

BREADS

Rustic Rosetta Handmade, baked on site	4.5
Garlic Fresh garlic & olive oil (V-VG)	5.5
Herb Fresh & dried aromatic herbs (V-VG)	5.5
Bruschetta Cherry tomatoes, aged Balsamic, Olive oil & fresh Basil (V-VG)	10

CRUSTS

Garlic Crust Garlic, herbs & cold pressed olive oil (V-VG)	15
Garlic & Cheese Garlic & mozzarella cheese (V)	16
Amoretti's Crust Open crust with home-style cured salami, sundried tomato, Char-grilled eggplant, chilli, Pine nuts & parmesan flakes	20

OYSTERS

Natural Gin, cucumber & fresh lime	26/38
Kilpatrick Bacon, Worcestershire Sauce	26/38
Mornay Béchamel sauce, Parmesan cheese	26/38

KIDS

Nuggets & chips	12
Calamari & chips	14
Chicken Schnitzel & chips	14
Napoletana Available in Penne and Spaghetti	12
Boscaiola Available in Penne and Spaghetti	14
Vanilla ice-cream Strawberry / Chocolate/ Caramel	7.5

TAPAS & STARTERS

Sambuca Olives White Sambuca, Oregano, chilli (V-GF-VG)	10
White Sicilian Anchovies Chilli, Oregano & Olive oil (V-GF)	10
Mascarpone Bell peppers Mascarpone cheese & Balsamic reduction (V-GF)	10
Camembert Pillows Coated & Fried-Cranberry relish(V)	12
Green Fetta Olives Fetta stuffed, coated & fried (V)	13
Arancini Eggplant soffritto, scamozza chesse (V)	15
Potato Croquettes Mozzarella cheese (V)	15
Meatballs Grass fed beef mince, parmesan & Napoletana sauce (GF)	16
Caramelized Octopus Crispy skinned, with lemon & oil dressing (GF)	16
Calamari Fritti Fried leek & Lemoncello Mayonnaise	16
Chorizo hot pot caramelised onion & Red wine reduction (GF)	16
Garlic Prawns Garlic, parsley in Napoletana sauce (GF)	16
Tasmanian Scallops Lime, ginger & Chilli sauce. (GF)	17
Come Viene Selection of chefs mixed tapas creativity. Ideal for 4 people	75

SIDES & SALADS

Shoe string Fries Garlic aioli	6.5
Potato chats Garlic & rosemary	8.5
Broccolini Sautéed with caramelized onion	8.5
Peperonata Capsicum, potato & eggplant ratatouille	9.5
Mixed leaf Tomatoes, cucumber, onions and olives with balsamic dressing	12
Roquette Fried kumara, parmesan, Spanish onion & balsamic dressing	15
Spinach Goat cheese, beetroot, walnuts & balsamic oil	15
Gabrese Grape tomato, basil, ricotta & bocconcini.	16

PASTAS & RISOTTO

Chicken Penne Sautéed chicken, white wine, sundried tomatoes & pesto	24
Tortellini Boscaiola Veal filled pasta, mushrooms, smoked bacon & cream sauce.	25
Linguini Gamberetti Fresh garlic, sautéed prawns & Napoletana sauce	26
Gnocchi Amoretti Roasted pumpkin, burnt butter, sage, pinenuts & pesto	26
Wild Mushroom Risotto Sage butter & brandy, deglazed with Porcini mushrooms (V-GF-VG)	27
Spaghetti con Salsicce Pork- chilli- fennel sausage, brandy & Napoletana sauce, topped with fresh pesto ricotta	27
Penne Crab Deglazed with Vodka, grilled asparagus, mushroom & pink sauce reduction	28
Risotto Pescatore Selection of seafood infused with Ernest hill Semillon & tomato segments. (V-GF) Available in Spaghetti, Linguini or Penne	28
Linguini Villaggio Smoked Bacon, champagne mushroom, fresh garlic, chilli & white truffle oil	28
Linguini con Scampi Sauteed pork Speck, diced Prawns, Vongole, Capsicum & fresh mint. Topped with extra virgin olive oil	31
Pasta platter Select 3 choices of any of the above. Suitable for our people as a starting entree	75

MEATS

Pork Cutlet Grilled to perfection, severed with peperonata. (GF)	32
Chicken Boscaiola chicken breast, smoked bacon, mushrooms & white wine cream sauce.	30
Veal Parmigiana grilled eggplant, white wine, provolone cheese & Napoletana sauce.	30
Veal Mare Monte king prawn, avocado, brandy pink sauce.	35
T-BONE grass fed, grilled to perfection, sautéed with Argentinian garlic, fresh thyme, rosemary & crispy prosciutto (GF)	44
Wood fired Spatchcock marinated and coated with a Mediterranean herb crust, accompanied with a in-house made garlic sauce	38
Beef Rib Eye Grass fed, king prawn, scallop, half crab, cognac sauce. (GF)	55

All mains served with baked chat potatoes.

SEAFOOD

1kg Chlli Mussels Ernest hill Semillon, Napoletana sauce, served in a freshly made bread shell.	36
Salmon Fillet Crispy skinned, famous creamy potato salad, pan seared asparagus (GF)	38
Barramundi fillet oven baked, topped with pomegranate and mango salsa with fries & salad. (GF)	36
John dory fillet pistachio herb crusted, served with lemoncello aioli and chips and salad.	38
Lobster Mornay Origin: Western Australia. Brandy & Parmesan Mornay sauce with fries & salad	70
Seafood Platter Selection of Scampi, Oysters, Prawns, Morten bay bags, Blue swimmer crab, Octopus, Calamari fritti, Mussels, Tasmanian scallops, accompanied with seasonal fruit & fries (GF)	150
WITH ½ LOBSTER	185

PIZZA CLASSICS

Please note: pizza and kitchen items may arrive at separate times

Extra Toppings= Cheese \$2 Vegetables \$2.5- Meats \$3.5 Seafood \$4.5

Margarita Mozzarella, fresh basil	17
Americana Mozzarella & pepperoni	18
Napoletana Mozzarella, olives & anchovies	18
Capricciosa Mozzarella, Smoked ham, Mushroom & Olives	20
Con Patate Mozzarella, sliced potato, rosemary & garlic-sea salt flakes	20
Quattro Formaggi mozzarella, parmesan, camembert, gorgonzola & pesto	22
Veggie Patch Mozzarella, mushroom, grilled kumara, char-grilled eggplant roasted capsicum, olives & sautéed spinach	22
BBQ Chicken BBQ sauce, mozzarella, herb crusted chicken, mushroom, onion & pineapple	23
BBQ Meat lovers BBQ sauce, mozzarella, smoked ham, mild salami & cabanossi.	23
Italian Meat Lovers Mozzarella, smoked ham, hot salami, Cabanossi, Italian style sausage	23
Rocket and Prosciutto sauce, mozzarella, prosciutto, rocket, shaved parmesan, olive oil.	23
Supreme Mozzarella, smoked ham, Cabanossi, Pepperoni, Roasted capsicum, mushroom, onion, olives.	25
Garlic King Prawns King prawns, fresh garlic, parsley, chilli, basil topped with fresh rocket	27
Nautica Garlic, mozzarella, baby calamari, king prawns, tender baby octopus, topped with herbs	30

PIZZA MY WAY

Please note: pizza and kitchen items may arrive at separate times.

Extra Toppings= Cheese \$2 Vegetables \$2.5- Meats \$3.5 Seafood \$4.5

Jose Way Mozzarella, garlic, rosemary, oregano, onion, chilli, Italian style sausage, Radicchio	24
Peri Peri Mozzarella, herb crusted chicken, Spanish onions, topped with mixed lettuce, sour cream, peri peri sauce	24
A Bianco Parmesan, fresh rosemary, mushroom, cherry tomatoes, fetta stuffed olives, white anchovies, Radicchio	26
Pork Belly Parmesan base, lemon infused pork belly, pinenuts, spanish onion, cherry tomatoes, fresh spinach, Bartlett pear & crushed walnut	28
Prosciutto and Figs Garlic, gorgonzola cheese, caramelised onions, fresh figs, Serrano prosciutto, mascarpone, rocket.	29
The Tango Mozzarella, grilled kumara, Spanish chorizo, sundried tomatoes, caramelised onion, pesto crusted prawns, sour cream	29
Peppercorn Wagyu Mozzarella, peppered Wagyu, roasted capsicum, caramelised onion, salt and pepper prawns, peppercorn sauce, spinach leaves	33

BEVERAGES

PUREZZA Still Water 750mL	5.0	
PUREZZA Sparkling Water 750mL	7.5	
	GLASS	JUG
Coke / Diet Coke / Coke Zero/ Sprite / Pink Lemonade	4.2	16.0
Chinotto	4.5	
Lemon Lime Bitters	5.0	17.5
Orange / Pineapple / Apple / Cranberry Juice	5.0	17.5

BEER

Hahn Premium Light	8.0
Victoria Bitter	9.0
Toohey's Extra Dry	9.0
Stella Artois	9.5
Crown Lager	10.0
Corona	10.0
Moretti	10.0

SPIRITS

HOUSE SPIRITS- Scotch / Bourbon / Vodka / Gin	8.5
SCOTCH - WHISKEY	
Johnny Walker RED	9.0
Johnny Walker BLACK	9.5
Johnny Walker GOLD	14.0
Johnny Walker GREEN	27.0
Johnny Walker BLUE	32.0
Chivas Regal 12 YEARS	11.0
Chivas Regal 18 YEARS	15.0
Jim Beam	9.0
Jack Daniels	9.5
Wild Turkey	12.0
Fireball	12.0
Canadian Club	12.0
Jameson	12.0
American Honey	12.5
Markers Mark	14.0

GIN

Tanqueray's	9.5
Hendricks	10.5
Tanqueray's No 10	12.0
Four Pillars	14.0

RUM

Malibu	8.5
Bacardi	9.5
Bundaberg	12.0
Kraken	13.0

VODKA

Absolut	9.0
Grey Goose	12.0
Belvedere	14.0

APERITIVO

Cinzano Bianco/ Rosso 7.5

Averna 8.5

Campari 9.0

Montenegro 9.5

OTHER SPIRITS

Baileys Irish cream 9.5

Tia Maria 9.5

Kahlua 9.5

Midori 9.5

Southern Comfort 9.5

Tequila 125 10.0

Cointreau 12.5

Alize Bleu 14.0

Chambord 14.0

BRANDY

Napoleon 1875 9.0

Courvoisier VSOP 12.0

Courvoisier XO 25.0

FORTIFIED WINES

Drayton's Liquid Verdelho	10.0
Ernest Hill Muscat	10.0
Drayton's 1978 Tawny	12.0

LIQUEURS

Limoncello	9.0
Crema di Limoncello	9.0
Mandarincello	9.0
Strawberricello	9.0
Frangelico	9.0
Sambuca	11.0
Black Sambuca Galliano	12.0
Vanilla Galliano	12.0
Grappa	12.0
Amaretto	14.0

COCKTAILS

MOJITO: Rum- Lime - Brown sugar - Soda	15.0
COSMOPOLITAN: Vodka - Triple sec - Cranberry	15.0
APEROL SPRITZ: Aperol - Prosecco - Soda	15.0
NEGRONI: Gin - Campari - Rosso Antico	15.0
EXPRESSO MARTINI: Kahlua - Absolut Vodka - Espresso	15.0
CAIPIROSKA: Grey Goose Vodka - Lime - Sugar	16.0
AMARETTO SOUR: Amaretto - Lime juice - egg white	16.0
BLEU BREEZE: Alize - Pineapple - Soda	16.0
CHAMBORD ROYALE: Chambord - Prosecco	17.0
BLOODY FLORADORA: Four pillars gin - Raspberry - ginger beer	18.0

WHITE WINES

House White 8.5

House Red 8.5

SEMILLON



ERNEST HILL CYRILL

Citrus fruit and pear aromas, intense lemon lime with a zingy acid structure.

9.5 45

PIGGS PEAKE 'SOW'S EAR'

Aromatics of lemony citrus with delicate tropical notes.

69

'07 reserve MCLIESH ESTATE

The nose is quite aromatic with distinctive lemon grass freshness, coupled with rich toasty honey notes.

285

SEMILLON SAUVIGNON

Drayton's

Rich floral & tropical fruit characters balanced with fresh citrus flavours with great length.

11 44

SAUVIGNON BLANC

Allandale 'Sauvignon BLANC'

A young vibrant wine which presents hints of a pale grassy complexion.

11 46

PIGGS PEAKE 'SOWVIGNON BLAN'

Sancerre style wine with tropical fruits and a creamy cashew texture.

54

MOSCATO

DRAYTON'S PINK & PURE BLISS

A full fruity palate with a spritzy and sherbet like finish

9 36

CHARDONNAY



Capercaillie

9 42

Pineapple, rockmelon, & apricot flavours balanced by toasty oak characters.

Ernest Hill 'Alexander'

59

Peach and stone fruit characters infused with a rich toasted nutty character from 12 months maturation in French oak.

Peacock Hill '16 reserve 'GODFATHER'

155

Long palate with complex stone fruit characters, a rich creamy mouthfeel followed by a crisp and refreshing finish.

RIESLING

Piggs Peake 'Rind Riesling'

Aromas of rose petal, green leaf and chive spice. Palate of citrus sorbet with a full rich texture.

9.5 42

ROSÉ

Capercaillie

Fresh fruit and plum aromas with a hint of residual sweetness, a little discernible tannin and a lingering clean finish.

9.0 42

Ernest Hill 'Cracklin Rose'

Strawberry on the nose with sweet cherry and musk stick undertones

49

SPARKLING

Non-Alcoholic Champagne

22

Piggs Peake 'Prosciutto' Prosecco

Aromatic elements of apple and lychees, soft almond, fresh fruit flavours of apple, citrus and cut hay, crisp and a lengthy finish.

45

Drayton's hunter cuvee

Light golden straw with a youthful green tinge. The palate is soft and round with a light crisp acidic mouth feel.

58

VERDELHO

Allandale

Fresh tropical fruit lead the nose with a hint of spice that evolves into a floral aroma.

9.5 42

Ernest Hill 'Rosalie Joan'

Rockmelon and passionfruit on the palate. A big fruity white wine.

49



PINOT GRIS

Allandale

Fresh tropical fruit flavours paired well with barramundi or white flesh fish.

48

GEWURZTRAMINER

Capercaillie

Displays a perfumed nose of cinnamon spice, ginger and rose water.

These flavours persist through the palate but are balanced by a nice line of acid.

10

39

Ernest Hill 'Maisie Evelyn'

A beautiful combination of lychee, musk sticks and rose water, with a crisp acidity and a touch of understated sweetness.

48

CHAMPAGNE

Moet & Chandon

125

Veuve Clicquot

138

RED WINES

SHIRAZ

Drayton's 5555

Deep cherry in colour with peppery fruit aromas, delicate oak flavours.

9

42

Ernest Hill 'Shareholders'

Medium bodied with rich mulberry and blackberry flavours, smooth tannins and a subtle hint of spice

12

55

Ernest Hill 'William Henry' Reserve

Super ripe blackcurrant and mulberry infused with spicy white pepper characters.

Maturation in new French oak has given this wine some smokey and toasty elements.

95

Capercaillie 'The Ghillie' Reserve

14 months oak maturation in French hogsheads. Displaying darker berry fruits and savoury notes.

249

MERLOT

Drayton's

Rich intensity of colour with full flavoured rich berry fruit and a soft tannin finish

10

42

Ernest Hill 'The Dam'

Sweet plum and rupe cherry flavoured imbued with a lovely toasty element from 12 months maturation in French and American oak

12

62

CABERNET SAUVIGNON

Ernest Hill 'CEO'

A full bodied wine displaying aromas of violet and luscious dark plum and black currant flavours.

Capercaillie 'The Clan'

A blend of Cabernet Sauvignon, Cabernet Franc and Merlot. This blended wine shows weight and structure, with darker berry fruits on the nose.

2015 SINGLE VINEYARD WINEMAKERS RESERVE

Muted black cheery and blackberry, cream, spice, vanilla. Thick, savoury and unctuous.

CABERNET MERLOT

Drayton's

Rich intensity of colour full flavoured rich berry fruit with a soft tannin finish.

LAMBRUSCO

Piggs Peake 'Pigbrusco'

Hints of musk stick mixed with lighter berry flavour and a lovely sweet palate which tends to a drier finish



12

52

99

125

10

42

42