

## ANTIPASTO {Starter}

**ARANCINI BALLS** <sup>GF</sup> \$7.95  
Crumbed rice balls with vegetable and cheese stuffing with a dipping sauce of your choice

**STARTER PLATTER** \$30.95  
Selection of bocconcini, camembert cheese, artichokes, capsicum, pepperoni, Kalamata olives, prosciutto, cherry tomatoes, feta and arancini balls (Add a Focaccia flat bread for \$3)

**GARLIC MUSHROOMS** \$10.95  
Portobello mushrooms with garlic butter served with melted parmesan and mozzarella cheese

**ITALIANO PIATTO** S L  
\$12.95 \$24.95  
Fresh mozzarella balls, prosciutto, sweet cherry tomatoes & fresh basil lightly drizzled in olive oil and balsamic vinegar (Add a Focaccia flat

**GARLIC BUTTER PRAWNS** S L  
\$12.95 \$24.95  
Prawns seared in a garlic butter sauce

**VEGGIE STACK** \$10.95  
A Portobello mushroom with garlic butter stacked with sliced potato, Roma tomatoes, sliced sweet potato, haloumi cheese and capsicum sprinkled with salt and fresh herbs drizzled with balsamic glaze

**GARLIC DOUGH BALLS** \$6.95  
Fresh dough balls served with a hot garlic butter sauce

**BRUSCHETTA** \$8.95  
Diced tomatoes with fresh basil drizzles with olive oil, balsamic glaze, salt served on Italian bread

## PANE {Bread}

**AGLIO CALZONE** \$6.95  
{Garlic Calzone}  
Garlic and mozzarella wrapped in a soft dough

**PESTO & FETA CALZONE** \$6.95  
Pesto and feta wrapped in a soft dough

**QUATTRO FORMAGGIO CALZONE** \$7.95  
{Four cheeses calzone}  
Blue cheese, camembert, feta and mozzarella wrapped in a soft dough

**SWEET CHILLI CALZONE** \$6.95  
Sweet chilli sauce and mozzarella wrapped in a soft dough

## FOCACCIA {Flat bread}

**OLIO ARRABIATO** \$4.95  
{“Angry” Oil}  
Chilli oil drizzled over a garlic soft dough base with added onion and salt flakes

**AGLIO & ROSMARINO** \$4.95  
{Garlic & Rosemary}  
Rosemary and salt flakes over a garlic soft dough base

## INSALATA {Salad}

**ITALIAN** \$14.95  
Cherry tomatoes, prosciutto, feta, artichokes, kalamata olives, spanish onions and mixed lettuce with Italian salad dressing

**CAESAR** \$14.95  
Bacon, cos lettuce, parmesan cheese and croutons with a creamy caesar salad dressing

**GREEK** \$12.95  
Cherry tomatoes, feta, kalamata olives, cucumber, and Spanish onion with an olive oil vinaigrette  
(Add oven roasted lamb optional \$3.50)

**PUMPKIN & PINE NUT** \$12.95  
Pumpkin, roasted chickpeas, spinach leaves and pine nuts with a lemon salad dressing (Add feta optional \$2)

**PESTO CHICKEN, AVOCADO & FETA** \$14.95  
Chicken, avocado, feta and spinach leaves with a pesto salad dressing

**PEAR, WALNUT & BLUE CHEESE** \$14.95  
Pear, walnut, blue cheese spinach and rocket with a light drizzle of maple syrup and an olive oil vinaigrette

**GARLIC BUTTER PRAWN SALAD** \$18.95  
Garlic butter prawns, Spanish onion, spinach, pineapple and avocado with an aioli & sweet chilli dressing

## LASAGNE {Lasagna}

**BEEF** \$19.95  
Rich meat sauce with a creamy white sauce & layered in pasta served with a side of salad

**PUMPKIN, SPINACH & RICOTTA** \$19.95  
Pumpkin and spinach with a creamy ricotta sauce & layered in pasta served with a side of salad

Gluten free option \$3  
Vegan cheese available \$3.50

## PASTA {Pasta}

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**BOLOGNESE** \$18.95  
Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with basil, fresh herbs and parmesan cheese

**PESTO POLLO** \$18.95  
{Pesto Chicken}  
Chicken, Spanish onion and Roma tomatoes in a garlic basil pesto and creamy white wine sauce with linguini garnished with fresh herbs and parmesan cheese

**PROSCIUTTO & FUNGHI** \$18.95  
{Prosciutto & Mushroom}  
Prosciutto, mushroom and garlic in a creamy white wine sauce with penne garnished with fresh herbs and parmesan cheese

**IL GIANNI** \$21.95  
{The Gian}  
Blue cheese in a creamy white wine sauce with chicken, bacon, and a flick of garlic with linguini garnished with fresh herbs and parmesan cheese

**PASQUALE** \$21.95  
{Pascale}  
Bacon, oven roasted Roma tomatoes, pine nuts, baby spinach and basil in a cream and garlic Napoli sauce with linguini garnished with fresh herbs, parmesan and a side of chilli flakes (Add prawns optional \$4)

**POLPETTE** \$21.95  
{Meatballs}  
Meatballs in a rich Napoli sauce with garlic and fresh chopped basil served with linguini, garnished with fresh herbs and parmesan cheese

**BASIL PESTO FUNGHI** \$18.95  
{Basil Pesto Mushrooms}  
Tasty mushrooms marinated in a garlic basil pesto and creamy white wine sauce with penne garnished with parmesan cheese

**MARINARA** \$21.95  
{Seafaring}  
Barramundi, prawns, mussels and garlic with cherry tomatoes and spinach in a creamy white wine sauce with linguini, sprinkled with chilli and lemon pepper, garnished with shallots, parmesan and a lemon wedge

**VEGANO** \$17.95  
{Vegan}  
Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce mixed with a savoury cashew paste garnished with fresh herbs

**BOCCIONI** \$18.95  
{Family nickname - pronounced Boch on i}  
Creamy Napoli sauce with bocconcini served with gnocchi garnished with fresh herbs and parmesan cheese

**GAMBERETTO** \$21.95  
{Prawn}  
Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white wine sauce with linguini garnished with shallots, lemon and parmesan cheese

**SPINACI & ZUCCA** \$18.95  
{Spinach and Pumpkin}  
Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic white wine and tomato sauce with penne garnished with parmesan cheese (Add bacon optional \$3)

**IL MARCO** \$18.95  
{The Marco}  
Spicy pepperoni, ricotta, and creamy white wine sauce with penne cooked with baby spinach, pine nuts and garlic, garnished with parmesan cheese and fresh herbs

**AL POMODORO** GF \$18.95  
{The Tomato}  
Basil Napoli sauce with Gnocchi garnished with fresh herbs and parmesan cheese

**SAGE BUTTER** GF \$17.95  
Fresh sage slowly cooked in a butter sauce with Gnocchi

**IL NONNO** \$18.95  
Napoli sauce with chilli, garlic and basil served with gnocchi garnished with fresh herbs and parmesan cheese

## PIZZA {Pizza}

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**IL CARNE** \$16.95 \$21.95  
{The Meat}  
Bacon, leg ham, pepperoni and beef garnished with hollandaise on a mozzarella and BBQ base sauce

**R & B** \$18.95 \$23.95  
{Reef and Beef}  
Bacon, spicy prawns, premium beef, roasted capsicum and Spanish onion garnished with lemon pepper, hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

**SUPREMO** \$16.95 \$21.95  
Pepperoni, leg ham, kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs, basil and parmesan on a mozzarella and tomato base sauce

**ANANAS** \$13.95 \$18.95  
{Pineapple}  
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

**PROSCIUTTO CRUDO** \$16.95 \$21.95  
Prosciutto, Roma tomatoes, bocconcini, garlic and shaved parmesan with rocket on a tomato base sauce

**BBQ PANCETTA & POLLO** \$16.95 \$21.95  
{BBQ Bacon and Chicken}  
Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ base sauce

Gluten free options (gnocchi \$3)  
Vegan cheese available \$3.50

## PIZZA {Pizza}

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**IL PATATA** \$16.95 \$21.95  
{The potato}  
Sliced potato, bacon, Cajun chicken and mushrooms garnished with parmesan cheese, shallots, sweet chilli, sour cream and chives on a mozzarella and tomato base sauce

**PEPPERONI** \$16.95 \$21.95  
Pepperoni slices with Spanish onion sprinkled with fresh herbs and basil on a mozzarella and tomato base sauce

**POLLO & AVOCADO** \$16.95 \$21.95  
{Chicken & Avocado}  
Chicken, avocado, Spanish onion and fresh rocket seasoned with lemon pepper and garlic garnished with parmesan cheese and hollandaise on a mozzarella and tomato base sauce

**VEGETARIANO** \$13.95 \$18.95  
{Vegetarian}  
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh chopped parsley and parmesan cheese on a mozzarella and tomato base sauce

**VEGANO** \$16.95 \$21.95  
{Vegan}  
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, cherry tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato sauce base with vegan cheese

**IL MARE** \$19.95 \$24.95  
{The Sea}  
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and shallots, garnished with aioli and a lemon wedge on a mozzarella and tomato base sauce

**TRE SUINI** \$16.95 \$21.95  
{Three Pigs}  
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with shallots and parmesan cheese on a mozzarella and BBQ base sauce

**PESTO POLLO** \$16.95 \$21.95  
{Pesto Chicken}  
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese, shallots and pesto aioli on a mozzarella and pesto tomato base sauce

**THE LAMB** \$16.95 \$21.95  
Lamb, potato, pumpkin, Spanish onion, camembert and sweet potato garnished with garlic, rosemary and sour cream & chives on a mozzarella and tomato base sauce

**TARTUFO BIANCA** \$18.95 \$23.95  
{White Truffle}  
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, aioli and fresh herbs on a garlic, mozzarella and white sauce base

Gluten free option \$3

Vegan cheese available \$3.50

## BAMBINI {Kids}

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**PICCOLO ANANAS** \$6.95  
{Tiny Pineapple}  
Ham and sweet pineapple on a mozzarella and tomato sauce base

**CHEESE** \$6.95  
Mozzarella cheese and tomato sauce base

**HAM** \$6.95  
Ham and mozzarella cheese on a tomato sauce base

**PASTA ROSSO** \$7.95  
{Red}  
Napoli sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

**PASTA BIANCA** \$7.95  
{White}  
Cheesy white sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

## DOLCE {Sweet}

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**AFFOGATO** \$7.95  
Espresso coffee served with a scoop of Vanilla ice cream (Add Frangelico for \$6)

**PANNA COTTA** \$9.95  
Basil & Vines home made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)

**NUTELLA CALZONE** \$7.95  
Nutella and chopped nuts wrapped in dough and sprinkled with icing sugar

**CINNAMON DOUGH BALLS** \$6.95  
Dough balls lightly covered in butter, cinamon and icing sugar served with a side of caramel or chocolate sauce

**TIRAMISU** \$10.95  
An elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, sugar and cocoa powder

**BANANA BROWNIE PIZZA** \$11.95 \$16.95  
Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla icecream

## BEVANDE {Drinks}

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### SODA & JUICES

Phoenix Lemonade	330ml	\$4.50
Phoenix Lemon, Lime & Bitters	330ml	\$4.50
Phoenix Ginger Beer	330ml	\$4.50
Phoenix Apple, Mango & Passion	275ml	\$5.50
Phoenix Apple & Guava	275ml	\$5.50
Phoenix Apple, Orange & Mango	275ml	\$5.50

Charlie's Orange Juice	300ml	\$4.85
Charlie's Apple Juice	300ml	\$4.85
Charlie's Mango & Coconut	300ml	\$4.85
Charlie's Spirulina Fruit Fix	300ml	\$4.85
Charlie's White Peach & Passionfruit	500ml	\$5.00

Green Tea & Citrus Ice Tea	500ml	\$5.00
Peach Brew Iced Tea	500ml	\$5.00
Lemon Iced Tea	500ml	\$5.00

Agrum Blood Orange	300ml	\$4.00
Agrum Citrus Blend	300ml	\$4.00
Lemonade	300ml	\$4.00
Lemon, Lime & Bitters	300ml	\$4.00
Solo	300ml	\$4.00
Indian Tonic Water	300ml	\$4.00
Lemon Lime Mineral Water	300ml	\$4.00
Orange & Mango Mineral Water	300ml	\$4.00
Coke	385ml	\$4.00
Coke No Sugar	300ml	\$4.00

Lemonade Zero	1.25L	\$5.95
Lemonade	1.25L	\$5.95
Coke	1.25L	\$5.95
Coke No Sugar	1.25L	\$5.95
Solo	1.25L	\$5.95
Fanta	1.25L	\$5.95

## ICE DRINKS & SHAKES

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### ICE DRINKS

	<i>Tall Glass</i>
Iced Traditional Chai Latte served w/macamilk	\$5.50
Iced Peppermint Chai Latte served w/macamilk	\$5.50
Iced Turmeric Chai Latte served w/macamilk	\$5.50
Iced Latte served w/ ice	\$5.00
Iced Coffee served w/ icecream	\$5.50
Iced Chocolate served w/ ice	\$5.00
Iced Mocha served w/ ice	\$5.50
Iced Long Black	\$5.00
Cold Brew	\$5.00

## SPECIALTY TEA/COFFEE

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### HOT BEVERAGES

	<i>Small</i>
Espresso	\$3.00
Doppio	\$3.50
Piccolo	\$3.00
Short Black	\$3.00
Short Macchiato	\$3.00
Baby Chino	\$2.00

	<i>Medium/Large</i>	
Long Black	\$4.00	\$5.00
Long Macchiato	\$4.00	\$5.00

	<i>Small/Medium/Large</i>		
Cappucino	\$4.00	\$4.50	\$5.00
Flat White	\$4.00	\$4.50	\$5.00
Cafe Latte	\$4.00	\$4.50	\$5.00
Hot Chocolate	\$4.00	\$4.50	\$5.00
Mocha	\$4.50	\$5.00	\$5.50

	<i>Hug Me Mug</i>
Traditional Chai Latte served w/ macamilk	\$5.50
Peppermint Chai Latte served w/ macamilk	\$5.50
Turmeric Chai Latte served w/ macamilk	\$5.50
Dirty Chai w/ macamilk	\$6.00
Mocha	\$6.00
Hot Chocolate	\$5.50

Choc Sphere Deluxe	\$11.50
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### FORTE TEA

African Solstice	\$4.50
Citrus Mint	\$4.50
Earl Grey	\$4.50
Jasmine Green	\$4.50
White Ginger Pear	\$4.50
English Breakfast	\$4.50

### MILK SHAKES

Chocolate	\$7.95
Strawberry	\$7.95
Vanilla	\$7.95
Caramel	\$7.95

### BABY SHAKES

Chocolate	\$4.95
Strawberry	\$4.95
Vanilla	\$4.95
Caramel	\$4.95

## BIRRA & SIDRO {Beer & Ciders}

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Peroni Nastro Azzurro	\$8.00
Peroni Leggera	\$8.00
Moretti	\$8.00
Corona Extra	\$8.00
Carlton Draught	\$8.00
Carlton Dry	\$8.00
Somersby Apple	\$8.00
Somersby Pear	\$8.00
Somersby Blackberry	\$8.00

## COCKTAILS

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Aperol Spritz	\$15.00
Espresso Martini	\$15.00
French Martini	\$15.00
Limoncello Martini	\$15.00

## HOUSE VINO {Red}

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House White	\$8.00
House Red	\$8.00

## Aperitif {Digestif}

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Limoncello Italian Lemon Liqueur	SOUTHERN ITALY	\$6.00
Frangelico Brand of noisette and herb flavoured liqueur	CANALE, ITALY	\$6.00

## IMPORTED ITALIAN VINO {White, Rose' & Sparkling}

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2016 Pinot Grigio 'Andrea di Pec' {Collavini} Scents of grapefruit with hints of honey & almonds; dry, with balance of crisp acidity, flavours of bitter almonds & grapefruit leading to a clean citrus finish. Pinot Grigio grapes	FRIULI	\$72.00	\$14.50
2015 Orvieto Classico DOC {Bigi} Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio	UMBRIA	\$55.50	\$12.50
2016 Lazio Chardonnay IGP Tellus {Falesco} Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish. 100% Chardonnay	LAZIO	\$78.00	\$14.50
2016 Lazio Syrah Rosato IGP Tellus {Falesco} Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah	LAZIO	\$78.00	\$14.50

## IMPORTED ITALIAN VINO cont.. {White, Rose' & Sparkling}

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### 2016 Zonin Ventiterre Moscato

LOMBARDIA \$38.00 \$9.00

Originally from the North West of Italy, the Moscato style is thought to be the world's original sweet sparkling wine. It shows an uplifting grapey bouquet with elements of orange blossom and musk. The palate is light and has a delicate balance of grapey sweetness and natural acidity. The 'frizzante' creates a lively freshness and a clean finish to this delightful wine.

### 2016 BORGA PROSECCO Extra Dry DOC

VENETO \$45.00 (only by the bottle)

It has a bright straw yellow colour and its scents awake of light floral and fruits notes. It is characterized by persistent bubbles which are soft and dry on the palate. It is ideal as an aperitif or to accompany fish dishes.

### 2016 LOSITO ORGANIC IGP

PUGLIA \$55.00 \$14.50

On the nose, it shows aromas of mango, pineapple and flowers, as well as citrus notes that add freshness to the aromatic profile. The sur lie technique provides this wine with a beautiful mouthfeel and texture. Well balanced with vibrant acidity, on the palate this wine shows flavors of grape fruit and lemon curd, finishing with hints of minerality and ripe tropical fruits.

Well paired with white aperitifs, fish, shellfish, grilled seafood and cheeses

## IMPORTED ITALIAN VINO {Red}

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### 2015 Chianti Superiore Burchino DOCG {Castellani}

TUSCANY \$45.00 \$13.50

Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice, tar is wrapped around ripe, almost almost candied fruit. 90% Sangiovese, plus Ciliegiolo & Canaiolo

### 2016 Toscana IGT Remole {Frescobaldi}

TUSCANY \$45.00 \$13.50

Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying. Sangiovese & Cabernet

### 2015 Principesco Merlot {Casa Fondala Nellianno}

CAMPANIA \$79.00 \$17.00

Strawberries and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot

### 2015 Lazio Syrah IGP Tellus {Falesco}

LAZIO \$45.00 \$14.00

Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping palate with silky soft tannins & rich finish. 100% Syrah

### 2015 Montepulciano d Abruzzo DOC {Barone di Valforte}

ABRUZZO \$72.00 \$14.50

Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish  
100% Montepulciano grapes

### 2016 BORGA REFOSCO IGT

VENETO \$50.00 \$13.50

It is a ruby red colour wine with purple hues and is well structured and tannic. It is vinous and fruity with hints of raspberry and blackberry. On the palate it is pleasantly bitter.