



No Split Bills
15% Surcharge on all Public Holidays

M E N U

STARTERS

*Delicious appetizers to
whet your appetite.
Perfect for sharing.*

Fried Polenta Calamari w/ fried shallots, spiced calamari,
house smoked chorizo crumb 18

5 Spiced Pork Belly w/ cauliflower puree & beetroot textures 17

Caprese Salad w/ bocconcini cheese, basil, vine ripened tomato,
extra virgin olive oil & black sesame crumb 16

Goats Cheese Bruschetta w/ spanish onion, cherry tomato,
basil, extra virgin olive oil, goats cheese, sourdough 14

Beef Carpaccio w/ seared beef, smoked enoki mushrooms, ponzu
jelly & white sesame 19

Creamy Mac & Cheese w/ macaroni, creamy goats cheese sauce,
parmesan cheese crumb, roasted garlic 14

MAINS

*Seafood / Meat
Vegetarian*

Fire Roasted Butternut Pumpkin w/ char grilled butternut
pumpkin, pepita seeds, coriander, agave glaze 24

Black Angus Scotch Fillet 300gm w/ roasted maple baby
carrots, fried brussels sprouts, port jus 36

Braised Beef Cheeks w/ truffle & shallot potato mash, roasted
artichoke, caramelized leek jus 34

Sumac & Lemon Whole Barramundi w/ smokey paprika
chorizo & tomato ragu 32

Port Braised Lamb Shank w/ cinnamon sweet potato puree,
ginger & basil broccolini 28

PASTAS

A big part of Italy

- Pulled Lamb & Shallot Fettuccini*** w/ braised lamb, shallots, caramelized onion, rich tomato ragu, feta cheese 28
- Honey Pumpkin & Pine Nut Fettuccini*** w/ honey roasted pumpkin, spanish onion, extra virgin olive oil, lemon, roasted pine nuts, basil 26
- Seafood Lovers Spaghetti*** w/ local reef fish, garlic, calamari, chilli, mussels, prawns, rose sauce, parmesan cheese 32
- Chicken Alfredo Spaghetti*** w/ chicken, wild mushrooms, garlic, creamy sauce, parmesan cheese 24
- Traditional Carbonara Fettuccini*** w/ smokey bacon, egg yolk, shallots, parmesan 24

PIZZAS

A little slice of Italy

- Pulled Braised Lamb & Rocket*** w/ wild rocket, caramelized onion, tzatziki & feta cheese 24
- Spicy Pepperoni*** w/ fresh tomatoes, bocconcini, mozzarella cheese 18
- The Game Changer (vegan)*** w/ roasted pumpkin, spinach, basil pesto, onion jam & artichoke 18
- Seafood Delight*** w/ garlic prawns, spanish onion, rocket, calamari, fish, feta cheese, garlic oil 25
- Meat Eater*** w/ beef, prosciutto, pulled lamb, onion, bbq sauce, mozzarella cheese 22
- Margarita*** w/ fresh tomatoes, basil, mozzarella cheese, bocconcini 18
- Parma*** w/ prosciutto, mushroom, basil, tomato sauce, bocconcini, mozzarella cheese 21
- Cheesy Garlic*** w/ olive oil, basil, mozzarella cheese 14

DESSERTS

*Delicious ending to
your night.*

<i>Affogato</i> w/ kahlua, espresso, vanilla bean ice cream, roasted almond crumb	16
<i>Vanilla Bean & White Chocolate Panna Cotta</i> w/ pistachio crumb, white chocolate mousse, white chocolate sauce	14
<i>Sticky Date Pudding</i> w/ caramel & butterscotch sauce, vanilla bean ice cream, honeycomb	16
<i>Baked Cookie Dough</i> w/ double choc chip cookie dough, fluffy marshmallows, fairy floss, pistachio crumb, raspberry gelato	21
<i>Kids Ice Cream</i> w/ chocolate topping	7.5

KIDS

*Something for your
little ones.
Every meal comes
with a soft drink*

<i>Fried Chicken & Salad</i>	7.5
<i>Battered Kids Fish</i>	7.5
<i>Spaghetti Carbonara</i>	7.5
<i>Cheeseburger & Chips</i>	7.5
<i>Cheezy Pizza</i>	7.5
<i>Pepperoni Pizza</i>	7.5
<i>Ham & Cheese Pizza</i>	7.5

COCKTAILS

Bohemian Cocktails

<i>Lychee Caprioska</i>	16
<i>Vodka, lychee liqueur, lychee, lime</i>	
<i>Strawberry Margarita</i>	17
<i>Tequila, cointreau, strawberry, lemon juice</i>	
<i>Caramel Espresso Martini</i>	17
<i>Vodka, kahlua, caramel, espresso, coffee bean dust</i>	
<i>Blueberry Mojito</i>	16
<i>White rum, vodka, blueberry, mint, crushed ice</i>	
<i>Cosmopolitan</i>	15
<i>Vodka, cointreau, cranberry, lime juice</i>	
<i>Rhythm & Beets</i>	17
<i>Tequila, cointreau, beetroot syrup, egg white, lemon juice</i>	
<i>The OG Margarita</i>	17
<i>Tequila, cointreau, lemon juice</i>	
<i>Mimosa</i>	10
<i>Sparkling wine, orange juice</i>	

Want Something Else?

Please see staff for daily cocktail specials or request something special.

BEERS

Tap / Bottle / Cider

<i>Land & Sea Rice Lager</i> (tap)	7
<i>Specialty Tap Beer</i> (tap)	9
<i>Corona</i> (btl)	9
<i>James Boag's Light</i> (btl)	9
<i>Asahi</i> (btl)	9
<i>Monteiths Crushed Apple</i> (btl)	9
<i>Monteiths Crushed Pear</i> (btl)	9

SPARKLING

Sunnycliff

Brut (VIC)

8/38

Ca Di Alte

Prosecco (ITALY)

12/52

WHITE
WINES

Hesketh Art Series

Sauvignon Blanc (SA)

8/38

The Pass

Sauvignon Blanc (NZ)

10/45

Prima Alta

Pinot Grigio (SICILY)

10/45

Stanton & Killeen

Moscato (SA)

10/45

Parker

Chardonnay (SA)

10/45

ROSE

Chateau L'escarelle

Palm Rose (FRANCE)

14/65

RED
WINES

Hesketh Art Series

Shiraz (SA)

8/38

Mesta

Tempranillo (SPAIN)

9/42

Fincas Las Moras

Cab Sauv (ARGENTINA)

12/45

Pepper Tree Merlot

Merlot (NSW)

12/45

Alma Mora

Malbec (ARGENTINA)

10/45

Pike & Joyce Rapide

Pinot Noir (SA)

16/65