



# F I L L I P P O ' S

A FINE TRADITION

## ENTREES

<b>GARLIC BREAD</b>	9
<b>CHEESY GARLIC BREAD</b>	13
<b>TOMATO BRUSCHETTA (4)</b>	15
Tomato, spanish onion, basil, parmesan, balsamic glaze	
<b>SOUTHERN FRIED CHICKEN WINGS (6)</b>	17
Served with ranch sauce	
<b>SALT &amp; PEPPER SQUID</b>	20
With lemon & aioli	
<b>SMOKED SALMON &amp; AVOCADO BRUSCHETTA</b>	20
With feta & chilli	

## SALADS

<b>GARDEN</b>	10
Mesclun, tomato, cucumber & spanish onion with a caramelised balsamic	
<b>CHICKEN CAESAR</b>	23
Chicken breast, cos lettuce, cheese, egg, bacon and croutons with caesar dressing	
<b>ANGEL</b>	22
Chicken breast, mesclun, avocado, bacon & mushroom tossed in honey mustard dressing	
<b>SMOKED SALMON &amp; AVOCADO</b>	22
Smoked salmon, mesclun, avocado, onion, tomato, cucumber & red capsicum with a caramelised balsamic dressing	

## GRILL

*All served with vegetables or chips and salad*

<b>RUMP 250G</b>	28
<b>TBONE 350G</b>	36
<b>SCOTCH FILLET 300G</b>	45
<b>RIB EYE 350G</b>	48
<b>PORK RIBS</b>	46

## MAINS

*All served with vegetables or chips & salad*

<b>CHICKEN SCHNITZEL</b>	24
<b>CHICKEN PARMIGIANA</b>	28
Ham, mozzarella & napolitana sauce	
<b>CHICKEN BOSCAIOLA</b>	32
Chicken breast, cream, mushroom & bacon	
<b>CHICKEN PRAWN PESTO</b>	34
Chicken breast, prawns & baby spinach in a creamy pesto sauce	
<b>VEAL OSCAR</b>	34
Pan-fried veal, asparagus and prawns in a creamy brandy sauce	
<b>VEAL LIMONE</b>	34
Pan fried veal, garlic prawns, lemon & parsley butter sauce	
<b>VEAL SCHNITZEL</b>	24
House crumbed veal golden fried	
<b>VEAL PARMIGIANA</b>	26
Topped with eggplant, napolitana sauce & melted mozzarella	
<b>GARLIC CHILLI BARRAMUNDI</b>	33
Oven baked barramundi fillet with garlic & chilli	
<b>SALMON FILLET</b>	33
Crispy skin salmon fillet with an infused oil	
<b>SEAFOOD TRIO</b>	40
Prawns, calamari & grilled barramundi	
<b>BEER BATTERED FLATHEAD FILLETS</b>	26
Served with lemon & aioli	

## PASTAS

### *Penne, spaghetti or fettuccine*

<b>BOSCAIOLA</b>	<b>23</b>
Creamy bacon & mushroom sauce	
<b>BOLOGNESE</b>	<b>23</b>
Slow cooked ground beef mince with fresh herbs	
<b>ARRABIATA</b>	<b>22</b>
With chilli & napolitana sauce	
<b>PESTO</b>	<b>24</b>
Tossed with chicken breast, onion, garlic & semi dried tomatoes in a pesto cream sauce	
<b>GAMBERI</b>	<b>26</b>
Tiger prawns, cherry tomatoes, baby spinach & chilli in a napolitana sauce	
<b>MARINARA</b>	<b>28</b>
With a medley of freshly selected seafood & shallots, in a napolitana sauce	

## WOODFIRED PIZZAS

<b>CHEESY GARLIC CRUST</b>	<b>18</b>
Mozzarella cheese, bocconcini garlic, mixed herbs	
<b>MARGHERITA</b>	<b>20</b>
Mozzarella, bocconcini, basil	
<b>PEPPERONI</b>	<b>22</b>
Pepperoni & mushroom	
<b>TROPICAL</b>	<b>22</b>
Shaved ham, pineapple & mixed herbs	
<b>MEATLOVERS</b>	<b>24</b>
Salami, pepperoni, ham, chorizo & bacon	
<b>MELANZANE</b>	<b>23</b>
Grilled eggplant, roasted capsicum, mushrooms, semi dried tomatoes, basil leaves, bocconcini & drizzled aioli	
<b>SUPREME</b>	<b>24</b>
Salami, ham, pepperoni, mushroom, onion, capsicum, pineapple & olives	
<b>PERI PERI CHICKEN</b>	<b>24</b>
Chicken breast, baby spinach, chorizo, semi dried tomatoes, red onions & peri peri sauce	
<b>BBQ CHICKEN</b>	<b>24</b>
Chicken, mushroom, capsicum & red onion on a BBQ base	
<b>SPICY BBQ PORK</b>	<b>24</b>
Pulled pork, bacon, jalapenos, red onion, chilli flakes on a BBQ Base	
<b>GAMBERI</b>	<b>28</b>
Tiger prawns, cherry tomatoes, baby spinach & chilli	

## BURGERS

### *Served with chips*

<b>SOUTHERN FRIED CHICKEN</b>	<b>23</b>
Crispy fried chicken, American red cheddar, housemade coleslaw & cheese sauce	
<b>PULLED PORK</b>	<b>22</b>
Pulled pork, house-made coleslaw, American red cheddar & jalapeno dijon aioli	
<b>THE ORIGINAL</b>	<b>24</b>
Beef patty, lettuce, tomato, bacon cheese & aioli	
<b>PHILLY CHEESE STEAK</b>	<b>23</b>
Thinly sliced steak with mozzarella, onion, roasted capsicum, bacon, bbq sauce on a toasted ciabatta	

## SIDES

<b>HOT CHIPS</b>	<b>10</b>
<b>SWEET POTATO FRIES</b>	<b>13</b>
<b>POTATO WEDGES</b>	<b>13</b>
Sour cream & sweet chilli	
<b>MASH</b>	<b>6</b>
<b>VEGETABLES</b>	<b>6</b>
<b>CREAMY PRAWN UPGRADE</b>	<b>12</b>
(3) prawns and garlic cream sauce	
<b>SAUCES</b>	<b>3</b>
Aioli, Gravy, Mushroom, Diane, Pepper, Hollandaise	

## KIDS

### *12 years & under Choice of chips OR salad*

<b>CHICKEN NUGGETS</b>	<b>13</b>
<b>BATTERED FISH</b>	<b>13</b>
<b>CHICKEN SCHNITZEL</b>	<b>13</b>
<b>PASTA</b>	<b>13</b>
Spaghetti napolitana or bolognese	



COCKTAILS



WINE MENU

Our kitchen uses milk, eggs, wheat, peanuts, and tree nuts.

While we try to accommodate dietary needs and allergies, we can't guarantee a completely allergen-free space. Let us know about any specific allergies you have.

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. CARD PAYMENTS INCUR A PROCESSING FEE OF 1%.