

## MENU

DEE WHY BEACH

### BREAD

Warm ciabatta loaf, extra virgin olive oil 7.9  
or whipped garlic, parsley, parmesan butter 9.9

### ANTIPASTI

Antipasto Platter - Prosciutto di Parma, salami, pancetta,  
ricotta stuffed zucchini flowers, porcini mushroom arancini,  
mozzarella di bufala, parmigiano Reggiano,  
mixed olives Min 2 people 52

Fresh shucked oysters, white balsamic & shallot dressing  
6 each GF min 4

Tasmanian salmon carpaccio, capers, semi-dried tomatoes,  
rocket, apple cider vinaigrette 21.9 GF DF

Spring Bay Mussels, blue swimmer crab meat, baby clams,  
garlic, white wine, sugo, char-grilled ciabatta 26.9 GFA

Flour dusted Qld calamari, tartare, fresh lemon 22.9 GFA

Melanzane parmigiana, layered eggplant, tomato sugo, basil,  
baby bocconcini, mozzarella & parmigiano 19.9 GF V

Arancini rice balls, mushroom, truffle & mozzarella,  
basil aioli, parmigiano Reggiano (4) 19.9 V

Zucchini flowers filled with basil & ricotta,  
lightly crumbed (3) 21.9 V

Insalata Caprese, tomato, mozzarella di bufala, basil,  
sea salt, oregano, extra virgin olive oil 19.9 GF V

### PASTA & RISOTTO *gluten free penne available + 3.5*

Risotto, prosecco, prawns, blue swimmer crab meat,  
pumpkin, mascarpone, grated bottarga 36.9 GF

Squid ink spaghetti, prawns, blue swimmer crabmeat, garlic,  
white wine, sugo, grated bottarga 36.9 DF

Pappardelle, duck ragu, parmigiano Reggiano 31.9

House made pumpkin ravioli, burnt butter & sage,  
ricotta secca 29.9 V

Penne Calabrese, chicken, sundried tomato, Napoletana,  
cream, parmigiano Reggiano 29.9

Spaghetti Bolognese, pork & veal ragu,  
parmigiano Reggiano 29.9

### MEAT & SEAFOOD

Fish of the day market price

Qld prawns sautéed with garlic, olive oil & tomato sugo,  
char-grilled ciabatta 39.9 / 79 GFA DF

Pan roasted chicken, porcini mushroom, truffle &  
mascarpone crust, roasted potato & olives 35.9 GF

Pistachio & herb crumbed lamb cutlets stuffed with semi-  
dried tomato & cranberries, on roasted vegetables 48.9 GF

Meat of the day – See Specials

Roasted vegetable salad - baby carrots, pumpkin, broccolini,  
cauliflower, baby beetroot, garlic, onion, chickpeas,  
Mediterranean dressing 24 GF DF V  
+ grilled prawns 29.9  
+ grilled chicken 27.9

### PIZZA

Margherita salsa, mozzarella 23 V

Traditional Margherita salsa, mozzarella di bufala,  
oregano, basil 25 V

Diavola salsa, mozzarella, gorgonzola, salami, chilli 26

Capricciosa salsa, mozzarella, ham, artichoke hearts,  
olives, mushrooms 27

Vegetariana mozzarella, zucchini, roasted capsicum,  
mushrooms, artichokes, semi dried Roma tomato,  
black olives, parmigiano 27 V

Hawaiian salsa, mozzarella, ham, pineapple 26

The Stella salsa, mozzarella, ham, pepperoni, capsicum,  
mushroom, onions, olives 27

Golossa mozzarella, potato, Roman sausage,  
rosemary, garlic 26

Gamberi salsa, mozzarella, garlic prawns, zucchini,  
chilli, oregano 29

Three Little Pigs pulled pork, beach wood smoked bacon,  
Roman sausage, tomato salsa, mozzarella,  
hickory smoked BBQ sauce 27

Luca mozzarella di bufala, sautéed mushrooms, truffle,  
prosciutto di Parma, shaved parmesan 29

Gluten free pizza base + 5 Vegan cheese + 5

### BAMBINI 21.5 12 years & under only

Includes children's meal, 1 soft drink & gelato

Kids Margherita Pizza V

Kids Hawaiian Pizza

Kids 3 Little Pigs Pizza

Spaghetti Bolognese

Penne Napoletana

Fish & chips

Calamari & chips

Chicken schnitzel & chips

### SIDE DISHES

Rocket, hazelnuts, pear, parmesan, white balsamic, evoo 13

Broccolini sautéed with garlic & olive oil 12

Roasted chat potatoes, & olives 11

French fries tossed with sea salt & rosemary 10.5

Roasted pumpkin 10

V = Vegetarian GF = Gluten Free DF = Dairy Free  
GFA = Gluten Free Available

BYO wine \$6 per person

BYO wine not available

Friday, Saturday, Sunday & Public holidays

Cakeage \$3.50 per person

Sunday surcharge 10% & Public holiday surcharge 15%

Card transaction fee 1.5% Prices Inclusive of 10% GST

Menu subject to change due to seasonal influences