



RESTAURANT - PIZZERIA - BAR



Entrée

Marinated Olives GF/o, DF, NF/o, V/VG 10
Aged balsamic, EVOO, dukkha, charred sourdough

Nonna's Beef Meatballs NF 16
Our handed down family recipe served with toasted sourdough

Bruschetta GF/o, DF/o, V, VG/o 17
Tomato, basil pesto, Buffalo cheese, balsamic on toasted sourdough

Lemon Pepper Squid DF/o, GF/o, NF 18
Lightly dusted in semolina with aioli & roquette

Chilli Black Mussels GF/o, DF, NF 24
Tomato & white wine broth with charred sourdough

Antipasto GF/o, DF, NF 32
Cured meats, marinated capsicum, zucchini, eggplant, olives, fetta, charred sourdough

Entrée specials – please ask your waiter

Salads & Sides

Roquette – pear, parmesan, walnut brittle, aged balsamic dressing GF/o, DF/o, NF/o 14

Panzanella – mixed tomatoes, spanish onion, torn basil, cucumber, herbed sourdough croutons, red wine vinaigrette. GF/o, DF, NF 16
Add Buffalo mozzarella 6

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Seasonal Greens – sautéed with lemon vinaigrette, dukkha GF, DF, NF/o 10

Chips – Beer battered with aioli DF, NF, V, VG/o 8

Truffle Mash Potato GF, NF, V 6

Main Course & Char Grill

Veal Scallopini GF/o, DF/o, NF 36

Veal tenderloin in a creamy mushroom & white wine sauce served with sautéed greens & roasted rosemary potatoes

Pollo Gorgonzola GF, NF 33

Rosemary infused chicken breast wrapped in crispy pancetta, buttered thyme pumpkin, roast potatoes, rocket & Gorgonzola sauce

Chicken Parmigiana NF 29

Freshly crumbed chicken breast topped w Napoli sauce, mixed salad, beer battered chips

Fish Special – local catch [please ask your waiter]

Eye Fillet 220g – Char grilled GF, NF 42

Black Angus grass fed cooked to your liking accompanied with truffle potato puree, seasonal greens

Rib Eye 400g– Char grilled GF, NF 45

Cooked to your liking accompanied with truffle potato puree, seasonal greens

Sauce choices

Hot Mustard 2

Creamy Mushroom, Peppercorn, Red Wine Gravy, Garlic Butter 3

Seafood Sauce (Calamari, Prawn, Mussels) 7

Risotto

Roasted Pumpkin & Truffle Mushroom Risotto GF, DF/o, NF 26

Spinach, gorgonzola & creamy white wine

Pescatore Risotto – Selection of local prawns, squid, Whitsunday fish, black 34

mussels & clams, garlic, chilli in a light Napoli sauce GF, DF/o, NF

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Pizza

Homemade Gluten Free bases available (Extra Charge 3)

Garlic & Cheese Focaccia GF/o, DF/o, NF, V, VG/o	S 10 L 15
Margherita Di Buffalo GF/o, DF/o, NF, V, VG/o Buffalo mozzarella, tomato passata, fresh basil & extra virgin olive oil	22
Lazy Joe's Favourite Roasted pumpkin, Fior di latte mozzarella, caramelized onion, gorgonzola, potato, roquette & pancetta, honey NF, GF/o	26
Antipasto Marinated eggplant, zucchini, roasted capsicum & pumpkin, confit tomatoes, Fior di latte mozzarella & Danish fetta GF/o, DF/o, NF, V, VG/o	25
Prosciutto Fior di latte mozzarella, tomato passata, semi dried tomatoes topped with roquette & balsamic glaze GF/o, NF, DF/o	25
Sicilian spiced house Italian pork sausage, tomato passata, Fior di latte mozzarella, tomatoes, caramelized onion & kalamata olives GF/o, NF/o, DF/o	25
Frutti Di Mare Local marinated prawns, clams, mussels, smoked salmon, tomato passata, Fior di latte mozzarella, Danish fetta GF/o, NF	33
Pesto Chicken Seasoned chicken breast, pesto, Fior di latte mozzarella, semi dried tomatoes, brie cheese, roquette, & pesto aioli GF/o	25
Sopressa Spicy Sopressa salami, tomato passata, Spanish onion & fire roasted capsicums GF/o, NF, DF/o	25
BBQ Virginia ham, seasoned chicken breast, Sopressa salami, bacon, tomato passata, mozzarella & BBQ sauce GF/o, NF, DF/o	25
Porcini Fior di latte mozzarella, wild Portobello mushrooms, Gorgonzola, parmesan, roquette & truffle oil GF/o, NF	24
Hawaiian Virginia leg ham, pineapple, tomato passata, mozzarella GF/o, NF/o, DF/o	22
Capricciosa Virginia leg ham, tomato passata, Fior di latte mozzarella, wild Portobello mushroom & kalamata olives (add anchovies - \$2) GF/o, NF, DF/o	24

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Pasta

Your choice from: House made Fettuccini, Spaghetti or Fusilli

Extras: House made potato gnocchi (extra \$2)

Gluten free penne (Extra \$2)

Bolognese Ragu – Traditional beef & pork sauce	GF/o, NF, DF	23
Napoli – Sauce with fresh basil & creamy buffalo mozzarella	GF/o, NF, DF/o	24
Salsiccia – House made Italian sausage, mushroom, green peas, creamy Napoli sauce finished with fresh ricotta	GF/o, NF, DF/o	27
Marinara – Selection of local prawns, squid, Whitsunday fish, black mussels & clams, garlic, chilli & Napoli sauce w a dash of cream	GF/o, NF, DF/o	34
Chilli Prawns – Local Whitsunday wild prawns, confit tomatoes, in a light creamy tomato sauce	GF/o, NF, DF/o	33
Pollo Funghi – Chicken breast, mushrooms, bacon, spring onion in a creamy parmesan sauce	GF/o, NF	26
Amatriciana – Sopressa salami, mixed olives, bacon, chilli in a rich Napoli sauce	GF/o, NF, DF	26
Primavera – Roasted capsicums, olives, cherry tomatoes, zucchini, pumpkin, baby spinach topped with freshly grated parmesan. Add Whitsunday prawns (5) (\$8)	GF/o, NF, DF, V, VG/o	25
Ravioli Pumpkin & three cheese, burnt butter, roast pumpkin, walnuts, crispy kale, gorgonzola, caramelized onion	NF/o, V	28
Lasagne – Layers of fresh pasta, bechamel, bolognese ragu & mozzarella cheese topped with roquette & grated parmesan	NF	26
Pasta Special – Please ask your waiter		

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Desserts

Tiramisu – NF	16
Genovese espresso coffee & Kahlua soaked savoiardi sponge fingers layered mascarpone cream, finished with a dusting of cocoa	
Cannoli – NF/o	7.5
House Made cannoli filled with chocolate, vanilla custard topped with pistachio praline	
Sticky Date Pudding – GF/o	16
Delicious sticky date with house made salted caramel gelati, walnut brittle, topped with a butterscotch sauce	
Squirrels Paradise – GF	17
Caramelised chocolate mousse, picked orange, chocolate brownie hazelnut praline & a ginger snap	
Zeppoli – NF	24
House made Italian Zeppoli doughnuts (4), fresh strawberries, apple, vanilla bean gelati, Nutella & crème de leche (designed to share)	
Gelato Trio –	13
3 Scoops of our home made gelato, Ask your waiter for today's flavours	
Sweet Pizza –	15
Nutella, fresh strawberries on a pizza base with house made vanilla bean gelato	
Affogato –	10
Genovese espresso with house made vanilla bean gelato Add Liqueur- Frangelico, Licor 43, Kahlua, Baileys 6	

Specials

Entrée

Jalapeno's – GF, NF	12
Dill cream cheese filling, smoked bacon, maple bourbon glaze (4)	
Prosciutto – GF/o, NF	18
Quince, Gorgonzola whip, herbed sourdough crumb & fresh pear	

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Main

Fish – GF/o, NF/o, NF/o	34
Local pan seared Barramundi, Panzanella tomato salad, avocado mousse, lemon dukkha	
Pasta – GF, NF	25
Carbonara, bacon, garlic, egg yolk, parsley, spaghetti	
Pizza – GF/o, NF	24
Potato, mozzarella, caramelized onion, bacon, Gorgonzola	

