

Traditional Pizza (Gluten Free pizza available extra \$3.90)

Small **\$11.90** Medium **\$15.90** Large **\$21.50** Extra Large **\$25.90**

MARGHERITA Cheese, Oregano

HAWAIIAN Ham, Pineapple

FOUR SEASONS Ham, Mushrooms, Prawns, Garlic, Capsicum

ITALIAN Pepperoni, Mushrooms, Anchovies, Olives, Oregano

PEPPERONI Pepperoni and Cheese

VEGETARIAN Mushrooms, Capsicum, Onions, Olives, Pineapple, Shallots, Sun Dried Tomatoes

CHICKEN SUPREME Chicken, Mushrooms, Capsicum, Garlic, Olives

HOT & SPICY Pepperoni, Cabanossi, Jalepenos, Onion, Capsicum, Chilli

FACTORY SPECIAL Ham, Mushrooms, Capsicum, Onion, Pineapple, Oregano

SUPREME Ham, Bacon, Cabanossi, Pepperoni, Onion, Mushrooms, Capsicum, Pineapple, Olives

BBQ MEATLOVER Ham, Cabanossi, Bacon, Beef, Pepperoni, BBQ sauce

BBQ CHICKEN Chicken, Bacon & BBQ sauce

CHICKEN DELIGHT Chicken, Mushrooms, Onion, Pineapple and BBQ sauce

Gourmet Pizza

Medium **\$18.50** Large **\$22.50** Extra Large **\$26.90**

PERI PERI Marinated Chicken Breast fillets, Shallots, Roasted Capsicum, Caramelised Onions and Bocconcini, topped with Peri Peri sauce

CHICKEN & FETA Grilled Chicken, Capsicum, Onions, Crumbled Feta, Olives topped with Spinach & drizzled with Extra Virgin Olive Oil

CHICKEN TORINO Grilled Chicken, Mushroom, Roasted Capsicum and Olives on a Pesto base

IL GUSTO Italian Salami, Mushroom, Roasted Capsicum, topped with Bacon on a Pesto base

MEDITERRANEAN Marinated Lamb, Tomatoes, Capsicum, Spanish Onion, Feta Cheese and Oregano on a Tomato base topped with Aioli sauce

SURF & TURF Garlic Tiger Prawns, Beef, Bacon, Roasted Capsicum, Onion, Parsley and Shallots

SWEET CHILLI PRAWNS Tiger Prawns, Roasted Capsicum & Shallots on a base of Sweet Chilli sauce and topped with Avocado

SEAFOOD SUPREME Prawns, Anchovies, Crabmeat, Mussels, Garlic, Parsley & Shallots

SHARK ISLAND Prawns, Crabmeat, Anchovies, Garlic and Parsley

GARLIC PRAWNS Tiger Prawns, Garlic, Fresh Basil, Shallots, and Fresh Tomatoes topped with Rocket

ELOUERA DELIGHT Chicken, Ham, Prawns, Pineapple, Banana, and Fresh Tomatoes

Traditional & Gourmet Pasta (Gluten Free pasta extra \$3.90)

SPAGHETTI BOLOGNESE old favourite.....**15.50**

HOMEMADE LASAGNA old favourite**16.90**

FETTUCINE CHICKEN PESTO Flat ribbon Egg Pasta with pan fried Chicken breast pieces, hint of Garlic, Basil, in a Cream sauce**17.50**

RAVIOLI MILANO Pillow shaped Pasta, pan tossed with Bacon, Sundried Tomatoes, hint of Chili and Garlic in a Prima Vera sauce (pink).....**17.50**

PENNE BOSCAIOLA Tubular shaped Pasta, pan tossed with Mushrooms, Bacon, hint of Garlic in White Wine cream sauce**17.50**

LINGUINE LAMB Long thin Pasta, Lamb pan tossed with Garlic, Rosemary, Shallots in a White Wine Cream & Tomato sauce**17.50**

CARBONARA FETTUCINE Bacon, Egg, Onion, Shallots, in White Wine Cream sauce**17.50**

CHICKEN AVOCADO FETTUCINE Chicken, Avocado, Mushrooms, Shallots, Onion, White Wine Cream sauce.....**17.50**

LINGUINE LEMONE Long thin Pasta, pan tossed with Lemon Zest, Tiger Prawns, Bacon, hint of Garlic, Chilli and fresh Dill in Extra Virgin Olive oil**18.90**

CHILLI ANGEL HAIR Long thin spaghetti pan tossed with Tiger Prawns, hint of Chilli, Garlic, Shallots, fresh Basil, Olive Oil and finished with a dash of Napoli sauce.....**18.90**

SPAGHETTI MARINARA A traditional coastal favourite with an array of seafood pan tossed in a hint of Garlic, Chilli, fresh Basil, Parsley and finished in a classic Napolitana sauce or White Wine Cream sauce**19.50**

Risotto

RISOTTO SUNSET Arborio rice pan tossed with Bacon, Prawns, Roasted Red Capsicum, Shallots and finished with Capsicum Coulis.....**18.90**

RISOTTO POLLO Arborio rice pan tossed with Chicken breast fillet, Mushrooms, Semi Dried Tomatoes, fresh Sage and topped with Sour Cream**18.90**

RISOTTO PESCATORE Arborio rice pan tossed with an array of seafood, hint of Garlic, Chilli, fresh Basil, Parsley and finished in a classic Napolitana sauce**19.90**

Breads

GARLIC BREAD**4.90**

CHEESE BREAD**6.50**

ITALIAN STYLE GARLIC PIZZA..... **S 6.90 M 8.90**

Main Meals (Gluten Free available)

POLLO AVOCADO Pan braised Chicken Breast fillets, Bacon, Avocado in White Wine Cream sauce served on a bed of roasted vegetables.....**20.90**

POLLO PESCARA Pan braised Chicken Breast fillets in a green peppercorn Brandy Cream sauce, topped with Tiger Prawns and served on a bed of vegetables**20.90**

POLLO BOSCAIOLA Pan Braised Chicken Breast fillet with Mushrooms, Bacon, hint of Garlic in White Wine Cream sauce on a bed of vegetables.....**20.90**

VITELLO PICCATO Parmesan crusted Veal set on a bed of Risotto topped with a Mushroom sauce**20.90**

VITELLO BOSCAIOLA Pan Braised Veal with Mushrooms, Bacon, hint of Garlic in White Wine Cream sauce on a bed of vegetables**20.90**

Seafood

SALT & PEPPER BABY CALAMARI Baby Calamari dusted in Sea Salt, Pepper and Cornflour then shallow fried and served with fresh Lemon and roasted Garlic Aioli**16.50**

ITALIAN STYLE GARLIC PRAWNS Peeled Tiger Prawns flamed in White Wine, infused with Garlic, fresh Basil, simmered in a classic Napolitana Sauce and a hint of Chilli served with Sour Dough slices**18.50**

CREAMY GARLIC PRAWNS Peeled Tiger Prawns poached in White Wine and cream with a hint of roasted Garlic, Bacon, fresh Sage served on a bed of Rice**18.50**

Salads

ITALIAN SALAD Salad of Lettuce, Olives, Spanish Onions, Tomatoes, Cucumber drizzled with Extra Virgin Olive Oil and Lemon dressing.....**9.90**

GREEK SALAD with Lettuce, Black Olives, Onion, fresh Tomato, Feta cheese, Oregano, Parsley, Olive Oil and Lemon dressing**11.90**

CAESAR SALAD Roasted Croutons, Cos Lettuce, Parmesan Cheese, Bacon and a special Caesar dressing.....**13.90**

CHICKEN CAESAR SALAD Breast fillet grilled, roasted Croutons, Cos Lettuce, Parmesan Cheese, Bacon and a special Caesar dressing**16.90**