



# MENU

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

## ENTREE

### Seasonal Steamed Vegetables

With Olive Oil and Parsley 14

### Marinated Rainbow Olives

Served with Grissini Sticks 14

### Deep Fried Crumbed Green Olives

Stuffed with Pork, Chicken & Beef 14

### Oven Baked Garlic Focaccia

Oregano, Garlic, Rosemary, Salt & Olive Oil 14

### Prosciutto Focaccia

Prosciutto, Rosemary, Oregano, Salt & Olive Oil 17

### Oven Baked Triple Cheese Focaccia

With Garlic & Rosemary 17

### Bruschette

Tomato, Basil & Olive Oil 13

### Antipasto Platter (2 or 4)

Mortadella, Salami, Prosciutto, Parmigano Reggiano, Ciabatta Bread & Crumbed Olives 27/47

**House Fries/ Truffle, Parmesan Fries** 12/14

### Slow Cooked Meatballs (2)

With Napoli & Italian Ciabatta Bread 14

### Arancini

- With Napoli , Parmesan & Parsley (2) 10
- With Porcini, Truffle Oil & Parmesan (2) 11



## INSALATA

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

### **Pan Fried Tiger Prawns & Scallops Salad** **42**

Served with Flying Fish Caviar, Basil Infused Vine Tomato, Berry Caper, Rocket, Orange Segment & Cream Fraiche

### **The Chopped Salad**

Iceberg Lettuce, Cucumber, Cherry Tomato, Radish, Kohlrabi, Grilled Corn, Pitted Olives, Tomato Chips, Fresh & Crispy Herb and Ranch Dressing **24**

### **Salmon Salad**

Avocado, Mixed Lettuce, Cherry Tomato, Red Onion & Cucumber **20**

### **Radicchio**

Radicchio, Citrus & Fennel **17**

### **Caprese Salad**

Fresh Tomatoes, Mozzarella & Oregano **16**

### **Insalata Mista**

Mixed Lettuce, Tomato, Red Onion & Cucumber **12**

### **Mango & Garlic, Chilli King Prawn Salad**

Served with Steamed Broccoli, Crispy Iceberg Lettuce & Pomegranate **42**

### **Rucola**

Rucola, Pear, Toasted Walnuts & Parmesan **14**



## PASTA

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

### Pasta Selection Of:

- Spaghetti
- Fettucine
- Linguine
- Rigatoni
- Pappardelle
- Classic Gnocchi
- Country Style Gnocchi (+2)
- Sweet Potato Gnocchi (+2)
- Beef Ravioli (+2)
- Spinach & Ricotta Ravioli (+2)
- Pumpkin Agnolotti (+2)
- Spinach & Ricotta Agnolotti (+2)
- Beef Tortellini (+2)

### With your choice of:

Napoli	25
Bolognese	26
Creamy Italian Pork, Fennel, Pea, Truffle & Wild Mushroom Sauce	28
Butter and Sage	25
Amatriciana (Bacon, Napoli, Garlic, Chilli & Parsley)	26
Carbonara	26
Porcini & Truffle Oil	26
Aglione, Olio & Pepperoncini	25
Sorrentina (Baked Mozzarella with Napoli Sauce)	27



## PASTA

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

**Oven Baked Spinach & Ricotta Cannelloni** 26

**Oven Baked Beef Lasagna** 26

**Oven Baked Vegetarian Lasagna** 26

### **Linguine Seafood Pasta**

De Cecco Linguine, Green Tiger Prawns, Moreton Bay Bug, Calamari, Clams, Garlic & Chili in Seafood Bisque 38

### **Prawn Spaghetti**

With Garlic, Chili and Cherry Tomatoes finished with White Wine & Olive Oil 36

### **House made Country Style Pan Fried Gnocchi**

With Italian Pork sausages, Roasted Red Pepper, Garlic, Chili & Olives 32

### **House made Prawn & Lobster Ravioli**

Served with Butter & Sage sauce and Flying Fish Caviar 38

**Seafood Ravioli** served in Seafood Bisque 30

**Squid Ink Spaghetti Al Nero** 38

Served with Grilled Octopus, Crispy Chili, Roasted Garlic & Basil and Broccoli Puree



## RISOTTO

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

### **Wild Mushroom Risotto**

With Lemon Thyme, Braised Leek & Finished with White Truffle Oil **26**

### **Canadian Scallops Risotto**

Served with Braised Leek, Shallot & Saffron **32**

### **Roasted Pumpkin Risotto**

With Grilled Corn, Caramelized Onion, Basil Infused Tomato & Finished with Lemon Whipped Ricotta **28**

**Saffron and Scampi Risotto** **36**

### **Seafood Risotto**

With Tiger Prawns, Moreton Bay Bug, Calamari, Clams, Smoked Mussels with Garlic in Seafood Bisque **37**



## STONE FIRE PIZZA

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

### Queen Margherita

Neapolitan San Marzano Tomato, Mozzarella, Basil, Oregano & Olive Oil **22**

### Livin On The Veg

Mozzarella, Zucchini, Red Pepper, Parmigiano, Oregano **23**

**Capricciosa** **25**

Tomato, Mozzarella, Virginian Ham, Mushroom, Kalamata Olives & Artichokes

### Diavola

San Marzano Tomato, Mozzarella, Salame Piccante & Oregano **25**

**Fuoco Mio** **28**

San Marzano Tomato, Mozzarella, Pork Sausage, Salami Piccante, Capsicum, Truffle Chili Oil

### Steak Pizza

With Garlic, Cheese, Rosemary & Grilled South Gippsland 350g Porterhouse Steak sliced **42**

### Seafood Pizza

Garlic Oil, Fresh Chili, Parsley, Mozzarella, Prawns, Scallops, Salmon, Smoked Mussels & Cherry Tomato **38**

### Hawaiian Pizza

Tomato, Mozzarella, Virginian Ham & Pineapple **24**



## STONE FIRE PIZZA

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

### Wild Mushroom Pizza

Truffle Oil, Mozzarella, Mushroom, Thyme & Served with Wild Roquette & Shaved Parmesan **26**

### Meat Lover Pizza

**28**

Tomato, Mozzarella, Virginian Ham, Italian Sausages, Pancetta, Hot Salami & Basil

### San Daniele

San Marzano tomato, Mozzarella, San Daniele Prosciutto, Rocket, Fresh Bufala Mozzarella & Shaved Grana **28**

### 4 Formaggi

Parmigiano, Mozzarella, Fontina and Gorgonzola **24**



## SECONDI

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

**Pan Fried Atlantic Salmon Fillet** **36**

Served with Capsicum & Carrot Puree, Pearl Couscous, Cherry Tomato & Salsa Verde

**Wagu Cotoletta/ Lamb Cutlet Cotoletta**

Served with House Fries & Sugo Alla Promodora **34**

**Chicken Parmigana**

Served with House Fries **26**

**Calamari**

Lightly Battered Fresh Calamari, served with Rocket and Basil Mayo **27**

**Carne Del Giorno** **42**

350 Grams Porterhouse Steak

Served with Rocket, Cherry Tomatoes and Balsamic Dressing

**800 gram Grilled Grass Fed South Gippsland Rib-eye Steak** **99**

With your choice of either Mushroom, Peppercorn or Barbeque sauce. Also served with House Fries and Salad

(Option to be shared between 2))

**Slow cooked Wagu Beef Ribs**

Served with Saffron Rice, Truffle Oil & Crispy Shallots **38**





## SECONDI

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

### **Grilled Wagu Porterhouse Steak (400g) 135**

Served with House Made Potato Rostie, Steamed Broccolini, Crispy Shallots and Truffle Oil (Marble grading of 6-7)

### **Grilled Meat Platter**

Includes Chorizo Sausage, Porterhouse steak (350g), Lamb Cutlets and Our Traditional Meatballs. Served with House Fries. 75

### **Melanzane Parmigiana**

Thin Layers of Eggplant, Pastry, Scamorza Cheese, Napoli, served with Italian Ciabatta Bread 27

### **Aussie Lamb Cutlet**

With Truffle Mash, Lamb Ju Edamame, Sweet and Savory Potato Chips 47

### **Italian Seafood Platter (Minimum 2 People) 249**

Includes Half a Grilled Lobster, Jumbo Tiger Prawns, Scampi, Morten Bay Bugs, Clams, Calamari, Atlantic Salmon Fillet and Flying Fish Caviar.

Accompanied with: a Garlic Focaccia, Grilled Ciabatta, Truffle Parmesan Fries and a glass of house wine.

As well as 3 condiments including Salsa Fresca, Squid Ink Aioli and Truffle Chili Oil



## DESSERT

(Gluten Free and Vegan Options available)

\*All our food may contain traces of nuts, dairy, wheat & seafood

<b>Signature Tiramisu</b>	<b>15</b>
<b>Strawberry Nutella Pizza</b>	<b>16</b>
<b>Silican Cannoli</b> (Small or large size available)	<b>5/10</b>
<b>Raspberry Crostata</b>	<b>12</b>
<b>Sorbet &amp; Gelato:</b>	
Strawberry Ice-cream	
French Vanilla Ice-cream	
Lemon Sorbet	<b>8</b>
<b>Affogato (Option for Frangelico)</b>	<b>8/14</b>
<b>Crème Caramel</b>	<b>12</b>