

BREAKFAST (available 11am to 4pm)

Signature Breakfast Board for Two <i>rustic bread, bacon, poached eggs, slow roasted mushrooms, tomato, avocado, cheese w fruit & sweets selection</i>	29.0
Sourdough or Ciabatta Toast <i>served with butter</i>	7.0
Plain Croissant	5.0
Ham & Cheese Croissant	7.0
Eggs Your Way <i>poached or fried (scrambled 1.0)</i>	9.0
Benedict Eggs <i>aged prosciutto or smoked salmon w poached eggs, apple cider infused hollandaise on ciabatta</i>	16.0
Smashed Avocado (v) <i>avocado, goat's cheese, basil, poached eggs & lemon on ciabatta</i>	18.0
Casoli Experience <i>aged prosciutto, two poached eggs, fresh pear & italian glaze on sourdough toast</i>	18.0
Vegetarian Breakfast (v) <i>two eggs your way on toast w grilled tomato, slow roasted mushrooms, sautéed spinach & avocado on ciabatta toast (add scrambled eggs 1.0)</i>	19.0
Big Breakfast <i>two poached eggs, bacon, italian sausage, slow roasted mushrooms, grilled tomato & hash brown served on ciabatta toast (add scrambled eggs 1.0)</i>	21.0

EXTRAS (per item)

gluten free bread (one slice), extra egg, hash brown, sautéed spinach, toast	2.0
goat's cheese, sautéed mushroom, avocado	3.0
italian sausage, smoked salmon, three rashers bacon, grilled tomato, hollandaise sauce	4.0

SANDWICHES & PANINI

(available 11am to 4pm) choice of white sourdough, panini, gluten free bread all sandwiches & panini come w chips	
Ham Cheese & Tomato	12.0
Tender Chicken Supreme <i>slow cooked chicken tenders, lettuce, cheese, avocado, mayo & relish</i>	14.0
Grilled Vegetable Sandwich (v) <i>roast capsicum, roast pumpkin, roast eggplant, buffalo cheese & basil pesto</i>	15.0
Italian Steak Sandwich <i>shaved steak w relish & caramelised onion</i>	17.0
Galloni Prosciutto <i>w 24 month aged prosciutto di parma, provolone cheese, cucumber, tomato & italian dressing</i>	16.0

ITALIAN SHARING PLATTERS

(available 11am to 4pm) Tasting Platter <i>chef's selection of salami, aged prosciutto, italian cheese & crusty bread</i>	12.0
Antipasto Platter for Two <i>freshly sliced aged prosciutto served rustic style w range of classic italian antipasto products & ciabatta bread</i>	28.0

ENTRÉE (available 11am to 4pm)

Arancini (v) <i>crumbed italian arborio rice, pumpkin, mushroom, parmesan, egg, mozzarella & parsley served w aioli</i>	12.0
Bruschetta (v) <i>two pieces of fresh tomato, red onion & basil & two pieces of roast capsicum w garlic & olive oil on crusty bread</i>	12.0
Polenta Crumbed Tender Squid <i>australian squid tossed w lemon pepper w polenta crumb (mains available 22.0)</i>	12.0

SALADS

(available 11am to 4pm) Italian Salad <i>mixed lettuce, sundried tomato, roast capsicum, goat's cheese, cucumber w italian balsamic dressing (add chicken or lamb 3.0)</i>	14.0
Chicken Caesar Salad w Pancetta <i>cos lettuce, shaved parmesan, ciabatta, croutons, crispy pancetta, poached eggs w house made caesar dressing</i>	22.0
Mediterranean Lamb Salad <i>spiced lamb, mixed lettuce, cucumber, kalamata olives, goat's cheese, petite red radish, cherry tomato w italian dressing</i>	26.0

HOME MADE PASTA

(available 11am to 4pm)	E	M
Cannelloni Spinach & Ricotta (v) <i>house made sheets rolled w nonna clara's secret recipe w napoli</i>	18.0	24.0
Lasagna <i>house made sheets layered w MSA diced beef, eggs & two cheeses</i>	18.0	24.0
Spaghetti Beef Ragù <i>slow cooked MSA beef & san marzano crushed tomato</i>	18.0	24.0
Pumpkin Gnocchi (v) <i>pan tossed house made gnocchi w seasonal vegetables, pumpkin, red onion, garlic & creamy sauce (add chicken \$3)</i>	18.0	24.0
Gnocchi Pollo Funghi <i>house made gnocchi w chicken breast, local mushroom tossed w garlic & creamy sauce</i>	19.0	27.0
Fettuccini Carbonara <i>pancetta, spring onion, egg, parmesan cheese w freshly cracked pepper (light cream)</i>	19.0	27.0
Fettuccini Pescatore <i>prawns, mussels, clams, scallops & tossed w fresh garlic, spring onion in our signature sauce</i>	22.0	29.0
Gluten Free Penne		3.0

RISOTTO

(available 11am to 4pm) Risotto Funghi <i>arborio rice cooked with wild mushrooms, shallots, garlic & parmesan cheese with parsley in a light cream sauce with truffle oil</i>	18.0	25.0
Risotto di Pollo <i>arborio rice w chicken, onion, sundried tomato, mushroom, capsicum & chilli w parmesan & basil</i>	18.0	25.0
Risotto di Franco <i>arborio rice w prawns, fresh cherry tomato, chilli, capsicum & onion</i>	19.0	27.0

SIDES (available 11am to 4pm)

Chips	7.0
Wedges <i>w sour cream & sweet chilli sauce</i>	12.0
Mediterranean Vegetables	10.0

MAINS

(Available 11am to 4pm) Fish & Chips <i>beer battered fish fillet w mixed garden salad & tartar sauce</i>	22.0
Calamari Fritti <i>flash fried calamari rings served w chips, garden salad & tartar sauce</i>	22.0
Chicken Parmigiana <i>crumbed chicken breast topped w leg ham, napoli & mozzarella served w chips & garden salad</i>	22.0
Fish of the Day <i>delivered fresh daily</i>	POA
Stonegrill available for lunch <i>ask our friendly staff for today's menu</i>	

CLASSIC PIZZA

(Available 11am to 4pm) Hawaiian <i>Cheese, ham, pineapple w napoli sauce</i>	18.0
Vegetarian (v) <i>cheese, mushroom, olives, capsicum w napoli sauce</i>	18.0
Capricciosa <i>cheese, ham, mushroom, olives, anchovies w napoli sauce</i>	18.0
Meat Lovers <i>Cheese, ham, salami, pancetta w napoli sauce topped w BBQ sauce</i>	18.0
The Lot <i>cheese, ham, salami, pancetta, mushroom, onion, pineapple, olives, capsicum w napoli sauce</i>	19.0

WOOD FIRED GOURMET PIZZA

(available 11am to 4pm) Gourmet Margherita (v) <i>signature basil & tomato glaze, fior di latte & fresh baby basil</i>	19.0
Mediterranean (v) <i>fior di latte topped w mushroom, olives, red onion, roast capsicum w sun dried tomato & baby broccolini finished w signature basil & tomato glaze</i>	22.0
Diavolo <i>fior di latte, sopressa salami, red onion, cherry tomato, roast capsicum & chilli finished w signature basil & tomato glaze topped w buffalo mozzarella</i>	20.0
Cippola <i>mozzarella & parmesan w pancetta, red onion & chilli on olive oil base</i>	21.0
Pollo Milano <i>fior di latte, spiced chicken, avocado, sundried tomato w signature basil & tomato glaze</i>	21.0
Pear & Pancetta <i>fior di latte, parmesan, pancetta topped w fresh pear & gorgonzola puree</i>	22.0
Prosciutto <i>signature sauce, fior di latte, olives, fresh basil & cherry tomato finished w basil glaze – aged fresh prosciutto served on the side to guarantee full rich flavours</i>	22.0
Italian Capricciosa <i>fior di latte, sautéed mushroom and red onion, olives, Virginia leg ham, cherry tomato and finished with basil purée</i>	22.0
Spring Lamb <i>tender lamb on white mozzarella base with fior di latte, sun dried tomato, roast capsicum topped with mint tzatziki</i>	22.0
Frutti di Mare (Seafood of the Ocean) <i>white wood fired base w prawns, scallops & mussels marinated in extra virgin olive oil w garlic & parsley topped w parmesan & light mozzarella</i>	29.0
Gluten Free Base	4.0