



MAIN MENU

Breads

House Bread \$4.90

Warm Crisp Bread with extra virgin Olive Oil and Balsamic Dip

Olive Bread \$6.50

Crusty bread topped with fresh black olive spread & toasted

Santo Remo Bread \$8.90

Topped with Tomato, Fetta Cheese & olives, oregano, extra virgin oil

Garlic Bread \$5.90

Fresh baked Italian bread stick lightly toasted with garlic butter

Bruschetta Bread \$6.90

House bread with vine ripened tomatoes, basil, extra virgin oil

Florence Bread \$11.90

Bruschetta Bread topped with Tomato, Smoked Salmon & Avocado

Herb Bread \$5.90

Fresh baked Italian bread stick lightly toasted with herb butter

Bruschetta Bocconcini \$7.90

Bruschetta topped with sliced Bocconcini cheese & Olive oil

Pesto Bread \$6.50

Crusty Italian bread topped with Basil Pesto and Cheese

Salads

Side: \$14.90 Main: \$16.90

Extras: *Grilled Chicken* \$6.00

Smoked Salmon \$8.00

BBQ XL King Prawns \$12.00

Italian

Mixed Lettuce, Tomato, Cucumber, Onion, Capsicum and Olives with White Balsamic Herb Dressing

Caesar

Cos lettuce, Grilled Bacon & Croutons tossed with our own traditional Caesar dressing topped with Parmesan

Greek

Vine ripened Tomatoes, Cucumber Lettuce, Red onion, Fetta, Olives, drizzled with lemon herb dressing

Rocket

Tossed w white balsamic served with tomato, baby olives, Distilled Balsamic dressing and Parmesan shavings

Roma

Fresh sliced vine ripened tomato, rocket Bocconcini cheese, olives, basil, extra virgin Olive Oil & Balsamic, & crusty bread

Rancho

Mesclun lettuce, avocado, cucumber tomato, red onion, capsicum, tossed in a creamy ranch-style dressing

Appetizers/Sides

Fresh Shucked Pacific Oysters

½ dozen: \$19.90 1 dozen: \$29.90

Natural

Freshly opened & served with rich Cocktail Sauce & Fresh Lemon

Kilpatrick

Topped with bacon, Worcestershire sauce, and grilled under the broiler

Mornay

Topped with a creamy cheese sauce and parmesan then grilled under broiler

Vegetarian Dishes

Pumpkin Soup \$12.90

Liana's own homemade Creamy Recipe made the old fashioned way

Minestrone \$12.90

Traditional chunky vegetable soup with Canalini beans and pasta, tomato, herbs

Aranccini \$14.90

Deep fried risotto balls filled with Mozzarella, w Napolitana & rocket

Cheesy Fries \$10.90

Crisp fried chips lightly tossed with spices and smothered with melted mozzarella

Seasoned Wedges \$11.90

Crisp, spicy potato wedges served with sour cream & sweet chilli

Bowl of Fries \$9.90

Tossed in our own seasoning served with Ketchup and Aioli

Meat Dishes

Antipasto (for 2) \$26.90

Select cured Italian meats with olives, marinated vegetables, Cheese & Bread

Italian Sausages \$15.90

Home made Italian sausages grilled w mash potato & napolitana sauce

Spicy Meatballs \$14.90

Homemade meatballs with mashed potato, napolitana & melted mozzarella

Chicken Tenderloins \$14.90

Lightly crumbed chicken fillet strips, served with chips & dipping sauces

Chicken Mista \$15.90

Grilled chicken, Mesclun lettuce, avocado capsicum, onion, honey mustard aioli

Mezza Luna \$19.90

Grilled lamb cutlets, parsley, rocket salad, eggplant dip, pomegranate

If you should have any allergies that we should be aware of, then please advise your waiter or waitress when placing your order. All food is made fresh daily on the premises

Appetizers/Sides (Con't)

Seafood Dishes

Garlic Prawns sm \$18.90 lrg \$28.90

Tiger Prawns with garlic, wine and cream, served with steamed Rice

Napolitana Prawns sm \$18.90 lrg \$28.90

Prawns cooked with tomato & basil sauce served with warm crusty bread, *chilli optional*

Barbecue Calamari sm \$18.00 lrg \$28.00

Marinated with lemon, garlic, herbs & served with salad & lemon dressing

Chili Prawns sm \$18.90 lrg \$28.90

Tiger Prawns with hot chilli and tomato sauce with basil, served with steamed Rice.

Barbecue Octopus sm \$18.00 lrg \$28.00

Tender marinated char-grilled Octopus served with garden salad & lemon dressing

Calamari Rings sm \$17.00 lrg \$27.00

Lightly crumbed & golden fried served with chips, tartare sauce and a lemon wedge

Salt & Pepper Squid sm \$17.00 lrg \$27.00

Fresh squid in a spicy, crisp coating, with chips and salad, garlic herb aioli and lemon

Risotto Selection

Sicily Risotto \$19.90

Chicken breast strips, semi-dried tomato, Fetta in a creamy tomato sauce, topped with pine nuts

Valencia \$23.90

Tiger prawns, calamari, clams, octopus and mussels, garlic, wine, tomato & basil sauce, *chilli optional*

Vegetarian \$18.90

Roasted eggplant, zucchini, capsicum, mushrooms tossed with olives rocket & napolitana, *chilli optional*

Pollo Funghi \$19.90

Sliced chicken breast, mushrooms, shallots, white wine and cream, finished with a touch of parmesan

Alfredo \$23.90

Tiger prawns, calamari, clams, octopus, mussels, herbs in a white wine garlic cream sauce, *chilli optional*

Moussaka \$22.90

Tender braised lamb, roast mediteranean vegetables and napolitana, topped with cheese sauce

Portafino \$21.90

Home made sliced mild Italian sausage, olives, capsicum, garlic, tomato & basil, *chilli optional*

Paella \$31.90

Tiger prawns, calamari, octopus, mussels, scallops, clams, blue swimmer crab, spicy chorizo sausage, chicken, saffron & snow peas, with tomato & basil sauce, finished with a touch of crème. *chilli optional*

Pasta Selection

(Home made)

Spaghetti - Fettuccine - Penne - Linguine - Gnocchi - Ravioli - Tortellini

.....with the Sauce of your Choice: small: \$19.90 large: \$23.90

Cream Sauces

Primavera selected Vegetables in a Creamy Cheese Sauce

Venetian chicken, pesto, garlic, wine, parmesan, pine nuts and cream

Boscaiola bacon, mushrooms, garlic, shallots, white wine and cream

Pesto fresh basil, garlic, parmesan cheese and crushed pine nuts in a cream sauce

Trieste chicken and avocado in a white wine crème sauce finished with snow peas

Classico chicken breast strips, button mushrooms, shallots, white wine, cream sauce

Carbonara bacon, onions, garlic, shallots in a white wine cream sauce, finished with egg

Tomato Based Sauces

Arabiatta bacon, mild chilli, garlic, tomato and basil sauce

Putanesca bacon, anchovies, olives, garlic and napolitana sauce

Napolitana traditional tomato sauce with virgin oil, garlic and basil

Caltzano spicy sausage, olives, garlic, tomato & basil, *chilli optional*

Vesuvius tender veal strips, hot chilli, garlic, tomato and mozzarella

Tomato & Cream

Melenzane eggplant, garlic, tomato, basil and shaved parmesan cheese

Gorgonzola traditional Italian blue cheese cream sauce with garlic chives

Bolognese traditional Italian meat and tomato sauce served with meat ball

Loretta Napolita sauce with a dash of cream and melted mozzarella cheese

Oil & Herbs

Aglio Olio sliced garlic, sautéed with x-virgin olive oil with rocket, basil, parsley - *Chilli Optional*

- No Split Bills Please - Gluten Free and Vegetarian Meals Available -

Specialty Pastas

Tuscan Marinara \$25.90

Tiger prawns, calamari, octopus, mussels, clams, with tomato & basil sauce,
chilli optional spaghetti or linguine - Main size only

Touch of Sicily \$23.90

Chicken breast strips, semi dried tomato, fetta cheese in a creamy tomato sauce, pine nuts
penne or fettuccine - Main size only

Salmon Salvatore \$24.90

Fresh salmon, avocado, semi dried tomato cream sauce with shallots
fettuccine or penne - Main size only

Basilica Prawns \$26.90

Seven fresh prawns sautéed with garlic, virgin olive oil, tomato and basil,
chilli optional penne or linguine - Main size only

Beef Lasagne \$18.90

Fresh rolled pasta sheets layered with,
bolognaise & bechamel sauces, baked with
mozzarella cheese, served with rocket garnish



Cannelloni \$17.90

Fresh Spinach and Fresh Ricotta cheese, rolled
into pasta tubes & baked with napolitana sauce
and mozzarella Cheese, served with rocket garnish



"AUSTRALIANA"

Australasia

Flame Grilled Lamb Cutlets served on Potato Mash & Snow Peas topped with
Roasted Kumera and Home-Made spicy BBQ Sauce.....\$29.90

Bushtucker Plate

Barbecued skewers of Crocodile tail fillet, Emu Fillet & Kangaroo loin
Lightly marinated with bush herbs and spices served with chips
Salad and dipping sauces\$35.90 *(Subject To Availability)*

Steak

(All served with seasonal Vegetables & Potatoes) (Mash Extra \$4.00)

Black Angus - Yearling - Grain Fed

Sirloin 380g Ribeye 400g Eye Fillet 350g



Al Pepe

Green peppercorn jus finished with a touch of cream, served with a grilled chilli pepper on top \$34.90

Funghi

Button and champignon mushrooms with a hint of Garlic, wine, jus, shallots, finished with cream \$34.90

Piedmonte

Wholegrain Dijon mustard cream sauce with sour cream & chives, topped with kumera chips \$34.90

Englesio

Served with a spicy fresh roast garlic & chilli red wine jus with fresh rosemary, & onion rings \$34.90

Benedict

Topped with King prawns in a rich Diane style sauce with brandy, Worcestershire & cream \$37.90

St Jaques

Char grilled with prawns, calamari and scallops, finished in a white wine creamy tomato sauce \$39.90

Meat - Carne

King Island, Lot fed

Lamb Souvlaki

Marinated and char grilled tender skewers of diced lamb with chips, salad and tzatziki dip \$29.90

Barbecue Ribs

Tender pork ribs in our famous spicy homemade barbecue sauce, with wedges & salad \$29.90

Lamb Cutlets (5 cutlets per serve)

Char grilled and finished in a white wine rosemary jus, with kipfler potato & vegetables \$29.90

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Chicken – Pollo

\$28.90

Barossa Valley free range - Breast Fillet *(All served with seasonal Vegetables & Potatoes)*

- Boscaiola** tossed with bacon, button mushrooms, shallots & a hint of garlic, white wine, cream sauce
Cacciatore simmered with a mix of button mushrooms, champignons, red wine and tomato concassè
Pollo Marina grilled & finished with tiger prawns and calamari in a creamy tomato sauce with shallots
Tuscany flambéed with a dash of Malibu rum, finished with cream, fresh avocado and snow peas
Pollo Al Limone cooked with fresh sliced garlic, fresh lemon, white wine and Italian rosemary,
Spicy Thai breast cooked in a creamy, mild, coconut peanut sauce with snow peas and avocado
Pollo Parmigiana topped with eggplant, basil, napolitana and mozzarella cheese then baked
Gabriella filled with spinach, pine nuts, ricotta cheese and baked with tomato & basil sauce
Pollo Spiedino marinated and char-grilled skewers of diced chicken breast, with chips, salad, aioli
Pollo Schnitzel Crumbed Chicken Breast, served with Salad & Fries, Aioli and a Lemon Wedge

Veal - Vitello

\$28.90

King Island, Milk-fed –Backstrap *(All served with seasonal Vegetables & Potatoes)*

- Saltimbocca** tender veal topped with ham, tomato & mozzarella, served w̄ garlic crème, chips & salad
Al Funghi cooked with sliced button mushrooms, champignons, and shallots in a white wine crème sauce
Valdostana lightly crumbed veal schnitzel topped with napolitana, basil & mozzarella cheese then baked
Vitello Limone veal scaloppini with fresh lemon, garlic, white wine sauce with rosemary and fresh herbs
Addriatico cooked with prawns in a rich Diane style sauce with Worcestershire, brandy, garlic & cream
Marsala veal with mushrooms in a marsala wine cream sauce with a hint of garlic & Italian herbs
Mediterranean tender veal in a olive, fetta & roast capsicum tomato sauce, served w̄ char grilled veggies
Veal Parmigiana topped with eggplant, basil, napolitana and mozzarella cheese then baked

Fish – Pesce

Barramundi fillet - Salmon fillet

- Marinara** \$38.90
Grilled & served with tiger prawns, mussels, calamari, octopus and vongole in napolitana sauce
Alla Salsa \$34.90
Grilled and served with a fresh mango & avocado salsa with x-virgin olive oil & balsamic
Florentine \$34.90
Grilled and finished in a creamy lemon butter sauce with asparagus & rocket leaves
Vongole della Baia \$36.90
Grilled & simmered with mussels and vongole in a white wine, tomato & basil sauce
Insalata Nicoise \$34.90
Served with salad of tomatoes, olives, onions, capers, and marinated vegetables
Grilled Fish & Chips \$32.90
Grilled with lemon, olive oil & fresh herbs, served with fries & salad, tartare sauce

Seafood – Frutta di Mare

- Zuppa di Pesce** \$37.50
Traditional seafood soup with fresh prawns, calamari, mussels, clams, crab, sea scallops & fish gently simmered with tomatoes, Aqua Pazza, and Italian herbs served with crusty Italian bread
BBQ King Prawns \$36.50
Fresh Large butter-fried King prawns tossed with lemon, garlic and Italian herbs then cooked over coals with your choice of Garlic Butter – Lemon Herb or Hot Chilli - served with Chips and Salad
Seafood Skewers \$35.90
Fresh lightly marinated and skewered tiger prawns, calamari, scallops & baby octopus cooked over coals with garlic herb aioli, chips & salad
Lobster Mornay half \$39.90 full \$64.90
Fresh local lobster topped with béchamel sauce and grilled, served with chips and salad
Grillo Misto (Seafood Platter) \$119.90 for two
Grilled marinated seafood including, King Prawns, Calamari, Octopus, Scallops, Crab, Oysters, Mussels, Vongole, Barramundi Fillet, served with crisp salad, potato chips, dipping sauces and lemon wedges

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Pizza's

Old fashioned Italian Bakery style Square Pizzas,
No Half & Half Pizzas

"We don't cut corners"



Pizza Crust

Garlic Crust brushed with garlic infused extra virgin olive oil, served with side dips	\$13.90
Chilli Crust crisp pizza base brushed with chilli infused virgin oil, served with dips	\$13.90
Bruschetta Crust garlic crust topped with marinated tomato & basil	\$17.50
Garlic Pizza brushed with garlic and covered with mozzarella cheese	\$16.90
Sardinera San Remo style with anchovies, olives, tomato, oregano & mozzarella	\$18.90
Margaritta rich vine ripened tomato sauce and mozzarella cheese, fresh basil	\$17.90
Fire Fighter hot fresh chillies, jalapenos, olives, capsicum and mozzarella, mushrooms	\$19.90
Potato Crust topped with thin sliced crisp kipfler potatoes, rosemary & extra virgin olive oil	\$19.90
Funghi Amore for mushroom lovers w button, Champignons, truffle oil & mozzarella	\$19.90
Quatro Formaggio four cheeses, mozzarella, parmesan, gorgonzola, and bocconcini	\$19.90
Vegetarian mushrooms, capsicum, onion, artichokes, eggplant, fetta and olives	\$19.90

Chicken (Pollo) Pizzas

Pesto Pollo chicken, basil pesto, mozzarella, semi dried tomatoes, red onion, fetta cheese	\$23.90
Barbecue Pollo chicken, mushrooms, eschallots, barbecue sauce & mozzarella cheese	\$23.90
Mona Lisa chicken breast, avocado, semi dried tomatoes, basil, oregano and mozzarella	\$23.90
Satay Bianca chicken, spicy satay sauce, capsicum, red onion, mushrooms, mozzarella	\$23.90
Pollo e Chorizo chicken and spicy chorizo sausage, capsicum, olives, mozzarella	\$24.90
Tandoori Pollo thin sliced spicy marinated chicken breast, mozzarella, garlic cucumber yogurt	\$24.90

Meat Pizzas

Pepperoni mild pepperoni, tomato, basil, garlic and mozzarella cheese	\$22.90
Super Suprema Suprema pizza topped with king prawns lightly marinated with garlic	\$29.90
Suprema ham, salami, cabanossi, bacon, pepperoni, mushroom, capsicum, olives, & pineapple	\$25.90
Carnivore for meat lovers: ham, beef, salami, bacon, cabanossi, pepperoni, bbq sauce	\$24.90
Vitello tender veal, capsicum, garlic, mushrooms, herbs and mozzarella	\$23.90
Capriciosa smoked ham, mushroom, capsicum, olives, and mozzarella	\$23.90
Tropicana smoked ham, pineapple, capsicum, oregano and mozzarella cheese	\$22.90
Mexicana pepperoni, mushroom, capsicum, chilli, jalapenos and mozzarella cheese	\$23.90
La Cucina chorizo sausage, capsicum, olives, chilli, mushroom, bocconcini & mozzarella	\$23.90
Provencale prosciutto ham, artichoke hearts, ricotta, rocket leaves, bocconcini and mozzarella	\$23.90

Seafood Pizzas

Sorrentina pepperoni and tiger prawns with mild chilli, capsicum, and mozzarella	\$27.90
Marinara tiger prawns, calamari, mussels, octopus, tomato, basil, mozzarella <i>chilli optional</i>	\$29.90
Seafood Formaggio prawns, calamari, mussels, octopus, cheese sauce, mozzarella	\$28.90

Calzone (Folded Pizza)

De Niro Chicken breast, avocado, mushrooms and mozzarella cheese, aioli	\$24.90
Pacino Double smoked leg ham & mushrooms, tomato, mozzarella cheese, with napolitana	\$24.90
Sinatra Veal, roasted capsicum, mushrooms, eggplant, tomato, herbs and mozzarella	\$24.90

Sweet Pizza

Liana's Nutella Sweezza Nutella Spread with fresh sliced strawberries, bananas & marshmallows	\$17.90
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Desserts

All made on premises by Chef Patisserie

Chocolate Mudcake	\$14.90
Rich chocolate mud cake served with fudge sauce & chocolate gelato	
Chocolate Indulgence	\$15.90
Trilogy of Chocolate with chocolate mud cake, chocolate mousse and Chocolate gelato, served with fudge sauce	
Raspberry Panacotta (Italian Jelly)	\$13.90
Served with fresh forest Berry sauce, raspberry jelly, cream & tuille	
Strawberry Crespelles (Crepe)	\$14.90
Thin crepes rolled with fresh sliced strawberries & marscarpone cream served with warm chocolate sauce, strawberry coulis and ice cream	
Crème Brule	\$14.90
Fresh baked vanilla Creme, glazed with sugar and served with fresh diced strawberries, raspberries & blue berries	
Sticky Date Pudding	\$14.90
Traditional steamed pudding with hot Butterscotch sauce, served with vanilla bean ice cream and praline	
Chocolate Mousse	\$13.90
Rich milk chocolate & white chocolate mousse, served with Chocolate gelato, praline and chocolate fudge sauce	
Cheese Cake	\$14.90
Baked Ricotta Cheese Cake with fresh strawberries and fresh Orange segments, served with vanilla bean Ice cream	
Banana Split	\$14.90
Traditional banana split with vanilla, strawberry and chocolate ice-cream, crushed nuts, whipped cream, chocolate or strawberry topping, cream & maraschino cherries	
Tiramisu	\$14.90
Traditional Italian coffee liqueur sponge with zabaglione-marscapone cream, Kahlua and Tia Maria, served with cream & strawberries	
Selection of Ice Cream	\$ 9.90
Three scoops of Ice cream made up of Chocolate, Vanilla, & Strawberry	

Dessert Assiette

(Tasting Plate) 5 intense miniature desserts beautifully garnished.....\$22.90

Liana's Nutella Pizza Sweeza

Nutella Spread served with fresh sliced strawberries, bananas & marshmallows...\$17.90

Hot Beverages

Cappuccino\$4.00	Hot Chocolate\$4.40	Vienna Coffee\$ 4.60
Flat White\$4.00	Mocha\$4.50	Vienna Chocolate ...\$ 4.80
Café Latte\$4.00	Macchiato\$3.40	Vienna Mocha\$ 4.90
Short Black\$3.20	Long Black\$3.80	Liqueur Coffee\$11.50
Tea - Earl Grey, English Breakfast, Camomile, Peppermint, Green Tea or Lemon.....\$ 3.80		

Cold Beverages

Soft Drinks - Coke, Diet Coke, Fanta, Lemonade, Creaming Soda, Soda Water, Ginger Ale.....	\$4.00
Chinotto - San Pellegrino Italian Cola.....	\$4.00
Lemon Lime & Bitters - Squash Lime & Bitters, Soda Lime & Bitters.....	\$4.20
Juices - Orange, Pineapple, Apple, & Cranberry.....	\$4.50
Waters - San Pellegrino Sparkling...or Aqua Panna Still.....	\$5.00

Beers, Wines, & Spirits

- See your Wine List for a wide selection available after Midday -

BYO - Wine Only Corkage - \$2.50 per person **Cakage (Platage)**- \$1.50 per person

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