

Kid's Menu

(strictly 12 YEARS & UNDER)

Kid's Margherita Pizza (v) 12.0
cheesy herb pizza w tomato base

Ham & Cheese Pizza 12.0
san marzano tomato on wood fired base w ham & cheese

Calamari Rings 12.0
crumbed calamari rings w chips & salad

Mini Parma 12.0
chicken parmigiana w chips & salad

Fish & Chips 12.0
battered fish w chips & salad

Cheesy Pasta (v) 12.0
penne tossed w cream & cheese sauce

Spaghetti Napolitana (v) 12.0
spaghetti w home made tomato sauce

Penne Bolognese 12.0
house made bolognese sauce served w penne pasta

Combo Deal for Kids 3.0 extra
Kids Ice Cream & Soft Drink

Breakfast

(available until 4pm daily)

Free Range Eggs Your Way 10.0
poached or fried on house baked bread

Ham Cheese Omelette 14.0
ham, leek, cherry tomato, pecorino romano cheese

Chia Pudding (v) 16.0
chia pudding w seasonal fruits

Waffles & Streaky Bacon 16.0
freshly made served w crispy bacon

Eggs al Forno 17.0
*wood fired baked eggs w home style baked beans,
pancetta, onions, italian sausage & hint of chilli*

Casoli Experience 18.0
*artisan bread baked in house topped w 24 month aged
galloni fratelli prosciutto two poached eggs & fresh pear*

Veggie Breakfast (v) 18.0
two eggs your style w grilled tomato, avocado, mushroom & spinach

Acai Bowl (v) 18.0
*organic acai w banana & berries served w house made
gluten free granola, fresh fruit & coyo*

Smoked Salmon Croissant 19.0
grilled croissant served w smoked salmon, scrambled eggs & chives

Extras (per item)

gluten free bread 2.0 (one slice), extra egg 2.0

potato rosti, mushroom, bacon, smoked salmon 4.0

*allergy warning : flour, eggs, nuts & spices are used in our kitchen
let us know of any dietary requirements*

SHARING MENU

(all items available all day except for panini)

Pork Belly Piadini \$5

slow cooked pork belly in flat bread w apple roquette parmesan & roast capsicum

Arancini \$12 (v)

italian crumbed rice & cheese ball

Brushcetta \$ 12 (v)

choice of eggplant & ricotta or tomato & roasted capsicum, served on crusty bread

Salt & Pepper Squid \$12

lightly seasoned australian squid

Entree Pasta Selection \$18

any pasta from main menu (excluding seafood)

Oysters

Natural \$16 / \$30 Kilpatrick \$18 / \$32

Salami Panini \$9

w roquette buffalo mozzarella cheese (available until 4pm daily)

Steak & Caramelized Onion Panini \$9

w fresh tomato aioli & roquette (available until 4pm daily)

Prosciutto Panini \$9

*aged prosciutto w cucumber tomato basil & provolone cheese
(available until 4pm daily)*

Ham off the Bone Panini \$9

w ham cheese tomato (available until 4pm daily)

Pesto Panini \$9 (v)

w pumpkin, roast capsicum, spinach, ricotta cheese (available until 4pm daily)

Tasting Platter Plate \$12

chef's selection of salami aged prosciutto, italian cheese & rusty bread

Prosciutto Focaccia \$19

freshly sliced aged prosciutto served w wood fired baked focaccia

Antipasto Platter for 2 \$28

*freshly sliced aged prosciutto served rustic w a range of Italian antipasto
products & ciabatta bread*

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Home Made Pasta

all pasta made in house from traditional receipe
using australian produce & tipo 00 farina

Fettuccini Carbonara Italiano (no cream) 24.0

pancetta, spring onion, egg, parmesan cheese w freshly cracked pepper (no cream)

Fettuccini Beef Ragu 23.0

slow cooked beef (MSA grade) & san marzano tomato

Pumpkin Gnocchi 23.0

pan tossed w chicken, red onion, garlic, fresh basil & creamy sauce

Spaghetti Pescatore 29.0

prawns, mussels, clams, fish, garlic, spring onion & frank's sauce

Gnocchi Pollo Funghi 24.0

house made gnocchi w local mushrooms tossed w chicken & cream

Crab Spaghetti alla Chitarra 39.0

tomato crab bisque tossed w pasta, shark bay crab meat & whole blue swimmer crab

Lasagna 23.0

house made sheets layered w msa grade diced beef eggs & 2 cheeses

Cannelloni Spinach & Ricotta (v) 23.0

house made sheets rolled w nonna clara's secret receipe w napolli sauce

Ravioli Burnt Butter (v) 25.0

ravioli made in house filled w roast pumpkin, roast leak & ricotta cheese

Risotto

Risotto di Franco 26.0

arborio rice, prawns, chilli, capsicum, onion & frank's sauce

Risotto di Pollo 24.0

arborio rice, chicken, onion, sundried tomato, chilli, mushroom, basil & capsicum

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Pizzeria

Tapas Pizza 19.0

selection of three mini pizzas of your choice (excludes seafood)

Margherita (v) 18.0

san marzano tomato, buffalo mozzarella & fresh basil

Pear & Pancetta 23.0

three cheese pizza, pancetta, fresh pear

Prosciutto 24.0

*san marzano tomato, olives, mozzarella, roquette
24 month aged parma prosciutto (served on side)*

Diavolo 22.0

san marzano tomato, sopressa salami, red onion, chilli, cherry tomato, buffalo mozzarella

Mediterranean (v) 22.0

*san marzano tomato base, mushroom, spinach,
olives, red onion, roast capsicum, mozzarella*

Pollo David 23.0

pesto base, fresh chicken, roast capsicum, red onion, pecorino cheese

Pizza di Mare 29.0

mussels, prawns, calamari, fresh garlic, pecorino cheese, frank's sauce

Italian Capricciosa (bianca) 23.0

olive oil base, red onion, mushroom, mozzarella, fresh olives, fresh leg ham, cherry tomato

Cippola 23.0

frank's sauce base, mozzarella, parmesan, pancetta, red onion, chilli

gluten free pizza base 4

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Secondi

Fish & Chips 22.0

tempura battered fish fillet served w chips, mixed garden salad

Calamari Fritti 22.0

flash fried calamari rings served w chips, mixed garden salad

Fish of the Day POA

locally caught - limited amount - delivered fresh daily

Chicken Parmigiana 24.0

oven baked breast, mozzarella, leg ham w chips, mixed garden salad

Chicken Breast 27.0

tender chicken breast served w broccolini, potato puree, jus

Pork Belly 29.0

twice cooked served w broccolini, celeriac puree, apple sauce

Pork Rib Eye 31.0

sous vide lean pork, fresh fennel, pickled seeded mustard, jus

The Stone Grill Experience

*a unique healthy opportunity to enjoy a premium product
on hot stone you cook exactly to your individual liking*

Lamb Rump 32.0

slow cooked lamb served w chips & salad, red wine jus on hot stone

MSA Grade Strip Loin 36.0

marble score 3+ grain fed 300gm prime on hot stone

Eye Fillet 42.0

pinnacle grain fed 250gm premium fillet on hot stone

choice of sauces - creamy mushroom, pepper, red wine jus

we can also cook your steak over charcoal – we suggest medium to medium rare

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Insalata

Arugula Salad (v) 15.0

*roquette tossed w crispy pancetta, parmigiano reggiano cheese,
apple, pear & salted caramel dressing*

Potato & Pancetta Salad 15.0

w walnuts, gorgonzola, glazed pear & roquette

Pumpkin Salad (v) 15.0

aged balsamic, poached egg, sunflower & pumpkin seeds, goats cheese

Deconstructed Chicken Caesar 22.0

*whole chicken breast, crispy pancetta, homemade croutons,
italian anchovies, poached egg & caesar dressing*

Sides

chips 7.0

mediterranean vegetables 12.0

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