

**BREADS**

<b>PLAIN BAGUETTE</b>	<b>4.90</b>
with butter, balsamic vinegar and extra virgin olive oil	
<b>GARLIC BREAD</b> 4 pieces	<b>6.90</b>
<b>HERB BREAD</b> 4 pieces	<b>6.90</b>

**ENTREE**

<b>SALT &amp; PEPPER CHICKEN</b>	<b>12.9</b>
Marinated in zesty flavours, dusted and fried and served with sweet chilli dipping sauce.	
<b>PRAWN PARCEL</b>	<b>13.5</b>
A fresh bundle of prawn, herbs and crisp pastry, served with a tangy Vietnamese dressing.	
<b>DUCK TACO</b>	<b>17.9</b>
Two soft tortillas served Peking-duck style.	
<b>SAGANAKI</b>	<b>15.9</b>
Seared aged Greek cheese served with dressed salad.	
<b>LEMON PEPPER CALAMARI</b>	<b>15.9</b>
Lightly seasoned pineapple cut calamari, lemon pepper seasoning, garlic aioli and fresh lemon.	

**SALADS & SIDES**

<b>HERB ROASTED POTATOES</b>	<b>8.5</b>
Potatoes roasted with herbs, garlic and extra virgin olive oil.	
<b>CHUNKY BEER-BATTERED CHIPS</b>	<b>9.5</b>
<b>MIXED VEGETABLES</b>	<b>8.5</b>
Fresh seasonal vegetables with extra virgin olive oil.	
<b>CREAMY POTATO MASH</b>	<b>7.5</b>
<b>GARDEN SALAD</b>	<b>11.9</b>
Mixed leaves, tomato, olive, cucumber and red onion.	
<b>MEDITERRANEAN SALAD</b>	<b>12.9</b>
Mixed leaves with a balance of tomatoes, olives, cucumber, Spanish onion and feta cheese.	
<b>ROCKET SALAD</b>	<b>11.9</b>
Baby wild rocket with roasted pine nuts, parmesan and balsamic dressing.	
<b>GRILLED CHICKEN SALAD</b>	<b>22.9</b>
Grilled chicken breast with crispy bacon, avocado, mixed greens & honey-balsamic dressing.	
<b>CHILLI PRAWN SALAD</b>	<b>24.9</b>
Semi-dried tomato, avocado, pine nut, mixed leaves with lemon-infused olive oil	
<b>CALAMARI SALAD</b>	<b>22.9</b>
Calamari served on a bed of mixed leaves with tomato, olives, cucumber and onion with lemon-infused olive oil dressing.	

**MAINS**

<b>VEAL SCHNITZEL</b>	<b>31.9</b>
Panko-crumbed loin of veal with beer-battered chips & garden salad.	
<b>VEAL SCALOPPINI AL FUNGHI</b>	<b>35.9</b>
A Bellezza favourite. Tender veal with mushroom and white wine cream sauce served with roast potatoes and mixed vegetables.	
<b>BEEF GOULASH</b>	<b>31.9</b>
Tender beef goulash served on roast potatoes with sour cream.	
<b>STUFFED CHICKEN BREAST</b>	<b>29.9</b>
Panko crumbed chicken breast, stuffed with cheese and served on a bed of rich napoli sauce, with beer-battered chips and mixed leaves salad.	
<b>DUCK CONFIT</b>	<b>32.9</b>
Crispy duck leg with roast pumpkin, seasonal vegetables with a hoisin finish.	
<b>LAMB SHOULDER</b>	<b>34.9</b>
Slow cooked shoulder of lamb accompanied by a silky rich gravy, creamy potato mash and seasonal vegetables.	
<b>PINEAPPLE CUT CALAMARI</b>	<b>29.9</b>
Lightly dusted pineapple-cut calamari with lemon pepper seasoning, aioli, fresh lemon, beer-battered chips & salad.	
<b>PRAWN GOLDEN CURRY</b>	<b>33.9</b>
Seared tiger prawns and seasonal vegetables in a mild pumpkin based fragrant curry accompanied with Roti bread.	
<b>STEAK OF THE DAY</b>	
Ask us about today's steak of the day.	
<b>FISH OF THE DAY</b>	
Ask us about today's fish dish.	

**DESSERT**

<b>APPLE &amp; RHUBARB CRUMBLE</b>	<b>12.9</b>
Oven baked crumble with ice cream.	
<b>PANNA COTTA</b>	<b>11.9</b>
Light, smooth, vanilla panna cotta with a lavish berry compot.	
<b>CHOCOLATE MOUSSE</b>	<b>11.9</b>
A rich dark chocolate mousse perfect for chocoholics.	

**PASTA & RISOTTO**

<b>SPAGHETTI VEAL RAGU</b>	<b>23.5</b>
Slow cooked tender veal in a herb & tomato sauce.	
<b>PENNE MATRICIANA</b>	<b>24.5</b>
Sautéed smoky bacon and aged prosciutto with Spanish onion, tomato, garlic, chilli topped with crispy prosciutto.	
<b>SPAGHETTI CARBONARA</b>	<b>25.5</b>
Smoky bacon sautéed with garlic, white wine, cream, topped with poached egg and crunchy pork crackle.	
<b>GNOCCHI GORGONZOLA</b>	<b>24.5</b>
House made gnocchi in a creamy gorgonzola sauce, baby spinach leaves and figs.	
<b>TAMMY'S PENNE</b>	<b>24.5</b>
Mixed wild mushrooms, semi-dried tomatoes, green peas and baby spinach with a cream and napoli sauce.	
<b>GNOCCHI CHICKEN AVOCADO</b>	<b>25.5</b>
House made gnocchi, roasted chicken with avocado and white wine cream sauce.	
<b>SPAGHETTI GINGER PRAWN</b>	<b>26.5</b>
East meets west. Prawns and ginger on spaghetti with spring onion, olive oil and oyster sauce.	
<b>SPAGHETTI MARINARA</b>	<b>26.5</b>
Prawns, fish, scallops, mussels and calamari over spaghetti dressed with a fresh tomato and olive oil sauce.	
<b>WILD MUSHROOM RISOTTO</b>	<b>24.5</b>
Sauté of mixed mushrooms with spinach, peas & parmesan.	
<b>RISOTTO POLLO</b>	<b>25.5</b>
Tender chicken, baby spinach, mushroom and semi-dried tomatoes.	
<b>OCEAN'S RISOTTO</b>	<b>26.5</b>
Tiger prawns, mussels, scallops and calamari in a tasty herbed tomato sauce.	
<b>RISOTTO PROSCIUTTO</b>	<b>25.5</b>
Aged prosciutto, green peas, baby spinach in a rich rose sauce and a touch of chilli.	

**SOFT DRINKS**

Cans available: Coke, Zero, Diet, Sprite, Lift, Fanta. **3.0**

■ gluten free pasta available on request.

■ menu and prices subject to change without notice.