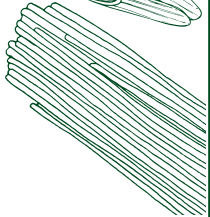
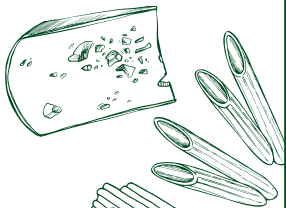
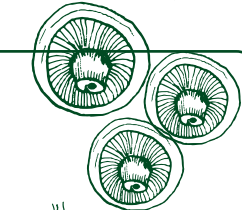
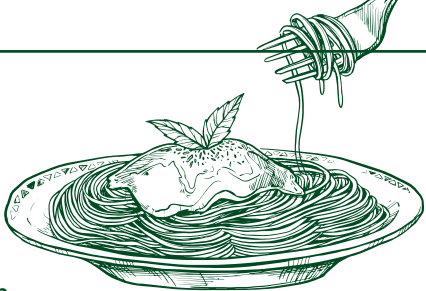


BREADS & CO

Garlic Bread		\$7.5
Cheesy Focaccia Pizza Bread oregano, garlic tomato	SML \$15	LG \$20
Four Cheese Pizza Bread parmesan, mozzarella, ricotta, feta, cracked pepper	SML \$17	LG \$22

DELICIOUS BITS TO SHARE

Chicken Wings (1/2 kg) with your choice of smokey bbq or buffalo sauce	\$22
Mushroom Truffled Arancini (4), parmesan, garlic aioli (extra \$5 per piece)	\$24
Bruschetta toasted ciabatta with roma tomatoes, buffalo mozzarella, balsamic glaze & fresh basil	\$20
Crispy Lemon Pepper Calamari rocket, lemon, garlic aioli	\$25
Halloumi Fries (5) with honey truffle aioli	\$26
Garlic Prawns (6 / 12) prawns cooked in a cast iron pot, garlic, italian parsley, EVOO - Main served with garden salad & crusty Italian bread	\$30/\$45



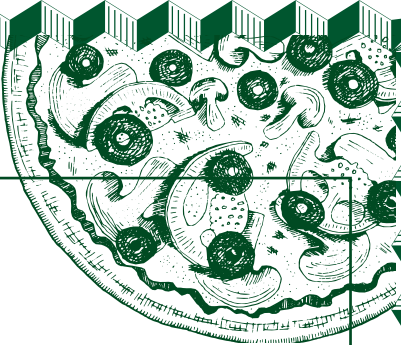
PASTA & RISOTTO

House Made Lasagne served with rocket salad	\$32
Spaghetti Bolognese, (traditional)	\$28
Fettuccini Carbonara confit garlic, bacon, spring onions, cream	\$32
Penne Matriciana bacon, capsicum, olives, napoli & chilli	\$30
Fettuccini That's Amore chicken, capsicum, mushrooms, spring onions, rose sauce	\$32
Pollo Penne alla Vodka chicken, semi dried tomatoes, spinach, buffalo mozzarella, rose vodka sauce	\$34
Penne Pesto Passion chicken, semi dried tomatoes, spring onions, spinach, cream, pesto	\$34
Spanish Chorizo & Prawn Fettuccine spring onions, napoli cream, shaved parmesan	\$36
Truffle Mushroom Gnocchi garlic, mushroom, spring onions, truffle oil, cream, spinach	\$38
Gnocchi Gamberi garlic, prawns, spring onions, mushroom, spinach, cream	\$38
Chilli Prawn Spaghetti garlic, chilli, prawns, spring onions, cherry tomatoes, E.V.O.O	\$40
Spaghetti Marinara chef's selection of seafood with napoli & white wine	\$44
Risotto Funghi mushrooms, cream, manchego cheese, truffle oil	\$37
Risotto Marinara mixed seafood, garlic, basil, cream, Napoli sauce	\$45

SIDES

Garden Salad	\$12
Basket of Chips with aioli	\$11
Steamed Broccoliini with toasted almond flakes	\$9.5
Greek Salad mesclun lettuce, cherry tomatoes, cucumber, olives, fetta, red onion, vinaigrette	\$18
Rocket Salad toasted walnuts, cherry tomatoes, red onion, cucumber, with shaved parmesan & E.V.O.O.	\$20

PIZZA



TRADITIONAL

	SM	LGE
Margarita napoli, oregano, mozzarella	\$18	\$25
Pepperoni onions, capsicum, mozzarella	\$20	\$30
Capricosa napoli, mushrooms, olives, ham, mozzarella	\$20	\$32
Meatlovers napoli, ham, pepperoni, ground beef, mozzarella, BBQ sauce	\$25	\$34
Vego Napoli spinach, mushrooms, capsicum, olives, ricotta, caramelised onions & mozzarella	\$20	\$29
That's Amore napoli, ham, mushrooms, capsicum, pineapple, onions, pepperoni, olives, mozzarella	\$25	\$34
Hawaiian napoli, ham, pineapple, oregano, mozzarella	\$21	\$30
BBQ Chicken napoli, roast chicken, onions, bacon, BBQ sauce, mushrooms, mozzarella	\$20	\$30
Gluten Free Pizza Bases (Small & large)		\$5

GOURMET (All LARGE SIZE)

Gourmet Veg napoli, spinach, pumpkin, fetta, mozzarella, toasted pepita seeds, rocket, parmesan & balsamic glaze	\$32
Polo & Roasted Pepper napoli, chicken, ricotta, capsicum, caramelized onions, mozzarella & rocket	\$34
Con's Special napoli, pepperoni, prawns, mushrooms, olives, chilli, mozzarella	\$36
Prawn & Spanish Chorizo napoli, capsicum, olives, mozzarella, rocket & parmesan	\$36

MAINS



Chicken Schnitzel served with chips & salad	\$30
Parmigiana Bolognese with mozzarella & parmesan cheese, served with chips & salad	\$34
Hawaiian Parmigiana napoli, ham, pineapple, mozzarella & parmesan cheese served with chips & salad	\$34
Black Mussels chilli, garlic, herb, tomato broth, served with toasted ciabatta bread	\$38
Veal Scallopini bacon, mushrooms, spring onions, in a creamy marsala sauce served with broccolini & mash	\$42
Market Fresh Fish Of The Day with seasonal market vegetables, miso butter & charred lemon, baby capers	MP
Green Peppercorn, Creamy Mushroom or Garlic sauce	\$6

BIRRA

BOTTLES & CANS

Peroni 0%	\$7
xxxx Gold	\$10
Peroni Nasto Azzuro	\$14
Peroni Leggera 3.5%	\$10
Big Head Lager	\$12
Great Northern	\$10
Corona	\$12
Stone and Wood Pacific Ale	\$14
Young Henry's Apple Cider	\$12
Balta XPA	\$14

SPIRITS

\$12	\$14
Bundy Rum	Johnny Walker Black
Bacardi Rum	Shiraz Gin
Smirnoff Vodka	Jack Daniels
Sapphire Gin	Midori
Jim Beam	Johnny Red
	Grey Goose
	Campari



SOFTS

\$6.5	Coke
Lemonade	Coke Zero
Sunkist	Soda
Solo	
Tonic	
Pink Lemonade	\$6.5
Lemon Lime & Bitters	\$7
Bundeberg Ginger Beer	\$7
Pop Tops	\$4
Billy's Mocktail	\$7.5

VINO

SPARKLING, PROSECCO & CHAMPAGNE

	Glass 150ml/250ml	Bottle
Woodpark Prosecco - King Valley, VIC (Vegan)	\$12	\$50
Salatin Prosecco Extra Dry DOC - Trevisio, ITALY		\$55
Nova Vita Sparkling - Adeliade Hills SA (Vegan)		\$50
Mumm Brut Prestige - Pipers River, TAS		\$65

WHITE WINE

Little Vespa Pinot Grigio – King Valley, VIC	\$13/\$20	\$48
Little Goat Creek Pinot Gris - Marlborough, NZ (Certified Organic)		\$50
Beachwood Sauvignon Blanc – Marlborough, NZ (Vegan)	\$14/\$21	\$48
Yarran Chardonnay - Yenda, NSW (Organic in conversion)	\$12/\$20	\$45

ROSE

Hedonist Rosé – McLaren Vale, SA (Certified Organic & Biodynamic)	\$12/\$20	\$48
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RED WINE

Yarrowood Pinot Noir – Yarra Valley, VIC (Vegan)	\$13/\$20	\$52
Little Vespa Sangiovese – King Valley, VIC	\$13/\$20	\$48
Il Palazzo Chianti DOCG - Tuscany ,ITALY		\$50
Yarran Merlot - Heathcote, VIC	\$12/\$20	\$45
Mystic Spring Cabernet Sauvignon – Margaret River, WA		\$50
Kurtz Family Seven Sleepers Shiraz - Barossa Valley, SA		\$55
Hedonist Shiraz - McLaren Vale, SA	\$15/\$22	\$60

Fully Licensed - BYO Bottled Wine Only - Corkage Applies

That's
more



COCKTAILS

HOUSE SPRITZ

APEROL \$18
Aperol, Fizz, Soda

RHUBARB \$18
Rhubarb liquer, Fizz, Soda

AMORE CREATIONS

MARGARITA \$22
Tequila, Triple Sec, Fresh Lime Juice

COSMOPOLITAN \$22
Vodka, Triple sec, lime juice

EXPRESSO MARTINI \$24
Vodka, Coffee Liqueur, Chilled Espresso

MIDORI SPLICE \$22
Midori Liqueur, Malibu, Pineapple Juice, Cream

NEGRONI \$22
Gin, Campari, Cinzanno Rosso

LONG ISLAND ICE TEA \$24
Vodka, Tequila, Light Rum, Triple sec, Gin
& splash of coke

