



## SHARE PLATES FOR 2

### Seafood plate

tender grilled Octopus, Baby Calamari, grilled king Prawns, Smoked Salmon, fried WA whitebait & Natural Oysters served with a selection of sauces, baby cos and curly endive salad

For 2 \$59.50

### Traditional Antipasto

Caprese Salad, Prosciutto and Melon, Hot Sopressa, Baked Ricotta with Semi Dried Tomatoes, Virginia Ham, Cured Salmon, house made Grassini, wild roquette and parmesan salad, Olives, Capsicum, Eggplant, Zucchini and freshly baked bread

For 2 \$39.50

### FRESH OYSTERS, AAA grade

Oysters, regional, ask for today's selection, with your choice of the following

Natural, Kilpatrick, Battered & Tartare, Wasabi Sorbet & Flying Fish Roe, Bloody Mary,

Maximum 3 choices

½ Dozen - \$22.00

Full Dozen - \$39.00

## HOUSE MADE GOURMET PIZZA

Available Friday, Saturday and Sunday

### Frutti di mare, Seafood

**\$26.00**

- ❖ Frutti di mare pizza, octopus, prawns, mussels and calamari
- ❖ La Pizza di gamberi, garlic prawns, cherry tomatoes with fresh basil and rocket.

### Carne, Meat

**\$24.00**

- ❖ Carne di maiale, pork and fennel sausage with medley of mushrooms
- ❖ Prosciutto, rocket, cherry tomato, and parmesan
- ❖ Vela Amo la carne, bacon, ham, hot salami, chorizo, chicken with a hint of smokey BBQ sauce

### Verdure, Vegetable

**\$21.00**

- ❖ Margherita Pizza. Tomato base with fresh basil and buffalo mozzarella
- ❖ Pizza di Verdure, pesto base with eggplant, zucchini, capsicum, cherry tomatoes, artichokes, ricotta and olives



## TAPAS MENU

Bourbon braised baby-back pork ribs	\$22.00
Honey and soy chicken drumettes	\$14.00
Grilled Octopus Salad with orange, capsicum, mixed leaf and a honey balsamic dressing GF	\$18.00
Fresh Australian King Prawn Salad, with avocado, cucumber, papaya & baby cos leaf and citrus dressing GF	\$22.00
Crispy Baby Calamari, marinated in gremolata, accompanied with a wild roquette and fennel salad	\$19.90
Tempura battered Soft Shell Crab marinated in java curry, with tempura vegetables & sake dressing	\$19.50
Fried WA whitebait with a salad of snow pea shoots, Julienne carrot and radish in a Citrus dressing served with a lime mayonnaise	\$17.50
Boston Bay Kinkawooka Mussels, tossed in a light white wine sauce with toasted ciabatta bread GF	\$18.90
Warm Smoked Duck Salad with beetroot, hazelnuts, apple & baby spinach with a sherry dressing GF	\$19.00
Hand cut potato chips and aioli	\$ 8.00
Freshly baked bread basket with marinated olives and extra virgin olive oil and balsamic	\$12.00