

TO SHARE OR NOT TO SHARE

CALAMARI 19
Semolina & sumac dusted with pickled fennel, smoked capsicum mayo, chips

BEETROOT GNOCCHI 19
Duck confit, walnuts sage burnt butter sauce

HOUSE CURED SALMON 22
Beetroot cured Atlantic salmon, baby fennel, wasabi & dill mayo, wasabi crumb, toasted sour dough

ANTIPASTO BOARD FOR TWO 34
Selection of salamis, mortadella, ham, pancetta, Australian & imported cheeses, sourdough, house made duck liver pate, crisini, lavosh, house marinated olives, grilled & marinated vegetables

FLAT BREAD 14
House made with selection of salsas & dips

GARLIC BREAD 8.50
Garlic, cheese & leek butter

BRUSCHETTA 16
Vine ripened tomato, spanish onions, local basil, house tomato dressing

POPCORN PRAWNS 22
Australian wild caught tiger prawns, chilli, lime tamarind caramel, herb salad, crispy shallots

OYSTERS

Bloody mary shooters	4.5 ea		
		¼ doz	1/2doz
Natural		10.5	21
Wakame sesame kiwi fruit		11.4	22.8
Kilpatrick		11.4	22.8
			1 doz
			42
			45
			45

BURGERS / SANDWICHES

‘THE DON ‘ BURGER 19
Beef cheek patty, maple bacon, cheddar, house pickles, red onion, mixed leaves, bbq aioli, chips

VEAL SCHNITZEL BAGUETTE 18
Thyme & parmesan crumbed, oak leaf, tomato, dijon mustard, chips

CLUB SANDWICH 18
Chicken, bacon, tomato, mixed leaves, aioli, chips

OPEN SMOKED HAM SANDWICH 15
Smoked ham, smashed avocado, tomato, oak leaf, pickle, camembert, Dijon mustard on fresh dark American rye

PIZZAS

TRADITIONAL HOUSE MADE PIZZA DOUGH
9" GLUTEN FREE PIZZA BASES AVAILABLE

MARGHERITA 22
Shaw River Buffalo mozzarella, fresh basil, slow cooked roma toamtoes

CALABRESE 24
Salami, chorizo, basil, Spanish onion, red capsicum, goats cheese

ORTOLANE [V] 22
Onion, pumpkin, mushroom, roasted capsicum, artichokes, spinach

SEAFOOD 29
Local tiger prawns, scallops, calamari & white reef fish on lemon and bechamel sauce

SMOKED HAM 23
Tomato, mozzarella, artichokes, olives

PASTA

DAILY FRESH HOUSE MADE PASTA

SEAFOOD SPAGHETTI 34
Local tiger prawns, scallops, calamari, white fresh reef fish, with a diced tomato and white wine sauce, pangrattato

RAGU BOLOGNAISE 23
Slow cooked beef cheek & pork belly ragu served with housemade fettucini

FISH ‘N’ CHIPS 24
Battered or grilled local caught fresh reef fish, garden salad, house dressing, chips & remoulade [not a frozen imported product]

SALADS

PRAWN SALAD [GF] 26
Tiger prawns, mixed leaf, green papaya, Spanish onion, grape tomatoes, radish, nam jim dressing

SMOKED CHICKEN & QUINOA [GF] 19
Oak leaf, avocado, grape tomatoes, citrus dressing

ROASTED PUMPKIN & HALOUMI [GFV] 19
Baby spinach, pickled onion, dukkah & pomegranite dressing

LA TABELLA RUCOLA SALAD [GFV] 15
Rocket, pickled fennel, parmesan, spanish onion, white balsamic dressing

COFFEE

	Cup	Mug
Espresso	3.5	
Ristretto	3.5	
Doppio	3.8	
Macchiato	3.8	
Piccolo latte	3.5	
Latte	4.0	4.5
Chai latte	4.0	4.5
Flat white	4.0	4.5
Long black	3.5	4.0
Cappuccino	4.0	4.5
Moccachino	4.5	4.8
Hot chocolate	4.5	4.8
Shakerato		5.0
Double shot coffee, shaken over ice		
Iced latte		5.5
Double shot coffee, milk		
Iced coffee		7.5
Double shot espresso, icecream, cream, milk		
Iced chocolate		7.5

TEA

Temple silk pyramid bags	4
English breakfast, early grey, sencha (green), peppermint, chamomile, masala chai	
Lipton	3.5
Extras:	0.5
Soy milk, lactose free, extra shot of coffee, syrups	

DRINKS

SOMETHING REFRESHING

Freshly squeezed juices	8
Orange, ruby grapefruit, vegetable	
Mimosa (after 10am)	9
Fresh orange juice with prosecco	
Juices	4
Apple, cranberry, tomato, pineapple, orange	
Smoothies	8
Mango, banana, mixed berry	
Add: macca powder - 2, cacao powder - 2	
Milk shakes	6
Chocolate, vanilla, caramel, strawberry, lime	
Water	
Acqua Panna still 500ml	5
San Pellegrino sparkling mineral water	
500ml	5
1 ltr	9
Santa Vittoria	
Chinotto, Aranciata Rossa	5

MOCKTAILS

TROPICAL DELIGHT	8.5
Fresh pineapple, coconut cream, pineapple juice	
VIRGIN MARY	8.5
Tomato juice, worcestershire sauce, tobasco celery, cracked pepper	

COCKTAILS

ESPRESSO MARTINI	18
Espresso, absolut vanilla vodka, kahlua, licor 43	
TIRAMISU MARTINI	18
A combination of frangelico, amaretto, Kahlua, crème de cacao, chocolate sprinkle	
MARTINI – DRY OR DIRTY?	18
Your choice of gin or vodka mixed with dry vermouth	
FRENCH MARTINI	18
Ciroc vodka, chambord, pineapple juice	
LYCHEE SUNSET	16
Lychee liqueur, smirnoff vodka, lime, fresh ruby grapefruit juice, elderflower	
STRAWBERRY AND BASIL MOJITO	16
Fresh strawberries, basil leaves, combined with mt gay golden rum, lime juice and palm sugar	
PINA COLADA	16
Bacardi rum blended with malibu, coconut cream, pineapple juice and ice	
CLASSIC COSMOPOLITAN	16
Absolut citron vodka shaken with lime juice, cointreau and cranberry juice	
CAIPIROSKA	16
Palm sugar, fresh limes and smirnoff vodka	
APEROL SPRITZ	16
Aperol, italian prosecco, soda, over ice, very refreshing	

FOR A FULL SELECTION OF OUR COCKTAILS AND WINES PLEASE REFER TO OUR WINE LIST

SWEETS

CHOCOLATE TORTE	15
Rich, moist Venetian chocolate & hazelnut torte, warm chocolate sauce & black cherries, chocolate and scorched caramel ice cream	
TIRAMISU	15
Traditional cucina style pick me up coffee & masala soaked savoirade biscuits, layered with whipped mascarpone cream	
PANACOTTA	15
Sweet vanilla, tangy lemon curd, blueberry coulis, ginger snap	
VANILLA BEAN CRÈME BRULEE	15
Served with cointreau poached berries	
TRIO OF HOUSEMADE SORBETS & ICE CREAMS	15