

## Something to Start

Hand Made Italian Arancini [v].....	9.9
Polenta Chips [v].....	9.9
with rosemary and sea salt, served with a fire roasted red pepper sauce	
Bruschetta [v].....	9.9
vine tomatoes, basil, bocconcini and capers <i>add San Daniele prosciutto [3.0]</i>	
Garlic Pizza.....	10.0
garlic, olive oil. <i>add cheese [2.0]</i>	
Eggplant Chips [v].....	11.5
served with aioli	
New Zealand Mussels.....	18.0
sautéed in a chilli napoli sauce with garlic, herbs and wood fired bread	
Italian Garlic Prawns.....	21.0
served with spaghetti in a rich garlic sauce	
Huntress Tasting Plate for 2.....	28.0
chef's selection of assorted cured meats, marinated vegetables, olives and wood fired bread	

## Something Light

Warm Lamb Salad.....	18.9
mixed leaf, feta, cucumber and balsamic vinaigrette	
Chicken and Avocado Salad.....	18.9
grilled chicken tenderloins, avocado, caramelised onions, cherry tomatoes, dressed with a balsamic vinaigrette	
Calamari Fritti.....	19.9
lightly dusted and shallow fried, with roquette and aioli	

## Something Substantial

Spinach and Ricotta Canelloni [v].....	23.0
<i>entrée size</i> .....	17.0
Fettuccine Carbonara.....	18.9
cooked in a creamy bacon sauce with parsley and grana padano parmesan	
Gnocchi alla Sorrentina [v].....	20.9
homemade potato gnocchi in a napoli sauce with lemon ricotta and fresh basil <i>GF gnocchi available: add [3.0]</i>	
Roasted Vegetable Lasagna [v].....	20.9
napoli sauce, wood fire roasted pumpkin, eggplant, zucchini and peppers, served with a side of Italian salad	
Traditional Italian Lasagna.....	21.9
homemade in the Huntress kitchen with a side of Italian salad	
Chilli Prawn Gnocchi.....	23.9
sautéed prawns, chilli, snow peas, fresh herbs and lemon oil. <i>GF gnocchi available: add [3.0]</i>	
Linguini Marinara.....	24.9
mixed fresh seafood in a rich napoli sauce, with garlic, chilli, capers and fresh herbs	
Piselli e Scaloppine Risotto.....	24.9
velvety pea risotto with grilled scallops	

## Something Meaty

Huntress Parmigiana.....	20.9
crumbed chicken breast fillet, napoli sauce, leg ham, mozzarella, served with beer battered chips and an Italian side salad	
Slow Cooked Lamb Shank.....	29.9
served with sweet potato mash and italian greens	
Arancia Rossa Pork Belly.....	31.0
served with blood orange and caramelised fennel, thrice cooked potatoes, dutch carrots and radicchio	
Whole Baby Flounder.....	32.0
served with sautéed greens, radicchio and a lime and chilli butter sauce	
280g grass fed Scotch Fillet.....	34.0
rosemary roasted potatoes, caramelised onion and red pepper jus	

## Sides

Sautéed Seasonal Vegetables [v].....	6.5
Italian Leaf Salad [v].....	6.5
Roquette, Pear and Parmesan Salad [v].....	6.5
Roasted Rosemary Potatoes [v].....	6.5
Seasoned Chips, served with tomato sauce [v]	
Small .....	6.5
Large .....	7.9

## Tomato Base Pizzas

Margherita [v].....	17.0
tomato, fior di latte, basil, olive oil <i>suggestion add DOP Buffalo Mozzarella</i>	
Calabrese.....	18.0
tomato, fior di latte, hot sopressa, roasted red peppers, olives, fresh chilli. <i>suggestion add sausage</i>	
Capricciosa.....	18.0
tomato, fior di latte, leg ham, mushrooms, olives, artichoke hearts. <i>suggestion add white anchovy</i>	
Genovese [v].....	18.0
tomato, pesto, fior di latte, eggplant, zucchini, roast peppers and pumpkin	
Huntress.....	18.0
tomato, leg ham, hot sopressa, roasted peppers, onion, fior di latte, oregano	
Napolitana.....	18.0
tomato, fior di latte, olives, white anchovy, oregano, capers, olive oil. <i>suggestion add hot sopressa and chilli</i>	
Salsiccia.....	18.0
tomato, spicy pork and fennel sausage, roasted peppers, fresh chilli, fior di latte, DOP grana padano	
Agnello.....	20.0
tomato, marinated lamb, feta, olives, onion, cherry tomatoes, sautéed rapini	
Friulana.....	21.0
tomato, fior di latte, San Daniele prosciutto, roquette, DOP grana padano shavings, olive oil	
Gamberi.....	21.0
tomato, spinach, marinated prawns, cherry tomatoes, fresh chilli, fior di latte	
Siciliana.....	21.0
tomato, fior di latte, mixed seafood, parsley, lemon, touch of garlic	



## DINNER MENU

*PLEASE SEE OUR BOARD FOR DAILY SPECIALS!  
GLUTEN FREE? WE HAVE OPTIONS FOR YOU!*

## White Base Pizzas

Liguria [v].....	18.0
pesto, spinach, roast peppers, oven roasted pumpkin, ricotta, pine nuts	
Milano [v].....	18.0
shaved DOP grana padano, oven roasted potato, gorgonzola, fresh rosemary, caramelised onion, fior di latte. <i>suggestion add pancetta</i>	
Trentino.....	19.0
fior di latte, speck, spicy pork fennel sausage, cherry tomato, sautéed rapini	
La Greca.....	20.0
garlic infused oil, marinated lamb, onion, roquette, cherry tomatoes, feta, greek yoghurt	
Pere e Speck.....	20.0
olive oil, fior di latte, gorgonzola, pear, speck, roquette, drizzled with balsamic glaze	
Porco Porcini.....	20.0
porcini mushrooms, spicy pork fennel sausage, pancetta, fresh chilli, fior di latte, DOP grana padano, black truffle paste	

## Classic Pizzas

Hawaiian.....	19.0
tomato, ham, pineapple, shredded mozzarella	
Aussie.....	19.0
tomato, egg, bacon, caramelised onion, shredded mozzarella	
Meatlovers.....	22.0
tomato, ham, hot sopressa, spicy pork and fennel sausage, caramelised onion, shredded mozzarella, BBQ sauce	

*SORRY NO HALF/HALF PIZZAS • GLUTEN FREE BASE EXTRA 3.0  
ADD 2.0 PER EXTRA INGREDIENT • ADD 3.0 PER EXTRA: SEAFOOD  
INGREDIENT, BUFFALO MOZZARELLA, PROSCIUTTO, PANCETTA OR SPECK*

*[v] vegetarian.*

*Menu items subject to availability.*

*Please let us know of any allergies before ordering.*

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## Something for the Kids

(12 years and under)

Roman Pizza.....	10.0
tomato and mozzarella	
Ham and Cheese Pizza.....	11.0
tomato, mozzarella and shaved ham	
Hawaiian Pizza.....	12.0
tomato, mozzarella, shaved ham and pineapple	
Penne Napoli [v].....	11.0
Spaghetti Bolognese.....	12.0
Crumbed Chicken and Chips.....	12.0
healthy option: replace chips with veggies [2.0]	
Kids Parma and Chips.....	14.0
crumbed chicken, napoli sauce, ham and mozzarella	

## Something Sweet

Ice-cream [per scoop].....	4.0
rock salt caramel, vanilla bean, Italian lemon gelato, or Italian chocolate gelato suggestion add chocolate or strawberry topping [50c]	
Pizzetta Nutella.....	12.0
nutella, vanilla bean ice cream suggestion: add fresh strawberries [3.0]	
Pizzetta Dolce.....	13.5
caramelised white chocolate, fresh strawberries, vanilla bean ice cream	
Tiramisu.....	12.5
espresso layered savoiardi sponge, sweet mascarpone, masala and chocolate	
Affogato.....	14.0
scoop of vanilla bean ice cream, shot of espresso coffee and your choice of liqueur	
Nutella Calzone.....	14.0
fold over pizza with nutella and white chocolate, vanilla bean ice cream, topped with strawberries and more nutella	
Decadent White Chocolate and Raspberry Pudding.....	14.5
served with vanilla bean ice cream and raspberry coulis	

## DRINKS MENU

### SPARKLING

Yellowglen Yellow Brut Cuvée, 200ml.....	9.0
South Eastern Australia.	
Yellowglen Pink Soft Rosé, 200ml.....	9.0
South Eastern Australia.	
Willowglen Brut.....	24.0
South Eastern Australia.	
Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir.....	32.0
South Eastern Australia.	
Coldstream Hills Yarra Valley Chardonnay Pinot Noir.....	46.0
Yarra Valley, VIC.	

## WHITES

### Sauvignon Blanc and Blends

Hartog's Plate Semillon Sauvignon Blanc....	8.0	32.0
Western Australia.		
Squealing Pig Sauvignon Blanc.....	9.0	36.0
Marlborough, NZ.		
Coldstream Hills Yarra Valley Sauvignon Blanc....	45.0	
Yarra Valley, VIC.		

### Riesling

Leo Buring Eden Valley Dry Riesling....	8.5	32.0
Eden Valley, SA.		

### Chardonnay

Rothbury Estate Chardonnay.....	8.5	30.0
South Eastern Australia.		
St Huberts Chardonnay.....	10.0	44.0
Yarra Valley, VIC.		

### Pinot G

T'Gallant Imogen Pinot Gris.....	8.5	32.0
Mornington Peninsula, VIC.		
T'Gallant Grace Pinot Grigio.....	36.0	
Mornington Peninsula, VIC.		

### Moscato

T'Gallant Moscato.....	8.0	32.0
Mornington Peninsula, VIC.		

## REDS

### Pinot Noir

St Huberts The Stag Pinot Noir.....	8.5	34.0
Yarra Valley, VIC.		
Matua Lands and Legends Pinot Noir.....	9.0	36.0
Central Otago, NZ.		
Coldstream Hills Yarra Valley Pinot Noir.....	46.0	
Yarra Valley, VIC.		

### Merlot

Matua Hawkes Bay Merlot.....	8.9	35.0
Hawkes Bay, NZ.		

### Shiraz

Lorimer Shiraz.....	9.0	34.0
South Eastern Australia.		
Pepperjack Shiraz.....	10.5	44.0
Barossa Valley, SA.		
Rothbury Estate Shiraz Cabernet Sauvignon.....	7.0	24.0
South Eastern Australia.		

### Cabernet and Blends

Wynns, The Gables Cabernet Sauvignon...	8.5	35.0
Coonawarra, SA.		
St Huberts Cabernet Sauvignon.....	10.0	45.0
Yarra Valley, VIC.		

## FORTIFIEDS

Penfolds Fortified Father 10 Year Old Grand Tawny.....	8.0	
South Australia.		
Baileys of Glenrowan Fortified Founder Series Muscat.....	8.0	
Glenrowan, VIC.		

## BEERS

Beer on Tap	SCHOONER	PINT	JUG
Carlton Draught.....	6.0	9.0	16.0
Furphy.....	7.0	9.5	17.0
James Squire 150 Lashes....	8.0	10.5	19.0

### Bottled Beer

Cascade Premium Light.....	7.5
VB.....	7.5
Pure Blonde.....	8.5
Crown Lager.....	8.8
Heineken.....	9.0
Corona.....	9.0
Stella Artois.....	9.0
Asahi.....	9.5
Coopers Pale Ale.....	9.5
Little Creatures.....	9.5
Peroni.....	9.9
Fat Yak.....	9.9

### Cider

Angry Cock.....	11.5
Yarra Valley VIC.	

## SPIRITS

Starting at 9.0

Please ask our friendly staff for more information.

## COLD DRINKS

Soft Drinks.....	4.0
cola, diet cola, lemonade, ginger ale, raspberry, soda water, tonic water	
San Pellegrino Mineral Water.....	4.2
chinotto, limonata, aranciata rosso, aranciata	
Lemon Lime and Bitters.....	5.0
Coca Cola Buddy 330ml.....	4.8
Coca Cola Zero Buddy 330ml.....	4.8
Antipodes Sparkling Water 500ml.....	5.0
Juice.....	4.5
orange, pineapple, cranberry, apple	
Milkshakes.....	7.5
vanilla, caramel, chocolate, banana, strawberry, blue heaven	
Iced Chocolate, Coffee, Mocha.....	8.0
all served with cream and ice cream	

## HOT DRINKS

Baby Chino.....	1.0
Latte.....	4.2
Cappuccino.....	4.2
Flat White.....	4.2
Short Black.....	4.2
Long Black.....	4.2
Short Macchiato.....	4.2
Long Macchiato.....	4.2
Piccolo Latte.....	4.2
Mocha.....	4.8
Hot Chocolate.....	4.8
Tea Masters.....	5.0
Breakfast, Grey, Organic Chamomile, Summer Harmony, Ginger Glow	

Add .50 for soy milk [Bon Soy]