

## sides

**garden salad ~ \$4.50** single / \$8 share  
fresh mixed leaves, roma tomatoes, capsicum, red onion, carrot and cucumber, with balsamic dressing

**greek salad ~ \$5.50** single / \$10 share  
fresh mixed leaves, roma tomatoes, cucumber, red onion and feta cheese, dressed with fresh lemon juice, extra virgin olive oil and oregano

**steamed vegetables ~ \$5.50** single / \$10 share  
broccoli, cauliflower, beans, snow peas, carrots and baby corn

**beer battered chips or fries ~ \$8 / \$7**  
served with tomato sauce sweet chilli and sour cream

**egyptian roast potatoes ~ \$12**  
egyptian-style spicy potatoes

## dessert

**tiramisu ~ \$12**  
an italian classic - homemade tiramasu, drizzled with a coffee & tia maria syrup.

**banana split ~ \$11**  
served with fresh cream, ice-cream and chocolate sauce

**apple pie ~ \$13**  
warm apple pie served with, ice-cream and dusted with cinnamon

**chocolate and banana cake ~ \$11**  
a warm, rich chocolate cake sweetened with banana, golden syrup & caramel with a fresh sour cream ganache & caramel topping, served with ice-cream

**café affogato ~ \$8**  
vanilla ice-cream with espresso

**kids ice-cream ~ \$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 / fresh banana / fresh strawberry / rich chocolate ~ \$8.50**

## coffee, tea & chocolate

**espresso ~ \$4.00**  
**coffee ~ \$4.60**  
flat white / cappuccino / latte / macchiato / long black / mocha  
**tea ~ \$4.50**

**hot chocolate ~ \$4.80**  
**iced coffee ~ \$8.50**  
made with fresh cream and ice-cream, available in standard, mocha, hazelnut, caramel and gingerbread

**liqueur coffee ~ \$11**  
jameons / amaretto / brandy / kahlua / sambucca

**extras ~ \$0.60**  
extra shot / soy milk / almond milk / flavoured syrup (hazelnut, caramel, vanilla, gingerbread)

## light bites & salads

**marinated olive bowl ~ \$8** V

**wood-fired italian sausage ~ \$13**

**garlic bread ~ \$6.50** V  
two thick slices of woodfired boston bread with herb garlic butter & parmesan.

**garlic bread with cheese ~ \$8.50** V  
two thick slices of woodfired boston bread with herb garlic butter & parmesan, finished with mozzarella

**premium jet fresh oysters ~ \$4.00/4.50**  
new zealand jumbo oysters, natural / kilpatrick (price each)

**soup of the day ~ \$13** V  
homemade soup served with woodfired garlic bread

**bruschetta fusa ~ \$17** V Vgo  
toasted garlic and olive oil-rubbed ciabatta bread, topped with anchovies, tomato, basil, red onion and bocconcini

**sharing plate ~ \$29**  
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)

**insalata di avocado ~ \$23** V Vgo GF  
sliced ripened avocado topped with a tossed salad consisting of cherry tomato, rocket leaves, onion, fried bread, chilli, coriander finished with homemade garlic aioli  
add home cured salmon ~ \$9  
add garlic chicken ~ \$6

**moroccan vegetable tagine ~ \$25** Vg GFo  
authentic tagine dish cooked with moroccan spices, dried apricots, chick pea, pumpkin, potato, zucchini, carrot, and eggplant, finished with parsley and coriander, served with side of pita bread

**champignons au four ~ \$25**  
baked field mushroom topped with pan-fried creamy chicken, finished with blue cheese and encased with puff pastry, served with french fries and wild rocket leaves

**grilled chicken cobb salad ~ \$25** GF V  
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

**home-cured dill salmon & new potato salad ~ \$26** GF  
home-cured salmon in dill served with new potato salad tossed in with honey mustard dressing, finished with greens, capers, dill, aioli and lemon

**falafel with lebanese salad ~ \$24** V Vgo GFo  
homemade crispy falafel patties served with garlic yoghurt and lebanese salad (cucumber, tomato, mint, coriander, spring onion and toasted pita bread), finished with olive oil, sumac and lemon juice

**creamy garlic or chilli prawns ~ \$22 entrée / \$31 main** GFo  
pan-fried prawns tossed in with a choice of either homemade creamy garlic sauce, or fresh chilli & garlic in a homemade tomato sauce, served with rice

## 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

or serve with creamy mushroom pasta ~ \$5  
add mushroom/garlic/pepper sauce ~ \$1  
add crumbed prawns and garlic sauce ~ \$4

**pollo al funghi ~ \$33** GFo  
grilled lilydale free-range de-boned half chicken, marinated with garlic, served with pan-fried mixed mushroom sauce, garden salad and beer battered chips

**burry beef burger ~ \$24**  
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

**chicken and avocado burger ~ \$24**  
toasted charcoal burger bun filled with grilled chicken tenderloin, crispy bacon, jalapeno, avocado, sliced tomato, and lettuce, finished with sweet chilli sauce, served with beer battered chips

**chicken shawarma & middle-eastern slaw ~ \$28**  
grilled shawarma marinated chicken thigh fillet, served with middle-eastern slaw consisting of cabbage, spring onions, garlic, parsley, mint, dill and zaatar spice, finished with olive oil & lemon juice, served on toasted pitta

**chicken, pumpkin and brie risotto ~ \$27** GF  
pan-tossed chicken tenderloins with roasted pumpkin, spinach and peas, finished with woodside charleston jersey brie

**thai-style grilled tasmanian salmon ~ \$35** GF  
grilled tasmanian salmon topped with pan-fried, marinated thai green prawns, served with steamed asian greens and rice, finished with green chilli salsa

**fish of the day ~ market price**  
served with lemon butter, fries and mini garden salad

**seafood sharer ~ \$55**  
a meal for two consisting of crispy-skin barramundi, clam chowder, grilled chilli squid, garlic prawn risotto, and crusty bread, served with mini-salad and lemon

**malayan barramundi red curry (whole fish) ~ \$34** GF  
malaysian-style fried whole baby barramundi in spicy red curry sauce, served with steamed rice and a cucumber and yoghurt salad

**harissa spiced lamb cutlets ~ \$44** GF  
served with egyptian-style roast potatoes and ratatouille.

**pork cutlet with apple stuffing ~ \$34** GF  
free-range berkshire pork cutlet stuffed with homemade apple sage and five-spice stuffing served with potato in pickled lemon and cider jus

**surf'n'turf rump (300g) or scotch (350g) ~ \$39 / \$52** GFo  
butterfields premium angus rump or scotch fillet cooked to your liking, served with creamy garlic prawns and potato mash

**premium angus scotch fillet (350g) ~ \$49** 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) ~ \$49** GF  
bacon-wrapped butterfields premium beef fillet, cooked to your liking, served with creamy potato mash, buttered vegetables, roast baby onions, finished with red wine jus

## pasta

made with traditional italian home-style fresh pasta

**chicken linguini ~ \$27**  
free-range grilled chicken tenderloin tossed in with linguini pasta, cream, garlic, pesto and smoky bacon, finished with shaved parmesan

**penne piccante con gamberi ~ \$27**  
penne tossed in with fresh chilli, roast garlic, basil, prawns, chorizo, finished with romesco sauce and shaved parmesan (contains almonds)

**ravioli di funghi e pollo ~ \$26** V Vgo  
pan-fried chicken breast fillet and mushroom tossed in with four cheese ravioli finished with creamy garlic sauce and shaved parmesan

**gnocchi vegetariana ~ \$25** V Vgo  
roasted baby vegetables tossed in with potato gnocchi, roast garlic, finished with homemade basil pesto and shaved parmesan  
add chicken tenderloin ~ \$6  
add prawns ~ \$6

**pasta dal mare e terra ~ \$27**  
pan-fried seafood, italian sausage, crispy pork and fresh chilli tossed in with spaghetti and homemade tomato sauce, finished with fresh basil and parmesan

**pasta di calamari al peperoncino ~ \$27**  
pan-fried chilli squid and roast garlic tossed in with spaghetti and homemade tomato sauce, finished with shaved parmesan

**spaghetti al crema ~ \$25** V  
spaghetti tossed in creamy garlic sauce, with roasted-tomato, onion, garlic, basil and toasted pine nuts, finished with goats cheese and shaved parmesan  
add chicken tenderloin ~ \$6

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

**pizza margherita ~ \$19** V  
rich homemade tomato sauce, roasted roma tomatoes, basil and bocconchini

**pizza hawaiian ~ \$21**  
rich homemade tomato sauce, mozzarella, ham and glazed pineapple

**pizza vegetariana ~ \$21** 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 con tutto ~ \$24**  
rich homemade tomato sauce, mozzarella, italian sausage, bacon, ham, anchovies, olives, fresh chilli, sundried tomato, and basil

**pizza piccante de carne ~ \$23**  
rich homemade tomato sauce, italian sausage, beef, chicken, pork, and jalepeno

## kids corner (under 12s)

**kids steak and mash ~ \$15**  
**kids cheeseburger & fries ~ \$14**  
**kids grilled chicken & chips ~ \$13**  
**kids pasta ~ \$13**

creamy bacon & spaghetti / penne with napolitana sauce  
**kids pizza ~ \$13**

ham & pineapple / ham & cheese / margherita  
**kids crispy prawns & chips ~ \$15**