



Starters

garlic focaccia	8
garlic & rosemary pizza crust	8
garlic & roasted chilli pizza crust	8
garlic, rosemary & fior de latte mozzarella pizza crust*	11
bruschetta topped with diced roma tomatoes, shallots, basil & olive oil	12
homemade meatballs topped with napoletana sauce & shaved parmesan, served with italian bread	18

Salads

rocket, pear & parmesan salad with walnuts & balsamic dressing*	13
med salad - lettuce, avocado, feta, pine nuts, olives, cherry tomatoes, cucumber, carrots & balsamic dressing*	17
caprese salad - buffalo mozzarella, sliced tomato, basil, balsamic glaze & extra virgin olive oil*	17
caesar salad - cos lettuce, crispy bacon, parmesan, anchovies & croutons	16
chicken caesar salad - cos lettuce, crispy bacon, parmesan & croutons	19

Pasta & Mains

spaghetti bolognese topped with shaved parmesan	19
homemade lasagne cooked in our wood-fired oven, topped with parmesan	23
linguine ricotta , cherry tomatoes, basil & pine nuts in a napoletana sauce, served with fresh pasta	23
fettucine boscaiola - bacon & mushrooms in a creamy sauce, served with fresh fettucine	25
spaghetti meatballs served in a napoletana sauce & topped with shaved parmesan	25
spinach & ricotta ravioli cooked in a creamy sauce, served with prosciutto, rocket & shaved parmesan	25
gnocchi siciliana with eggplant & grilled buffalo mozzarella in a napoletana sauce	25
pesto chicken fettucine with pine nuts, sundried & cherry tomatoes, spring onions & rocket in a creamy sauce	25
chicken, mushroom & leek risotto*	25
salmon & asparagus linguine in a creamy sauce, served with fresh pasta	26
spaghetti barramundi and prawns in a white wine napoletana sauce	27
crispy-skinned salmon on a bed of mushy peas & served with minted coleslaw*	29
dish of the week – see blackboard for weekly specials	

Kids

chips	6
penne pasta with butter & parmesan	7
margherita pizza*	11
spaghetti bolognese with parmesan	11
ham & cheese pizza*	12
hawaiian pizza with ham & pineapple*	13
smiley face pizza with bacon, italian sausage, tomato & mushrooms*	14
chicken schnitzel with chips	15

KIDS EAT FREE.....

Available Sunday to Thursday. Orders must be placed before 6.30pm. One kids main meal per adult main meal.

Kids under 8 only. Maximum of 4 free kids meals per table. Must be redeemed in the same visit.

Not available with any other offer or promotion. Dine in only.

Sharing Menu

For celebrations, why not design your own menu (or we can do it for you!) from as little as \$25 per person. This allows you to try a little of everything, all together, without committing to just one dish! Minimum 8 people. Final numbers for parties need to be confirmed 24 hours in advance.

Wood Fired Pizzas*

margherita - fior di latte mozzarella, oregano & basil	18
pepperoni	19
hawaiian - smoked ham & pineapple	20
capricciosa - smoked ham, mushroom, artichokes, olives & capers	24
supreme - smoked ham, salami, onion, mushroom, roasted capsicum, pineapple & olives	24
hot porcini - provola cheese, porcini mushroom, salami, basil and chilli	23
ironbark - italian sausage, pepperoni, salami, roasted capsicum, onion, olives & chilli	25
mexican - chillied beef, beans, jalapeño, corn chips, onion, sour cream, guacamole & coriander	25
bufala - buffalo mozzarella, prosciutto, tomato, basil & rocket	27
bolognese - bolognese sauce, buffalo mozzarella & basil	25
delizia - smoked ham, mushroom, pepperoni, roasted capsicum & parmesan	25
meat lover - italian sausage, bacon, smoked ham, salami & bbq sauce	25
napoletana - fior di latte mozzarella, anchovies, olives, capers & oregano	22
tequila - prawns, avocado & rocket with tequila & lime mayonnaise	26
gamberetti - garlic prawns with ricotta cheese, fresh tomato & pesto	26
tandoori - marinated chicken, spanish & spring onions, pinenuts, minted yogurt & mango chutney	25
pollo avo - lemon chicken, avocado, roasted capsicum, bocconcini cheese, sundried tomato & coriander	26
quattro formaggi - gorgonzola, ricotta, provola, olives & basil	24
gorgonzola - prosciutto, gorgonzola cheese, grilled eggplant & parmesan	27
estate - smoked ham, pineapple, bocconcini & basil	23
primavera - goats cheese, tomato, olives, rocket & a sprinkle of poppy seeds	23
vegetariana - grilled eggplant, roasted capsicum, mushrooms, artichoke & parmesan	23
vegeta 2.0 - zucchini, porcini mushrooms, provola & sundried tomato	24
the vegan - vegan cheese, mushrooms, roasted capsicum, zucchini, red onion, olives & basil	25
half & half pizza	27
dish of the week - see blackboard for weekly specials	
Calzones	
rustico calzone - italian sausage, bacon, provola, mozzarella, roasted capsicum & onion	26
italian calzone - prosciutto, smoked ham, ricotta cheese, mozzarella & mushrooms	26
dairy free/vegan cheese on request	3
gluten free pizza base on request	4

* Items marked with this symbol can be ordered gluten-free on request. Note to coeliacs: made from gluten free ingredients, but not in a gluten free kitchen. Please notify us if you have severe allergies or intolerances so that we can take special care with your meal.

Desserts

Housemade tiramisu	12
chocolate mousse with whipped cream*	12
sticky date pudding served with toffee sauce & a scoop of vanilla gelato*	12
gelato - vanilla, chocolate, hazelnut or caramel macadamia (per scoop)*	4
sorbet - strawberry, mango or lemon (per scoop)*	4
affagato - a shot of coffee served over a scoop of vanilla gelato*	8
liqueur affagato - coffee served over a scoop of vanilla gelato with a liqueur of your choice*	14
kids vanilla ice-cream with chocolate sauce & sprinkles*	4
frog in a pond - vanilla ice-cream, green jelly & a chocolate frog with sprinkles*	5

Pre-Dinner Drinks

Aperol Spritz	15
Campari Spritz	15

Beer

Peroni Nastro Azzurro	(Italy)	9
Moretti	(Italy)	9
Menabrea	(Italy)	9
Peroni Leggera - light and low carb	(Italy)	9
Corona	(Mexico)	9
Hahn Ultra Crisp – low carb & gluten free	(Australia)	9
4 Pines Pale Ale	(Manly)	10
4 Pines Kolsch	(Manly)	10
4 Pines Ginger Beer	(Manly)	10
Balter XPA (375ml)	(Gold Coast)	11
Balter IPA (375ml)	(Gold Coast)	11

Spirits with a standard mixer 12

Manly Spirits Vodka	Woodford Reserve Bourbon
Manly Spirits Gin	Starward Single Malt Whiskey
Southern Comfort	Chivas Regal
Bacardi Rum	Chatelle Napoleon Brandy
Bundaberg Rum	

Double shot add 9

Sparkling Wine glass/bottle

Villa Chiopris Prosecco Extra Dry - Friuli, Italy 9.5 / 44

White Wine & Rose glass/bottle

Rose: Collefrisio Rosato - Abruzzo, Italy 9.5 / 44
Sauvignon Blanc: Auntsfield Estate - Marlborough, NZ 9.5 / 44
Pinot Grigio: Villa Chiopris Grave - Friuli, Italy 9.5 / 44
House wine: De Bortoli Premium Chardonnay glass/½ ltr/1ltr 8 / 16 / 24

Red Wine

	glass/bottle
Sangiovese: Villa Trasqua Traluna – Tuscany, Italy	9.5 / 44
Montepulciano d’Abruzzo Collefrisio Filare’ - Abruzzo, Italy	9.5 / 44
Shiraz: Spadafora - Sicily, Italy	9.5 / 44
Pinot Noir: Rochford Wines - Yarra Valley, VIC	9.5 / 44
Chianti:Castello di Querceto Chianti DOCG-Tuscany, Italy	9.5 / 44
	glass/½ ltr/1ltr
House wine: De Bortoli Premium Cabernet Merlot	8 / 19 / 24

Cognac & Port

	10
Yalumba Galway Pipe Tawny Port	
Martell Medallion VSOP Cognac	

Shots & Digestives

	9
Amaro Montenegro Italiano	Averna Amaro Siciliano
Limoncello	El Jimador Tequila
Amaretto Disronno	Frangelico
Baileys	Grappa
Kahlua	Galliano Sambuca – black/white

Soft Drinks

San Pellegrino Sparkling Mineral Water 500ml/1ltr	6/9
Acqua Panna Still Mineral Water 500ml	6
Coke, Coke No Sugar, Sprite, Lift, Fanta, Soda Water	5
Lemon Lime & Bitters/Soda Lime & Bitters	5
Bundaberg Ginger Beer	5
San Pellegrino Aranciata Rossa (blood orange)/Chinotto	6
Fruit juices: Orange/Apple	6
Kids size: Coke, Coke No Sugar, Sprite, Lift, Fanta, Pink Lemonade or fruit juice	4

Coffee

Flat white/Cappuccino/Latte/Long black/Short black/Macchiato	4
Large	5
Mocha/Hot chocolate	5
Decaf/double shot	add 1

Tea

English Breakfast/Earl Grey/Chamomile/Green Tea/Rooibos/Mint	4
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BYO is wine only & corkage is \$4 per person. When bringing your own cake a \$15 per cake surcharge applies. Prices are inclusive of 10% GST. A 10% surcharge on public holidays applies.