

### Antipasti

GARLIC & HERB TURKISH BREAD (V) | 6.9/7.5 (vegan avail.)  
make it cheesy (v) add \$3

MARINATED OLIVES ALLA CONTADINA (gf, df, v+)

Italian mixed olives served 'peasant style' w/warm roasted potatoes | 8/9

BRUSCHETTA

roma tomato, onion & basil, aged balsamic reduction (v+) | (df) 11/12

LOCAL ROCK OYSTERS (AAA) (gf)

½ doz Natural: 21/23, Kilpatrick / Mornay: 24/25

1 doz Natural: 39/42, Kilpatrick / Mornay: 44/48

PARMIGIANA di MELANZANE (v)

layers of fried eggplant, napoli sauce, melted mozzarella, grated parmigiano  
creamy ricotta cheese topped with pangrattato (v), 16.9/18

CARAMELISED BEETROOT, PUMPKIN & FETA TART

avocado salsa | 16.9/18.9

### Pasta

PRAWN & SCALLOP LINGUINE (df)

tiger prawns & sea scallops, garlic, cherry tomatoes, chilli, pangrattato | 29/32

PENNE e POLLO

with chicken & mushrooms in porcini cream sauce | 24/26

PAPPARDELLE IN LAMB RAGU

ribbon pasta in braised lamb shoulder ragu | 24/26

SPINACH, RICOTTA, & PINE NUT RAVIOLI

made fresh in house, tomato sugo, fresh basil, parmigiano | 24/26

### Chef's Specials

VEAL MARSALA | 29.9/31.9

tender veal scalopini, mushrooms, porcini & marsala cream sauce, garlic mash, veg

LAMB SHANKS (gf) | 29.9/31.9

slow braised lamb shanks with creamy mash, seasonal veg

PORCHETTA (gf) | 29.9/31.9

crisp pork belly, poached pear, herbed sweet potato mash, steamed veg, red wine jus

CASHEW CRUSTED CHICKEN | 29.9/31.9

topped with prawns & garlic sauce, mash, seasonal veg

### The Daily Catch

*our fish is sustainably caught, served with choice of beer battered chips, salad, desiree mash or veg*

MUSSELS MARINARA

large Tassie mussels steamed in marinara sauce, chilli & garlic, served w/ warm  
sourdough | 20/22

SALT & PEPPER CALAMARI

fried Hawkesbury calamari dusted with salt & lemon pepper flour, lemon aioli,  
beer battered chips & salad 24/26

GIO'S CHILLI GARLIC PRAWNS

large prawns, x.v olive oil, confit tomato salsa, garlic, chilli, toasted sourdough | 24/26

LIGHT BEER BATTERED FISH N CHIPS | 24/26

wild caught barramundi fillets in herbed beer batter, chips, salad

PAN ROASTED SALMON FILLET (gf)

with roasted carrot puree, charred cherry vine tomatoes, lemon butter sauce | 29/31

FRESH SALTWATER BARRAMUNDI FILLET (WA) (gf)

pan fried in e.v. olive oil, butter, creamy desiree mash & seasonal veg | 30/32

(see specials board for other seafood options)

### Prime Char-Grilled Steaks

(Prime MSA certified beef) (gf)

BONELESS RIB-EYE 250G | 32/35

NEW YORK CUT STRIPLOIN 300G | 29.5/32

TENDER EYE FILLET | 29/32

(sauces available: gravy, mushroom, pepper, diane | \$2)

SURF & TURF

tender eye fillet, king prawns, scallops, bearnaise sauce, mash & seasonal veg | 36/38.5

*steaks served with choice of creamy mash & seasonal veg (gf) or beer chips & salad (not gf) unless otherwise stated (note: medium well or well-done steaks take a little longer to cook)*

### Salads

CAESAR SALAD (V) | 18/20

baby cos, crispy bacon, croutons, slow poached eggs, anchovies & parmesan cheese  
add chicken \$5

RUCOLA SALAD (v) | 16/17.5

wild rocket, pear, toasted pine nuts, gorgonzola, balsamic dressing

### Share Plates & Platters

GIO'S SEAFOOD PLATTER FOR TWO | 125/135

cooked lobster tails, local rock oysters (6), golden lightly battered prawns (6), steamed mussels, beer battered barramundi, crumbed calamari, fresh prawns, coleslaw, chips, tartare & seafood sauce, lemon

SCHNITZEL PLATTER (TO SHARE OR NOT!) | 35/38

chicken breast schnitzel, veal schnitzel, crumbed lamb cutlets (2), coleslaw, salad, chips

### Dolci

KAHLUA TIRAMISU (v)

vanilla bean gelato & almond biscotti | 10/11

STICKY DATE PUDDING (v)

with butterscotch sauce & vanilla bean gelato 11/12

SICILIAN GELATO (v)

4.5/5 single, 7.5/8.5 double

CHEESECAKE OR CHOCOLATE MUD Cake (v) | 6.5/7

add scoop of Sicilian gelato \$3

*Please Note: Food will be served separately if ordered separately.*

*please advise if you have any food allergies and we will do our best to accommodate you*

*Severe allergies will not be catered to unless pre-arranged with bistro manager*

### Piccoli Piatti

(smaller serves – all day for children & seniors lunch)

BEER BATTERED BARRAMUNDI & CHIPS | 14.5/16

CHICKEN SCHNITZEL & CHIPS | 14.5/16

PENNE IN RED SAUCE (V) | 12/13

NUGGETS & CHIPS | 10/11

SALT & PEPPER CALAMARI RINGS | 14.5/16

(children under 10 only - includes free ice-cream and drink from the bar)

kids under 10 eat free all-day Saturday & Sunday

(with any adult meal over \$25 per child)

### Daily Specials | 19/21

PORTERHOUSE STEAK 200g

with chips & salad

or mash & veg add \$3.50

CHAR-GRILLED WORKS BEEF BURGER

swiss cheese, cos lettuce, easy egg, bacon, tomato, pickle, brioche bun

with chef's sauce and beer battered fries

CHICKEN SCHNITZEL BURGER

house made schnitzel, avocado, lettuce, tomato, swiss cheese

sriracha mayo, toasted brioche

HOUSE MADE CHICKEN SCHNITZEL

marinated in buttermilk, herb & parmesan crumb, chips, salad

make it parmi add \$4.0

All Prices Include GST of 10%

We do not apply a surcharge on weekends but do add 10% on public holidays

Please enjoy your meal and let our staff know if there is anything they can do for you

(gf) Gluten free, (df) Dairy Free, (v) Vegetarian, (v+) Can be made Vegan