

BREADS & CO

Garlic Bread	\$7
Cheesy Focaccia Pizza Bread oregano, garlic tomato	SML \$15 LG \$20
Four Cheese Pizza Bread parmesan, mozzarella, ricotta, feta, cracked pepper	SML \$15 LG \$20



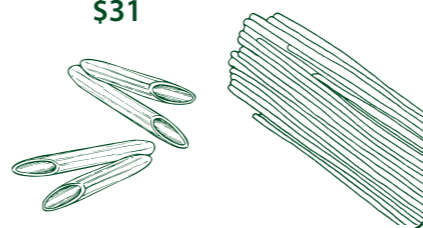
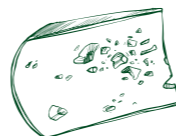
DELICIOUS BITS TO SHARE

Lemon Pepper Calamari rocket, lemon, garlic aioli	\$18
Mushroom Arancini rocket, parmesan, garlic aioli	\$16
Brushchetta ciabatta bread, fetta, balsamic glaze	\$17
Burrata basil pesto, roma tomatoes, olive oil & toasted ciabatta	\$17
Halloumi Fries with honey truffle aioli	\$18



PASTA

House Made Lasagne served with rocket salad	\$24
Spaghetti Bolognese, (traditional)	\$24
Fettucini Carbonara confit garlic, bacon, spring onions, cream	\$24
Penne Matriciana bacon, capsicum, olives, napoli & chili	\$25
Gnocchi That's Amore bacon, capsicum, mushrooms, spring onion, rose sauce	\$28
Penne Pesto Passion chicken, semi dried tomatoes, spring onion, spinach, cream, pesto	\$28
Truffle Mushroom Gnocchi garlic, mushroom, spring onion, truffle oil, cream, spinach	\$30
Gnocchi Gamberi garlic, prawns, spring onion, mushroom, spinach, cream	\$32
Chili Prawn Spaghetti garlic, chili, prawns, spring onion, cherry tomatoes, E.V.O.O	\$30
Spaghetti Pescatore seafood selection, cherry tomatoes, chili & white wine sauce	\$32
Spaghetti Marinara chefs selection of seafood with tomato	\$31



Add \$3 for Gluten Free Penne
All pastas without seafood are served with shaved parmesan cheese

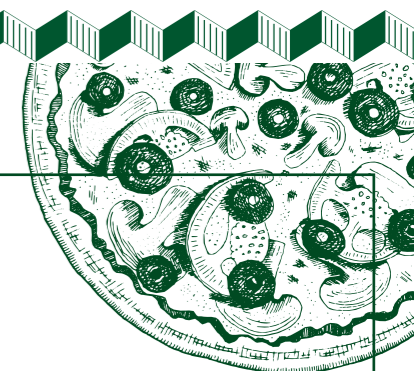
DESSERTS \$12.5

Sticky Date Pudding with butterscotch sauce & ice-cream
House Made Tiramisu
Chocolate Brownie with chocolate sauce & ice-cream

SIDES

Basket of Chips with aioli	\$9
Steamed Broccolini with toasted almond flakes	\$6.5
Greek Salad mesclun lettuce, cherry tomatoes, cucumber, olives, fetta, red onion, vinaigrette	\$16
Rocket Salad toasted, walnuts, cherry tomatoes, red onion, cucumber, with shaved parmesan & E.V.O.O.	\$18
Green Peppercorn, Creamy Mushroom or Garlic sauce	\$5

PIZZA



TRADITIONAL

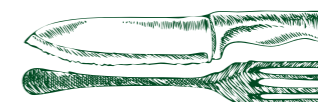
	SM	LGE
Margarita napoli, oregano, mozzarella	\$15	\$22
Pepperoni onion, capsicum, mozzarella	\$17	\$24
Capricosa napoli, mushrooms, olives, ham, mozzarella	\$17	\$24
Meatlovers bbq sauce base, ham, pepperoni, ground beef, mozzarella	\$18	\$25
Vego napoli, mushrooms, capsicum, onion, olives, mozzarella	\$17	\$24
That's Amore napoli, ham, mushrooms, capsicum, pineapple onions, pepperoni, olives, mozzarella	\$19	\$26
Hawaiian napoli, ham, pineapple, oregano, mozzarella	\$17	\$24
BBQ Chicken bbq sauce base, roast chicken, onion, bacon, mushrooms, mozzarella	\$18	\$25
Aussie napoli, bacon, ham, egg, mozzarella	\$17	\$24

Gluten Free Pizza Bases (Large Pizzas Only) \$5

GOURMET (All LARGE SIZE)

Gourmet Veg napoli, spinach, pumpkin, fetta, mozzarella, toasted pine nuts, rocket, parmesan & balsamic glaze	\$29
Polo Pizza napoli, roast chicken, capsicum, semi dried tomatoes, avocado, mozzarella	\$29
Con's Special napoli, pepperoni, prawns, mushrooms, olives, chili, mozzarella	\$30
Garlic Prawn confit garlic base, prawns, bacon, braised mushrooms, mozzarella, rocket & parmesan	\$30

MAINS



Chicken Schnitzel served with chips & salad	\$26
Parmigiana Bolognese with mozzarella & parmesan cheese, served with chips & salad	\$28
Hawaiian Parmigiana napoli, ham, pineapple, mozzarella & parmesan cheese served with chips & salad	\$28
Black Mussels chili, garlic, herb, tomato broth served with toasted ciabatta bread	\$28
Veal Scallopini bacon, mushroom, spring onion, in a creamy marsala sauce served with broccolini & mash	\$29
Market Fresh Fish Of The Day with sweet potato mash, broccolini, garlic mustard & cream sauce	MP
Beef Ribs creamy mash, broccolini and smokey rib sauce	\$36

BIRRA

BOTTLES & CANS

xxxx Gold	\$7
Peroni Nasto Azzuro	\$8
Peroni Leggera 3.5%	\$8
Stone and Wood Pacific Ale	\$8
Big Head Lager	\$8
Great Northern	\$8
Young Henry's Apple Cider	\$8
Madocke Witbier	\$8
Madocke Ginger Cider	\$8
Corona	\$9
Balta XPA	\$10
Matso's Ginger Beer	\$10

SPIRITS

\$10	\$12
Bundy Rum	Johnny Walker Black
Baccaridi Rum	Shiraz Gin
Smirnoff Vodka	Jack Daniels
Sapphire Gin	Midori
Jim Beam	Baileys
Johnny Red	Campari Aperol
	Grey Goose



SOFTS

\$4.5	
Lemonade	Coke
Sunkist	Coke Zero
Solo	Soda
Tonic	Lemon Lime & Bitters
Pink Lemonade \$5	Ginger Ale \$5
Pop Tops \$3.50	



VINO

SPARKLING, PROSECCO & CHAMPAGNE

Tatachilla Sparkling - McLaren Vale, SA	Glass	Bottle
	\$8	\$35
Golding Last Hurrah Sparkling - Adelaide Hills, SA (Vegan)	\$9	\$40
Woodpark Prosecco - King Valley, VIC (Vegan)		\$40
Mumm Cordon Rouge Brut - Reims, France		\$95

WHITE WINE

Little Vespa Pinot Grigio - King Valley, VIC	\$9	\$38
Tatchilla Sauvignon Blanc - McLaren Vale, SA	\$8	\$35
Beachwood Sauvignon Blanc - Marlborough, NZ (Vegan)	\$9	\$39
Tatachilla Chardonnay - McLaren Vale, SA	\$8	\$35
Yarran Chardonnay - Yenda, NSW (Organic in conversion)	\$9	\$38
Wild Gully Heavenly Moscato - King Valley, VIC	\$8	\$35

ROSE

Tscharke Grenache Rose - Barossa Valley, SA	\$10	\$45
Hedonist Rosé - McLaren Vale, SA (Certified Organic & Biodynamic)		\$40

RED WINE

Yarrowood Pinot Noir - Yarra Valley, VIC (Vegan)		\$40
Tropo Pinot Noir - Adelaide Hills SA	\$10	\$45
Little Vespa Sangiovese - King Valley, VIC	\$9	\$38
Il Palazzo Chianti DOCG - Tuscany, Italy		\$45
Tatachilla Shiraz Cabernet - McLaren Vale, SA	\$8	\$35
Rosnay Freedom GSM - Cowra, NSW (Organic, No Preservatives, & Vegan)		\$40
Mystic Spring Cabernet Sauvignon - Margaret River, WA	\$9	\$40
Tscharke Shiraz - Barossa Valley, SA		\$56
Paisley Boombox Shiraz - Barossa Valley, SA	\$10	\$45

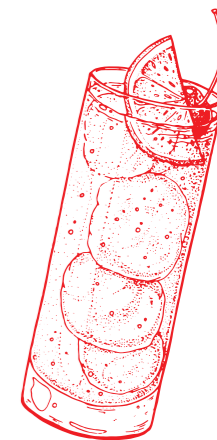
Fully Licensed - BYO Bottled Wine Only - Corkage Applies

COCKTAILS

HOUSE SPRITZ

APEROL \$15
Aperol, Fizz, Soda

RHUBARB \$15
Rhubarb liqueur, Fizz, Soda



AMORE CREATIONS

MARGARITA \$16
Tequila, Triple Sec, Fresh Lime Juice

COSMOPOLITAN \$16
Vodka, Triple sec, lime juice

EXPRESSO MARTINI \$16
Vodka, Coffee Liqueur, Chilled Espresso

MIDORI SPLICE \$18
Midori Liqueur, Malibu, Pineapple Juice, Cream

GIMLET \$18
Gin, Rose, Lime Cordial,

NEGRONI \$18
Gin, Campari, Cinzanno Rosso

