
Carbonara Funghi


Beef Cheek Ravioli


Spaghetti Marinara (*I*)


Garlic Chilli Prawn Parpardelle (*I*)


Spaghetti Puttanesca (*I*)

Spaghetti

Pomodoro (*V +VGO*) **$24**
Classic vegetarian napolitana, a rich tomato-based sauce infused with aromatic herbs for a simple yet flavourful taste of Italy. Finished with parmesan cheese and parsley.

Bolognese **$30**
Our signature blend of beef mince, gently simmered with onion, carrot, celery and Italian herbs. Finished with parmesan cheese and parsley.
Add an oven grilled Italian sausage - choose from beef, mild (GF) or hot pork (GF) *+$10*

Bolognese with beef meatballs **$36**
Beef bolognese, topped with three house-made beef meatballs made with basil, parsley and parmesan cheese, cooked to perfection in pomodoro sauce and finished with parmesan cheese and fresh parsley.

Carbonara Funghi **$30**
A delicious blend of bacon, leeks, garlic, onion, parsley and mushrooms, sautéed in a rich, creamy sauce. Finished with parmesan cheese and fresh parsley.
Add an oven grilled Italian chicken sausage (GF) *+$10*

Puttanesca (*I*) **$30**
Tossed in a vibrant pomodoro sauce with capers, olives and anchovies, creating a rich, savoury flavour. Finished with a sprinkle of fresh parsley.

Marinara *House Specialty* (*I*) **$34**
Experience the exquisite flavours of red spot emperor, calamari and prawns, marinated in a fragrant blend of garlic, chilli, parsley, peppe and spring onion. Finished with olive oil and butter in a light, clear white sauce, a truly delightful dish
Add pomodoro sauce for a red marinara *+$4*

Pasta Tasting Plate (*I*) **$35**
Can't decide? Indulge in a little bit of everything! Enjoy a selection of our favourites: hearty lasagne, classic spaghetti bolognese, creamy carbonara funghi and flavourful marinara. Perfect for sampling a range of delicious pasta dishes. Finished with parmesan cheese and fresh parsley.

Swap Spaghetti to Fresh Housemade Pasta **+$3**
Pasta freshly made with durum wheat semolina and eggs
Gnocchi, Linguini, Pappardelle, Spinach Fettuccine and Penne

Gluten free pasta (penne) available **+$3**

Mains

Barramundi Torta di Patata *House Speciality* (*GF + I*) **$36**
Crispy skin barramundi, seasoned with salt and pepper and pan-fried to perfection. Served with a savory potato cake infused with fetta and spring onion, alongside sautéed cherry tomatoes, spinach and capers in a buttery vegetable stock. Finished with a fresh lemon wedge.

Garlic Chilli Mussels (*A*) **$29**
Fresh chilli mussels, marinated in garlic, onion and chilli, simmered in a rich Pomodoro sauce. Accompanied by toasted bread and lemon wedge.

Meat Tasting Plate **$38**
Savour a delicious selection of popular meats, featuring three juicy beef meatballs, crispy free range chicken cutlet and your choice of two flavourful Italian sausages. Served alonside irresistable garlic bread, this dish is perfect for those who crave a taste of it all.
Choose from beef, chicken (GF), hot pork (GF) or mild pork (GF) sausages

Caesar Salad (*I*) **$26**
Classic Caesar salad featuring crispy lettuce, crunchy croutons, parmesan cheese, tossed in a creamy Caesar dressing finished with crispy bacon and anchovies
Add chicken cutlet or chicken tenderloin *+$10*

Italian Sausages & Salad or Veggies (*GF*) **$29**
Your choice of two gourmet oven grilled sausages, served with a fresh Italian garden salad.
Choose from beef, chicken (GF), hot pork (GF) or mild pork (GF) sausages

Chicken Cutlets & Salad or Veggies **$30**
Enjoy our crispy, succulent free range chicken cutlets tenderised in buttermilk, perfectly golden and served alongside a vibrant Italian garden salad.
Add aïoli or chilli aïoli
GF option - swap cutlets for chicken tenderloins

Order from the QR Code
on your table to save time lining up

Chicken Parmigiana & Salad or Veggies **$32**
Savour our crispy, succulent free range chicken cutlets topped with rich pomodoro sauce and melted cheese. Served alongside a vibrant Italian garden salad.

Barramundi & Salad or Veggies (*GF + I*) **$30** ONE | **$44** TWO
Pan-fried barramundi fillet, seasoned with salt and pepper, served alongside a fresh Italian garden salad.
(Choose from one or two fillets)
Add fetta or avocado to your salad *+$3*

Meals are prepared fresh and served as they're ready.
If meals are paid for seperately, they may be delivered at different times.
Kitchen closes 30 minutes before closing time.
Public Holiday 10% Surcharge applies

Paninos

All paninos are served in a toasted pane di casa roll

Ham & Cheese **$15**

Ham, Cheese & Tomato **$16**

Veggie (*VG*) **$16**
Roasted capsicum, eggplant and zucchini.

Chicken Cutlet & Veggie **$20**
Crispy free range chicken cutlet tenderised in buttermilk, roasted capsicum, eggplant and zucchini.

Chicken Cutlet, Lettuce & Aïoli **$20**
Crispy free range chicken cutlet tenderised in buttermilk, served with fresh lettuce and house made aïoli
Add cheese *+$2*

Gluten free roll available **+$4**

GF=Gluten Free V=Vegetarian VG=Vegan
VGO=Vegan Option Available
Seafood Guide - A = Australian I = Imported
Public Holiday 10% Surcharge applies

Made with Fresh Homemade Pasta

Fagioli (*V + VGO*) *entre* **$16** | *main* **$26**
A traditional Italian dish featuring chickpeas, cannellini beans, pepper and vegetables simmered in a savoury tomato-based sauce and tossed with tubettini pasta. Finished with parmesan cheese and fresh fennel.

Lasagne **$32**
Indulge in our house-made lasagne, featuring generous layers of savoury beef bolognese sauce, luscious mozzarella and parmasan cheese along with béchamel sauce. Accompanied by a refreshing Italian garden salad.

Lasagne Vegetarian (*V*) **$32**
Layers of pomodoro creamy béchamel sauce nestled between fresh egg lasagne sheets, with melted mozzarella and parmasan cheese. Filled with roasted eggplant, zucchini, sautéed mushrooms and baby spinach.

Creamy Pesto Gnocchi (*V*) **$26**
House-made gnocchi tossed in a creamy basil pesto with fresh spinach, topped with parmesan and a sprinkle of parsley.
Add creamy chicken sauce *+$6*

Beef Cheek Ravioli **$33**
Handmade ravioli filled with tender beef cheek, seasoned with onion, tomato, basil, salt and pepper. Tossed in a rich butter and sage sauce with fresh spinach leaves and topped with parsley and parmesan cheese.
Add pomodoro sauce *+$4*
Add beef bolognese sauce *+$6*

Creamy Chicken with Spinach Fettuccine **$33**
Tender free range chicken, leek, onion and garlic sautéed in a creamy sauce, tossed with fresh spinach leaves and served over house-made spinach fettuccine. Finished with parmesan cheese and fresh parsley.

Garlic Chilli Prawn Parpardelle (*I*) **$34**
Prawns marinated in chilli flakes, parsley, garlic, salt and pepper then cooked in pomodoro sauce and butter finished with a sprinkle of parsley and a lemon wedge.
Add cream - Rose Sauce *+$4*

Barramundi Torta di Patata (*I*)

Pizza

Hand stretched, stone baked gourmet pizzas all served with mozzarella cheese and pomodoro sauce

Gluten free base available +$4

Vegan cheese available +$2

Cheese (*V*) $22

Margarita (*V*) $25
Sliced tomato basil, salt and pepper.

Cacciatore $28
Mild cacciatore.

The Gino $28
Sliced tomato, mild cacciatore, salt and pepper, finished with rocket.

Tropicana $30
Bacon, shredded ham and pineapple pieces.

Veggie Arrosto (*V*) $30
Sliced tomato, roasted eggplant, zucchini, capsicum, finished with baby spinach.

Carne $30
Bacon, shredded ham, mild cacciatore, Italian gourmet hot pork sausage (*GF*), BBQ sauce, finished with spring onion.

Puttanesca $30
Sliced tomato, anchovies, capers and black olives.

Pollo e Pancetta $30
Italian gourmet chicken sausage (*GF*), bacon, bruschetta mix and BBQ sauce.

Supremo $32
Roasted eggplant, zucchini, mild cacciatore, bacon, Italian gourmet hot pork sausage (*GF*) and black olives.

Marinara (*I*) $35
Olive oil instead of pomodoro sauce, prawns, calamari and fish, marinated in chilli, spring onion, garlic and parsley.


The Gino

Sides

Gluten free bread available +$3

Garlic Bread (6) (*V*) $12
Warm pane di casa bread with garlic butter and herbs.
Gluten free option available +$3

Italian Sausage $10
Your choice of hot pork (*GF*) or mild pork (*GF*), chicken (*GF*) or beef sausage.

Chicken Cutlet $10
Crispy free range chicken cutlet tenderised in buttermilk.
Add aïoli or chilli aïoli

Chicken Parmigiana $12
Crispy free range chicken cutlet tenderised in buttermilk, pomodoro sauce and mozzarella cheese.

Beef Meatballs (4) (*GF*) $14
Beef mince, basil, parsley and parmesan cheese meatballs, cooked in pomodoro sauce, topped with parmesan cheese and parsley.

Arancini balls (4) (*GF + V*) $18
Choose from
Four cheese or
Mushroom and truffle. (*VGO*)
Add aïoli, chilli aïoli or pomodoro sauce

Italian Garden Salad (*GF+VG*) $12 | $20
Fresh salad greens, with tomatoes, cucumber, onion, with a drizzle of our Italian dressing.
Add fetta and/or avocado +$3

Seasonal Veggies (*VG+GF*) $12 | $20

Barramundi Fillet (*GF + I*) $16
Pan seared barramundi fillet.

Avocado & Prawns (*GF + I*) $16
Garlic chilli prawns served with an avocado salsa.

Bruschetta (*V+VGO*) $22
Diced tomatoes, basil, garlic, onion, fetta and olive oil, served on lightly toasted pane di casa bread.

Smashed Avocado (*V+VGO*) $22
Smashed avocado, crumbled fetta, served on lightly toasted pane di casa bread.

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Kids

Ingredients are the same as the Main Menu

Gluten free pasta, bread & pizza bases available ***+$3***

Vegan cheese available ***+$2***

Spaghetti Pomodoro (*V+VGO*) $14

Spaghetti Bolognese $16
Add beef meatballs (two) +$6

Spaghetti Carbonara Funghi $16

Spaghetti Creamy Chicken $16
***Upgrade to fresh housemade pasta - gnocchi, penne, linguini* +$2

Lasagne $16

Colour Crunch Plate (*GF*) $14
Carrot, cucumber, fetta, apple, cherry tomatoes and rice crackers.

Chicken Cutlet & Salad or Veggies $16
GF option swap cutlets for chicken tenderloins

Sausage & Bread $16
Choice of chicken (*GF*), pork (*GF*) or beef sausage.

House-made Sausage Rolls $15
Beef mince blended with basil, parsley and parmasan cheese, wrapped in golden puff pastry.

Hot Dog $8
Add cheese +$2

Cheese Pizza (*V*) $15

Chicken & Pineapple Pizza $18

Ham & Pineapple Pizza $18

Cacciatore Pizza $18

Margarita Pizza (*V*) $18

Ham Pizza $18

Seasonal Fruit (*GF*) $14

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Sweets

Our desserts are house-made by our team of chefs, fresh from our kitchen to your table

Cookie $5

Melting Moment $5

Sicilian Cannoli $6.50

Muffin $8.50

Chocolate Mousse (*GF*) $10

Panna Cotta (*GF*) $12

Cheesecake of the Week $12

Apple Pie $14

Carrot Cake $12

Banoffee Pie $14

Aura's Tiramisu $14
Traditional | Biscoff & Nutella | Pistacio

Sticky Date Pudding $12
Add vanilla gelato +$6.50

Affogato $15
Shot of coffee, served with gelato
Add Baileys, Frangelico, Cointreau or Kaluha +$8

Gelato $6.50 | $13
Vanilla, Chocolate, Pistachio, Ferrero, Strawberry, Rum n' Raisin, Choc Mint, Salted Caramel, Mars Bar, Choc Cookie, Italian Pastry Custard, Strawberry Cheesecake, Choc Fudge Brownie, Oreo, Choc Fudge Peanut Butter, Honeycomb

Sorbet (*GF + DF*) $6.50 | $13
Lemon, Watermelon, Mango, Passionfruit



"I'd rather eat pasta and drink wine than be a size zero"
Sophia Loren




Avocado & Prawns (*I*)


Bruschetta


Marinara (*I*)


Lasagne


Sticky Date Pudding