

## NIBBLES/SHARING

<b>WAKEFIELD GARLIC BREAD V</b>	<b>9.90</b>
Garlic butter, parsley	
<b>ANTIPASTO SERVES 2</b>	<b>28.0</b>
Cold meats, cheeses, pickled vegetables, olives	
<b>SPICY CHICKEN WINGS</b>	<b>16.0</b>
Brined and fried wings tossed in a homemade hot sauce, served with aioli	
<b>WARM OLIVES V GF</b>	<b>9.9</b>
Chilli, garlic, citrus	
<b>BRUSCHETTA V</b>	<b>18.0</b>
Continental bread, Roma tomatoes, sea salt, basil, buffalo mozzarella, balsamic glaze, EVOO	
<b>SAUSAGE AND PEPPERS</b>	<b>14.0</b>
Pork salsiccia, wood fired peppers, wood oven bread	

## FROM THE GRILL

<b>RUMP MSA 300G</b>	<b>32.0</b>
Grain-fed Australian rump steak, served with salad and fries	
Gravy, Pepper sauce, Mushroom sauce	3.0
<b>SCOTCH FILLET 300G</b>	<b>42.0</b>
Served with roasted potatoes and sauteed greens	
Gravy, Pepper sauce, Mushroom sauce	3.0

## PUB CLASSICS

<b>CHICKEN SCHNITZEL COTOLETTA</b>	<b>26.0</b>
Chicken breast schnitzel served with seasonal salad and fries	
Gravy, Pepper sauce, Mushroom sauce	3.0
Parmigiana	5.0
<b>PORTERHOUSE BEEF SCHNITZEL COTOLETTA</b>	<b>27.0</b>
Porterhouse beef schnitzel, seasoned crumb, served with seasonal salad and fries	
Gravy, Pepper sauce, Mushroom sauce	3.0
Parmigiana	5.0
<b>CALAMARI</b>	<b>26.0</b>
Sea salt and lemon pepper, served with seasonal salad, fries, and aioli	
<b>FLATHEAD FISH BATTERED</b>	<b>26.0</b>
Served with seasonal salad, fries, aioli	
<b>VEGETARIAN LASAGNE VG</b>	<b>27.5</b>
Laid with grilled vegetables, Napolitano sauce and mozzarella	
<b>INSALATA GAMBERI</b>	<b>26.0</b>
Panko prawns, red peppers, served with seasonal salad, fries, mayo	
<b>ITALIAN SAUSAGE &amp; MASH</b>	<b>26.0</b>
Pork fennel sausages, parsley, garlic, chilli, peppers served on a butter mash	

## SIDES

<b>WEDGES V</b>	<b>14.0</b>
Served with sour cream and sweet chilli	
<b>FRENCH FRIES V</b>	<b>12.0</b>
Crispy fries, served with garlic aioli or tomato sauce	
<b>SAUTEED GREENS V GF</b>	<b>16.0</b>
Mixed seasonal vegetables with EVOO	
<b>GARDEN SALAD V GF</b>	<b>14.0</b>
Green leaves, cherry tomatoes, red onion, aged wine vinegar, olives, balsamic glaze, EVOO + grilled chicken breast \$6	
<b>SPINACH E FAGIOLI V GF</b>	<b>14.0</b>
Spinach and cannellini beans sauteed with garlic and EVOO	

## CHEF'S SELECTION

<b>VEGAN FARE</b>	<b>26.0</b>
Stuffed eggplant filled with butterbeans, rice, spinach, topped with vegan cheese and Napolitano sauce	
<b>FISH OF THE DAY GF</b>	<b>30.0</b>
Pan grilled barramundi or salmon fillet served with seasonal green salad, fries, and aioli	
<b>GNOCCHI AL RAGU</b>	<b>29.0</b>
Homemade slow cooked 12-hour ragu sauce with homemade potato dumplings, San Marzano tomatoes and parmesan cheese - Chef's Favourite	
<b>POLLO GF</b>	<b>28.5</b>
Chicken breast filled with blue cheese, baby spinach & sundried tomatoes, wrapped in prosciutto, served with seasonal greens and honey-mustard sauce	

## BURGERS

<b>VEGGIE</b>	<b>25.0</b>
Veggie patty, lettuce, tomato, grilled vegetables, beetroot relish, brioche bun, served with fries and tomato sauce	
<b>REGINA CHICKEN BURGER</b>	<b>25.0</b>
Free range grilled chicken breast, cheddar cheese, guacamole, salsa, tomato, lettuce, served with fries and tomato sauce	
<b>WAKEFIELD BEEF BURGER</b>	<b>27.0</b>
250g Black Angus beef patty, caramelized red onion, tomato relish, cheddar cheese, bacon, lettuce, aioli, pickles, served with fries and tomato sauce	

## DESSERTS

<b>TIRAMISU</b> please ask for availability	<b>16.0</b>
Savoardi biscuits dipped in coffee, marsala layered with mascarpone cream & cocoa powder	
<b>AFFOGATO</b>	<b>12.0</b>
Gelati of the week, topped with espresso	
Choice of liqueur Kahlua, Baileys, Frangelico	<b>6.0</b>

## PASTA

<b>RAVIOLI OR TORTELLINI ALLA PANNA</b>	<b>29.0</b>
Four cheese ravioli or beef tortellini in a classic cream, mushroom, pancetta, and parmigiano sauce	
<b>CASARECCE ORTOLANA V GF</b>	<b>28.0</b>
Twisted casarecce noodles, served in an eggplant, zucchini, bell pepper, tomato, onion, garlic, oregano and basil sauce	
<b>SPAGHETTI MARINARA</b>	<b>32.0</b>
Prawns, calamari, white fish, mussels tossed in a Napolitano sauce	

**KITCHEN HOURS**  
**11:30 - 2.30 PM**  
**5.30 PM to 8:30 PM**