

Menu

licensed see bar menu



STARTER

Olives & Bread	\$12
Arancini w Napoli Sauce	\$20
Bruschetta w our house balsamic & home grown basil	\$18
Pesto Reggiano Garlic Bread crusty baguette w fresh pesto, garlic butter & parmesan	\$15
Vegetable Samosas x 4 house samosas w sweet chilli sauce	\$18
Pani Puri (Indian Street Food) 5 crispy puri balls w spiced potato, tamarind & mint	\$18

MUMMA V'S *taste of spice*

Born in Delhi India, Valerie tantalises tastebuds w her Anglo-Indian heritage dishes which saw her & daughter Courtney in the grand final of MKR.

Combine dishes to create an Indian Feast to share

Lamb Saag our spice blend combines sovereign lamb w spinach, green chillis & coriander	\$27
Keralan Fish Molee mild masala blend infused w coconut, turmeric, tamarind, ginger & curry leaves	\$27
Delhi Butter Chicken lighter take on the traditional, this popular dish originating in Delhi (murch makhani) is sautéed w onions, tomato, fenugreek & aromatic spices.	\$27
Vegetable Budgia homestyle vege curry made w onion, tomato, ginger, garlic, panch phoran & Valerie's spice blend	\$25

SOMETHING SWEET \$15

Delizia Gelato & Sorbet

Check with our friendly staff for flavours & desserts of the week

JUST FOR ONE

250g Kilcoy Sirloin sirloin steak served w golden roast potato, madeira or mushroom sauce	\$39
Fish of the Day served in lemon butter & dill sauce w mash	\$34
Pork Belly muscat tamarind glaze & mash	\$34
Chicken Parmesan thyme breaded chicken, house made red sauce, mozzarella, leaf salad	\$31
Eggplant Parmigiana house made red sauce, basil, mozzarella, leaf salad	\$28
Slow Cooked Beef w mushrooms & mash	\$34
Ragu Pappardelle rich slow cooked w thyme & rosemary	\$29
Linguine con Gamberi prawns, tomato, chilli, basil	\$34
Spaghetti al Limone chilli, garlic, parmesan, basil	\$28
Classic Carbonara w Pancetta no cream Italian style	\$30

KIDS CORNER (\$15)

10 YEARS & UNDER

Pasta Ragu (Bolognese)

Battered Fish w Fries or Salad

Chicken Tenders w Fries or Salad

Ham & Pineapple Pizza

SIDES

Roast Potatoes	\$12
Steamed Vegetables	\$14
Tossed Salad	\$13
Fries	\$14
Pilau Rice	\$4
Pappadams	\$4
Homemade Eggplant Chutney	\$5
Garlic Naan Pizza	\$8

unfortunately we are unable to offer the Fish or Sirloin as a takeaway option

Whilst care is taken in preparing these meals, all food is made in a kitchen where nuts, gluten, soy, milk, eggs and other food allergens are present. Whilst we do our best to cater for you, we cannot guarantee there is no cross contamination.

10% surcharge applies on public holidays and Sundays.

Menu PIZZA



Our pizza dough, made in house with high quality ingredients, undergoes a 2-day fermentation process and is hand stretched to perfection

tomato base

Carnivora

tomato base, italian sausage, pepperoni, ham, fior di latte \$28

Pepperoni

tomato base, fior di latte, pepperoni, grated pecorino romano \$27

Garlic Chilli Prawn

tomato base, prawns, garlic oil, fresh chilli, fior di latte \$30

Margherita

tomato base, homegrown basil, fior di latte \$25

Tropicana

tomato base, wood smoked ham, pineapple, fior di latte \$26

Italian Sausage

tomato base, Italian sausage, caramelised onion, fior di latte \$28

Capricciosa

tomato base, ham, mushroom, olives, artichoke, fior di latte \$28

Melanzane (eggplant)

tomato base, roasted eggplant, cherry tomato, basil, fior di latte \$27

Suprema

tomato base, red onions, pepperoni, wood smoked ham, kalamata olives, capsicum, fior di latte \$28

white base

Funghi

white base, fior di latte, portobello mushrooms, chilli, truffle oil \$28

4 Cheese

white base, fior di latte, parmesan, gorgonzola, pecorino romano \$29

Pumpkin

white base, fior di latte, blue cheese or brie, pumpkin drizzled w organic honey \$29

Pear & Gorgonzola

white base, fior di latte, gorgonzola, caramelised onion, pear, prosciutto \$30

Add Extras: chilli, anchovies, pepperoni, olives, mushroom, caramelised onion | GF Base: add \$5

operating hours

Mon - Tue: closed | Wed - Sat: 5pm - 9pm | Sun: 5pm - 8pm