

ENTREES

Garlic Bread 9
Herb OR Garlic Focaccia small 13
large 16)

NATURAL OYSTERS (GF)
1/2 doz.....20 doz.....35

KILPATRICK OYSTERS
1/2 doz.....22 doz.....37



CHILLI & GARLIC PRAWNS 23.5

Prawns tossed in their own pot with chilli & garlic oil. Served with toasted ciabatta

PIZZA

★ Takeaway pizzas available in small and large sizes ★

SUPER SPECIAL 16 22

Tomato, cheese, peppers, ham, mushrooms, onions, olives, pineapple with mild or hot salami

MARGHERITA (V) 15 18

Tomato base, cheese, oregano

VEGETARIAN (V) 15 20

Tomato, cheese, onion, olives, mushrooms, peppers topped with extra cheese

NAPOLITANA 15 20

Tomato, cheese, olives, oregano, anchovies

BBQ CHICKEN 16 22

Chicken, pineapple, double cheese, onion, BBQ sauce

AMERICANA 15 20

Tomato, cheese, ham & hot or mild salami

GUS SPECIAL 16 23

Tomato, cheese, mushrooms, ham, prawns

HAWAIIAN 15 20

Tomato, cheese, ham, pineapple

CAPRICCIOSA 15 20

Tomato, olives, hot/mild salami, ham

AGOSTINO'S 15 20

Tomato, cheese, ham, mushrooms, pineapple

MEXICAN 15 20

Tomato, cheese, hot salami peppers

PEPPERONI 15 20

Tomato, cheese, hot salami

MUSHROOM 15 20

Tomato, cheese, mushrooms

AUSSIE 15 20

Tomato, cheese, ham & egg

GLUTEN FREE BASE +4
Extra Prawns +4
Other Extras +2



TAKEAWAY MENU

PASTA

SPAGHETTI BOLOGNESE 24

Traditional bolognese topped with parmesan

GNOCCHI PIEMONTESE 26

Potato dumplings tossed with parsley, bacon, fresh cream

SPAGHETTI MARINARA 36

Fresh seafood & shellfish, garlic, parsley in a napoli sauce

TORTELLINI ROMANA 26

Beef tortellini with bacon, onion, & mushrooms in a creamy tomato sauce

PENNE ARRABIATA 25

Fresh chilli, onion, bacon in a rich napoli sauce

RISOTTO VEGETARIAN 25 (V)

Fresh seasonal vegetables with a touch of napoli sauce

FETTUCCINE CARBONARA 25

Bacon, egg, parmesan in a fresh cream sauce with a touch of garlic

RISOTTO CHICKEN & MUSHROOM 27

Chicken pieces, mushroom, baby spinach tossed through creamy risotto

FETTUCCINI CHICKEN & MUSHROOM 26

Chicken and mushroom pieces pan tossed through a creamy tomato sauce

LASAGNA 26.5

Classic meat lasagna and salad

FETTUCCINI PRAWNS & SCALLOPS 34

Fresh prawns and scallops in a rich creamy sauce

GLUTEN FREE PASTA +4



SALADS

CAESAR SALAD 20

Bacon, croutons, shaved parmesan, cos tossed in a light mayonnaise topped with a poached egg

+ CHICKEN 5

+ ANCHOVIES 2

GREEK SALAD (GF)(V) 16.5

Mixed leaves, olives, feta, spanish onions, yendon tomatoes dressed with olive oil dressing

BOWL OF CHIPS 8.5

SIDE OF GRAVY or OTHER SAUCE 2.0

EXTRA VEGETABLES or SALAD 8.5



MAINS

CHICKEN 48 32.5

Prosciutto wrapped breast filled with camembert cheese, avocado & sun dried tomatoes. Served with seasonal veg & a creamy white wine sauce

KING GEORGE WHITING 37

Freshly beer battered with salad, chips & tartar (Grilled = GF)

ATLANTIC SALMON 32 (GF)

Pan seared, topped with tomato salsa on a bed of chat potatoes & bok choy

CHICKEN PARMIGIANA 27

House made crumbed chicken fillet topped with melted mozzarella cheese & napoli. Salad & chips

SALT & PEPPER CALAMARI 28.5

Peppered calamari strips, flour dusted & lightly fried with salad & chips

LAMB FILLETS (GF) 36

Tender lamb fillets on mash & veg finished with red current jus

BBQ PORK RIBS 44

Slow cooked ribs in sticky BBQ sauce with salad & chips

GRAIN FED SCOTCH FILLET 400g 40

PORTERHOUSE 350G 34.5

EYE FILLET 300g 44

All Grills Served with Salad & Chips or Vegetables & Potato

Choice of PEPPER, MUSHROOM, RED

CURRENT JUS or GARLIC BUTTER

THE LITTLE ONES AVAILABLE WITH A MAIN MEAL

Kids nuggets & chips w salad 13

Kids fish & chips w salad 13

Kids penne bolognese 13

Ham & pineapple pizza 13

Kids crumbed calamari & chips 13

Kids chicken schnitzel & chips 13

Kids parma, salad & chips 15

DESSERTS

STICKY DATE PUDDING 12

with ice-cream & rich toffee sauce



CHOCOLATE VOLCANO 12

Chocolate volcano cake with ganache filling served warm with vanilla ice-cream

LEMON MERINGUE PIE 12

Shortcrust tart filled with citrus lemon curd & piled with peaks of meringue

MARS BAR CAKE 12

Chocolate cake layered with mousse & caramel fudge, topped with a rich ganache