

BREAKFAST MENU

PIZZA MENU AVAILABLE FROM 8AM

We are locally owned and operated, serving the Cairns community since 1987

OPEN OMELETTE *√	20	CHILLI SCRAMBLE *	24
Spanish onion, pimento, semi-dried tomato &	k Parsley	With bacon, pimento, parsley and parmesan cheese topped	
Add - Chorizo 5 - Salmon 6		with rucola	
-		SAVOURY MINCE (Beef & Pork) *	23
POACHED EGGS WITH PROSCIUTTO	* 25.5	Cumin tomato with roasted capsicum, corn and green peas	
Curried corn, chilli, zucchini, pimento, chickpe	a, buttered	committed will rousied capacom, com and green peas	
Nduja topped with rucola, poached eggs		SMASHED AVO & FETA * √	24
FIELD MUSHROOMS * √	24	toasted sourdough bread, poached eggs & dukkah and	24
Field mushroom and King Oyster mushroom,	27	bedded in rucola	
chive cream cheese with poached eggs			
		CORN, ZUCCHINI, CHICKPEA FRITTERS (GF) √	25
EGGS BENEDICT with citrus hollan	daise *	Tomato salsa, roasted pumpkin, smashed avo &	
(scrambled, poached or fried)	01	parmesan cheese with Crème Fraiche	
w Champagne Ham	21		
w Double Smoked Bacon	22	LP WAFFLES √	23
w Smoked Salmon	23 20	Hazelnut white chocolate cream, mixed berry coulis	
w Spinach & Mushroom	20	and fresh strawberries	
TRATTORIA BREAKFAST *	30	AÇAÍ BOWL √	18
Pork fennel sausages, bacon, herbed tomato		Fresh seasonal berries and tropical fruits,	
five bean mix, toasted sourdough bread and		honey roast nut muesli (GF), chia seeds, coconut flakes	
CRAB OMELETTE *	29	TROPICAL FRUIT SALAD √	15.5
With chives, chilli hollandaise and rucola		Seasonal fruits & berries with yoghurt and berry coulis	
We only use Free Range Eggs	*Served with sourdough	√ Vegetarian Ø GF options available on request	
FXTRAS		BREADS & PASTRIES	

EXTRAS		BREADS & PASTRIES	
Herb Slow Roasted Tomatoes	4	CROISSANT	
Sauteed Baby Spinach	4	w Homemade Seasonal Fruit Jam	6
Hash Brown	4	w Ham and Cheese	10.5
Vanilla Ice Cream	4	CHOCOLATE CROISSANT	6
Smashed Avocado	5	LIQUISE ANADE DISTACLUO DANIANIA DDEAD	6.5
House-made 5 Bean Mix	5	House-Made Pistachio Banana Bread	6.5
Roasted Garlic Field Mushroom	5	TOASTED SOURDOUGH	5
Pork Fennel Sausage / Chorizo	5	(Gluten Free Toast – additional 3.5)	
Champagne Ham	5	APRICOT & CINNAMON RAISIN TOAST	6
Bacon	5	BACON & EGG ROLL	12
Smoked Salmon	6	DACON & EOO ROLL	12
Eggs (scrambled, poached or fried)	6		

All prices are inclusive of GST. 15% SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS



LUNCH MENU

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ENTRÉE LUNCH		MAINS LUNCH		PASTA
GARLIC PIZZA OR HERB BREAD	8.5	SPANISH SARDINES	27	Linguine or Rigatoni with your choice of sauce:
BRUSCHETTA Tomato, onion, basil, pesto, Fetta cheese	11	Seared Sardines filet dusted with burnt butte chilli breadcrumbs and a side of Pawpaw achara salad and garlic Crostini	er	NAPOLITANA 22 25 Rich tomato & basil BOLOGNAISE 26 28
pink salt and pepper drizzled with EVOO ANTIPASTO DUO OF DIPS & WARM MIXED OLIVES	14.5	INSALATA DI CALAMARI Marinated chilled confit of Calamari on	28	Rich tomato, minced meat & herb sauce CARBONARA 25 28.5
Fetta & Sundried tomato dips with warm mixed olives, toasted sourdough Add: Prosciutto	8.5	Mesclun lettuce, cherry tomato, onion, cucumber with balsamic viniagrette PAN ROASTED CHICKEN SUPREME	36	Bacon, garlic & onion in a white wine cream GAMBERI PEPERONCINO 29 31 Prawns, cherry tomato, garlic & chilli
Salami	3	Herb Marinated Chicken served with Pomodoro chickpea sauce side of sauteed		tossed with olive oil and rocket leaves LASAGNE AL FORNO Traditional dish w layers of pasta,
CAESAR Baby Cos lettuce in our house-made Caesar dr grilled chopped bacon, diced eggs, garlic crow	٠.	Garlic Broccolini & Roasted Chat potatoes BROILED SPANISH MACKEREL Seasoned Lemon pepper Spanish Mackerel	29	minced beef, homemade napolitana, bechamel topped with mozza cheese, drizzled with creme fraiche and side salad
anchovies and grated Parmigiano Reggiano w Chicken w Prawns	24 25	with roasted beetroot, diced mango, cherry tomatoes, red onion and mix lettuce tossed in a citrus olive viniagrette		PESCATORE 30 33 Sliced Spanish mackeral, frutti Di mare, cherry tomatoes tossed in olive oil and
w Smoked Salmon RUCOLA WITH POACHED PEAR	27 27	RISOTTO OR GNOCCHI		parsley ALLA PUTTANESCA 27 29.5
Poached Pear with Spring Mix lettuce, house vinaigrette, candied walnuts, olive oil & Pecorin cheese, drizzled with balsamic reduction	0	ZUCCA GORGONZOLA 26 Pumpkin and spinach finished with Gorgonzola cheese & toasted	29	Kalamata olives, anchovies, capers, chilli and garlic tossed in a napolitana sauce ZUCCA & ZUCCHINE 25 28.5
TOMATO & ONION GORGONZOLA Slices of tomato, onion bedded with rucola topp with crumble gorgonzola and prosciutto drizzle		Gorgonzola, pecorino, taleggio and	31	Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil
with house vinaigrette & EVOO INSALATA DE CAPRESE	18		9.5	PRAWN & CALAMARI 29 32 Squid Inked Pasta with prawns and calamari sauteed with garlic onion
Bocconcini with cherry tomatoes, fresh basil, balsamic reduction & vinaigrette, mesclun mix CRAB MEAT WITH AVOCADO APPLE SALAD		Sauteed wild mushroom tossed with fresh herbs and a hint of truffle oil		tossed with Parmigiano SARDINES w ASPARAGUS & 27 29
Blue swimmer Crab meat with cherry tomato, smashed avocado, cucumber, mix lettuce, hou viniagrette & julienne apple		KIDS PASTA Carbonara, napolitana, bolognaise, lasagne	14	SUNDRIED TOMATO Sauteed asparagus, capers, sundried tomato topped with crushed chilli pistachio crumbs and pecorino cheese
PIZZA CREATIONS				
MARE FANTASIA			29	SUPREME 19 23 28
(SEAFOOD FANTASY) 20 24 Pomodoro sauce, mozzarella, mixed sear garnished with mussel & prawn Magni		Pomodoro sauce, mozzarella cheese toppe with rocket leaves & prosciutto crudo DA MONTANIA 18 22	ed 27	Pomodoro suace, mozzarella, champagne ham, salami, onion, fresh mushrooms, capsicum, pineapple, anchovies & black olives
SALMONE 20 24	29	Pomodoro sauce, mozzarella, goats cheese		CARNIVORE 20 24 29
Pomodoro sauce, mozzarella, Spanish or topped with smoked salmon & pesto sau	nion	red onion jam & rocket MARGHERITA 14 18 Abundance of mozzarella, Pomodoro sauce	23	Pomodoro sauce, mozzarella, double smoked bacon, champagne ham, calabrese salami
TRATTORIA SPECIAL 19 23 Pamodoro sauce mozzarella, salami cotto		& oregano	e 25	VEGETARIANA 18 22 27 Pomodoro sauce, mozzarella, fresh
onion, mushroom, semi-dried tomatoes, with garlic and a herb crème fraiche	arızzie	Pomodoro sauce, mozzarella, anchovies, garlic & black olives		mushrooms, capsicum, onion, pineapple & black olives
TANDOORI POLLO 19 23 Pomodoro sauce, mozzarella, tandoori chroasted red peppers, almonds & coriande		TROPICANA 19 21 Pomodoro sauce, mozzarella, champagne ham & pineapple	26	MEXICANA 16 20 25 Pomodoro sauce, mozzarella, salami, capsicum & jalapeño chilli
GARLIC PRAWN 19 23 Pomodoro sauce, mozzarella, prawn, spi spanish onion & Garlic confit	28 nach,	Pomodoro sauce, mozzarella, champagne ham, fresh mushrooms, onion & roasted	27	AUSTRALIANA 18 22 27 Pomodoro suace, mozzarella, double smoked bacon, eggs & oregano
ZUCCA 18 22 Pumpkin Puree, Mozzarella, Roasted pum	27 npkin,	red peppers PUTTANESCA 19 23 Demoders agus mazzarella tung enion	28	HALF / HALF PIZZA 4

Please see our beautiful selection of cakes & homemade ice cream.

Pomodoro sauce, mozzarella, tuna, onion, anchovies, black olives & chilli flakes

blue cheese crumb, walnuts & spinach



DINNER MENU

We are locally owned and operated, serving the Cairns community since 1987.

vve are rocally o	viled drid operated, serving the cannot	COIIII	normy since 1707.
ENTRÉE & SALAD GARLIC PIZZA OR HERB BREAD 8.5	PASTA Linguine or Rigatoni with your choice of sauce):	PIZZA CREATIONS MARE FANTASIA
A side of garlic butter, garnished with chopped parsley	NAPOLITANA 22 Rich tomato & basil	25	(SEAFOOD FANTASY) 20 24 29 Pomodoro sauce, mozzarella, mixed seafood
BRUSCHETTA 11	BOLOGNAISE 26	28	garnished with mussel & prawn Magnificent!
Tomato, onion, basil pesto, fetta cheese	Rich tomato, minced meat & herb sauce		SALMONE 20 24 29
pink salt and pepper drizzled with EVOO on sourdough	CARBONARA 25 Bacon, garlic & onion in a white wine cream	28.5	Pomodoro sauce, mozzarella, spanish onion topped with smoked salmon & pesto sauce
ANTIPASTO	GAMBERI PEPERONCINO 29	31	TRATTORIA SPECIAL 19 23 28
DUO OF DIPS & WARM MIXED OLIVES Fetta & sundried tomato dips with warm	Prawns, cherry tomato, garlic & chilli tossed with olive oil and rocket leaves		Pomodoro sauce mozzarella, salami cotto, onion, mushroom, semi-dried tomatoes, drizzle
mixed olives, toasted sourdough	LASAGNE AL FORNO	29	with garlic and a herb crème fraiche
Make it a platter - add 2 or more - comes with sultanas, grissini and fresh strawberries	Traditional dish w layers of pasta,		TANDOORI POLLO 19 23 28
Prosciutto 8.5 Taleggio Cheese 3.5	minced beef, homemade napolitana,		Pomodoro sauce, mozzarella, tandoori chicken,
Salami 3 Champagne Ham 5	bechamel topped with mozzarella cheese, drizzled with creme fraiche and side salad		roasted red peppers, almonds & coriander
Smoked Salmon 6 Pecorino Cheese 3		77	GARLIC PRAWN 19 23 28
CAESAR 21	PESCATORE 30 Sliced spanish mackerel, frutti di mare,	33	Pomodoro sauce, mozzarella, prawn, spinach,
Baby cos lettuce in our house-made caesar dressin	cherry tomatoes tossed in olive oil and		spanish onion & garlic confit
grilled chopped bacon, diced eggs, garlic croutons, anchovies and grated parmigiano reggiano	parsley		ZUCCA 18 22 27
w Chicken 24		29.5	Pumpkin puree, mozzarella, roasted pumpkin, blue cheese crumb, walnuts & spinach
w Prawns 25	Kalamata olives, anchovies, capers, chilli		ROMANO 20 23 29
w Smoked Salmon 27	and garlic tossed in a napolitana sauce	00 F	Pomodoro sauce, mozzarella cheese topped
RUCOLA WITH POACHED PEAR Poached pear with spring mix lettuce, house	ZUCCA & ZUCCHINI 25 Garlic roasted pumpkin & zucchini,	28.5	with rocket leaves & prosciutto crudo
vinaigrette, candied walnuts, olive oil & pecorino cheese, drizzled with balsamic reduction	red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil		DA MONTANIA 18 22 27 Pomodoro sauce, mozzarella, goats cheese,
TOMATO & ONION GORGONZOLA 24	, ,	70	red onion jam & rocket
Slices of tomato, onion, bedded with rucola, topped	PRAWN & CALAMARI 29 Squid inked pasta with prawns and	32	MARGHERITA 14 18 23
with crumble gorgonzola and prosciutto, drizzled	calamari sauteed with garlic and onion,		Abundance of mozzarella, pomodoro sauce & oregano
with house vinaigrette & EVOO	tossed with parmigiano		NAPOLI 16 20 25
INSALATA DE CAPRESE Bocconcini with cherry tomatoes, fresh basil,	SARDINES w ASPARAGUS & 27	29	Pomodoro sauce, mozzarella, anchovies,
balsamic reduction & vinaigrette, mesclun mix	SUNDRIED TOMATO	•	garlic & black olives
CRAB MEAT WITH AVOCADO APPLE SALAD 20	Sauteed asparagus, capers, sundried tomate topped with crushed chilli pistachio crumbs	0	TROPICANA 19 21 26 Pomodoro sauce, mozzarella,
Blue swimmer crab meat with cherry tomato,	and pecorino cheese		champagne ham & pineapple
smashed avocado, cucumber, mix lettuce, house vinaigrette & julienne apple			CAPRICE 18 22 27
	RISOTTO OR GNOCCHI		Pomodoro sauce, mozzarella, champagne
MAINS	ZUCCA GORGONZOLA 26	29	ham, fresh mushrooms, onion & roasted red peppers
PAN ROASTED CHICKEN SUPREME 36	Pumpkin and spinach finished with		PUTTANESCA 19 23 28
Herb marinated chicken served with pomodoro chickpea sauce, side of sauteed	gorgonzola cheese & toasted walnut crumble		Pomodoro sauce, mozzarella, tuna, onion,
garlic broccolini & roasted chat potatoes		71	anchovies, black olives & chilli flakes
PAN SEARED BARRAMUNDI 35	QUATTRO FORMAGGI 28 Gorgonzola, pecorino, taleggio and	31	SUPREME 19 23 28
Pan seared barra fillet with roasted beetroot,	grana padano parmesan with dill		Pomodoro sauce, mozzarella, champagne ham, salami, onion, fresh mushrooms,
fresh cherry tomatoes, green beans and herb citrus honey vinaigrette	WILD MUSHROOM 27	29.5	capsicum, pineapple, anchovies & black olives
PAN ROASTED PORK CHOP 39	Sauteed wild mushroom tossed		CARNIVORE 20 24 29
Coffee rub pork chop with port wine demi sauce	with fresh herbs and a hint of		Pomodoro sauce, mozzarella, double smoked
and sides of steamed broccolini, dutch carrots, &	truffle oil		bacon, champagne ham, calabrese salami
asparagus.	KIDS PASTA	14	VEGETARIANA 18 22 27
INSALATA DI CALAMARI 28	Carbonara, napolitana, bolognaise,		Pomodoro sauce, mozzarella, fresh
Marinated chilled confit of calamari on mesclun lettuce, cherry tomato, onion,	lasagne		mushrooms, capsicum, onion, pineapple
cucumber with balsamic vinaigrette	SIDES		& black olives
BROILED SPANISH MACKEREL 29	DUTCH CARROTS CAPONATA	10	MEXICANA 16 20 25 Pomodoro sauce, mozzarella, salami,
Seasoned lemon pepper spanish mackerel	Sauteed dutch carrots with onion, garlic, pine	e nuts,	capsicum & jalapeño chilli
with roasted beetroot, diced mango, cherry tomatoes, red onion and mixed lettuce tossed	raisins, honey and house vinaigrette PATATA AND SECCHI	10	AUSTRALIANA 18 22 27
in a citrus vinaigrette	Roasted chat potatoes with sundried tomato		Pomodoro sauce, mozzarella, double
TRATTORIA PLATTER 60	taragon salt, drizzled with olive oil		smoked bacon, eggs & oregano
Lemon peppered broiled mackerel, chilled prawns, marinated confit chilled calamari,	BROCCOLINI AGLIO WITH PARMEGIANO Broccolini with toasted garlic and grated	10	HALF / HALF PIZZA 4
cheesy baked mussels, with fresh salad,	parmegiano		All and an area to destroy of CCT
roasted garlic aioli, house herb vinaigrette	SMALL INSALATA Mesclun lettuce, cherry tomatoes, capsicum,	10	All prices are inclusive of GST. 15% SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS 15% SUBSULABLE ON PUBLIC HOLIDAYS
	onion, olives and balsamic vinaigrette		& 1.5% SURCHARGE ON CREDIT CARD PAYMENTS

onion, olives and balsamic vinaigrette



DRINKS MENU

We are locally owned and operated, serving the Cairns community since 1987.

WINE LIST				OTHER BEVERAGES	
SPARKLING WINES	150ml	250ml	Bottle	TAP BEER	9.5
Beaumont Sparkling Aromas biscuit, brioche, citrus and ripe pea	8.5 or flavours	13.5	39	BOTTLED BEER /CIDER BIRRA ITALIA	9
Prosecco	11	18.5	55	CORONA XXXX GOLD	9 8
Lively and fresh with aromas of white flowe	rs and pea	r, the pala	te is dry	PERONI LEGGERA / NASTRO	10
however showing some rich fruit via crisp g				COOPERS PALE ALE	9
amount of residual sugar works perfectly w cleansing finish	th the soft	bubbles a	ind crisp	GREAT NORTHERN CRISP / ORIGINAL	9
	0.5	45	47	STONE & WOOD	9
Moscato d'Asti Delicate red fruits on the nose, raspberry and The palate gives plenty in the way of ripe tre		•	43 nented	SOMERSBY CIDER SPIRITS Basic Spirits / Premium 9	9
by the subtle influence of red fruits, finishin	•			Basic Spirits / Premium 9 COCKTAILS	11
				Bloody Mary	16
WHITE WINES	150ml	250ml	Bottle	Negroni	16
Haselgrove Fiano	11.5	18	50	Passionfruit Mule	16 16
Zesty and refreshing with delicate flavours of	of citrus an	d lychee		Mojito Aperol Spritz	16 16
Ten Rocks Sauvignon Blanc	10	16	44	Margarita	17
Bright, fruity flavours, a gentle acidity and a	lovely cris	sp finish		Espresso Martini	17
Fantini Pinot Grigio	9	14.5	40	Long Island Iced Tea	18
Fruity, peach, grapefruit, lemon-lime and m	ineral flavo			Irish Coffee Godfather	12
Haselgrove Chardonnay	11	17.5	49	Sand In Your Crack	16 17
Full-bodied with fresh lemon zest and melor	n flavours			Pina Colada	17
Taylors Clare Valley Riesling	10	16	47	DIGESTIVE - Enjoy over ice	
On the palate, intense citrus fruit characters	of fresh le	emon		Montenegro	8.5
and lime along with hints of orange blossor	n			Grappa	8.5
Ems Table Riesling	10	16	44	Limoncello Distrablia 'Old Codgor' Towny Port	8.5 9
Certified organic & preservative free. Delica lemon and lime flavours finishing with crisp	, .			Dutschke 'Old Codger' Tawny Port COFFEE Canadasina (Elat White (Coff Latte	
ROSÈ WINE	150ml	250ml	Bottle	Cappuccino / Flat White / Café Latte Espresso / Macchiato / Piccolo / Long Black	4.5 4
				Chai or Matcha Latte / Mocha Coffee / Hot Chocolate	5
11 Minutes Rosè Delicate red fruits on the nose, raspberry ar	12	19.5	58	Affogato	7.5
gives plenty in the way of ripe tropical fruits subtle influence of red fruits, finishing dry a	, complime	ented by th		Extras - Syrup, Soya / Almond / Oat / Lactose Free Milk, Decaf or Mu TEA	
RED WINES	150ml	250ml	Bottle	Pot of Tea - Green / Earl Grey / Peppermint / Chamomile *Loose leaf options available	4.5
Cape Schanck Pinot Noir Spiced pear aromas with a racy red apple a	9.5	15	44	COLD DRINKS, WATER & SHAKES	L 10
	-	4.4	7.4	Limonata / Ginger Beer / Chinotto / Aranciata Rossa	
Donelli Lambrusco Rosso Dolce DOC A firm and focused Lambrusco, smokey ba	8 se note wi	14 nite raspho	34	Soft Drinks Small 5 Large	5.5
strawberry fruit with spice and manderin pe		iile rasput	ы,	Iced Coffee / Chocolate / Drip Espresso	7
Fantini Montepulciano d'Abruzzo	ο.	14	40	Wild Hibiscus Iced Tea Bottled Juice - <i>Orange / Apple / Cranberry / Pineapple / Tomato</i>	5 4.5
Intense, persistent with red fruit, plum and	cherry, full-		70	Spiders	5.5
Pasqua TreVenezie 'Capitolo' Merlot	8.5	13.5	40	Milkshakes - Vanilla / Strawberry / Banana / Chocolate / Lime / Caramel	8
Rounded fruit, underpinned by velvety tann				SUPER JUICES S	L
Nugan Estate Sangiovese	13	20.5	60	Berry Blaster - <i>Mixed Berries, Orange</i> 7	9
A rich palate of spiced plum, sour cherries,	_			Vege Out - Carrot, Celery, Beetroot, Ginger 7 Petroch Orange Apple Mint	9
Taylors Limestone Coast Clare Valley Shira		19.5	58	Refresh - <i>Orange, Apple, Mint</i> Pineapple Passion - <i>Pineapple, Passionfruit, Orange & Mint</i> 7	9 9
Full bodied with a soft mid-palate and supp perfectly ripened fruit characters.				Zesty Melon - <i>Watermelon, Apple, Ginger & Lemon</i> Build Your Own! Make a mix 7 7 7 7 7 7 7 8 7 7 7 8 7 7	9 9
Ems Table Shiraz	12	19.5	58	SMOOTHIES	
Certified organic & preservative free.				Banana Breakfast - Banana, Honey, Cinnamon, Milk	8.5
Ripe blackberry and plum fruit characters w	ıth vanillin	oak.		Mango Heaven - Mango, Banana, Coconut, Milk	8.5 0.5
Barolo	_		90	Espresso Hit (DF) Coffee, Banana, Oats, Cacao, Cinnamon, Honey, Almond Milk	9.5
Fragrant scents of rose petals mix with che	•			Velvet Cacao (DF)	9.5
graphite like notes, subtle leather and spicy medium bodied palate has red cherry and r backed by bright acidity and grippy tannin			•	Cacao, Mixed Berries, Coconut, Cinnamon, Banana, Coconut Milk Extras - Protein, Almond / Soy / Oat / Coconut / Lactose Free Milk	1