LUNCH & DINNER (From 11:30am)

ENTREE

Mixed Olives (DF | GF) 8

Garlic Bread / Herb Bread (GFO) 8

Cheesy Garlic Bread 10

Arancini Balls 14
With Napoli/Bolognese

Tomato Bruschetta (V | GFO) 14
With red onion, basil, olive oil, fetta & balsamic glaze
Gluten Free Toast +2

Calamari Fritti (DF) 19
With tartare sauce & lemon

San Daniela Prosciutto Bruschetta (GFO | DFO) 17
With tomato, olive oil, bocconcini & balsamic glaze
Gluten Free Toast +2

Meatballs (GFO | DFO) 20
In Napoli sauce with toast
Gluten Free Toast +2

Tasting Platter for Two 39
Italian sausage, pork belly, arancini, calamari, chilli garlic marinated prawns, tomato bruschetta, garlic bread, sweet chilli sauce, aioli, tartar sauce

Bowl of Potato Chips S 7 | L 10

Bowl of Potato Wedges S 8 | L 11

Bowl of Sweet Potato Wedges S 9 | L 12

Halloumi Fries (GF) 15
With tomato relish & sweet chilli sauce

Beef Ribs (GF | DF) 25
Slow cooked sweet and smoked ribs served with salad

Grilled Prawns (DF | GF) 20
With chilli garlic marinated prawns, greens & lemon

Pork Belly (DF | GF) 21
Twice cooked pork belly with charred greens and house made sauce

Mixed Platter 49
Salami, prosciutto, ham, shaved parmesan, mozzarella, grana padano, rocket, pickle, mix olives, seasonal fruits, tomato relish, pesto, lavosh

SALAD

Grilled Chicken Salad (GF | DFO) 24
Mix lettuce, cherry tomatoes, avocado, walnuts and parmesan with salad dressing

Caesar Salad (GFO | DFO) 21
Cos lettuce, croutons, bacon, anchovies, poached egg with Caesar dressing
+ Chicken 5
+ Grilled Prawns 7

Calamari Salad (DFO) 26
Salt and pepper fried calamari served with rocket, pear, parmesan, and tartar sauce

Pumpkin Salad (DFO | GF | VGO) 21
Pumpkin, rocket, pine nuts, cranberries, goats' cheese, and honey mustard dressing.
+ Chicken 5
+ Grilled Prawns 7
+ Calamari 7

MAINS

Chicken Scaloppini (GFO) 30
Chicken fillets in mushroom & cream served with chips and garden salad

Veal Scaloppini (GFO) 32
Tendered veal slices cooked in creamy and demi glaze, served with chips and salad

Lamb Shank (GF | DFO) 32
Braised lamb shank served with creamy potato mash and roast veggies

Chilli Prawns (GF | DFO) 34
Prawns cooked in tomato sugo & chilli, served with arborio rice and choice of sides

Catch of the Day (GFO | DFO) 34
Roasted veggies with pumpkin thyme cream and pine nuts

Steak of the Day (GFO | DFO) 40
300g fillet with selection of sauce, served with roasted veggies and mashed potato
Sauces: Mushrooms gravy, creamy mushroom, pepper gravy, plain gravy, or garlic sauce

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Garlic Prawns (GF | DFO) 34
Prawns cooked in creamy garlic sauce served with arborio rice and choice of sides

--------- SIDES ---------			
Chips	7	Roast Veggies	9
Garden Salad	7	Greek Salad	8
Mashed Potato	7		
Swap Salad with Roast Veggies – 3			

WOOD FIRED PARMIGIANA

Your choice of side - Garden Salad | Chips | Mash Potato | Roast Veggies

Traditional 27
Freshly crumbed chicken breast, with shaved ham, Napoli & cheese, finished off in wood fired oven.

Melanzane 27
Freshly crumbed chicken breast, topped with eggplant, Napoli & cheese, finished off in wood fired oven.

Mexican 28
Freshly crumbed chicken breast, topped with salami, onion, capsicum, jalapenos, Napoli & cheese, finished off in wood fired oven.

Cheesy Bolognaise 28
Freshly crumbed chicken breast, covered with bolognaise sauce topped with mozzarella cheese, finished off in wood fired oven.

Hawaiian 28
Freshly crumbed chicken breast with shaved ham, pineapple, Napoli & cheese, finished off in wood fired oven.

LASAGNE

Beef 26
Layers of homemade pasta with mozzarella cheese, parmesan, and traditional Bolognese sauce served with garden salad

Melanzane 24
Layers of homemade pasta with mozzarella cheese, parmesan, grilled eggplant and tomato sauce served with garden salad

PASTA

All our pastas are house made with a premium extra virgin olive oil base, sautéed onion, and garlic.

Your choice of penne | spaghetti | fettuccine | gnocchi

GF Option – spaghetti | penne | gnocchi (+2)

Cannelloni 24
Filled with pumpkin, spinach, ricotta cheese and topped with Napoli sauce

Napolitana (GFO | DFO) S 22 | L 26

Bolognese (GFO | DFO) S 24 | L 28

Gnocchi Pesto (GFO | DFO) S 24 | L 28
Basil pesto with cream

Red Pesto (GFO) S 24 | L 28
Cooked with cream, red pesto and sundried tomatoes with your choice of pasta

Carbonara (GFO) S 24 | L 28
Pancetta, spring onion, and cream with your choice of pasta

Calabrese (GFO | DFO) S 25 | L 29
Hot salami, black olives, chilli, onion, and Napoli sauce

Alfredo (GFO) S 25 | L 29
Chicken, spring onion, avocado, garlic & cream with your choice of pasta

Spaghetti Meatballs (GFO) S 24 | L 28
Spaghetti topped with juicy homemade meatballs in a rich tomato sauce and finished with Parmesan

Lamb Ragu (GFO | DFO) S 26 | L 30
Slow cooked lamb shoulder in tomato sugo and served with choice of pasta

Al Frutti Di Mare (GFO | DFO) S 29 | L 33
Seafood, chilli, garlic with your choice of pasta

RISOTTO

Pumpkin & Spinach Risotto (GF | DFO) S 24 | L 28
With garlic & spices

Roast Pepper & Broccoli Risotto (GF) S 25 | L 29
Roast pepper, zucchini, broccoli, spinach, and chili topped with cheese

Mushroom Risotto (GF | DFO) S 25 | L 29
Assorted mushrooms, thyme, white wine finished with mascarpone

Chicken & Mushroom Risotto (GF | DFO) S 27 | L 31
With garlic & onion

Prawns & Calamari Risotto (GF | DFO) S 30 | L 34
With peas, spring onion, garlic, chilli and roquette

Duck Risotto (GF | DFO) S 30 | L 34
Slow cooked duck with fennel, oranges, and mushrooms

WOOD FIRED PIZZA

Our pizzas are crafted with our new 48-hour biga recipe,
allowing the dough to mature naturally for a lighter, more flavourful experience.

Gluten Free Base 6 (Medium Only)

VEGGIE PIZZAS

Garlic Pizza S 14 | M 18 | L 22
Garlic & mozzarella cheese

Marinara (V) S 15 | M 19 | L 23
Pizza sauce, garlic, oregano and olive oil

Margherita (V) S 15 | M 19 | L 23
Pizza sauce, mozzarella cheese, buffalo mozzarella, fresh basil, and extra virgin olive oil

Ortolana (V) S 17 | M 21 | L 25
Pizza sauce, mozzarella cheese, zucchini, eggplant, roasted pepper, and mushrooms

Funghi (V) S 17 | M 21 | L 25
Mushrooms, mozzarella cheese, truffle oil and basil

Suprema (V) S 17 | M 21 | L 25
Mozzarella cheese, pumpkin, roquette, pine nuts and goat's cheese

Formaggi (V) S 19 | M23 | L 27
Dolce Gorgonzola, mozzarella cheese, goat cheese, parmesan, and basil

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MEAT PIZZAS

Hawaiian — S 18 | M22 | L 26
Pizza sauce, mozzarella cheese, ham, and pineapple

Pepperoni — S 18 | M22 | L 26
Pepperoni, mozzarella cheese and pizza sauce

Peri Peri Chicken — S 19 | M23 | L 27
Pizza sauce, mozzarella cheese, baby spinach, roasted peri-peri chicken, onion, cherry tomato, peri mayo

Capricciosa — S 19 | M23 | L 27
Pizza sauce, mozzarella cheese, ham, mushrooms, anchovies, and olives

Mexican — S 19 | M23 | L 27
Pizza sauce, mozzarella cheese, hot salami, onion, roasted peppers, and jalapenos

Aussie — S 19 | M23 | L 27
Pizza sauce, mozzarella cheese, bacon, ham, and egg

The Lot — S 19 | M23 | L 27
Pizza sauce, mozzarella cheese, hot salami, ham, onion, roasted peppers, mushrooms, olives, and pineapple

San Daniele — S 20 | M24 | L 28
San Daniele prosciutto, tomato, mozzarella cheese, roquette and shaved parmesan

Meat Lover's — S 20 | M24 | L 28
Pizza sauce, mozzarella cheese, ham, hot salami, bacon, chicken, and BBQ sauce

SEAFOOD PIZZAS

Smoked Salmon — S 22 | M 26 | L 30
Pizza sauce, mozzarella cheese, smoked salmon, ricotta, rocket, capers, shaved parmesan

Gamberi — S 23 | M 27 | L 31
Tomato, blistered cherry tomatoes, mozzarella cheese, thyme, prawns, garlic and roquette

Amalfi — S 23 | M 27 | L 31
Pizza in bianco, mozzarella cheese, marinated prawns, fresh zucchini, cherry tomato, spicy mayo

ORA D'ORO SIGNATURE PIZZAS

Sticky Beef Pizza — S 21 | M25 | L 29
Cheese, sticky beef, red onion and spring onion

Pizza Calabrese — S 21 | M 25 | L 29
Napoli sauce, mozzarella cheese, hot salami, black olives, and onion

Pulled Pork Pizza — S 21 | M 25 | L 29
Slow cooked pork for 8 hours, special pizza sauce, grated apple, onion, spinach, mozzarella cheese

Carbonara — S 21 | M 25 | L 29
White sauce, bacon, pepper, mozzarella cheese and egg

Chicken & Avo Supreme — S 22 | M 26 | L 30
Pizza Sauce, mozzarella cheese, chicken, bacon and avocado

Salsiccia cipolla e Gorgonzola — S 22 | M 26 | L 30
Mozzarella cheese, Italian sausage, red onion and crumbled Gorgonzola

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Lamb Pizza S 22 | M26 | L 30
Slow cooked pulled lamb for 8 hours, spinach, red onions, capsicum with BBQ sauce

--------- EXTRAS ---------

Pumpkin	3	Pineapple	3	Spinach	3	Egg	4	Chicken	5	Hot Salami	5	Prosciutto	7
Onion	3	Jalapenos	3	Cheese	3	Zucchini	4	Avocado	5	Ham	5	Prawns	7
Roasted Pepper	3	Anchovies	3	Olives	3	Eggplant	4	Bacon	5	Mushrooms	5		

DESSERTS

House made Tiramisu 13

Bacio 9
Hazelnut gelato & chocolate swirl

House made Panna Cotta 13
Served mixed berry component and fresh fruits

Golden Gay Time 9
Toffee & vanilla flavored ice cream, dipped in scrumptious choc coating and covered in delicious biscuit pieces

Cassata 9
Layered in nougat, chocolate & hazelnut gelato with candied fruit and a center of liqueured sponge

KID'S

Chicken Burger with Chips 15

Beef Burger with Chips 15

Calamari & Chips 17

Fish & Chips 17

Spaghetti Pasta 13
With Napoli or Bolognese

Chicken Nuggets and Chips 14

Wood Fired Pizza
Margherita 15
Hawaiian 18
Chocolate & Marshmallow 15

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