

Menu

Oysters © (Min 2 per order)

NATURAL Oysters served with lemon	5 EA
KILPATRICK Topped with smoked bacon and Worcestershire sauce	6 EA
MORNAY Topped with creamy bacon sauce and grated gruyere cheese	6 EA

Starters

TRUFFLE ARANCINI Deep-fried arancini balls infused with truffle and forest mushrooms. Served with roasted garlic aioli.	14
MAC N' CHEESE CROQUETTES Crispy fried macaroni bites filled with a creamy three-cheese sauce and bacon. Served with smoked chilli mayo.	14
JALAPEŃO POPPERS Spicy jalapeño peppers stuffed with cheese, coated in breadcrumbs, and fried to perfection. Served with tangy ranch dressing	14
CHILLI MEATBALLS Roasted meat balls tossed with sauteed capsicum, Spanish onion, tomato sauce, soya sauce, chilli	15

Shares

PORK BELLY BITES @

compote, ginger and soya glaze

Crispy pork belly served with apple and pear

and coriander

GARLIC BREAD Add cheese +3 and bacon +5	7
GARLIC PIZZA BREAD 🕐	12
BRUSCHETTA V VE Stone-baked sourdough bread topped with a flavourful mix of tomatoes, onions, and basil	15
CHIPS & AIOLI Crispy golden chips served with a side of housemade aioli	10
NACHOS Tortilla chips loaded with hearty chilli beans, melted cheese, sour cream, guacamole, jalapeños, and salsa	
VEGETARIAN	19
BEEF	20
SALT & PEPPER SQUID Served with a side of aioli	13
GARLIC PRAWNS Prawns cooked in garlic, white wine, butter, olive oil, lemon, parsley, served with grilled sourdough	19
1KG CHICKEN WINGS Tossed with your choice of hickory BBQ, Buffalo or coconut chilli sauce. Served with aioli.	25

Salads

Salaus	
CRISPY PORK BELLY Salad of crispy pork belly, crunchy noodles, cabbage, lettuce, red onion, cucumber, bean sprouts and chilli flakes, dressed with coriander, ginger and lime dressing.	24
CAJUN CHICKEN Grilled Cajun-spiced chicken, cos lettuce, cucumber, cherry tomatoes, red onion, avocado, and ranch dressing	22
CAESAR Crispy pancetta, garlic croutons, shaved Parmesan, Caesar dressing, and a poached egg + grilled chicken 21 + garlic prawns 24	17
GREEK SALAD Mixed lettuce, cucumber, tomato, onion, olives, feta, capsicum, oregano, and house-made Greek dressing	22

Pastas

CHILLI GARLIC PRAWNS

white sauce, fresh herbs, tomato, and Parmesan cheese		
PENNE BOSCAIOLA Penne pasta served with a creamy mushroom and pacon sauce, onions, Parmesan cheese, and parsley	22	
MUSHROOM RISOTTO A classic risotto dish made with forest mushrooms, ruffle oil, shaved Parmesan cheese, and parsley	22	
Classics		
CHICKEN SCHNITZEL Crispy chicken breast coated in panko crumbs, served with chips, salad, and your choice of sauce	26	
PARMIGIANA Classic chicken schnitzel topped with shaved ham and melted mozzarella, served with chips and salad	29	
RAMBUTAN SCHNITZEL Chicken schnitzel topped with a creamy bacon sauce, shaved Parmesan, and shallots, served with chips and salad	30	
LEMON PEPPER CALAMARI Tender calamari seasoned with lemon pepper, served with chips, salad, lemon, and tartare sauce	24	
CRUMBED STEAK Juicy steak coated in breadcrumbs, served with chips, salad, and your choice of sauce	26	

Fettuccine pasta tossed with garlic and chilli prawns,

31

From the Sea

15

FISH & CHIPS Beer battered flathead served with chips, salad and tartare sauce	22
IKG OF STEAMED MUSSELS Fresh mussels cooked in Napoletana sauce with chorizo white wine, and parsley. Served with crusty bread.	28),
BARRAMUNDI AND PRAWNS ©F Pan fried barramundi with garlic prawns, creamy mashed potato, baby broccolini, lemon and caper butter sauce, grilled lemon	32
CRISPY SKIN SALMON © Salmon fillet with creamy mashed potatoes, broccolini, avocado salsa, and balsamic glaze	31

CURRY OF THE DAY (Please ask your server) 26

Served with rice, naan bread and mango chutney

Pan fried barramundi with garlic prawns, creamy mashed potato, baby broccolini, lemon and caper butter sauce, grilled lemon	
CRISPY SKIN SALMON © Salmon fillet with creamy mashed potatoes, broccoli avocado salsa, and balsamic glaze	31 ni,
From the Land Steaks served with chips, salad and choice of sauce	
1 7	
200GM RUMP	22
300GM RUMP	33
300GM SCOTCH FILLET	41
CRISPY PORK BELLY	26
Slow-braised pork belly cooked in apple cider and	
finished in the oven to achieve crispy crackling.	
Served with creamy mashed potatoes, baby	
broccolini, apple & pear compote,and red wine jus.	
TOPPERS	
Creamy garlic prawns 7 Lemon pepper calamari 6 Fried eggs (2) 3	
SAUCES (Extra sauce \$3)	

SAUCES (Extra sauce \$3)

Mushroom | Gravy | Peppercorn | Dianne

Chips | Garden salad | Creamy mash | Steamed broccolini

Tomato | BBQ | American mustard | Tabasco sauce Hot English mustard

Kids 12

Includes free soft drink and scoop of ice cream with choice of topping

HAM & PINEAPPLE PIZZA Classic pizza topped with ham and pineapple

SPAGHETTI Served with Napoletana sauce and cheese

CHICKEN NUGGETS Served with chips FISH & CHIPS Battered flathead with chips

Wood-Fired Pizza

Armati's authentic Neapolitan-style pizzas are wood-fired, crisp at the edges, yet gooey in the middle. Gluten free bases + 4 | Vegan cheese + 3

8 inch/12 inch

MARGHERITA V	13/19
Tomato base, cherry tomatoes, basil,	
mozzarella, and bocconcini cheese	
PORK LOVERS	16/24
Sliced ham, pulled-pork, Spanish chorizo,	
bacon, pepperoni, and mozzarella cheese, topped with rocket and aioli	
BBQ CHICKEN & BACON	14/21
Pulled chicken, bacon lardons, caramelised	14/21
onion, roasted capsicum, and BBQ swirl	
PESTO CHICKEN	14/21
Tomato base, pulled chicken, spinach,	1 1, 21
bocconcini, roasted cashews, and	
pesto swirl	
PROSCIUTTO	16/24
Serrano ham, mozzarella, tomato, and rocket	
VEGETARIAN V	13/20
Tomato base, mozzarella, olives, capsicum,	
zucchini, mushrooms, and red onion	
PEPPERONI	15/22
Spicy pepperoni and mozzarella cheese on a tomato base	
	16/04
CHILLI PRAWN Tomato base with chili prawns, red onion,	16/24
and mozzarella cheese. Topped with rocket.	
SUPREME	15/22
Pepperoni, ham off the bone, onion, olives,	10,22
mushroom, and capsicum swirl	
BBQ MEAT LOVERS	16/24
BBQ base, prosciutto, ham off the bone,	
pepperoni, Italian sausage, sprinkled	
with Parmesan	
HAWAIIAN	14/21
Ham off the bone, smoked pineapple, and mozzarella	
	15/22
PUMPKIN & FETA Pesto base, mozzarella cheese, roasted	15/22
pumpkin, feta, Spanish onion, roasted	
capsicum, baby spinach	

Desserts 12

COCONUT PANA COTTA GF

Served with candied hazelnut and mixed berry coulis

CHURROS

Served with rich chocolate sauce

BELGIAN WAFFLES

Served with a scoop of vanilla ice cream and drizzled with chocolate sauce

STICKY DATE PUDDING

Served with warm butterscotch sauce and a scoop of vanilla ice cream





V vegetarian V vegetarian on request







KITCHEN HOURS

Monday to Thursday: 6pm to 9pm Friday: 6pm to 10pm Saturday: Midday to 10pm Sunday & Public Holidays: Midday to 9pm