

STARTERS

Garlic or Herb Focaccia	9
Garlic & Cheese Pizza	12/15/18
Available after 3pm	
Bruschetta (2) (GFO)	16
Finely diced tomato, basil and onion, topped with parmesan and balsamic	
Substitute vegan feta +4.5	
Trio of Dips	16
Served with warm bread OR	
Gluten free bread +2	
Minestrone Soup (GFO)	15
Served with sourdough	
Charcuterie Platter	25
Sliced Calabrese salami, prosciutto, mortadella, baby capers, grissini, parmesan	
Oysters Natural	21/33
Champagne and shallot vinaigrette	
Oysters Kilpatrick	26/37

SALAD

Italian (GF)	16
Mixed leaves, tomato, cucumber, onion, olives, capsicum, balsamic vinaigrette	
Add grilled Haloumi +5	
Roquette & Parmesan (GF)	16
Roquette with onion, parmesan, balsamic	
Add three tiger prawn cutlets +8	
Greek (GF)	18
Cos lettuce, tomato, cucumber, onion, capsicum, olives, feta, olive oil	
Substitute vegan feta +4.5	
Warm Chicken (GF)	25
Warm marinated chicken, Italian salad, balsamic vinaigrette	
Caesar	23
Poached egg, cos lettuce, bacon, crouton, parmesan, anchovies, Caesar dressing	
Add Tasmanian smoked salmon +8	
Chicken Caesar	28
Our traditional Caesar topped with chicken	
Smoked Salmon (GFO)	27
Tasmanian smoked salmon, mixed leaves, onion, capers, avocado, mayo and balsamic	
Seafood (GF)	29
Pan-cooked calamari, prawns, mixed leaves, onions, cucumber, capsicum, walnuts, crispy shallots, mango dressing	

Extras:
 Vegan feta +4.5
 Grilled Haloumi +5
 Marinated chicken +7
 Three tiger prawn cutlets, Tasmanian smoked salmon +8

Sides
 Garlic focaccia 9
 Chips 12
 Potato wedges 13
 Steamed vegetables 7.5/12
 Buttery mashed potato (GF) 7.5

Prices subject to change
Cake fee will apply for BYO cake

SIDES

PASTA

Marinara	29
Tiger prawn cutlets, live mussels, calamari, scallops, white wine, garlic, parsley	
Pescatore	29
Seafood marinara, Napoli, chilli	
Tiger Prawn	29
Tiger prawn cutlets, Napoli, spinach, olives, chilli	
Amatriciana	24
Napoli, bacon, spring onion, chilli	
Basil Pesto (V)	24
Basil and pine nut pesto, cream	
Gorgonzola (V)	24
Italian blue cheese, cream, spring onion	
Carbonara	24
Bacon, parmesan, spring onion, cream	
C.A.M.	25
Marinated chicken breast, avocado, mushroom, cream	
Calabrese	24
Napoli, Calabrese salami, bacon, olives, garlic, chilli	
Maestosa	24
Napoli, bacon, diced tomato, mushroom, spring onion, cream	
Napoli (V)	22
Slow cooked tomato, garlic, basil	
Bolognese	24
Slow cooked tomato and meat sauce	
Ragu	27
Traditional slow cooked beef sauce	
Ortolana (V)	24
Seasonal vegetables, Napoli, parsley	
Chicken Risotto (GF)	25
Marinated chicken breast, mushroom, roquette	
Spanish Risotto (GF)	26
Chorizo, olives, roasted red peppers, onion, roquette, saffron, chilli	
Pumpkin Risotto (GF, V)	24
Pumpkin, feta, spinach, mushroom, toasted pine nuts	
Truffle, Parmesan & Mushroom (GF, V)	
Risotto	27
Black truffle "tartufata", mushroom, onion, parsley, Italian black truffle oil	
Marinara or Pescatore Risotto (GF)	29
Choice of pasta: Spaghetti, linguine, fettuccine, penne, spinach & cheese tortellini, house-made gnocchi (+3.5), gluten free penne (+3)	
Lasagne Bolognese	24
Lasagne Vegetarian	23
Mixed Pasta Platter for Two	60
Any 3 pastas	
For any seafood OR truffle OR ragu	+7ea
Vegan, GF options available. Please ask staff. All pasta and risotto dishes contain DAIRY unless requested otherwise. Please notify staff of allergies	

MAINS

Chicken Parmigiana	25
Butterflied, crumbed chicken breast, Napoli, mozzarella	
Add leg ham +3	
Add gravy +2.5	
Chicken Schnitzel	23
Butterflied, crumbed chicken breast, lemon wedge	
Scallopini Funghi	35
Baby veal pan fried with mushrooms in a rich cream sauce	
Carlucci's Scallopini	35
Baby veal pan fried in a creamy mustard sauce, wilted spinach, feta, prosciutto	
400g Rib Eye Steak on the Bone	47
Grilled to your liking, choice of house made sauce: peppercorn, mushroom, creamy white mushroom, garlic butter (all GF) Extra sauces +5	
Above served with choice of: Vegetables OR chips & salad Chips & vegetables at extra cost	
Steamed Live Mussel Pot (GFO)	29
Pescatore with Napoli, chilli, white wine, parsley OR Marinara with white wine, garlic, onion, parsley Both served with sourdough	
Garlic Prawns (GF)	22/32
Tiger prawn cutlets sautéed in garlic, white wine, parsley and cream, rice (main size served with salad)	
Chilli Prawns (GF)	22/32
Tiger prawn cutlets sautéed in garlic, chilli, white wine, Napoli, rice (main size served with salad)	
Satay Chicken (GF)	22/26
Steamed rice, satay sauce, salad	
Beer Battered Flathead Tails	29
Four tails, Greek salad, tartare, chips	
Grilled Barramundi Fillet (GFO)	33
220g fillet, steamed veg, tomato and roquette salad	
Grilled Flounder (GFO)	34
Whole flounder grilled with lemon and olive oil, vegetables	
Fried Calamari	20/29
Salad, tartare, (main size served with chips)	
Fritto Misto	37
Mixed fried seafood, salad, tartare, chips	
Charcoal Spit Lamb Gyros (GFO)	35
Greek salad, chips, tzatziki, chargrilled bread	
Surf & Turf (GF)	50
Four seared prawns, garlic cream sauce atop 400g rib eye steak on the bone, mash potato, broccolini	
UNDER 12 ONLY	
Pasta Napoli or Bolognese	14
Chicken Schnitzel & Chips	14
Fish & Chips	14
Fried Calamari & Chips	14
Parma & Chips	16
Plain Pasta	9

KIDS

PIZZA

AVAILABLE AFTER 3PM ONLY

Small 15	Med 18	Large 21
Margherita		
Napoli, mozzarella, oregano		
Super Special		
Ham, Calabrese salami, mushroom, onion, capsicum, olives		
Anchovies upon request at no extra charge		
Ham & Cheese		
Napoli, ham, cheese		
Capricciosa		
Ham, mushroom, olives		
Anchovies upon request at no extra charge		
Tropical		
Ham, pineapple		
Meatlovers		
Ham, Calabrese salami, chorizo, bacon, chicken, BBQ		
Mexicana		
Calabrese salami, capsicum, olives		
Americana		
Calabrese salami, chilli		
Chicken		
Chicken, pineapple, BBQ		
Aussie		
Ham, bacon, egg		
Vegetarian		
Mushroom, olives, capsicum, onion		
4 Cheese		
Garlic, mozzarella, bocconcini, parmesan, feta, fresh tomato, basil		

GOURMET

Small 17	Med 20	Large 23
Carlucci's		
Roasted eggplant, onion, roasted red capsicum, feta, herbs		
Prosciutto		
Prosciutto, fresh tomato, bocconcini, roquette		
Spanish		
Chorizo, onion, roasted red capsicum, feta, olives, herbs		
Salmon		
Tasmanian smoked salmon, capers, onion, roquette, bocconcini		
Fire Starter		
BBQ base, Calabrese salami, chorizo, roasted red capsicum, onion, chilli		
Lamb		
Marinated lamb, spinach, onion, tzatziki		
Marinara (large only)		
Mixed seafood, roquette, fresh tomato, parmesan		
Prawn (large only)		
Prawn cutlets, roquette, fresh tomato, parmesan, balsamic		
Gluten free medium base +6		
Half & half large base only +1		
All food is cooked in the same kitchen and may contain traces of fish, soy, egg, nuts, gluten, etc.		