

AVAILABLE FROM
5.00 PM - 10.00 PM

Antipasti

CAPRESE SALAD

A timeless Italian classic featuring creamy mozzarella paired with vibrant heirloom tomatoes, fresh basil, and a sprinkle of oregano. Finished with a drizzle of extra-virgin olive oil.

28.00

BRUSCHETTA AL POMODORO E BASILICO

Crisp, artisan ciabatta bread toasted to perfection, topped with a vibrant mix of cherry tomatoes, fresh basil, and aromatic oregano. Finished with a touch of garlic.

26.00

INSALATA PANZANELLA

A rustic artisan bread salad featuring golden, crispy cubes of artisan bread tossed with juicy tomatoes, crisp cucumber, red onion, briny olives, and fragrant basil. Lightly dressed with extra virgin olive oil.

26.00

POLPETTE

Traditional Italian meatballs, tender and flavourful, simmered slowly in a rich tomato sauce. Served with crispy garlic-infused bruschetta.

38.00

MINISTRONE

A hearty Italian vegetable soup prepared with a medley of seasonal produce, simmered to perfection. Finished with a spoonful of homemade basil pesto and served with garlic infused bruschetta.

28.00

Pasta

LASAGNA AL FORNO

Classic oven-baked layers of pasta filled with rich beef Bolognese sauce, creamy béchamel, and a blend of mozzarella and parmesan.

52.00

TAGLIATELLE ALLA BOLOGNESE

Fresh artisan egg pasta ribbons served with a slow-cooked beef Bolognese sauce, simmered to perfection. Finished with a generous sprinkle of parmesan cheese.

46.00

SPAGHETTI ZUCCHINI, GAMBERI E CALAMARI

Delicate spaghetti tossed with tender prawns, succulent squid, and fresh zucchini, enhanced by garlic, chili, fragrant Italian parsley and sweet cherry tomatoes then finished with lemon zest.

46.00

GNOCCHI CON FONDUTA DI FORMAGGIO

Handmade potato gnocchi, pillowy and delicate, served with a velvety parmesan cheese fondue. Finished with a sprinkle of toasted walnuts.

30.00

STROZZAPRETI MELANZANE E RICOTTA

Strozzapreti pasta tossed with tender eggplant and creamy ricotta, enriched by a smooth tomato passata and fragrant basil.

30.00

Dolci

TIRAMISU

Layers of espresso-soaked ladyfingers, silky mascarpone cream, and grated dark chocolate. A timeless Italian indulgence.

26.00

PANNA COTTA

A silky, chilled Italian custard infused with vanilla, elegantly paired with fresh strawberries and a hint of mint.

26.00

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Beer

	PINT	GLS	BTL
Heineken (Draught)	48.00	38.00	-
Guinness Stout (Draught)	48.00	38.00	-
Corona	-	-	40.00
Budweiser	-	-	38.00

Spirits

Whiskey

	GLS	BTL
Johnnie Walker Black Label 12 Years	38.00	590
Jack Daniel's No 7	38.00	500
Chivas Regal 12 Years	38.00	590
John Jameson Irish Whisky	38.00	590

Single Malt Whiskey

The Macallan 12 Years	48.00	990
Glenmorangie Original 10 Years	42.00	750

Cognac

Hennessy VSOP	48.00	830
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Tequila

Don Julio Reposado	38.00	570
Patron Silver	38.00	650

Gin

Bombay Sapphire	38.00	510
Hendrick's	42.00	660

Vodka

Absolut	38.00	450
Grey Goose	42.00	690

Rum

Bacardi Carta Blanca	38.00	450
Havana Club 3 Years	38.00	550

Liqueurs

Campari	28.00	-
Cointreau	28.00	-
Malibu	28.00	-
Baileys	28.00	-
Kahlua	28.00	-

Wines

Red Wine

	GLS	BTL
Masi Modello Merlot Trevenezie IGT (Italy)	38.00	150
Tempus Two Silver Shiraz (Australia)	36.00	120
La Mascota Malbec (Argentina)	-	220
Penfolds Koonunga Hill Seventy Six Shiraz Cabernet (Australia)	-	250
Castello D'Albola Chianti Classico DOCG (Italy)	-	260

White Wine

Masi Modello Pinot Grigio Delle Venezie DOC (Italy)	38.00	150
Tempus Two Silver Sauvignon Blanc (Australia)	36.00	120
Miguel Torres Santa Digna Reserve Chardonnay (Chile)	-	180
Regaleali Bianco DOC (Italy)	-	220
Penfolds Koonunga Hill Autumn Riesling (Australia)	-	250

Sparkling Wine

Zonin Prosecco	-	300
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