

STARTERS

Antipasto board w/ prosciutto, salami, olives, La Madre sourdough, goat's cheese, roasted capsicum, eggplant, zucchini, pecorino, white anchovies and guindilla pepper**

(SHARING 2 PEOPLE) (LGO) 22

House made pumpkin arancini balls (2) w/ aioli (V) 12

House made traditional Bolognese arancini balls (2) w/ aioli 12

Salted cod fritters (5) w/ caper salt and lemon aioli 12

Traditional bruschetta (2) w/ La Madre sourdough, tomato, basil, red onion, bocconcini and balsamic reduction (V, LGO, DFO) 12

Flash fried calamari resting on chilli, garlic and parmesan dressed roquette (LGO, DFO) 14

Parmesan and herb polenta chips w/ pecorino, truffle oil and aioli (V, LGO) 14

Sage braised and baked mushrooms w/ ricotta, herb, pine nut filling and parmesan crisp (V, LGO) 14

Wood fired garlic pizza w/ rosemary, fior di latte and mozzarella (V, LGO, DFO) 12

PASTA

Slow cooked beef and pork shoulder ragu in a rich tomato sauce, tossed through rigatoni pasta (LGO, DFO) 18

Pumpkin risotto w/ caramelised onion, sage butter, spinach and goat's cheese (V, LGO, DFO) 18

Classic carbonara w/ smoked Kaiser bacon, parmesan, mushrooms, spring onions and tossed through fresh linguini pasta (LGO) 20

– Add chicken 3

Matriciana w/ smoked Kaiser bacon, kalamata olives, capers, white anchovies in a rich Napoli sauce and hand rolled gnocchi 18

Vegan Ragu w/ carrot, celery and jackfruit in a rich tomato sauce, tossed through rigatoni pasta and vegan cheese (V, VG, LGO, DFO) 20

Pescatore w/ garlic prawns, fresh local mussels, tomato, shaved fennel, saffron, fresh chilli, roquette and tossed through spaghetti** (LGO, DFO) 22

MAIN

Salt & pepper calamari salad w/ sun-dried tomatoes, spring onion, lettuce leaves, toasted cashews and tossed in a basil pesto dressing (LGO, DFO) 18

House made traditional lasagne (beef and pork) w/ a rich tomato sauce, fresh garden salad and golden fried chips 20

Chicken parmigiana w/ Virginian ham, fresh garden salad and golden fried chips 22

Furphy beer battered local gummy shark fillets, fresh garden salad, golden fried chips and dill tartare (GRILLED AVAILABLE) (LGO, DFO) 18

Porterhouse steak (200G) topped with a spicy mustard and scallion butter, served with your choice of two sides** (LGO, DFO) 32

Crispy skin chicken w/ Sicilian caponata of eggplant, onion, capsicum, celery, tomato, garlic, kalamata olives and capers** (LGO, DFO) 27

Oven baked barramundi fillet w/ crushed borlotti bean, kalamata olive and prosciutto stew** (LGO, DFO) 28

Squid tubes filled w/ ricotta, bacon, chilli jam and herbed breadcrumbs, resting on a creamy tomato and spinach risotto** (LGO) 27

Please inform staff of any food allergies and/or intolerances when ordering. Although great care is taken, your meal may contain traces of gluten or nuts.

[V] Vegetarian · [LGO] Low Gluten Option
[DFO] Dairy Free option

Gluten Free Pizza 4 · Gluten Free Pasta 4
Vegan Cheese 4

PIZZA

Margherita w/ Napoli sauce, fior di latte, mozzarella and fresh basil (V, LGO, DFO) 14

Gamberi w/ Napoli sauce, fior di latte, king prawns, cherry tomatoes and fresh chilli (LGO, DFO) 20

Aussie w/ Napoli sauce, fior di latte, leg ham, smoked Kaiser bacon and egg (LGO) 18

Sweet Potato w/ Napoli sauce, fior di latte, gorgonzola cheese, fresh roquette and toasted almond flakes (V, LGO, DFO) 16

Diavola w/ Napoli sauce, fior di latte, calabrese salami, roasted capsicum, fresh chilli and ricotta cheese (LGO) 20

Prosciutto w/ Napoli sauce, fior di latte, 24-month aged prosciutto di parma, cherry tomatoes, fresh roquette and parmesan (LGO, DFO) 20

Fungi w/ Napoli sauce, fior di latte, mushroom, smoked scarmorza cheese, thyme and a drizzle of truffle oil (V, LGO) 16

Capricciosa w/ Napoli sauce, fior di latte, leg ham, mushroom and kalamata olives (LGO, DFO) 18

Pollo w/ Napoli sauce, fior di latte, basil pesto chicken, sun-dried tomatoes and wilted spinach (LGO) 18

SIDES

La Madre sourdough bowl (4) slices w/ salted sage butter (LGO) 8

Garden salad w/ roma tomatoes, cucumber, red onion, carrot, lettuce leaves and tossed through lemon dressing (V, LGO) 8

Sautéed green beans w/ toasted almond flakes and parmesan (V, LGO) 8

Panzanella salad w/ tomato, cucumber, garlic croutons and fior di latte (V) 8

Sweet potato chips w/ paprika salt and aioli (V, LGO, DFO) 10

Golden fried chips w/ rosemary salt and aioli (V, LGO, DFO) 8

SWEETS

Carmel's house made traditional tiramisu w/ Tia Maria and coffee soaked Italian biscuits topped w/ mascarpone cream 10

Cointreau chocolate mousse w/ fresh seasonal berries and crostoli 10
– Add whipped cream OR ice cream 2

Limoncello meringue tart w/ lemon liqueur curd and toasted meringue 10
– Add whipped cream OR ice cream 2

Italian donuts tossed through cinnamon sugar, salted caramel sauce and caramel popcorn 10
– Add whipped cream OR ice cream 2

DENNY'S KITCHEN

f Denny's Kitchen @DennysKitchen

DENNY'S FEAST

2 COURSES \$25
THURS-SAT NIGHTS
FROM 5.30PM

**Dishes marked NOT included in the 2 course for \$25