

Starters

Crusty Italian bread in Garlic or Herb, served with a side serve of bruschetta mix	7.90
Rocket leaf salad tossed through cherry tomatoes, garnished with parmesan and balsamic	9.90
Traditional Italian salad of mixed leaf, Roma tomatoes, Spanish onions, cucumber, kalamata olives dressed in olive oil and balsamic mix	10.90
Fernando's Special salad is a crisp combination of rocket leaves, snow peas, cherry tomatoes, Spanish onion, Fetta, cucumber and avocado dressed with a shaken mix of vinegar and lemon juice	13.90
Traditional Calabrese Salad with tomato pieces, boconccini cheese & Spanish onions tossed through basil & olive oil	13.90
Antipasto plate; selection of Italian delicacies, marinated vegetables and cured meats	14.90
Trio of dips served with crusty Italian bread	11.90
Vegetarian bruchetta with ricotta, sautéed mushrooms drizzled with pesto	12.90

Sides

Traditional Italian crusty bread	3.00
Bowl of chips	6.00
Bowl of olives	4.00
Plate of seasonal vegetables	5.00

Primi

OYSTERS	½ Doz	Doz
Natural	14.90	27.90
Kilpatrick	17.90	29.90
Mornay	17.90	29.90
Fresh local Squid Rings lightly dusted and served with homemade tartar sauce		16.90
Sizzling garlic prawns, in chili and white wine served in hot pot. Choice of Napolitana, Cream sauce or rosa sauce		17.90
Crispy whitebait fritters served with lemon wedges and homemade tartar sauce		16.90
Home-made Cannelloni, stuffed with a seasoned ricotta and spinach mix		13.90
Beef Carpaccio; thinly sliced pieces of raw eye fillet drizzled with olive oil and lemon juice. Shaved parmesan and rocket to serve		18.90
Baked Ricotta in thyme and olive oil served with crusty Italian bread		13.90
Homemade meatballs served with Bolognese sauce and crusty bread		12.90
Sizzling button mushrooms cooked with chili and garlic in a napolitana sauce		12.90
Pan-fried asparagus with olive oil and garlic topped with shaved parmesan		13.90

Traditional Pastas

Please Note:

- Main size add \$5
- Most Italian seasoning includes chili and garlic, please specify if not desired.
- Gluten free pasta available. Allow 30 minutes preparation time.

Fettuccini Boscaiola with crispy bacon, button mushrooms, in creamy Parmesan sauce	17.90
Spaghetti tangled through homemade Meatballs, sauced with traditional Napoli sauce	18.90
Our Spaghetti Bolognese is a Family secret recipe passed down through generations and onto your plate	17.90
Fernando's Homemade Lasagna, layered with mixed sauces of Bolognese and white sauce topped with cheeses and oven baked	17.90
Fettuccini with ragu of filet and pork	18.90
Vegetarian Risotto with sliced button mushrooms, black kalamata olives, snow peas and marinated eggplant and feta in a Napoli sauce	17.90
Gnocchi served in a creamy pesto sauce with gulf prawns	17.90
Chicken and mushroom risotto cooked in a cream sauce	17.90

Seafood Pasta

Main size

Penne Gamberi; Gulf prawns and fresh crab meat infused with ground garlic, chili, white wine in a delicious rosa sauce	25.90
Spaghetti Vongole (baby clams) tossed through a natural sauce of olive oil and white wine with chili, garlic and parsley for flavour	25.90
Spaghetti Marinara; Gulf prawns, mussels, squid rings and vongole cooked in Napoli sauce enhanced with chef's secret stock	26.90
Linguini Prawns cooked in fresh chili and white wine mixed through a creamy sauce	24.90
Seafood Risotto, simmered with chili, prawns, mussels, calamari and vongole with chef's special seafood stock	26.90
Linguini with diced prawns, cooked in pesto oil, garlic, chili and a touch of Napoli sauce	24.90

Seafood

Pesce di Giorno (Fish of the day) – ask your waiter for the daily choice	Market Price
Frutti di Mare is Fernando's signature and most popular dish it entails a hot pot of mussels, calamari, vongole and a whole blue swimmer crab. Infused with garlic, chili and shallots with a delicious slow simmered Napoli sauce	35.90
Fresh Australian Barramundi Fillet grilled in a light lemon butter sauce; served with salad and chips	25.90
Cozzee; Steamed Mussels infused with garlic and white wine in your choice of napoli sauce	22.90

Secondi

All mains served with seasonal vegetables

Vitello Fungi; Tender baby back veal scaloppini cooked with fresh button mushrooms, shallots in a creamy, garlic sauce	23.90
Vitello Gamberoni; baby back veal medallions and gulf prawns sautéed with garlic, chili, brandy, napoletana sauce and a touch of cream	25.90
Roasted Spatchcock marinated in Italian herbs and spices served on a bed of salad	23.90
Veal naturale cooked in olive oil, parsley and touch of garlic	23.90
Lamb Shank braised in a traditional Napoli sauce served on mash	24.90
Pollo Schnitzel seasoned in Italian herbs, crumbed and crispy fried	21.90
Chicken Parmigiana topped with marinated eggplant, Napoli sauce and melted mozzarella	22.90
Tender Chicken breast seared and smothered in a creamy, prawns, snow peas and cherry tomato sauce	25.90
Eye Fillet cooked to your liking with your choice of sauce:	
<i>Mare Monte, gulf prawns cooked in a creamy Dijon sauce</i>	32.90
<i>Naturale, garlic, chili, parsley and butter sauce</i>	29.90
<i>Mignon, wrapped in bacon served with a creamy mushroom sauce</i>	29.90
<i>Diane sauce</i>	29.90
<i>Pepper Sauce, creamy sauce of peppercorns</i>	29.90

Kids Menu

Chicken Schnitzel served with chips	12.90
Penne Napolitana	9.90
Spaghetti Bolognese	12.90
Penne Boscaiola	12.90
Chicken Parmigiana served with chips	12.90