

# savanas

— Restaurant

[www.savanasrestaurant.com.au](http://www.savanasrestaurant.com.au)

(02) 8206 9066

🌱 Vegetarian

🥜 Nuts

## Welcome

Savanas Restaurant was established in 1998 with the hopes of providing the local community with a place that encompasses family with good times and great Italian food.

Over the years, Savanas Restaurant has grown into a premium restaurant that provides the freshest local ingredients, a variety of dishes, the friendliest staff, and a truly unique dining experience.

The Savanas menu embraces traditional Italian cooking while incorporating contemporary trends into its extensive menu. Savanas food is of the finest quality and will ensure that you leave satisfied. It encompasses everything from pizza to pasta to grills and desserts.

At Savanas your special event is special to us also. We cater to all types of functions and will ensure that your guests leave with great reviews about the venue, the decor, and the food. Please contact us at [\(02\) 8206 9066](tel:0282069066) to discuss your special function with our dedicated staff.



# LUNCH MENU



11:30am - 4:00PM | Monday to Friday

<b>CAESAR SALAD</b> COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$17
<b>LAMB SALAD</b> CHAR-GRILLED LAMB FILLET, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO & BEETROOT SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH OUR SAVANAS HOMEMADE DRESSING.	\$20
<b>CHICKEN ALMOND SALAD</b> TENDER MARINATED CHAR-GRILLED CHICKEN BREAST, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH SAVANAS OWN HOMEMADE DRESSING.	\$20
<b>CHICKEN SCHNITZEL</b> SERVED WITH SALAD & CHIPS.	\$19
<b>LINGUINE PRIMAVERA</b> LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	\$19
<b>CHICKEN PENNE PESTO</b> GRILLED CHICKEN COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	\$19
<b>FETTUCCINE BOSCAIOLA</b> COOKED WITH BACON, FRESH MUSHROOMS IN A CREAMY GARLIC SAUCE.	\$18
<b>FISH &amp; CHIPS</b> BEER BATTERED FISH FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & A SIDE OF OUR SAVANAS HOMEMADE SAUCE.	\$19
<b>MIXED GRILL</b> CHICKEN BREAST SKEWER AND LAMB SKEWER SERVED ON A BED OF CHIPS & A FRESH SALAD ALONG WITH OUR HOMEMADE TZATZIKI DIP.	\$21
<b>SUPREME</b> TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.	\$18
<b>ALL MEAT</b> BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	\$18
<b>PERI PERI CHICKEN</b> TOMATO BASE, CHEESE, CHICKEN, ROASTED RED CAPSICUM, SHALLOTS, TOPPED WITH OUR HOUSE MADE PERI PERI SAUCE.	\$18
<b>PEPPERONI</b> TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.	\$18



# BREAD

(ALL FROM PIZZA OVEN)

<b>GARLIC BREAD</b> TOASTED BREAD BRUSHED WITH GARLIC, PARSLEY & BUTTER.	\$7
<b>CHEESY GARLIC BREAD</b> OVEN-BAKED GARLIC BREAD WITH MOZZARELLA.	\$10
<b>BRUSCHETTA</b> ROMA TOMATO, GARLIC, BASIL, SPANISH ONION & OLIVE OIL, TOPPED WITH BALSAMIC GLAZE. ADD FETTA +\$2	\$12

# ENTREE

<b>ROASTED BABY POTATOES</b>  SLOWLY BAKED POTATOES IN A BUTTER & HERB MARINADE LIGHTLY ROASTED UNTIL BROWNEED, SERVED ON A BED OF ROCKET.	\$20
<b>CHILLI OLIVES</b>  WARM MIXED MARINADE OLIVES SAUTÉED IN GARLIC, FRESH CHILLI, FRESH PARSLEY, AND OREGANO SERVED WITH OVEN-BAKED BREAD.	\$17
<b>BABY OCTOPUS</b> TOSSED IN OUR HOMEMADE MARINADE, GRILLED BABY OCTOPUS SERVED ON ROCKET. MAIN SIZE +\$12	\$22
<b>GARLIC PRAWNS</b> PRAWNS SAUTÉED IN GARLIC, A NAPOLITANA SAUCE & SERVED WITH GARLIC GLAZED BREAD. MAIN SIZE +\$14	\$24
<b>SALT &amp; PEPPER PRAWNS</b> MILDLY SPICY PRAWNS LIGHTLY-FRIED, SERVED ON A ROCKET BED WITH GARLIC AIOLI. MAIN SIZE +\$14	\$24
<b>SALT &amp; PEPPER CALAMARI</b> MILDLY SPICY CALAMARI LIGHTLY-FRIED UNTIL GOLDEN, SERVED WITH GARLIC AIOLI. MAIN SIZE +\$12	\$23
<b>ARRANCINI BALLS (VEGETARIAN OPTION AVAILIABLE)</b> HOMEMADE BEEF MINCE & MOZZARELLA RICE BALLS SERVED ON A BASE OF NAPOLITANA SAUCE TOPPED WITH PARMESAN CHEESE & ROCKET.	\$22
<b>HALF DOZEN SYDNEY ROCK OYSTERS</b> SERVED ON A BED OF ROCK SALT WITH LEMON WEDGES. 1 DOZEN +\$19	\$29

# SIDES

<b>CHIPS</b> SERVED WITH TOMATO SAUCE.	\$14
<b>SWEET POTATO FRIES</b> SERVED WITH TOMATO SAUCE.	\$16
<b>WEDGES</b> SERVED WITH SOUR CREAM & SWEET CHILLI.	\$17
<b>SEASONAL VEGETABLES</b> AL DENTE VEGETABLES QUICKLY PAN SEARED	\$18
<b>MASHED POTATO</b> RICH AND CREAMY MASHED POTATOES	\$10



## SALAD



<b>GARDEN SALAD</b> 🍷	\$19
MESCULIN LETTUCE, TOMATOES, CUCUMBER & SPANISH ONION TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
<b>GREEK SALAD</b> 🍷	\$22
FETTA CHEESE, OLIVES, TOMATOES, SPANISH ONION, CAPSICUM, COS LETTUCE, CUCUMBER, TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
<b>ROCKET SALAD</b> 🍷	\$23
SERVED WITH PARMESAN CHEESE, CHERRY TOMATOES, LIGHTLY TOSSED IN OLIVE OIL, FRESH LEMON & BALSAMIC GLAZE.	
<b>CAESAR SALAD</b>	\$22
COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	
<b>CHICKEN CAESAR SALAD</b>	\$28
GRILLED CHICKEN, COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	
<b>PRAWN &amp; AVOCADO CAESAR SALAD</b>	\$31
COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING WITH PRAWNS & FRESH AVOCADO.	
<b>LAMB SALAD</b>	\$33
CHAR-GRILLED LAMB FILLET, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO AND BEETROOT SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH OUR SAVANAS HOMEMADE DRESSING.	
<b>CHICKEN ALMOND SALAD</b> 🍷	\$32
TENDER MARINATED CHAR-GRILLED CHICKEN BREAST, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH OUR HOMEMADE DRESSING.	

## SEAFOOD DISHES

<b>FISH &amp; CHIPS</b>	\$30
BEER-BATTERED FISH FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & A SIDE OF SAVANAS HOMEMADE SAUCE.	
<b>BARRAMUNDI FILLET</b>	\$45
FRESH GRILLED BARRAMUNDI SERVED WITH SAVANAS CHILI SAUCE & VEGETABLES.	
<b>SALMON FILLET</b>	\$47
FRESH GRILLED SALMON FILLET WITH CORIANDER GINGER CHILLI LIME SAUCE SERVED WITH A SIDE OF VEGETABLES.	
<b>SEAFOOD PLATER (FOR TWO)</b>	\$99
A MIX OF FRESH AND GRILLED SEAFOOD SERVED WITH A SIDE OF CHIPS AND SAVANAS SPECIAL SEAFOOD SAUCE.	

## KIDS MENU

<b>CHICKEN NUGGETS:</b> CHICKEN BREAST NUGGET SERVED WITH CHIPS & TOMATO SAUCE.	\$15
<b>SPAGHETTI BOLOGNESE:</b> SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	\$15
<b>KIDS SCHNITZEL:</b> CHICKEN SCHNITZEL SERVED WITH CHIPS AND TOMATO SAUCE.	\$15



## PASTA & RISOTTO

ALL PASTA & RISOTTO TOPPED WITH PARMESAN CHEESE  
GLUTEN FREE PENNE PASTA + \$4

<b>LINGUINE GAMBERI</b> 	\$31
LINGUINE PASTA COOKED WITH PRAWNS, CHERRY TOMATOES, SPANISH ONION, ROCKET AND MILD CHILLI, IN A PESTO SAUCE.	
<b>SCHNITZEL PASTA</b>	\$30
GARLIC CREAMY MUSHROOMS, FETTUCCHINE WITH PARMESAN CHEESE & CHICKEN SCHNITZEL.	
<b>STEAK &amp; MUSHROOM</b>	\$30
SCOTCH FILLET STRIPS COOKED TO PERFECTION & SAUTÉED WITH FETTUCCHINE PASTA, MUSHROOMS & SHALLOTS IN A GARLIC CREAMY SAUCE.	
<b>HOT ARRABBIATA</b>	\$30
AL DENTE PENNE PASTA WITH HOT SALAMI, SPANISH ONION, OLIVES, CAPSICUM & NAPOLITANA CHILLI SAUCE.	
<b>SPAGHETTI BOLOGNESE</b>	\$27
SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	
<b>LINGUINE PRIMAVERA</b> 	\$29
LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	
<b>GNOCCHI (PESTO / NAPOLITANA)</b> 	\$30
HOMEMADE GNOCCHI COOKED WITH A DELICIOUS CREAMY PESTO <b>OR</b> NAPOLITANA SAUCE.	
<b>PENNE MEDITERRANEO</b> 	\$27
PENNE PASTA COOKED IN OUR NAPOLITANA SAUCE WITH OLIVES, FETA CHEESE, SHALLOTS, SUN-DRIED TOMATOES & TOPPED WITH FRESH ROCKET.	
<b>CHICKEN PENNE PESTO</b> 	\$29
GRILLED CHICKEN BREAST COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	
<b>FETTUCCHINE AVOCADO</b>	\$29
FRESH PASTA WITH CHICKEN, SNOW PEAS & AVOCADO, FINISHED IN A WINE GLAZE & PINK SAUCE.	
<b>FETTUCCHINE BOSCAIOLA</b>	\$28
COOKED WITH BACON AND FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	
<b>SPAGHETTI MARINARA</b>	\$35
AL DENTE SPAGHETTI WITH PRAWNS, CALAMARI AND BABY OCTOPUS SAUTÉED IN WHITE WINE, SERVED TOSSED IN A RICH TOMATO & BASIL SAUCE.	
<b>BEEF LASAGNE</b>	\$26
HOMEMADE TRADITIONAL LASAGNE, SERVED WITH SALAD.	

## RISOTTO

<b>CHICKEN RISOTTO</b>	\$32
CHICKEN & MUSHROOM RISOTTO FINISHED IN A RICH PINK SAUCE WITH A DASH OF GARLIC.	
<b>SEAFOOD RISOTTO</b>	\$36
PRAWNS, CALAMARI, OCTOPUS, SUN-DRIED TOMATOES, SHALLOTS AND, A LIGHT DRIZZLE OF CHILLI COOKED IN A NAPOLITANA SAUCE WITH A DASH OF GARLIC.	



# MEAT DISHES

## FROM THE GRILL

All steaks are minimum 100 days grain fed cuts. cooked to your liking & served with your choice of sauce

### STEAK SAUCE: MUSHROOM | PEPPER | GRAVY | BOSCAIOLA

<b>TOP SIRLOIN STEAK (350G)</b> SERVED WITH SALAD YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$35
<b>SCOTCH FILLET STEAK (350G)</b> SERVED WITH SALAD YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$45
<b>RIB EYE STEAK (400G)</b> ON THE BONE SERVED WITH SALAD YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$58
<b>LAMB ALA SAVANAS</b> PAN-FRIED LAMB FILLET IN GARLIC & CREAM BRANDY SAUCE, TOPPED WITH FRESH PRAWNS SERVED WITH VEGETABLES.	\$45
<b>MIXED GRILL</b> CHICKEN BREAST SKEWERS AND LAMB SKEWERS SERVED ON A BED OF CHIPS AND A FRESH SALAD ALONG WITH OUR HOMEMADE TZATZIKI DIP.	\$49

## CHICKEN DISHES

<b>CHICKEN ALA SAVANAS</b> GRILLED CHICKEN BREAST, CREAMY MUSHROOM SAUCE, MASHED POTATO, AND SPRING VEGETABLE BUNDLE.	\$39
<b>CHICKEN STRIPS</b> TENDER CHICKEN STRIPS, DIPPED IN OUR SAVANAS SWEET MARINADE, LIGHTLY FRIED & SERVED WITH SALAD, CHIPS OR MASHED POTATO & HOMEMADE HONEY MUSTARD SAUCE ON THE SIDE.	\$31
<b>CHICKEN PARMIGIANA</b> CHICKEN BAKED WITH EGGPLANT, MELTED MOZZARELLA CHEESE & NAPOLITANA SAUCE SERVED WITH SALAD & CHIPS OR MASHED POTATO.	\$31
<b>CHICKEN SCHNITZEL</b> SERVED WITH SALAD & CHIPS OR MASHED POTATO WITH A GRAVY SAUCE.	\$30

## BURGERS

<b>SCHNITZEL BURGER:</b> CHICKEN SCHNITZEL, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOMEMADE SAUCE SERVED WITH CHIPS.	\$22
<b>BEEF BURGER:</b> 100% HANDMADE BEEF PATTY, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION AND SAVANAS HOMEMADE SAUCE SERVED WITH CHIPS.	\$25




# TRADITIONAL PIZZA



<b>GARLIC PIZZA BASE</b> FRESH GARLIC, OLIVE OIL & DRIZZLE OF CHEESE.	\$15
<b>MARGARITA</b>  CHEESE, TOMATO BASE.	\$20
<b>CLASSIC MARGARITA</b> TOMATO BASE, BOCCONCINI, BASIL, DRIZZLE OF GARLIC & OLIVE OIL.	\$21
<b>BRUSCHETTA PIZZA</b>  FRESHLY CHOPPED SPANISH ONION, ROMA TOMATO, GARLIC, BASIL & OLIVE OIL TOPPED WITH BALSAMIC GLAZE.	\$21
<b>NAPOLITANA</b> CHEESE, TOMATO BASE, ANCHOVIES, KALAMATA OLIVES, DRIZZLE OF GARLIC & OREGANO.	\$24
<b>HAWAIIAN</b> TOMATO BASE, CHEESE, HAM & PINEAPPLE.	\$25
<b>GREEK PIZZA</b>  TOMATO BASE, CHEESE, BABY LEAF SPINACH, SPANISH ONION, FETTA, CAPSICUM, OLIVES, MUSHROOMS OREGANO & DRIZZLE OF GARLIC.	\$28
<b>PEPPERONI</b> TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.	\$27
<b>BBQ CHICKEN</b> BBQ SAUCE, CHEESE, CHICKEN, MUSHROOMS & PINEAPPLE.	\$27
<b>SUPREME</b> TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.	\$29
<b>ABI'S VEGETERIAN</b>  TOMATO BASE, CHEESE, MUSHROOM, ONION, CAPSICUM, OLIVES, OREGANO AND A DRIZZLE OF GARLIC OIL.	\$25
<b>CAPRICCIOSA</b> TOMATO BASE, CHEESE, HAM, MUSHROOMS, OLIVES & ROASTED CAPSICUM.	\$26

## CALZONE FOLDED PIZZA

<b>CREAMY CHICKEN CALZONE</b> WHITE BASE, CHICKEN, MOZZARELLA, BOCCONCINI, PARMESAN, FETTA, DRIZZLE OF GARLIC & OREGANO.	\$26
<b>SPINACH CALZONE</b>  MELTED CHEESE, BABY LEAF SPINACH, FETTA & FRESH GARLIC.	\$22
<b>HAM CALZONE</b> TOMATO BASE, CHEESE, MUSHROOMS & HAM.	\$24
<b>CHICKEN CALZONE</b> TOMATO BASE, CHEESE, CHICKEN BREAST, MUSHROOMS, RED ROASTED CAPSICUM, FETTA & A DRIZZLE OF GARLIC.	\$27







# GOURMET PIZZA



ALL PIZZAS LARGE 13" CUT INTO 8 SLICES  
NO HALF AND HALF PIZZAS  
OUR TRADITIONAL & GOURMET PIZZA  
GLUTEN FREE PIZZA BASE AVAILABLE +\$5

<b>GAMBERI PIZZA</b> WHITE BASE, CHEESE, PRAWNS, SHALLOTS, DRIZZLE OF GARLIC & OREGANO.	\$31
<b>FIRE PIZZA</b> TOMATO BASE, CHEESE, HOT SALAMI, ROASTED CAPSICUM A DRIZZLE OF GARLIC & CHILLI.	\$27
<b>SICILIAN</b> TRADITIONAL ITALIAN TOMATO BASE, CHEESE, PEPPERONI, HOT SALAMI, BEEF, SPANISH ONION, BACON, KALAMATA OLIVES, BOCCONCINI, A DRIZZLE OF CHILLI OIL, A DRIZZLE OF GARLIC & OREGANO.	\$30
<b>ALL MEAT</b> BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	\$29
<b>MOROCCAN LAMB</b>  MARINATED LAMB FILLET, TOMATO BASE, CHEESE, ROASTED CAPSICUM, SHALLOTS, MUSHROOMS, SESAME, BOCCONCINI, ROMA TOMATO, DRIZZLE OF GARLIC & OREGANO.	\$30
<b>PERI PERI CHICKEN</b> TOMATO BASE, CHEESE, CHICKEN, ROASTED RED CAPSICUM, SHALLOTS, TOPPED WITH OUR HOUSE MADE PERI PERI SAUCE.	\$27
<b>LA BESTIA</b> TOMATO BASE, CHEESE, CHICKEN, BACON, HOT SALAMI, SPANISH ONIONS, JALAPENOS WITH A DRIZZLE OF GARLIC & OREGANO.	\$30
<b>MEDITERRANEAN</b>  TOMATO BASE, CHEESE, SUN-DRIED TOMATO, MUSHROOMS, SPANISH ONION, ARTICHOKE, ROASTED CAPSICUM, EGGPLANT, ZUCCHINI & OLIVES.	\$28
<b>MARINARA PICANTE</b> TOMATO BASE, CHEESE, CALAMARI, BABY OCTOPUS, PRAWNS, CHILLI, SHALLOTS, DRIZZLE OF GARLIC & OREGANO.	\$32
<b>LA MAFIOSA</b> TOMATO BASE, CHEESE, HOT SALAMI, BABY LEAF SPINACH, ROMA TOMATO, SHALLOTS, RED CAPSICUM, CHILLI & A DRIZZLE OF GARLIC OIL.	\$28
<b>SAVANAS THE LOT</b> TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOM, SPANISH ONION, ARTICHOKE, SUN-DRIED TOMATO, OLIVES & RED CAPSICUM.	\$30



## ARGILEH

(FROM 6PM)

NORMAL HEAD \$40

FRESH ORANGE HEAD \$50

FRESH PINEAPPLE HEAD \$60

LOVE66 ADALYA \$60

LADY KILLER ADAYLA \$60



## DESSERT MENU

**CRÈME BRULEE** \$17

RICH CUSTARD BASE TOPPED WITH A CONTRASTING LAYER OF HARD CARAMEL SERVED WITH VANILLA ICE CREAM.

**STICKY DATE** \$15

DELICIOUS DATE CAKE, MOSTLY BAKED & FINISHED WITH CARAMEL GANACHE SERVED WITH VANILLA ICE CREAM.

**MUDCAKE** \$15

A DARK, RICH, MOIST CHOCOLATE CAKE SANDWICHED TOGETHER SERVED WITH VANILLA ICE CREAM.

**TIRAMISU** \$15

VANILLA AND CHOCOLATE SPONGE IN AN ITALIAN COFFEE LIQUEUR, FILLED WITH A TIRAMISU CREAM SERVED WITH VANILLA ICE CREAM.

**WAFFLES** \$18

WITH FRESH STRAWBERRIES, BANANAS AND VANILLA ICE CREAM TOPPED WITH A MILK CHOCOLATE DRIZZLE.

**NUTELLA PIZZA (OPEN / FOLDED)** \$25

NUTELLA TOPPED WITH FRESH STRAWBERRIES, BANANA & ALMOND FLAKES.

**BISCOFF PIZZA (OPEN / FOLDED)** \$26

BISCOFF SPREAD TOPPED WITH FRESH STRAWBERRIES & BISCOFF CRUMBS.

**CREMA PISTACHIO** \$15

ZAMBAGIONE GELATO SWIRLED WITH CHOCOLATE AND PISTACHIO, TOPPED WITH PISTACHIOS.

**BACI KISS** \$15

A SMOOTH CHOCOLATE AND HAZELNUT BLEND OF GELATO AROUND A SOFT CENTRE OF CREAM NOUGAT ENCASED IN A NUT SPRINKLED CHOCOLATE SHELL..

**PASSION DELIGHT** \$15

EXQUISITE FRESH PASSIONFRUIT GELATO VEILED BY A LAYER OF RICH DARK CHOCOLATE PERFECTLY SERVED WITH A DOLLOP OF CREAM.

**GELATO 2 SCOOPS** \$12

VANILLA | STRAWBERRY | CHOCOLATE  
| COOKIES & CREAM

## SOFT DRINK

COKE | DIET COKE | COKE NO SUGAR | FANTA |  
 SPRITE | TONIC WATER | SODA WATER |  
 GINGER ALE | PEACH ICED TEA | LEMON ICED  
 TEA | CHINOTTO

LEMON LIME BITTERS

### WATER

SPARKLING | STILL

### JUICE (GLS)

APPLE | ORANGE | PINEAPPLE

### MILKSHAKES

CHOCOLATE | STRAWBERRY | CARAMEL |  
 VANILLA | BANANA

### COFFEE

ESPRESSO | PICCOLO | MACCHIATO

CAPPUCCINO | FLAT WHITE | LATTE | LONG BLACK  
 | CHAI LATTE

HOT CHOCOLATE | MOCHA | VIENNA COFFEE

AFFOGATO

ARABIC COFFEE

### TEA

ENGLISH BREAKFAST | PEPPERMINT |

CHAMOMILE | EARL GREY | GREEN TEA

### ICED DRINKS

#### ICED BISCOFF

MILK & VANILLA ICE CREAM WITH BISCOFF SYRUP,  
 TOPPED WITH WHIPPED CREAM.

#### ICED CHOCOLATE

MILK & CHOCOLATE ICE CREAM WITH CHOCOLATE  
 SYRUP, TOPPED WITH WHIPPED CREAM.

#### ICED STRAWBERRY

MILK & STRAWBERRY GELATO WITH STRAWBERRY  
 SYRUP, TOPPED WITH WHIPPED CREAM.

#### ICED COOKIES & CREAM

MILK & COOKIES GELATO WITH CHOCOLATE  
 SYRUP, TOPPED WITH WHIPPED CREAM.

#### ICED COFFEE

MILK & VANILLA ICE CREAM WITH COFFEE, TOPPED  
 WITH WHIPPED CREAM.

## MOCKTAILS

\$6 CRUSHED LEMON & MINT \$12

CLASSIC MOJITO \$13

\$7 PASSIONFRUIT MOJITO \$14

\$6 MIXED BERRY SMOOTHIE \$15



## SPARKLING

	GLS	BTL
HENKELL TROCKEN NV DRY SPARKLING 750ML GERMANY		\$39
HENKELL TROCKEN NV DRY SPARKLING 200ML GERMANY		\$12

## WHITE WINE

FIORE PINK MOSCATO—NSW	\$11	\$39
WILDFLOWER SEMILLON SAUVIGNON BLANC—WA	\$11	\$38
QUILTY & GRANSDEN CHARDONNAY—ORANGE, NSW	\$11	\$38
WILD OATS PINOT GRIGIO— KING VALLEY, VIC	\$11	\$38
HERRINGBONE HILLS SAUV BLANC—MALBOROUGH, NZ	\$12	\$45

## RED WINE

HINTON'S HUNDRED SHIRAZ —COONAWARRA, SA	\$11	\$38
WILDFLOWER SHIRAZ—WA	\$11	\$38
POCKETWACH CABERNET SAUVIGNON—NSW	\$12	\$39
WILD OATS CABERNET MERLOT—MUDGEE, NSW	\$11	\$38
ROBERT OATLEY PINOT NOIR—VIC	\$12	\$45

## BEERS | CIDER | RTD

TOOHEYS EXTRA   TOOHEYS NEW   PURE BLONDE   CROWN LAGER   HAHN PREMIUM LIGHT   VICTORIA BITTER	AU	\$10
CORONA   PERONI   HEINEKEN		\$11
SOMERSBY APPLE CIDER	AU	\$10

## LIQUER

MIDORI   BAILEYS   KAHLUA   TIA MARIA   MALIBU   SAMBUCA		\$11
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## SPIRITS

PORT GALWAY PIPE   PENFOLDS CLUB	\$8
GREY GOOSE VODKA   GORDONS GIN   BACARDI RUM   JOSE CUERVO TEQUILA   NAPOLEON BRANDY	\$11

## BOURBON

JIM BEAM   WILD TURKEY	\$11
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## SCOTCH & WHISKEY

JW RED   JAMESON IRISH   JACK DANIEL	\$11
CHIVAS REGAL 12 YRS   JW BLACK	\$14
CHIVAS REGAL 18 YRS	\$18

## COCKTAILS

MINT MOJITO BACARDI RUM, MINT, LIME, SUGAR, SODA WATER.	\$17
PASSIONFRUIT MOJITO BACARDI RUM, PASSIONFRUIT PULP, PASSIONFRUIT SYRUP, MINT, LIME.	\$17
SAVANAS VODKA, STRAWBERRY, FRESH LIME, PINK MOSCATO.	\$17
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE.	\$17
MIDORI SPLICE MIDORI, MALIBU, PINEAPPLE JUICE, WHIPPED CREAM.	\$17
ESPRESSO MARTINI ESPRESSO, VODKA, KAHLUA & SUGAR SYRUP GARNISHED WITH COFFEE BEANS.	\$18
MARGARITA TEQUILA, TRIPLE SEC & LIME JUICE GARNISHED WITH A LIME WEDGE.	\$18
LONG ISLAND TEQUILA, RUM, VODKA, GIN, TRIPLE SEC, LEMON JUICE.	\$18
IM FEELIN' BLUE RUM, BLUE CURACAO, SUGAR SYRUP, ORANGE JUICE, LIME JUICE.	\$18