

Appetizers

Polpo alla Sarda
Octopus salad marinated in potatoes and green olives

Bresaola
Air dried italian ham, extra virgin oil, parmesan

Carpaccio di Salmone
Slices of Salmon topped with citronette sauce

Insalata di Mare
Mix of cold marinated seafood salad

Capresse
Buffalo mozzarella with fresh tomato and basil leaf

Seared Scallops
With broccoli mousse and dill butter sauce

Tofu Puff
Stuff with shrimp, chicken & herbs

Gamberi in Salsa Rosa
Prawns in cocktail sauce served with mixed salad in julien style

Buffalo Wings
Deep fried marinated chicken wings with smokey hickory BBQ sauce and green apple salad

Cozze Gratinata
Gratinated mussels breaded with herbs and fresh tomatoes

Spring Roll
With sweet chilli sauce

Bruschetta al Pomodoro
Toasted Italian bread topped with fresh chopped tomatoes, garlic, basil and extra virgin olive oil

Primi

Linguine all Aragosta
Lobster with cherry tomatoes and parsley

Spaghetti allo Scoglio
Mixed seafood, tomatoes, garlic and extra virgin olive oil

Farfalle al Salmone
Salmon, onions, parsley and extra virgin olive oil

Spaghetti Vongole
Fresh clams with garlic and olive oil

Spaghetti Pesto
Fresh basilic green italian pesto

Spaghetti Carbonara
Spaghetti with beef bacon or smoked duck breast, white onion, black pepper, parmesan grana padano cheese and egg

Rigatoni alla Bolognese
Carrots, onion, celery, minced beef, tomatoes and extra virgin olive oil

Penne Puttanesca
With anchovies, capers, olives, tomato and garlic

Penne all Arrabbiata
Tomatoes, chilli, parsley, garlic and extra virgin olive oil

Spaghetti Aglio, Olio & Peperoncino
Extra virgin olive oil, fresh garlic, fresh chili and parsley

Risotti

Risotto alla Pescatora
De Cecco rice with mixed seafood and tomatoes

Risotto ai Funghi
De Cecco rice cooked with marinated mushrooms & white truffle oil

Burger & Sandwiches

(Available from 12pm - 6.30pm only)

Shaved Beef Sandwich
With sauteed onion, peppers, mushrooms, and melted mozzarella on grilled brown bread

Smoked Salmon Sandwich
Sandwich with smoked salmon and cream cheese served with country fries

Monte Cristo
Sliced chicken breast, turkey ham and swiss cheese coated fried with egg served with country fries

Burger
BuBu prime beef served on homemade bun with choice of cheddar cheese, fried eggs and french fries

Choice of Sandwiches
Choice of chicken, tuna, egg, cheese or vegetarian on french village bread served with country fries

Soups

Spicy Seafood Soup
In tomato sauces served with garlic bread

Soup of the Day
Served with garlic bread

Salads

Smoked Salmon Salad
Smoked salmon served with potato salad

Salad Nicoise
A french classic tuna salad

Chicken Mango Salad
With chilli mango relish

Feta Cheese Salad
With black olive, onion, capsicum

Cesar Salad
With chicken, focaccia croutons, shaved parmesan and ceasar dressing

Home Made Pasta

Ravaioli al Salmone
Home made ravioli farced with smoked salmon scamorza cheese served with basil tomatoes sauce

Beef Lasagna
Minced beef, Parmesan Grana Padano cheese, béchamel and tomatoes sauce topped with Mozzarella cheese

Gnocchi Pesto e Gamberi
Home made gnocchi with green pesto and prawns

Ravioli di Carne Primavera
Homemade beef ravioli in butter and fresh sage with sun-dried tomatoes, served in red wine sauce

Gnocchi alla Sorrentina
Home made fresh gnocchi with tomatoes sauce & cheese mozzarella

Ravioli Vegetariani
Home made ravioli farced with seasonal vegetables, mozzarella cheese served with butter and sage sauce

Main Course - Meat

Grigliata Mista Carne (2 persons)
Grilled chicken, beef, lamb, duck served with roasted potatoes grilled vegetables and mixed salad

Filetto di Manzo ai Porcini
Beef tenderloin with mushrooms sauce

Costolette di Agnello al vino Rosso
Roasted Lamb served with potatoes and vegetable of the day

Rib Eye Steak
Australian steak with grilled vegetables, potato and red wine sauce

Striploin Steak
Seasoning with aromatic herbs, green salad and roasted potato

Anatra all Arancia
Roasted duck breast served with vegetables of the day roasted potatoes topped with orange sauce

Pollo al Limone
Pan fried Chicken breast scaloppina sfumed with white wine and lemon, served with roasted potatoes and vegetables of the day

Main Course - Fish

Gamberi alla Marinara
Grilled fresh prawns with garlic and parsley served with assorted salad

Ginger King Prawn
250g King prawn with fresh garlic, ginger and crunchy noodles

Cernia all' Arancia
Pan-fried Garupa in orange sauce served with mussels and cherry tomatoes

Oven Baked Red Snapper
Red snapper with olives, capers and potato

Spigola al Vino Bianco
Sea bass fillet cooked with white wine

Kids Menu

Cordon Blue
Chicken cordonblue served with french fries and mix salad

Fish and Chips

Burger

Penne /Spaghetti al Pomodoro
Pasta served with italian tomatoes sauce topped with parmesan cheese

Dessert

Cheese Board for Two
Cheeses with crackers and preserves

Affagato
Vanilla ice cream, grand marnier, and espresso

Baked Cheese Cake
The original rich and creamy soft cheese cake

Chocolate Souffle

Panna Cotta
Traditional Italian pudding

Exotic Fruit Platter
Fresh local fruits in season

Fresh Mango
With vanilla ice cream

Ice Cream

Asian Kitchen

Ginger Tiger Prawn Noodles
Crispy noodles with squid, shrimps & soy bean gravy

Tom Yam Kung
Spicy king prawn broth with herbs

BuBu Nasi Goreng
Malaysian fried rice with king prawn, salay, fried kembung fish, chicken wings, crispy cracker and condiments

Chicken Cashew Nuts
Fried chicken with cashew nuts and dried chillies

Beef Basil
Stir fried beef tenderloin with basil leaves, chillies served with fried egg

Beef Noodles Soup
Sliced beef in stocks with yellow noodles, and vegetables

Loh Hon Chye
Wok fried garden vegetables

Ying Yong Noodles
Steamed rice noodles fried with seafood, chicken & garden vegetables

Phad Thai
Fried siamese flat rice noodles with prawns, squids, egg, chicken and beans prout served with peanuts and chillies

Char Kuey Teow
Steamed rice noodles fried with seafood, chicken, vegetables & homemade glaze soy sauce

Fried Noodles
Fried yellow noodles with chicken, squid, prawn and vegetables

Chef Recommendation

***Seafood Platter for Two**
A selection served hot and cold, slipper lobster, king prawn, giant clams, scallops, mussels, calamari, fish and smoked salmon. Served with mesclun salad and potato

***Surf And Turf**
Lava stone grill, half Boston lobster, australian beef tenderloin, baked potatoes, garden vegetables, with red wine sauce

***Australian Black Angus**
Grilled Australian Black Angus Tenderloin served with roasted potatoes and vegetable of the day

***Lobster alla Catalana(per 100 grams)**
Boiled Lobster topped with red onion, cherry tomatoes, basil & served with boiled potatoes and dressed with Catalana sauce

***Grilled Lobster (per 100 grams)**
Grilled rock lobster with mesclun salad, boiled potatoes and tarragon sauce

ON RESERVATION (min 4 pax)

***Spaghetata Bubù**
Spaghetti/Linguine Assorted of mix seafood, lobster, king prawns, squid, mussels & clams

***Dentice Patate e Pomodorini (per KG)**
Red Snapper with cherry tomatoes and potatoes

**The above dishes are not applicable for the meal package.*