

dessert

pina colada tartlet ~ \$11

toasted coconut macaroon pastry shell, filled with a creamy coconut, pineapple & rum flavoured custard

banana split ~ \$10 **GF**

served with fresh cream, ice-cream and chocolate sauce

baked banana pudding ~ \$12

individually baked, warm banana bread pudding, served warmed with vanilla custard

apple pie ~ \$12

warm apple pie served with, ice-cream and dusted with cinnamon

date, ginger and chocolate slice ~ \$10 **GF**

date and ginger slice, covered with chocolate, finished with homemade custard

affogato ~ \$8

available with vanilla or chocolate ice-cream

kids ice-cream (two scoops) ~ \$4.50

vanilla, chocolate, strawberry or banana, with chocolate, strawberry or caramel topping

milkshakes

all our milkshakes are made with real fruit and ice-cream

vanilla bean ~ \$8

fresh banana ~ \$8

fresh strawberry ~ \$8

rich chocolate ~ \$8

coffee, tea & chocolate

espresso ~ \$4.00

short macchiatto ~ \$4.00

coffee ~ \$4.60

flat white / cappuccino / latte / long black / mocha

tea ~ \$4.50

hot chocolate ~ \$4.80

viennese coffee ~ \$6

iced coffee ~ \$8.50

made with fresh cream and ice-cream, available in standard, mocha, hazelnut, caramel and gingerbread

liqueur coffee ~ \$10

jamesons / amaretto / brandy / kahlua / sambucca

babyccino ~ free (under 5's only)

extras

extra shot ~ \$0.60

soy milk ~ \$0.60

almond milk ~ \$0.60

flavoured syrup ~ \$0.60

hazelnut, caramel, vanilla, gingerbread

light bites & salads

garlic bread/with cheese ~ \$6.50/8.50 **V**

two thick slices of woodfired boston bread with herb garlic butter & parmesan / with mozzarella

premium jet fresh jumbo oysters ~\$3.50/4.00

new zealand jumbo oysters, natural / kilpatrick (price each)

soup of the day ~ \$12

homemade soup served with woodfired garlic bread

bruschetta di avacado ~ \$16 **V**

toasted ciabatta rubbed with garlic & olive oil, topped with tossed avocado, cherry tomato, red onion, chilli, and coriander, finished with tabasco and extra virgin olive oil

sharing plate ~ \$28

crumbed prawns, salt & pepper squid, marinated olives, grilled vegetables, cold preserved meat, grilled italian sausage, finished with wood-fired bread and freshly made estivo salad (fresh bocconchini, cucumber, roma tomatoes, red onions and basil pesto)

middle-eastern legume salad ~ \$19 **V** **Vgp**

seasoned chickpea and pinto beans tossed in with diced tomato, cucumber, red onion, mint, coriander, spring onions, wild rocket, and labneh cheese, finished with lemon juice, freshly cracked black pepper, and crispy lavash

add grilled garlic chicken & side of garlic yoghurt sauce~ \$6
add turkish adana kebabs & side of garlic yoghurt sauce ~ \$6

tempura prawn and vegetable salad ~ \$25

lightly battered crispy prawns and vegetables, served on a bed of japanese cucumber salad, finished with chilli sesame dressing

grilled chicken cobb salad ~ \$24 **V** **GF**

garlic marinated grilled free-range chicken tenderloin tossed in with southwest dressing, crispy bacon, avocado, baby cos lettuce, sliced tomato, cucumber, red onion and boiled egg

caramelised radicchio and smoked salmon salad ~ \$27 **V** **GF**

raddichio caramelised with balsamic glaze, tossed in with cucumber ribbons, cherry tomatoes, red onion, wild rocket, and crumbled feta, topped with smoked salmon, finished with balsamic and olive oil

garlic prawns ~ \$20 entrée / \$29 main **GF**

succulent prawns cooked in white wine & garlic cream sauce, served with fragrant rice and crispy chorizo

kids corner

kids steak and mash ~ \$12 **GF**

kids cheeseburger & fries ~ \$12

kids creamy bacon spaghetti ~ \$12 **V**

kids ham & pineapple pizza ~ \$12

kids crispy prawns & chips ~ \$14

please note ~ not all ingredients are mentioned on the menu description, if you have any concerns please do not hesitate to ask prior to ordering ~ all food items may contain traces of peanuts or tree nuts

mains

chicken parmigiana ~ \$28

crumbed free-range chicken breast schnitzel topped and baked with homemade tomato sauce, basil and mozzarella, served with beer battered chips and mini garden salad

add mushroom/garlic/pepper sauce ~ \$1
add crumbed prawns and garlic sauce ~ \$4

moroccan half chicken ~ \$28 **GF**

lilydale free-range boneless, moroccan spiced half-chicken, grilled and served with middle-eastern-stlye legume salad, finished with garlic yoghurt sauce.

melanzane parmigiana ~ \$24 **V**

individually baked authentic italian vegetarian dish made with pan-fried eggplant, layered with homemade tomato sauce, mozzarella, paremesan and basil, served with peppery rocket salad, finished with cracked black pepper

burry beef burger ~ \$22

toasted burger bun filled with 250g homemade beef patti, topped and grilled with american cheddar, short cut bacon, egg, peppers, sliced onion, tomato and lettuce, homemade mayonnaise, served with beer battered chips

hawaiian chicken burger ~ \$22

toasted charcoal bun filled with crumbed chicken tenderloin, avocado, caramelized pineapple, jalapenos, sliced tomato & lettuce, homemade chilli sauce , served with beer battered chips

seafood paella (share dish) ~ \$46 **GF**

big pan of chef's paella, with prawns, squid, and chorizo, tossed in with saffron, green beans, peppers and peas, topped with grilled barramundi, finished with lemon and coriander

grilled tasmanian salmon ~ \$35 **GF**

fresh tasmanian salmon, grilled to medium, served on hokkien noodles, tossed in with chilli, bok-choy, and spring onion, finished with lemon

fish of the day ~ market price **GF**

served with lemon butter, fries and mini garden salad

lamb pot curry ~ \$30 **GF**

slow-roasted lamb shoulder in an authentic sri-lankan-down-south-style curry sauce, served on banana leaf, with fragrant yellow rice and pickles

amelia park lamb cutlets ~ \$40 **GF**

succulent lamb cutlets, grilled to medium, served with creamy potato mash, roast baby vegetables and finished with a red wine & rosemary jus

peking-style pork chops ~ \$36

free-range berkshire pork chops, pan-glazed with peking-style sauce, served with hawker-style prawn fried-rice, finished with toasted sesame seeds

surf'n'turf (300g) rump / scotch ~ \$36 / \$45 **GF**

butterfields premium angus rump or scotch fillet cooked to your liking, served with creamy garlic prawns and potato mash

premium angus scotch fillet (350g) ~ \$44 **GF**

butterfields premium scotch fillet, cooked to your liking, served with creamy potato mash, pan-fried mushroom, bacon and onion, finished with red wine jus

filet mignon (250g) ~ \$45 **GF**

bacon-wrapped butterfields premium beef fillet, cooked to your liking, served with creamy potato mash, buttered vegetable, roast baby onions, finished with red wine jus

V **V** **VEGETARIAN / VEGETARIAN OPTION AVAILABLE**

Vg **Vgp** **VEGAN / VEGAN OPTION AVAILABLE**

GF **GF** **GLUTEN FREE / GLUTEN FREE OPTION AVAILABLE**

pasta

made with traditional italian home-style fresh pasta

chicken linguini ~ \$26

free-range grilled chicken tenderloin tossed in with linguini pasta, cream, garlic, pesto and smoky bacon, finished with shaved parmesan

spaghetti alla norma ~ \$23 **V** **Vgp**

sicilian-style vegetarian pasta dish cooked with roasted baby eggplant, roast garlic, chilli flakes, capers, basil, oregano, tossed in with homemade tomato sauce, finished with shaved parmesan

add chicken tenderloin ~ \$5

ravioli con agnello e salsa di zucca ~ \$26

freshly made four-cheese ravioli tossed in with roast lamb, in a creamy pumpkin sauce, finished with shaved parmesan

gnocchi vegetariana ~ \$23 **V** **Vgp**

roasted baby vegetables tossed in with potato gnocchi, roast garlic, finished with homemade basil pesto and shaved parmesan

add chicken tenderloin ~ \$5

pasta con salsicce piccante ~ \$28 **V**

penne tossed in with spicy chorizo, light homemade tomato sauce, basil, roast peppers and tomatoes, finished with shaved parmesan

woodfired pizza (available evenings, and thurs-sun lunchtimes only)

pizza con pomodoro ~ \$19 **V**

rich homemade tomato sauce, roasted roma tomatoes, basil and bocconchini

pizza hawaiian ~ \$20

rich homemade tomato sauce, mozzarella, ham and glazed pineapple

pizza vegetariana ~ \$19 **V**

rich homemade tomato sauce, mozzarella, roasted eggplant, roasted zucchini, roasted roma tomatoes and goats cheese

pizza greca ~ \$23

rich homemade tomato sauce, mozzarella, greek-style lamb, feta, roast garlic, spinach, and rosemary

pizza gamberi ~ \$25

rich homemade tomato sauce, mozzarella, prawns, rocket, red onion, grilled zucchini, cherry tomato

pizza piccante de carne ~ \$22

rich homemade tomato sauce, italian sausage, beef, chicken, pork, jalepeno and oregano

extra toppings
veg~ \$2.00 / meat ~ \$3.00 / seafood ~ \$4.00

sides

garden salad ~ \$8 **V** **Vgp** **GF**

fresh mixed leaves, roma tomatoes, capsicum, red onion, carrot and cucumber, with balsamic dressing

greek salad ~ \$10 **V** **Vgp** **GF**

fresh mixed leaves, roma tomatoes, cucumber, red onion and feta cheese, dressed with fresh lemon juice, extra virgin olive oil and oregano

steamed vegetables ~ \$10 **V** **Vgp** **GF**

broccoli, cauliflower, beans, snow peas, carrots and baby corn

beer battered chips / fries ~ \$8 / \$7 **V** **Vgp**

served with tomato sauce sweet chilli and sour cream