

Friday Night PASTA BAR

STEP 1

SELECT YOUR SAUCE:

BOLOGNESE

Seasoned lean beef mince cooked in aromatic homemade tomato sauce, topped with parmesan.

BUTTER CHICKEN

Homemade buttery sauce with indian spices, chicken, spring onion

CARBONARA

Bacon, mushroom, parmesan cheese, white wine, fresh herbs, garlic, creamy sauce.

MARINARA +\$5

A medley of fresh local seafood (mussels, fish, clams, prawns, calamari) tossed with garlic and parsley infused in white wine with a hint of chilli and olive oil.

POLO E FUNGI

Chicken, mushrooms, cream, spring onion, white wine, fresh herbs, and garlic make up a delicious creamy sauce.

PUTTANESCA

Capers, kalamata olives, anchovies tossed with garlic, olive oil and napoli base

PESTO

Homemade pesto sauce, basil, rocket, garlic, olive oil, topped with parmesan cheese

SPINACH

Spinach, sundried tomato tossed with garlic and tomato sauce

STEP 2

SELECT YOUR PASTA:

PENNE

LINGUINI

SPAGHETTI

PAPPARDELLE

GLUTEN FREE PENNE

STEP 4

CHOOSE YOUR DRINK:

HOUSE WINES

BEERS ON TAP

SOFT DRINKS

STEP 3

ADD-ONS \$2:

EXTRA PARMESAN

BACON

OLIVES

FETA CHEESE

CHORIZO

SPINACH

CHICKEN

MUSHROOM

PRAWN +1\$ (3 PIECES)

BROCOLI

CHERRY TOMATO

ROASTED CAPSICUM

SALMON