

BREADS

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

ENTREE

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

SALADS & SIDES

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

MAINS

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

DESSERT

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

PASTA & RISOTTO

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