



Please order at the front counter

STARTERS

- GARLIC BREAD (V) \$4.90
- SOUP OF THE DAY E: \$8.90 M: \$12.90
served with a warm bread roll
- TOMATO BRUSCHETTA (V) \$10
with basil pesto, olive oil and shaved parmesan
- SMOKED SALMON BRUSCHETTA \$12
with red onion, rocket and sour cream
- DAILY DIP SELECTION (V) \$10
with toasted house-made pita
- CRISPY CHIPS (V) \$6
with aioli or tomato sauce
- POTATO WEDGES (V) \$7.50
with sweet chilli sauce and sour cream
- SWEET AND SOUR BEEF CUPS \$13
sweet and sour black pepper beef served
in cos lettuce
- OPEN VIETNAMESE PORK TARTINE \$13
crispy skin pork belly, pickled cucumber & carrot
served on house-made bread.

BURGERS

All burgers served with crispy chips

- MANTO BURGER \$18
2x beef patty, cheese, bacon, caramelised onion,
BBQ relish, lettuce & tomato in a house made bun
- CHICKEN BURGER \$17
chicken tenderloins, bacon, lettuce, tomato, cheddar
cheese and garlic aioli
- STEAK SANDWICH \$19
grilled MSA Scotch Fillet with relish, pickled red
onion, radish, baby cos & tomato served on house
made bread

SALADS

- CHICKEN SALAD (GF) \$19
marinated chicken, lettuce, roast pumpkin, walnuts,
feta and lemon pesto dressing
- FENNEL AND ROCKET SALAD (V) (GF) \$19
Fennel, orange, olives, red onion & rocket salad with
an olive oil and red wine vinaigrette dressing
- CAESAR \$18
bacon, cos lettuce, anchovies, shaved parmesan and
poached egg (add chicken \$4)
- THAI POACHED CHICKEN SALAD (GF) \$20
poached chicken, cucumber, carrot, snow peas, Asian
herbs witha tamarind dressing, topped with crispy
shallots
- SMOKED SALMON SALAD (GF) \$18
cos lettuce, avocado, red onion, feta with a lemon
pesto dressing

FOCACCIAS & WRAPS

Add side of chips for \$3

- PROSCIUTTO \$12
prosciutto, tomato, rocket and Fior Di Latte
- CHICKEN \$12
chicken, avocado, tomato, lettuce and mayo
- CAESAR \$12
chicken, bacon, lettuce, parmesan and mayo
- VEGETARIAN (V) \$10
roasted capsicum, tomato, Fior Di Latte, pesto
and lettuce
- SMOKED SALMON AND AVOCADO \$12
smoked salmon, avocado, capers, red onion and
rocket

PASTA

Spaghetti, fettucini or penne

GF penne: add \$3.00 (allow extra cooking time)

	E	M
GRANCHIO	\$17	\$20
<i>blue swimmer crab, tomato, rocket and chilli in rose sauce</i>		
ALPINE	\$15	\$18
<i>chicken, sundried tomato and basil pesto in a rose sauce</i>		
POLLO AVOCADO	\$16	\$19
<i>chicken, avocado, bacon cream and parmesan</i>		
BOLOGNESE	\$14	\$17
<i>traditional Bolognese sauce</i>		
BROCCOLINI (V)	\$16	\$19
<i>broccolini, beans, spinach, chilli shaved parmesan and extra virgin olive oil</i>		
MARINARA	\$18	\$21
<i>mussels, calamari, crab and garlic with napoli sauce</i>		
CONTADINA	\$16	\$19
<i>sundried tomato, chicken, broccolini in a basil pesto cream sauce</i>		

RISOTTO

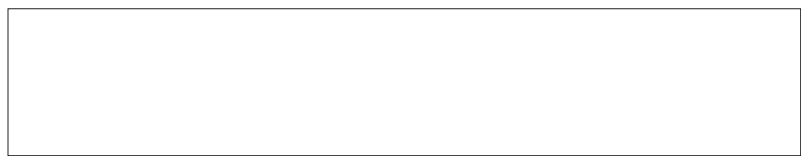
	E	M
VEGETARIAN (V) (GF)	\$15	\$18
<i>roast pumpkin, sun dried tomato, mushroom, spinach and parmesan</i>		
SPINACI (GF)	\$15	\$18
<i>spinach, bacon, red onion, fresh garlic and parmesan</i>		
CHICKEN (GF)	\$16	\$19
<i>chicken, mushroom, spinach and parmesan</i>		

PIZZA

11" Gluten free base available: add \$3.50

	9"	12"
GARLIC (V)	\$10	\$14
<i>fresh garlic, mozzarella and parmesan cheese</i>		
PROSCIUTTO	\$15	\$20
<i>tomato base finished with prosciutto topped with tomato, boconcinni and rocket salad</i>		
SCALLOP	\$18	\$23
<i>scallops, peas & Fior Di Latte on a truffle & parmesan base finished with spring onion & truffle oil</i>		
POLLO	\$16	\$21
<i>chicken, bacon, capsicum, onion, olives and bbq sauce</i>		
MERIDIONE	\$16	\$21
<i>ham, pepperoni, mushroom, capsicum, olives & anchovies</i>		
DUCK PIZZA	\$19	\$24
<i>slow cooked duck with caramelised onion, topped with a rocket & cherry tomato salad & truffle aioli</i>		
FUNGHI (V)	\$16	\$21
<i>parmesan, sautéed mushroom, Fior Di Latte & egg, finished with rocket, snowy parmesan & truffle oil</i>		
VEGETARIAN (V)	\$16	\$21
<i>roasted pumpkin, sundried tomato, capsicum, olives, fetta and basil pesto</i>		

***Vegan pizzas can be made to order
– just ask***



MAINS

ARANCINI (V) \$20

Pumpkin, zucchini & feta arancini with garlic aioli, topped with rocket, hazelnut & radish salad in a red wine vinaigrette dressing

LEMON PEPPER SQUID \$21

lemon pepper dusted Australian squid served with garden salad, crispy chips and aioli

GARFISH \$23

beer battered garfish served with garden salad, crispy chips & aioli

TRIO OF SEAFOOD \$28

flour dusted Australian squid & scallops, beer battered garfish served with garden salad & crispy chips with aioli

CHICKEN SCHNITZEL \$20

crumbed chicken breast schnitzel served with chips and salad

VEAL SCHNITZEL \$18

crumbed pieces of veal schnitzel served with chips and salad

CRISPY SKIN SALMON (GF) \$26

crispy skin Atlantic salmon served with an Asian apple slaw

POLLO AVOCADO (GF) \$20

pan fried chicken tenderloins topped with an avocado, bacon & cream sauce, served with roast vegetables

CRISPY SKIN PORK BELLY (GF) \$28

roasted crispy skin pork belly with a cauliflower & tilsit purée served on a rocket & radish salad, drizzled with truffle oil

BEEF RAGU (GF) \$25

Slow cooked beef & vegetables in red wine, rosemary & thyme, served on soft polenta

NOODLE STIR-FRY \$22

Chicken & vegetable stir-fried noodles, served in an egg nest

SCOTCH FILLET (GF) \$28

300g Scotch fillet cooked to your liking, served with seasonal roast vegetables

SAUCES: \$2
<i>Pepper</i> <i>Dianne</i> <i>Mushroom</i> <i>Gravy</i> <i>Parmigiana</i>