

## Side Dishes

<i>Vegetables of the day</i>	\$10.50
<i>Mixed green garden salad</i>	\$12.50
<i>Greek Salad</i>	\$13.50
<i>Caesar salad</i>	\$17.50

## Pizza

<i>Margherita</i> <i>Fresh tomato, basil &amp; mozzarella</i>	\$18.50
<i>Helen</i> <i>Tomato, cheese, mushrooms, onion, olives &amp; capsicum</i>	\$20.50
<i>Hawaiian</i> <i>Tomato, cheese, ham &amp; pineapple</i>	\$20.50
<i>Nog</i> <i>Tomato, cheese, mushrooms, bacon &amp; hot sausage</i>	\$21.50
<i>Tropicana</i> <i>Tomato, cheese, ham, pineapple &amp; hot sausage</i>	\$21.50
<i>Greeko</i> <i>Onion, fetta, Greek olives &amp; sundried tomatoes</i>	\$21.50
<i>Anna</i> <i>Artichoke, onion, basil, sundried tomatoes, mushrooms, cream cheese &amp; chilli</i>	\$22.50
<i>Maria</i> <i>Artichoke, onion, sundried tomatoes, mushrooms, fetta, basil, tomato &amp; hot sausage</i>	\$22.50
<i>Capricciosa</i> <i>Mushrooms, black olives, anchovies, prosciutto &amp; an egg in the centre</i>	\$23.50
<i>Steaklover</i> <i>Onion, mushrooms, cream cheese topped with scallopine of Veal</i>	\$25.00
<i>Pescatore</i> <i>Garlic, chilli, prawns, squid, anchovies &amp; onion</i>	\$25.00
<i>Goat Cheese</i> <i>Onion, fresh tomato, cracked pepper &amp; French goat cheese</i>	\$25.00

## Starters

<i>Home Made Garlic Bread</i>	\$7.50
<i>Rillettes</i>	\$14.50
<i>Bruschetta</i>	\$11.50
<i>Royal Bruschetta: With smoked salmon &amp; prosciutto (for two)</i>	\$16.50
<i>Salciccia: Pan-fried Italian hot sausage with onion. Served with garlic bread (for two)</i>	\$16.50

## Soup Entrées

<i>Chicken Soup: With egg &amp; spinach</i>	\$12.50
<i>Pumpkin Soup:</i>	\$12.50
<i>French Onion Soup: Served with croutons &amp; cheese</i>	\$14.50

## Salads

<i>Warm Goat Cheese Salad</i> <i>Gratined on a toast &amp; served on a bed of mixed salad, bacon &amp; croutons</i>	\$20.50
<i>Duck Salad</i> <i>Duck confit served on a salad with bacon &amp; croutons</i>	\$22.50
<i>Garlic Prawn Salad</i> <i>Grilled prawns served with sliced mushrooms, avocado &amp; a creamy sauce</i>	\$23.00
<i>Morton Bay Bugs Salad</i> <i>Served on a bed of salad with a creamy lemon sauce</i>	\$27.50
<i>Smoked Salmon Salad</i> <i>Served with finely diced tomato &amp; red onion with a lemon vinaigrette</i>	\$23.50
<i>Prosciutto Salad</i> <i>Thin slices of prosciutto with a balsamic vinaigrette</i>	\$23.50
<i>Scallop Salad</i> <i>Grilled scallops served with a homemade lemon vinaigrette</i>	\$24.50

## Seafood Entrées

Grilled Squid	\$24.50
Scallops Sautéés a la Provençale	\$26.50
Garlic Prawns	\$26.50

## Seafood Dishes

Fish of the Day (fresh daily)	\$32.50
Scallops with a Creamy Lemon Sauce	\$30.50
Bouillabaise Provençale Fish soup with prawns, scallops, mussels served with croutons & a garlic dip	\$33.50
Morton Bay Bug Sauce Didier	\$33.50
Saffron or Chilli Mussels	\$26.50

## Meat & Poultry Dishes

Scallopine of Veal Escalopes of veal served with fresh mushrooms & cream sauce	\$31.50
Coq au Vin Marinated chicken cooked in a red wine sauce. Served with fettuccini	\$28.50
Boeuf Bourguignon Served with home made fettuccini	\$30.50
Rack of Lamb Individual rack crusted with provençale herbs & served with rosemary sauce	\$34.50
Canard a l'Orange Duck wing served with a sauce a l'orange	\$31.50
Prime Fillet of Beef Charcoal grilled served with a peppercorn sauce	\$34.50
Margret de Canard Sauce Didier Breast of duck, chargrilled & thinly sliced	\$34.50

## Vegetarian Pasta

Fettuccini Al' Puttanesca Fresh tomato, olive oil, capers, anchovies, black olives & chilli	\$21.50
Cannelloni with Spinach & Ricotta	\$23.50

## Meat Pasta

Fettuccini Bolognese Beef mince alla Bolognese, Napoletana sauce & Parmesan cheese	\$21.50
Fettuccini Cabonara Bacon, mushrooms & creamy sauce with egg	\$21.50
Tortellini Papalina Belly button shaped pasta with bacon, cheese, mushrooms & creamy sauce	\$23.50

## Seafood Pasta

Fettuccini Al Salmon Fettuccini with smoked salmon & lemon cream sauce	\$27.50
Fettuccini Marinara Prawns, squid, fish & mussels served with a tomato sauce	\$27.50
Fettuccini Pescatore Panfried squid and prawns with garlic & chilli served with spaghetti	\$28.50

## Desserts

Please ask the waiter for our selection of desserts	\$12.50
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No B.Y.O  
Wine: See display down at the bar