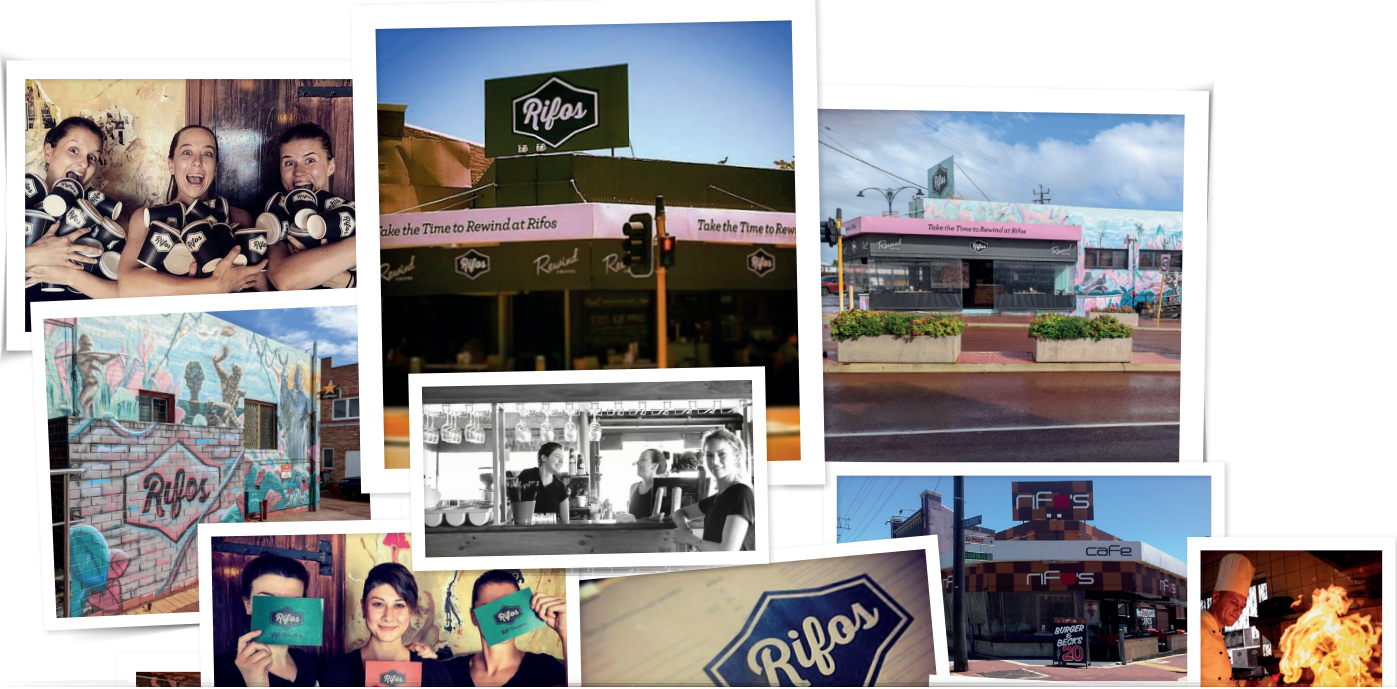
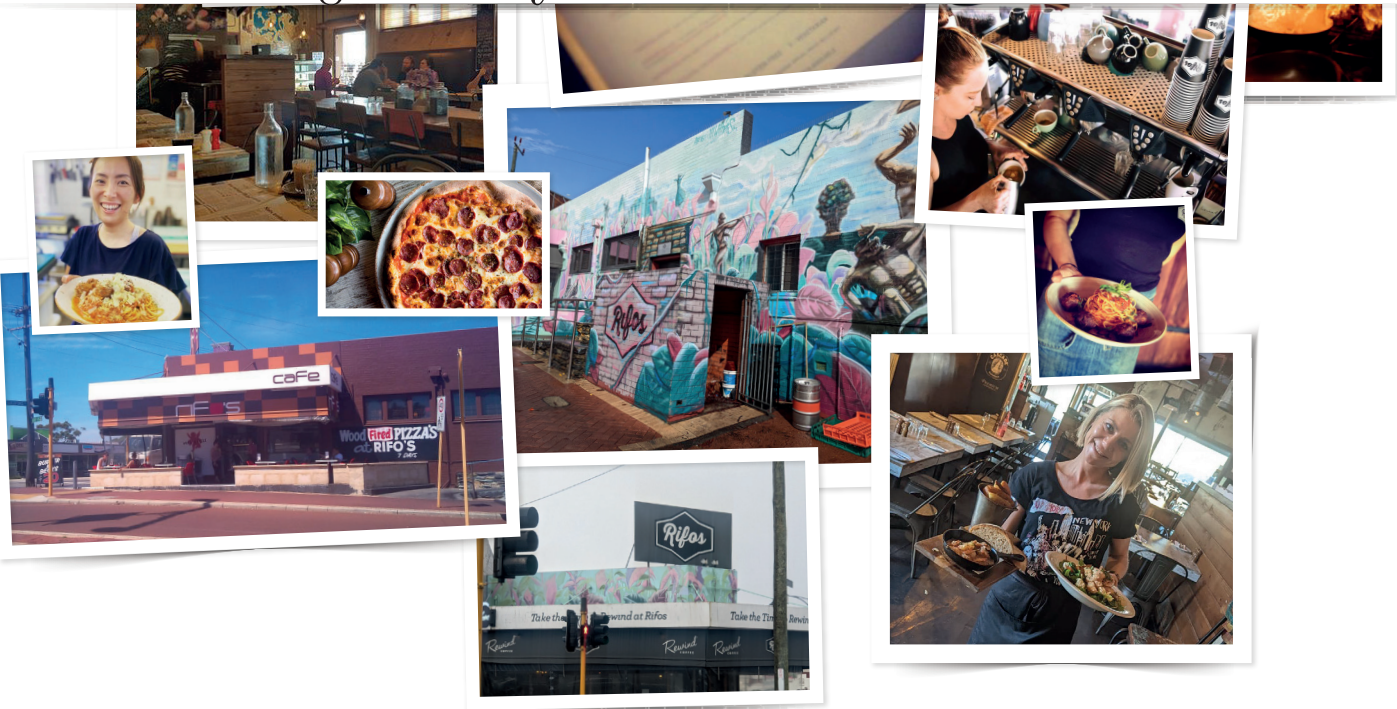




DINNER MENU



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Index

Starters	1
Fresh pasta	2
Gourmet pizzas	3-4
Mains	5
Salads	6
Drinks	7-8



Starters

Garlic Bread (V) 10

Made with fresh ciabatta bread.

Battered Potato Chips (V) 13

Tomato sauce.

Pizza Bianca (V) 16

Fresh garlic, olive oil, oregano, rosemary, salt flakes and Grana Padano cheese.

Pesto Bruschetta (V) 18

With Italian pesto, semi-dried tomatoes, melted bocconcini.

Cacciatore Bites 14

Spicy cacciatore sausage, kalamata olives on a bed of fresh rockets.

Salt Pepper Squid 23

With lemon and aioli sauce.

Home made

Fresh Pasta — gluten free pasta +3.5



Chilli Prawn 33

Fettucini pasta, king prawns, fresh chilli, garlic, Napolitana sauce and a touch of crema.

Chicken Avocado 31

Fettucini pasta, free range chicken, diced avocado, semi dried tomatoes, garlic, crema and shaved Grana Padano.

Gnocchi Napolitana (V) 26

Potato gnocchi, fresh garlic, napolitana sauce and Grana Padano.

Panna Gnocchi (V) 28

Potato Gnocchi, garlic, mushrooms, semi dried tomato, crema, basil pesto and shaved Grana Padano.

Marinara 33

Fettucini pasta, garlic, basil, fresh seafood selection, white wine and Napolitana sauce.

Fettucini Carbonara 27

Fettucini pasta, garlic, sliced ham, mushrooms, crema and shaved Grana Padano.

Fettucini Verde (V) 28

Fettucini pasta, garlic, roast Italian peppers, mushrooms, kalamata olives, fresh rocket, olive oil base and bocconcini cheese.

Chicken Penne 27.5

Penne pasta, free range diced chicken, garlic, sliced mushrooms, napolitana sauce, touch of crema and shaved Grana Padano.

Spicy Penne 28

Penne pasta, spicy cacciatore, fresh chilli, garlic, Italian roast peppers, Napolitana sauce and shaved Grana Padano.

ADD-ONS

Spicy cacciatore	4	Mushrooms.	2.5
Cherry tomato	2	Diced chicken	6
Fresh chilli.	1.5	Free range chicken.	5
Italian basil pesto	3	Fresh rocket	2.5
Marinated prawns	6	Free range ham	3
Roast peppers	3	Grana padano cheese.	1.5
Kalamata olives	2	Bocconcini cheese.	4
		Semi dried tomato	3.5



Gourmet Pizzas

Dodos 26

Pepperoni and mozzarella on a tomato base.

Spicy Devil 27

Pepperoni, kalamata olives, basil and fresh chilli on mozzarella and tomato base.

Frutti di Mare 29

Marinated garlic prawns, cherry tomatoes, fresh chilli, fresh basil, mozzarella cheese and tomato sauce base.

Little Italy (V) 27

Roast Italian peppers, wild rocket, classic basil pesto on a white fior di latte cheese pizza base.

Sorrento 27

Leg ham, mushrooms and kalamata olives on a mozzarella and tomato base.

Henrys 28

San Daniele prosciutto, cherry tomatoes, wild rocket, shaved parmesan on a fior di latte cheese base.

Veggie Patch (V) 27

Roasted Italian peppers, sliced mushrooms, olives, semi dried tomatoes on mozzarella tomato base.

Hawaiian 26

Free range ham, pineapple, on mozzarella tomato base.

Margherita (V) 23

Mozzarella cheese on a tomato base topped with fresh basil, extra virgin olive oil, oregano.

Portofino 29

Marinated prawns, sliced ham, mushrooms, on a mozzarella and tomato base.



Gourmet Pizzas

Eight Avenue 28

Free range roasted chicken breast, Italian peppers, sliced mushrooms on mozzarella tomato base.

Wise Guy 28

Mondo Doro® bacon, ham, pepperoni on a mozzarella and tomato base.

Shipwreck 25

Anchovies, kalamata olives, oregano and fresh basil on a fior di late cheese and tomato sauce base.

Valentina 27

Free range chicken, Italian basil pesto, pineapples, fresh rocket and on fior di late cheese base.

Calzone

Prosciutto Calzone 28

Half moon shaped pizza, stuffed with San Daniele prosciutto, fresh rocket, shaved Grana Padano cheese, Fior di late cheese and tomato sauce.

Nova Calzone (V) 27

Half moon shaped pizza, stuffed with sliced mushrooms, roasted peppers, semi dried tomatoes, basil pesto fior di late chesse and tomato sauce.

Nutella® Calzone (V) 24

Nutella® and seasonal fruit.

Home - made gluten free pizza base +6

+2 surcharge applies for
half 'n' half pizzas.

ADD-ONS

Pepperoni	4
Cherry tomato	2
Fresh chilli	1.5
Italian basil pesto	3
Marinated prawns	6
Roast peppers	3
Kalamata olives	2
Mushrooms	2.5
Free range chicken	6

Fresh rocket	2.5
Anchovies	3
Prosciutto	5
Free range ham	3
Grana padano cheese	1.5
Fior di latte cheese	5
Semi dried tomato	3.5
Mozarella cheese	2.5
Pineapple	3



Mains

Parmigiana 34

Crumbed free range chicken breast. Napolitana sauce. mozzarella cheese. Side of chips and salad.

Risotto Fremantle 34

Principe arborio rice. fresh seafood selection. cherry tomato. fresh basil. garlic. butter and white wine.

Chicken Scallopini 37

Sliced free range chicken breast pan-fried with mushrooms. garlic. Italian herbs. white wine dijon and crème fraiche. served with side mashed potato and roasted vegetables.

Chilli Mussels 36

1kg - Fresh mussels made with fresh chilli. lemon juice. basil and napolitana sauce served with toasted ciabatta bread.

Best mussels in town!

Surf and Turf 39

Grilled sirloin steak. battered chips. garden salad. creamy king prawn sauce.

Risotto Primavera 33

Pan fried free range chicken. garlic. butter. mushrooms. semi dried tomatoes. white wine sauce and shaved Grana Padano.

Atlantic Salmon 37

Grilled Atlantic Salmon served with mashed potato. seasonal steamed vegetables and salsa verde dressing.



Salads

Grilled Chicken Salad 26.5

Free range grilled chicken, mixed lettuce, cherry tomatoes, cucumber, Fior di latte cheese and Italian dressing.

King Prawn Salad 27.5

Panfried prawns with garlic Italian herbs, baby spinach, roast Italian peppers, cherry tomatoes, feta cheese, diced oranges, French dressing.

Calamari Salad 26.5

Crispy fried calamari, fresh mixed lettuce, cherry tomatoes, cucumber, avocado and French dressing.

Kids Menu

Kids Bolognese 14

Fettucine pasta with our home-made bolognese sauce.

Kids Chicken 14

Free range chicken panko with battered chips, tomato sauce.

Kids Cheese and Ham 14

Mini Margherita pizza with free range ham.

• add pineapple +1 each.

Kids Napoletana 14

Fettucine pasta with our home-made Napoletana sugo.



Drinks

COFFEE	CUP	MUG
Flat white	4. ⁸	5. ⁸
Cappuccino	4. ⁸	5. ⁸
Latte	5	5. ⁸
Long black	4. ⁸	5. ⁸
Mocha	5	5. ⁸
Hot chocolate	5	5. ⁸
Short macchiato	5	
Long macchiato	5. ⁵	
Chai latte	5	5. ⁸
Espresso	4	
Double espresso	4. ⁸	
Affogato	6	

COLD DRINKS

Iced coffee	8
Iced mocha	8
Iced chocolate	8

EXTRAS

Coffee shot, soy milk, almond milk,
oat milk, caramel shot, vanilla shot,
hazelnut shot +1

TEA — Served in a pot for one

English breakfast, earl grey, peppermint,
chamomile, green tea, lemongrass
and ginger 4.⁸

JUICE — Served by glass

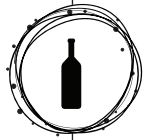
Orange, cloudy apple, pineapple 6

MILKSHAKE

Vanilla, chocolate, strawberry 8

SOFT DRINKS

Coke, Coke No Sugar, Lemonade, Fanta, 5
Soda Water, Tonic Water,
Ginger Beer, Ginger Ale 6
Lemon Lime and Bitters 6



Wine

RED WINES

GLASS BOTTLE

House Red	10	37
Amberley Merlot (WA)	12	42
Barossa Valley Grenache (SA)	14	44
Brown Brothers 1889 Shiraz (Vic)	13	42
Fat Bastard Pinot Noir (France)	14	44
Ingoldby McLaren Cab. Sauv. (SA)	13	43

WHITE WINES

GLASS BOTTLE

House White	10	37
Kiss and Tell Moscato (WA)	12	42
Ta Ku Pinot Gris (NZ)	13	42
Oyster Bay Sauvignon Blanc (NZ)	14	44
Brookland Valley Verse I S.S.B. (WA)	13	42
Fishbone Chardonnay (WA)	13	43

Beer

BOTTLE

Hann Premium Light (AUS)24%	10
Corona (MEX)45%	11
Peroni (ITA)51%	11
Asahi (JAP)5%	11
Rogers (AUS)38%	11
Birra Moretti (ITA)46%	12

BEER ON TAP

PINT

Sapporo Premium (JAP)5.0%	15. ³
Carlsberg (DEN)4.8%	14. ³
Coopers Pale Ale (AUS)4.5%	14. ³

ROSE

GLASS BOTTLE

Days Of Rose (SA)	13	44
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SPARKLING

GLASS BOTTLE

Brown Bros NV		
Prosecco 200ml	14. ⁵	
Oyster Bay Sparkling Cuvée Brut		44

CIDER

BOTTLE

Five Seeds Crisp Apple Cider (AUS) 5.0%		13
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Spirits — with ice and mixer

Absolute Vodka	14
Bundaberg Rum	14
Four Pillars Gin	14
Jack Daniels	14
Baileys	14
Chivas Regal	14
Suntory Japanese Whiskey	15

Home of good food 



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