



Breads

Plain bread with butter	\$2.00
Herb or Garlic bread	\$3.90
Bruschetta -tomato marinated in balsamic vinegar, onion and olive oil	\$8.00
Crusty bread with warm olives and dips	\$9.90

Oysters

	½ doz.	dozen
Natural with lemon wedges and brandy cocktail sauce	\$15.90	\$28.90
Kilpatrick with bacon and tomato Worcestershire sauce	\$16.90	\$29.90
Mornay, cheese sauce with granda parmesan	\$16.90	\$29.90

Salads

Peroni's garden salad, mixed leaves with tomato, Spanish onion, olives and balsamic vinegar	\$9.50
Rocket salad with Spanish onion, shaved parmesan and balsamic vinaigrette	\$9.50
Antipasto selection with Italian meats, octopus, slow roasted tomatoes and eggplant, marinated mushrooms, grilled zucchini, crustini, dips and warm olives	\$19.90



Entrée

Seared scallops with parmesan herb polenta, onion jam and citrus butter sauce	\$18.90
Calamari lightly fried with sea salt cracked pepper and lemon	\$17.90
Oven baked field mushrooms with fresh herbs, chicken mornay and gratinated with mozzarella cheese	\$17.90
Grilled lamb cutlets on parmesan mash green beans and roasted red capsicum sauce	\$18.90
Grilled scampi with a lime aioli, saffron rice, lemon, parsley and rocket	\$21.90
Prawns and scallop hotpot cooked with garlic green pepper, bay leaf, tomato and olive oil	\$18.90
Panfried chicken livers with polenta, green beans and onion jam	\$17.90
Grilled marinated octopus with mixed leaves, kalamata olives and a roast capsicum and oregano vinaigrette	\$18.90
Twice cooked duck in risotto with granda parmesan, mushroom, tomato and herbs	\$18.90
Spaghetti marinara with prawns, calamari, fish and scallops in a pink sauce	\$19.90
Spinach and Ricotta ravioli with roast tomato, basil butter topped with grilled prawnmushroom, tomato and herbs	\$19.90
Vegetarian plate, crisp polenta, roast field mushroom with wilted spinach, basil pesto and sweet potato crisps	\$17.90



Mains

Eye fillet with creamy mash potato, sautéed vegetables and red wine demi glace	\$29.90
Chicken breast with macadamia nut crust, Dijon mustard cream sauce, vegetables and herb roasted potatoes	\$26.90
Kangaroo fillet with a medley of roast vegetables, cabernet wine jus and onion confit	\$28.90
Veal panfried with chilli garlic prawns, tomato and a dash of cream on assorted vegetables	\$27.90
Atlantic salmon on mash, sautéed spinach leaves, lemon and tomato confit	\$28.90
Chicken parmigiana, eggplant, and gratinated mozzarella with a roast tomato sauce and vegetables	\$26.90
Pan-fried barramundi with wilted rocket, peppronata and chat potatoes	\$28.90
Beef rib eye with roast potatoes, vegetables, cabernet jus and seeded mustard	\$31.90
Slow cooked duck on a bed of mushroom and parmesan risotto with thyme jus and vegetables	\$29.90
Double roasted pork belly with roast potatoes, vegetables, jus and apple relish	\$26.90
Oven braised lamb shoulder with mash potato, spinach and roast garlic	\$27.90