

entrée

Pan Seared Scallops Silky cauliflower puree topped with crispy jamon	\$15.00
Grilled Octopus Roasted chat potatoes, peas, pickled cucumber, salsa verde, lime & chilli vinegarette	\$15.50
Calamari Fritti With garlic & truffle aioli	\$14.00
Mushroom Arancini With aioli & parmesan	\$10.00
Salumi Board Selection of cured meats, cheese, pickled vegetables, olives & ciabatta	\$22.00
Chicken Wings Marinated in your choice of BBQ, sweet chilli or Honey Soy sauce	\$13.00
Garlic herb bread	\$8.00

mains

Barramundi Fillet Smoked parsnip & corn purée, buttered cauliflower, asparagus, peas, French lentils, sweet potato, watercress veloute	\$28.00
Grass Fed Black Angus Rib Eye Steak Rosemary roasted potatoes, baby carrots, shiitake mushrooms, grilled onion, hazelnut crumb, beetroot hummus & red wine jus	\$43.00
Crispy Skin Pork Belly Apple & parsnip puree, grilled fennel, bok choy, baby carrots & orange chorizo sauce	\$26.00
Moreton Bay Bug Crab meat, Arugula risotto, zoodle, chilli, cheese & garlic	\$26.00
Chicken Parma Virginian ham, napoli sauce, cheese, garden salad & fat cut seasoned chips	\$23.00

pasta

Spaghetti Marinara	\$22.00
A combination of fresh Seafood with a garlic, bisque sauce	
Tiger Prawns Fettuccine	\$21.00
Fennel, garlic, chilli, spinach, cherry tomato, fish velouté	
Veal Ragu Pappardelle	\$21.00
Slow braised for 6 hours spiced veal ragu cooked with onion, celery, carrots, red wine, cinnamon, parmigiano & gremolata	
Baked Italian Meatballs de Pollo Gnocchi	\$20.00
Homemade chicken meatballs, potato gnocchi, cheese, tomato sauce	
Freddie's Mushroom Gnocchi	\$21.00
Homemade potato gnocchi with mushroom sauce, pulled beef, crispy spanish chorizo	
Gnocchi alla Primavera (Vegetarian)	\$20.00
Eggplant, zucchini, pumpkin, tomato, cheese, napoli sauce	
Spaghetti Bolognese	\$19.00
Traditional 4hour grass fed 100% beef bolognese sauce, cooked with onion, carrots, celery, bayleaf, red wine, san marzano tomatoes & Parmesan cheese	
Fettuccine Carbonara	\$19.00
Bacon & egg with silky & creamy sauce, herbs & parmigiano	

sides

Garden Salad	\$8.00
Bowl of chips with tomato sauce and mayo	\$8.50
Greek Salad	\$8.00

kids menu

Spaghetti Bolognese	\$8.00
Traditional Bolognese, cheese	
Chicken Tender and Chips	\$8.00

traditional pizza

small \$13

large \$17

MARGHERITA	Cheese, oregano & San Marzano tomato sauce		
HAWAIIAN	Cheese, shredded ham & pineapple		
CAPRICCIOSA	Cheese, shaved Virginia ham or shredded ham, mushroom, Kalamata olives		
DOROTHY SPECIAL	Cheese, calabrese, mushrooms, fresh capsicum & Kalamata olives		
MEXICAN	Cheese, calabrese, fresh capsicum, onion, Kalamata olives		
SUPREME	Cheese, shredded ham, calabrese, mushroom, fresh capsicum, onion, pineapple, Kalamata olives & anchovies		
CALABRESE	Cheese & San Marzano tomato sauce		
MEAT LOVERS	Cheese, shredded ham, calabrese, bacon & BBQ sauce		
AUSSIE	Cheese, shredded ham & egg		
ROMA	Cheese, shredded ham, calabrese, prawns, Kalamata olives & garlic		
CHEESE & GARLIC PIZZA	small \$8	large \$10	
GARLIC & HERB BREAD	\$8		
EXTRA TOPPINGS	All Meats & Seafood	small \$2	large \$3
	All other Ingredients	small \$1	large \$2
	Tiger Prawns	\$1.50 each	

gourmet pizza

small \$15

large \$21

BBQ CHICKEN	Cheese, chicken & BBQ sauce
TANDOORI CHICKEN	Cheese, chicken marinated with Tandoori sauce, mushrooms, Spanish onion & cucumber yoghurt
HONEY GLAZED	Cheese, chicken, roasted capsicum, Spanish onion, fresh spinach, Danish feta & honey
FREDDIE'S SIGNATURE	Cheese, calabrese, sun-dried tomatoes, capsicum, onion, Kalamata olives, eggplant, feta & fresh tomato
MOROCCAN LAMB	Cheese, lamb, spinach, Spanish onion, Moroccan spice with mint yoghurt & a lemon wedge
FREDDIE'S MEATS	Cheese, smoked shaved Virginia ham, calabrese, bacon, roasted lamb, chicken & chorizo on a BBQ base
ROCKSTAR	Cheese, calabrese, sun-dried tomato, capsicum, mushrooms, anchovies, feta, Kalamata olives, garlic & herbs
SMELL OF THE SEA	Cheese, Tiger prawns, shrimps, calamari, mussels, Rockling fish, anchovies, garlic & lemon wedge
VEGGIE ROAST	Cheese, grilled eggplant, roast pumpkin, capsicum, zucchini, Spanish onion, Kalamata olives, pesto, Danish feta,
SWEET CHILLI PRAWN	Cheese, chilli marinated Tiger prawns, shrimps, roasted capsicum, Spanish onion on red sweet chilli base with spinach & aioli dressing
SMOKED SALMON	Cheese, smoked salmon with spinach, Spanish onion & bocconcini cheese