

# MENU



## BREADS

|   |       |
|---|-------|
| Herb & Cheese Pizza Bread   | \$9.9 |
| <i>Baked in our wood fire oven, topped with fresh herbs &amp; cheese</i>  |       |
| Turkish Bread   | \$7.9 |
| <i>Served with olive oil, balsamic vinegar &amp; garlic butter</i>  |       |
| Garlic Bread  | \$6.9 |
| <i>Oven baked crusty bread with garlic butter</i>   |       |
| Bruschetta  | \$8.9 |
| <i>Traditional tomato &amp; fresh basil with extra virgin olive oil, balsamic reduction &amp; pecorino parmesan shavings served on crusty bread</i> |       |

## STARTERS

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|--|--------|
| Trio of Dips   | \$13.9 |
| <i>Home made dips served with Turkish bread</i>  |        |
| Chicken Spring Rolls   | \$12.9 |
| <i>Home made, served with iceberg lettuce &amp; sweet &amp; sour chilli sauce</i>                      |        |
| Salt & Pepper Calamari   | \$13.9 |
| <i>Marinated in cilantro, chilli &amp; cumin, dusted with cornflour served with sweet chilli aioli</i> |        |

## SNACKS

|  |        |
|--|--------|
| Nachos (V)   | \$15.9 |
| <i>Baked corn chips with melted cheese, re-fried beans, sour cream, salsa &amp; avocado mousse</i> |        |
| Thick Cut Chips  | \$7.9  |
| <i>Served with tomato sauce</i>  |        |
| Wedges   | \$8.9  |
| <i>Served with sweet chilli sauce &amp; sour cream</i>   |        |

## SALADS

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|--|--------|
| Thai Calamari  | \$17.9 |
| <i>Served with baby spinach, sweet corn &amp; semi dried tomato, drizzled with sweet chilli mayonnaise</i>   |        |
| Warm Chicken Caesar  | \$17.9 |
| <i>A la minute grilled breast fillet, cos lettuce, crisp bacon, croutons, pecorino parmesan &amp; a hard boiled egg, drizzled with a traditional dressing &amp; garnished with anchovies</i> |        |
| Baby Beetroot Salad  | \$17.5 |
| <i>Served with crumbled Australian fetta cheese, baby rocket leaf, re-fried shallots, fresh lemon &amp; extra virgin olive oil &amp; balsamic reduction</i>                                  |        |

## PASTA & RISOTTO

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|---|--------|
| Gnocchi   | \$17.5 |
| <i>Oven baked with a tomato &amp; roasted peppers ragout, fresh basil &amp; boccocini cheese</i>  |        |
| Risotto of Mixed Vegetables (V) (GF)  | \$16.9 |
| <i>Tossed with tomato pesto ragout &amp; garnished with pecorino</i>  |        |
| Chicken & Chorizo Risotto   | \$18.9 |
| <i>Sautéed fresh breast fillet with shallots, cherry tomatoes &amp; baby spinach in a saffron infused chicken stock, garnished with parmesan shavings</i> |        |
| Jumbo Pumpkin Ravioli   | \$17.9 |
| <i>Pasta sheets filled with pumpkin, roasted peppers &amp; enoki mushrooms</i>  |        |

## IMPERIAL CLASSICS

|  |        |
|--|--------|
| Chicken Parmigiana   | \$18.9 |
| <i>Crumbed breast fillet layered with Virginian ham, tomato ragout &amp; a duo of melted cheese, served with chips &amp; salad</i>                                 |        |
| Fish & Chips   | \$18.5 |
| <i>Beer battered (market fish of the day) served with caper hearts, aioli &amp; garden salad</i>   |        |
| Steak Sandwich   | \$18.9 |
| <i>Scotch fillet in crusty bread with lettuce, tomato, caramelised onion &amp; honey mayo, served with chips</i>   |        |
| Imperial Burger  | \$17.9 |
| <i>Prime beef in a toasted sesame bun with tomato, lettuce, crispy bacon, egg, cheese &amp; caramelised onion, served with chips &amp; a side of tomato relish</i> |        |

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|--|--------|
| Chicken Sandwich   | \$17.9 |
| <i>Grilled breast fillet with crisp bacon, cheese, avocado mousse &amp; seeded mustard aioli, served with thick cut chips</i>              |        |
| Tostados   | \$16.9 |
| <i>Crunchy tortillas topped with bbq chicken, caramelised onion, melted golden brown mozzarella, jalapenos, sour cream &amp; guacamole</i> |        |

## MAINS

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|--|--------------|
| Lamb Red Thai Curry  | \$18.9       |
| <i>Oven braised lamb in a mild coconut cream sauce, served with aromatic jasmine rice &amp; warm crispy bread</i>  |              |
| Cajun Atlantic Salmon  | \$24.9       |
| <i>Pan-seared on a citrus vegetable rosti &amp; drizzled with béarnaise sauce (cooked medium unless specified)</i>   |              |
| Salt & Pepper Calamari   | \$18.9       |
| <i>Marinated in cilantro, chilli &amp; cumin, dusted with cornflour &amp; served with thick cut chips, garden salad &amp; sweet chilli aioli</i>                               |              |
| Spanish Seafood Claypot  | \$25.5       |
| <i>Prawns, scallops, calamari, mussels &amp; flake, sautéed with capsicum, red onion &amp; coriander in a cumin spiced ragout, served with crusty bread &amp; Mexican rice</i> |              |
| Pork Schnitzel   | \$19.9       |
| <i>Freshly crumbed &amp; served with thick cut chips, salad &amp; a side of mushroom sauce</i>   |              |
| Frittata (GF*)   | \$17.9       |
| <i>With smoked salmon &amp; dill, served warm with parmesan, cherry tomatoes &amp; rocket salad</i>  |              |
| Fish of the Day  | Market Price |
| <i>A fresh selection. Ask staff for details</i>  |              |

## CLASSIC WOOD FIRE PIZZA

|   |        |
|---|--------|
| Hawaiian  | \$15.9 |
| <i>Ham &amp; pineapple with Napoli &amp; melted mozzarella</i>                            |        |
| Meat Lovers   | \$17.9 |
| <i>Ham, bacon, salami, chorizo, Napoli, caramelised onion, mozzarella &amp; bbq sauce</i> |        |
| Mexican   | \$16.9 |
| <i>Salami, Spanish onion, mozzarella, Napoli, roasted red capsicum &amp; jalapenos</i>    |        |
| Capricciosa   | \$15.9 |
| <i>Ham, mushrooms, mozzarella &amp; olives on a Napoli base (anchovies optional)</i>      |        |

## GOURMET WOOD FIRE PIZZA

|   |        |
|---|--------|
| Roma  | \$18.9 |
| <i>Pesto, prosciutto, artichokes, roasted capsicum &amp; Napoli sauce, finished with extra virgin olive oil &amp; grated parmesan</i> |        |
| Three Cheese Margarita  | \$15.9 |
| <i>Cherry tomato, tomato ragout with melted mozzarella, tasty, bocconcini &amp; fresh basil</i>                                       |        |
| Mediterranean (V)   | \$16.9 |
| <i>Roasted peppers, mushrooms, baby spinach, sweet potato, bocconcini cheese &amp; semi dried tomatoes with Italian herbs</i>         |        |
| Seafood   | \$22.9 |
| <i>Prawns, scallops &amp; baby spinach, mixed herbs, Napoli sauce, onion &amp; mozzarella</i>   |        |

## FROM THE GRILL

**Char-grilled to your liking & dusted with house made seasoning**

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|--|--------|
| 350gm T-bone Steak (GF*)   | \$29.9 |
| <i>Best of both worlds cut of meat, half eye fillet &amp; half porterhouse, cooked to your liking served with buttery garlic mash potato &amp; seasonal vegetables</i> |        |

**The following steaks are complimented with thick cut chips & a garden salad. \*Gluten free without chips**

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|---|--------|
| 200gm Eye Fillet (GF*)  | \$26.9 |
| <i>A tender cut with a fine, smooth texture, juicy flavour &amp; no fat</i>                         |        |
| 360gm Black Angus Rump (GF*)  | \$28.9 |
| <i>A full flavoured prime cut of beef with great taste &amp; texture</i>                            |        |
| 250gm Grass Fed Porterhouse (GF*)   | \$24.9 |
| <i>This cut boasts an earthy flavour &amp; a light degree of marbling</i>                           |        |
| <b>Sauces:</b> mushroom, pepper, garlic, gravy, béarnaise & a range of mustards                     | \$2.5  |
| Surf & Turf (GF*)   | \$5.5  |
| <i>Upgrade any of the above steaks by topping them with tiger prawns &amp; a light garlic sauce</i> |        |

## SIDES

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|---|-------|
| Thick cut chips, mashed potato, side salad, or steamed vegetables | \$4.5 |
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## DESSERTS

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|---|-------|
| Tiramisu  | \$9.0 |
| <i>Espresso, Tia Maria &amp; Balleys soaked sponge fingers, layered with Galliano infused marscarpone cream</i> |       |
| Chocolate Sundae  | \$9.0 |
| <i>Made with vanilla ice cream with fresh strawberry compote &amp; chocolate fudge</i>                          |       |
| Sticky Date Pudding   | \$9.0 |
| <i>Home made pudding served warm with butterscotch sauce &amp; ice cream</i>                                    |       |
| Spiced Poached Pears  | \$9.0 |
| <i>Poached in a red wine syrup with star anise &amp; cinnamon, served with marscarpone cream</i>                |       |