

## 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) 14

**House made traditional Bolognese arancini balls** (2) w/ aioli 14

**Salted cod fritters** (4) 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) 20

**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) 21

- Add chicken 3

**Matriciana** w/ smoked Kaiser bacon, kalamata olives, capers, white anchovies in a rich Napoli sauce and hand rolled gnocchi 20

**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) 20

**House made traditional lasagne** (beef and pork) w/ a rich tomato sauce, fresh garden salad and golden fried chips 22

- Add aioli 2

**Chicken parmigiana** w/ Virginian ham, fresh garden salad and golden fried chips 23

- Add aioli 2

**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  
Gluten Free Bread 2 · Vegan Cheese 4

## PIZZA

**Margherita** w/ Napoli sauce, fior di latte, mozzarella and fresh basil (V, LGO, DFO) 15

**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) 20

**Sweet Potato** w/ Napoli sauce, fior di latte, gorgonzola cheese, fresh roquette and toasted almond flakes (V, LGO, DFO) 18

**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) 18

**Capricciosa** w/ Napoli sauce, fior di latte, leg ham, mushroom and kalamata olives (LGO, DFO) 20

**Pollo** w/ Napoli sauce, fior di latte, basil pesto chicken, sun-dried tomatoes and wilted spinach (LGO) 20

## 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) 12

**Golden fried chips** w/ rosemary salt and aioli (V, LGO, DFO) 10

## SWEETS

**Carmel's house made traditional tiramisu** w/ Tia Maria and coffee soaked Italian biscuits topped w/ mascarpone cream 12

**Cointreau chocolate mousse** w/ fresh seasonal berries and crostoli 12  
- Add whipped cream OR ice cream 2

**Limoncello meringue tart** w/ lemon liqueur curd and toasted meringue 12  
- Add whipped cream OR ice cream 2

**Italian donuts** (3) tossed through cinnamon sugar, salted caramel sauce and caramel popcorn 12  
- 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