

**All Day Dining
Weekend Menu**

11:30am - 2:30pm

5:30pm - 8:30pm

kids meal

Meal, packed juice/water and Ice cream

Penne Bolognese / Napoletana **GFA**

Chicken nuggets, chips, tomato sauce

Kids fish, chips, tomato sauce

Kids margherita pizza **V**

Kids ham and pineapple pizza



desserts

Homemade tiramisu

Boudoir sponge, espresso and Kahlua, mascarpone cream, cocoa

Tartufo N*

Vanilla gelato, hazelnut cream, chocolate sauce, berries

Cannoncino

Traditional Italian pastry filled with custard

Bitter Chocolate cake

Chocolate ganache, chocolate cream

Croissant and almond pudding N*

Baked pudding, vanilla ice cream

Add a glass of Schild Estate

Reserved Sémillon 2013, Barossa Valley dessert wine

19

18

18

19

19

18

9



amaro

entree

Pumpkin and sage Arancini	V GF	16
Butternut, sage, Parmesan arancini, tomato basil coulis, extra virgin olive oil, gremolata		
Spanakopita	V	18
Cheese, spinach and parsley baked in a phyllo pastry, tomato and pepper sauce		
Chargrilled Corn Ribs	V VEA GF	18
Lemon, coriander and butter tossed charred corn ribs		
Burrata	V GFA	19
Heirloom tomato, basil, extra virgin olive oil, Murray smoked salt, ciabatta		
Bruschetta assortment:	GFA	
Warm bruschetta of heirloom tomato, basil, garlic, mozzarella cheese, balsamic glaze	V	21
Stracchiatella, mortadella, pistachio pesto, rocket	N*	24

mezze

Whipped feta	V GFA	21
Greek feta, oregano and pomegranate molasses, grissini, sour dough		
Moutabel	V GFA	21
Roasted eggplant, tahini, lemon and garlic dip, grissini, sour dough		
Beetroot Hummus	V GFA	21
Confit baby beetroot, chickpea, tahini dip, grissini, sour dough		
Korean chicken wings		22
Chicken wings tossed in spicy sweet Korean sauce		
Antipasto Platter for 2 or 4	GFA	48 78
Salami, prosciutto, cheeses, olive, apricot, quince paste, bread		

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V - Vegetarian **N** - Contians Nuts **VEA** - Vegan Available **GF** - GlutenFree **GFA** - Gluten Free Available.

Public holiday surcharges apply.

mains

Amaro Beef Burger	31
Chargrilled beef burger, bacon, Swiss cheese, lettuce, dill pickle, tomato relish, mustard mayo, chips	
Lemon Pepper Squid	28
Fennel, cabbage pickled slaw, chips, tartar sauce	
Fish and chips (Grilled (GF), Crumbed, Battered)	29
House salad, chips, tartar sauce	
Chicken souvlaki, Greek salad, tzatziki, pita	GFA
Lamb Haloumi kofta kebab	GFA
Tomato coriander salsa, labneh, pita, chips	
Roast of the Day	GFA
Oven roasted prime cut, roasted potato, broccolini, gravy	
Chicken schnitzel	29
Fried crumbed chicken breast, house salad, choice of gravy, chips	
Beef schnitzel	29
Fried crumbed beef rump, house salad, choice of gravy, chips	
Parmi Kilpatrick	5

pizzas

Garlic Stracchiatella	VEA	19
Fior di latte, garlic, oregano, Parmesan, rocket		
Pizza Margherita		21
Fior di latte, San Marzano tomato, basil, extra virgin olive oil		
Mortadella	N*	31
Stracchiatella, mortadella, pistachio, fior di latte, rocket		
Salami Casalingo		31
Fior di latte, salami, mozzarella, chilli honey		
Amaro		34
Fior di latte, San Marzano tomato, roasted capsicum, mushroom, ham, salami, olives		
Pollo		30
Fior di latte, semi dried tomato, San Marzano tomato, spinach, chicken, red onion		

pastas

Spaghetti Bolognese	32
Homemade pork and veal ragout, spaghetti, Parmesan cheese	
Rigatoni primavera	29
Garden fresh vegetable, Napolitana sauce, basil, Parmesan cheese	
Linguine marinara	36
Mussels, prawns, clams tossed in Napolitana sauce	
Penne con pollo	29
Chicken, mushroom and truffle cream sauce, spinach and Parmesan cheese	
Vegetable risotto V GF	28
Assorted vegetable, arborio rice, basil, saffron, butter and Parmesan cheese	

salads

Thai Beef salad	N* GF	28
Marinated grilled beef, lettuce, cucumber, carrots, spring onion, snow peas, coriander and mint tossed in Thai dressing, cashew, fried noodle		
Papaya and Avocado salad	GF	24
Green papaya, avocado, snow peas tossed in lemon coriander dressing, crisp fried shallots		
- Add chicken Add haloumi		8
Quinoa, black rice salad	GF VEA	26
Tossed with roasted butternut, broccoli, green peas, pumpkin seeds, honey mustard dressing		
- Add chicken Add haloumi		8

sides

Garden Salad	VEA	6
Cucumber, heirloom tomato, lettuce, carrots, Honey mustard dressing		
Greek Salad	VEA	8
Heirloom tomato, red onion, capsicum, lettuce, Kalamata olives, Feta and Greek dressing		
Buttered vegetables	VEA	10
Seasonal vegetables tossed in butter, salt and pepper		
Chips		10
Sidewinders		12
Sour cream, sweet chilli sauce		
Sweet potato fries		12
Aioli		

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pastas GFA

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