

Check at the bar for today's specials!

Pass the bread

- BREAD BASKET w/ olive oil & balsamic \$6
- TOMATO & BASIL BRUSCHETTA \$9
- GARLIC & MOZZARELLA PIZZA CRUST w/ chilli oil \$11

Snacks *oh shake me*

- TOMATO & BASIL BRUSCHETTA \$9
- PORK BELLY MINI DONUTS w/ maple glaze \$11
- ARANCINI RICE BALLS w/ tomato & mozzarella \$14
- CRISPY CHILLI CHICKEN WINGS w/ smokey bbq sauce \$12
- SPICED FRIED BABY CALAMARI w/ lemon & aioli \$14
- VEAL & PARMESAN MEATBALLS cooked in a rich tomato sauce w/ grilled bread \$14
- THICK CUT CHIPS w/ truffle aioli \$8
- SWEET POTATO WEDGES w/ sour cream & sweet chilli sauce \$12
- ANTIPASTO BOARD cured meats, cheeses, olives & marinated vegetables \$17
- DIP PLATE chefs selection of homemade dips & bread \$14

Pizzas 11" ALL PIZZAS HAVE A TOMATO & MOZZARELLA BASE / GLUTEN FREE BASE AVAILABLE EXTRA \$2

- MARGHERITA buffalo mozzarella, tomato & fresh basil \$15
- VERDURA eggplant, roast peppers, zucchini, artichokes, pesto & parmesan shavings \$16
- PORCINI porcini mushrooms, goats cheese, thyme, roast onions & truffle oil \$16
- PARMA italian prosciutto, wild rocket & parmesan shavings \$17
- THE SICILIAN veal meatballs, roast peppers, basil & chilli oil \$17
- ROMANO spicy salami, smoked bacon, pork sausage & smoked ham \$17
- POLLO chicken, artichokes, roast peppers, spinach & parmesan shavings \$18
- GAMBERI garlic prawns, chorizo, rocket & chilli \$18
- AMALFI barramundi, calamari, anchovies, prawns, cherry tomatoes & basil \$22

Seasonal salads

- CLASSIC CAESAR crispy bacon, egg, parmesan, anchovies & croutons \$13
- ASPARAGUS, ARTICHOKE & GOATS CHEESE SALAD w/ roasted hazelnut dressing \$16

Add ons

GRILLED CHICKEN \$5	POACHED SALMON \$6	GRILLED PRAWNS \$7
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- PESTO MARINATED GRILLED LAMB SALAD w/ eggplant, roasted tomato, olives and rocket \$17

 Burger delicious!

ALL SERVED ON A BRIOCHE BUN W/ THICK CUT CHIPS, TOMATO SAUCE & PICKLES

- THE RUSSOLINI PARMA BURGER, herb & parmesan crumbed angus beef pattie w/ napoli sauce, basil & melted mozzarella \$17
- THE STAR BURGER, w/ mozzarella, crispy bacon, smoky bbq sauce, lettuce, slow roasted tomatoes & caramelised onions \$18
- GRILLED CHICKEN BREAST BURGER w/ tomato, avocado, rocket & aioli \$16
- CRUMBED BARRA BURGER w/ Italian slaw, housemade tartare sauce & lemon \$18

Add ons

FRIED EGG \$2	CRISPY STREAKY BACON \$2	SMOKED MOZZARELLA \$2
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that's Italiano & more! 

- ANTIPASTO BOARD; cured meats, cheeses, olives & marinated vegetables \$17
- RISOTTO w/ market mushrooms, truffle oil & parmesan shavings \$16
- LINGUINI w/ prawns, garlic, chilli, rocket & lemon \$18
- SPAGHETTI w/ veal & parmesan meatballs cooked in a rich tomato sauce \$16
- PENNE w/ grilled chicken, olives, roast peppers & pesto sauce \$16
- GRILLED BARRAMUNDI w/ market mushrooms, peas, thyme & roast cherry tomatoes \$22
- CHICKEN PARMIGIANA w/ Napoli sauce, basil & mozzarella w/ chips & salad \$17
- ROAST CHICKEN BREAST w/ zucchini, roast peppers, artichokes & black olive tapenade \$18
- PORK CUTLET w/ celeriac puree, spinach, roast baby onions & apple chutney \$19

Meat Me later

- 300G CAAB SCOTCH FILLET \$23
- 300G SIRLOIN-100 DAY GRAIN FED SUMMERSSET VALLEY \$19
- 200G WAGYU FLATIRON STEAK MARBLE SCORE 3+ \$18

THE ABOVE COMES WITH ITALIAN SLAW, AND THICK CUT CHIPS OR CREAMY MASH

- 450G LAMB RIBS w/ smoky BBQ sauce & sweet potato chips \$21
- 400G DRY AGED RIB EYE w/ spinach, creamy mash & bone marrow with jus \$33

Something saucy

- PORCINI MUSHROOM CREAM SAUCE / RED WINE JUS / CLASSIC GRAVY / TRUFFLE AIOLI \$3

- PRAWN & GARLIC BUTTER SAUCE \$8

a little on the side

- STEAMED SEASONAL VEGETABLES w/ herb butter \$7
- ITALIAN SLAW \$6
- MIXED LEAF SALAD w/ red wine vinaigrette \$7
- ROCKET, PINE NUTS & PARMESAN SHAVINGS w/ balsamic dressing \$11
- THICK CUT CHIPS w/ truffle aioli \$8
- SWEET POTATO WEDGES w/ sour cream & sweet chilli sauce \$12
- CREAMY MASH \$6

Dolce Amore 

- THE STAR TIRAMISU w/ coffee anglaise & chocolate shavings \$12
- HAZELNUT SPONGE LAYERED WITH WHIPPED RICOTTA & PEAR SERVED w/ blueberry compote \$12
- NUTELLA PIZZA w/ strawberries & mascarpone \$13
- KID SIZE ICE CREAM w/ chocolate sauce \$6

Cocktails

Apple Sour Martini \$16

A TANGY BLEND OF SMIRNOFF BLACK, BENEDICTINE, & APPLE SCHNAPPS, SHAKEN AND STRAINED, SERVED MARTINI STYLE, GARNISHED WITH A SLICE OF APPLE.

Release the Kraken \$16

THIS CARIBBEAN NUMBER, FEATURING CAPTAIN MORGAN & KRAKEN RUM IS SHAKEN WITH A TROPICAL MIX OF ALMOND SYRUP & PINEAPPLE JUICE, TOPPED WITH GINGER ALE, SERVED IN NONE OTHER THAN YE OLDE GLASS BOOT.

Mr Bombastic \$15

CELEBRATE THE COLOURS & FLAVOURS OF THE MEDITERRANEAN WITH A REFRESHING FRUITY BLEND OF PAVAN LIQUEUR, GORDON'S GIN, LEMON & APPLE JUICE SHAKEN & SERVED OVER ICE GARNISHED WITH A CUCUMBER.

Fireball Sour \$14

A BARTENDERS CLASSIC – FIREBALL WHISKY BLENDED WITH SOURS & SUGAR SYRUP, SHAKEN & SERVED OVER ICE WITH A TWIST OF LEMON.

Chocotini \$16

DELICIOUSLY SEXY. MOZART GOLD CHOCOLATE LIQUEUR & VODKA, SHAKEN WITH CHOCOLATE SAUCE. SERVED MARTINI STYLE, DUSTED WITH EXTRA CHOCOLATE & CREAM.

Peach Bellini \$15

A DELICATE & SOPHISTICATED FLUTE OF CLASS. KILLAWARRA SPARKLING WINE INFUSED WITH SCHNAPPS & PEACHES.

Caipirioska \$15

VODKA & LIME SMASHED WITH A HINT OF SUGAR, SHAKEN & SERVED ON THE ROCKS.

Cosmopolitan \$16

A MODERN, CHIC & STYLISH CLASSIC. VODKA, CRANBERRY JUICE, A TOUCH OF LIME & A HINT OF COINTREAU ORANGE LIQUEUR DELIGHTFULLY FUSED TOGETHER.

Mojito \$15

A REFRESHING COMBINATION OF PAMPERO BLANCO RUM, MUDDLED FRESH LIMES, SUGAR & FRESH MINT TOPPED WITH SODA & CRUSHED ICE.

Japanese Slipper \$16

MIDORI & TRIPLE SEC SHAKEN & SERVED MARTINI STYLE WITH PINEAPPLE JUICE TOPPED WITH A MARASCHINO CHERRY

Tijuana Tea \$18

A DRINK THAT PROMISES SOME PUNCH! VODKA, PAMPERO BLANCO RUM, GORDON'S GIN, JOSE CUERVO TEQUILA & TRIPLE SEC BUILT OVER ICE WITH FRESH LEMON JUICE WITH YOUR CHOICE OF CRANBERRY JUICE OR COLA.



TO SHARE (FOR 3-4 PEOPLE)

Azzurra Coppa \$29

BE TRANSPORTED TO THE CARIBBEAN WITH THIS SWEET & FRUITY FUSION OF FLAVOURS! CIROC COCONUT, MALIBU, BLUE CURACAO FUSED WITH OUR SWEET & SOURS MIX TOGETHER WITH PINEAPPLE JUICE & A SPLASH OF LEMONADE.

Sangria Blanco \$29

OLÉ! A CLASSIC SPANISH FAVOURITE TO SHARE! ST GERMAINE LIQUOR, VODKA & WHITE WINE MIXED WITH BERRIES & ELDERFLOWER BUILT OVER ICE, STIRRED & TOPPED WITH A DASH OF LEMONADE.

Bolivian Mojito \$30

A TWIST ON THE CLASSIC! AGWA, MOJITO COMBINED WITH LIME & MINT TOPPED WITH GINGER ALE & A DASH OF SODA WATER.



Wine



SPARKLING | CHAMPAGNE | MOSCATO

	GLS	BTL
NV Killawarra Brut South East Australia	6	30
NV Peacock Lane Premium Cuvee South East Australia	8	39
NV Jansz Premium Cuvee Tamar Valley, TAS	9	45
Redbank Prosecco King Valley, VIC	8	39
NV Veuve Clicquot Champagne, FR	125	
Wirra Wirra 'Mrs Wigley' Moscato McLaren Vale, SA	(500ml)	29

WHITE

	150ml	250ml	GLS	GLS	BTL
Leo Buring Dry Riesling Eden Valley, SA	8	12.5	37		
Devils Lair Hidden Cave SSB Margaret River, WA	9	14	40		
Squealing Pig Marlborough Sauvignon Blanc Marlborough, NZ	9	14	40		
La Maschera Pinot Grigio Limestone Coast, SA	8	12.5	37		
Imogen Pinot Gris Mornington Peninsula, VIC	9	14	40		
Seppelts Stony Peak Chardonnay South East Australia	6		30		
Hill Smith Estate Chardonnay Eden Valley, SA	9	14	40		

RED | ROSE

	150ml	250ml	GLS	GLS	BTL
La Vielle Ferme Cotes Du Ventoux Rose Rhone, FR	9	14	40		
Fickle Mistress Pinot Noir Central Otago, NZ	9	14	40		
Running With Bulls Tempranillo Barossa Valley, SA	8	12.5	37		
Vasse Felix Cabernet Merlot Margaret River, WA	9	14	40		
Chaffey Bros Synonymous Shiraz Barossa Valley, SA	9	14	40		
Little Berry by RMT Shiraz McLaren Vale, SA	8	12.5	37		
Seppelts Stony Peak Shiraz Cabernet South East Australia	6		30		
Wynns 'The Gable' Cabernet Sauvignon Coonawarra, SA	8	12.5	37		

*RSA LAWS & CONDITIONS APPLY