

25 Holyrood St Hampton VIC 3188

STARTERS

Mixed Olives

Marinated Mount zero mixed olives served with olive oil Taralli biscuits

\$10

Add Buffalo Mozzerela \$6

Garlic Bread

\$9

Sour dough batard bread stick with garlic butter

add Cheese \$2

Arancini

\$16

Mix of Bolognaise and mushroom filled Arancini served with napoli sauce grana padano cheese and basil pesto

Tomato and Burrata Bruschetta

\$16

Diced Roma tomato red onion and fresh basil served on grilled ciabatta topped with olive oil and burrata cheese

Melanzane Tricolore

\$16

Grilled eggplant and buffalo mozzerella layered with basil and roast capsicum drizzled with sweet balsamic glaze and olive oil

PASTA & RISOTTO

Spaghetti Marinara

\$34

Selection of pan seared Australian seafood in olive oil garlic and white wine with a touch of Napoli sauce

Rigatoni Bolognaise Rigatoni pasta with trad

\$24

Rigatoni pasta with traditional bolognaise sauce topped with grana padano cheese

Rigatoni Amatriciana

\$26

Rigatoni Tossed with bacon, spring onion, fresh chilli and Napoli sauce

Spaghetti carbonara

\$26

Bacon garlic cracked black pepper parsley egg yolk and a touch of cream

Mushroom Risotto

\$28

Sautee Mixed mushrooms with creamy Arborio rice and black truffle oil topped with crispy proscuito and grana padano

All Pasta Can Be made With Gluten Free Penne \$4

DESSERT

\$14

Vanilla Panna Cotta
Sticky date pudding \$14
Dark chocolate mousse \$12

Tiramisu \$12

GRILL & MAINS

BBQ Pork Ribs

\$40

Slow cooked pork ribs with spicy house made bbq sauce served with chips

300gr porterhouse

\$44

Southern ranges mb4 porter house steak cooked to your liking served with chips, seasonal roast vegetables and your choice of garlic butter or mushroom sauce

Chicken parmagiana

\$30

Crumbed breast fillet topped with napoli sauce virginian ham and melted mozzerella served with chips

Veal Schnitzel

\$36

Herb and parmesan crumbed New Zealand Veal backstrap served with seasonal roast vegetables and chips

Braised lamb shank

\$34

Tender braised lamb shank in a rich tomato and red wine sauce served with creamy mash potato and broccolini

SEAFOOD

Atlantic Salmon

\$38

Pan seared crispy skin salmon fillet served with a warm potato salad and beetroot puree

Calamari Fritti

\$26

Crispy fried calamari served with chips and a rocket salad and garlic aioli

Fish and Chips

\$28

Beer battered gummy shark pieces served with chips lemon wedges and garlic aioli

SALADS & SIDES

Pear Salad

\$14

Pear, wild Rocket and parmesan cheese tossed with lemon citronette and baslamic glaze

Add smoked salmon \$4

Avocado and walnut salad

\$16

Mixed leaf salad with parmesan cheese candied walnuts and avocado tossed with lemon citronette Add smoked salmon \$4

\$10

Seasonal roast vegetables \$10

Bowl of chips

Mash potato \$8

KIDS MENU

\$15

Bangers & Mash

Irish pork sausages served with mash potato peas and gravy

Chicken parma

Crumbed chicken breast topped with ham napoli sauce and mozzerella cheese served with chips

Spaghetti Bolognaise

House bolognaise sauce with spaghetti and parmesan cheese

Nuggets & chips

Crumbed chicken breast nuggets served with chips and tomato sauce

Fish & Chips

Battered Gummy shark served with chips and tomato sauce