Carlton Dry \$7	Toohey's Old \$7	Corona \$8
Carlton Draught \$7	Pure Blonde \$7	Crown Lager \$8
Great Northern \$7	Fat Yak Pale Ale \$8	Somersby Cider \$8
XXXX Gold \$7	Coopers Pale Ale \$8	- Apple
Victoria Bitter \$7		- Pear

## Cocktails \$16

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### Blue Lagoon

Vodka, Blue Curacao, lemon and lemonade

### French Martini

Chambord, Vodka and pineapple juice

### Singapore Sling

Gin, Cointreau, pineapple juice and dash of raspberry cordial

### Midori Splice

Midori, Malibu, pineapple juice and dash of cream

### Moscow Mule

Vodka, lime juice & with ginger beer, finished with a lime wedge

### Tequila Sunrise

Tequila & orange juice topped with raspberry cordial

## Non Alcoholic

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### Soft Drink

750mL Santa Vittoria Sparkling Water \$7

Lemonade \$4

Lemon Squash \$4

Lemon Lime & Bitters \$4

Raspberry Lemonade \$4

Coke \$4

Coke No Sugar \$4

### Juice \$4

Orange Juice

Pineapple Juice

Apple Juice

### Tea and Coffee

Small \$4 | Large \$4.50 | Extra Shot \$1

Espresso, Long Black, Cappuccino, Flat White, Latte, Hot Chocolate and Chai Latte

\*\* Caramel and Hazelnut flavouring available add \$0.50

English Breakfast, Green Tea, Mint, Earl Grey and Chamomile