

Mains

Our meals are carefully designed and prepared, you may remove some items from these dishes but we cannot substitute ingredients.

Pork belly ^(GF)

slow cooked pork belly, served with red cabbage and apple slaw, jus and mash. *38.50*

Prawn and avocado bruschetta

lightly toasted ciabatta bread, topped with avocado, king prawns, aioli and drizzled with balsamic glaze. *32.00*

Chilli prawns

king prawns cooked in our chef’s creamy chilli sauce with risotto and toasted ciabatta bread. *39.50*

Garlic prawns

king prawns cooked in a creamy garlic sauce served with risotto and toasted ciabatta bread. *39.50*

Chicken parmigana

schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese.

Served with a side of vegetables. *38.50*

Crispy chicken burger

crispy chicken breast with rocket, bruschetta mix, cheese and Giuseppe’s bbq aioli, served with a side of chips. *32.00*

Saltimbocca

veal scallopini and prosciutto cooked in garlic, white wine and butter served with asparagus, carrots and roasted potatoes. *49.50*

Scallopini al funghi

veal scallopini topped with a portabella mushroom in a creamy diane sauce served with asparagus, carrots and roasted potatoes. *49.50*

Cotoletta bolognese

veal schnitzel topped with rich bolognese sauce and mozzarella cheese. Served with a side of vegetables. *46.50*

Atlantic salmon ^(GF)

pan fried salmon steak with fresh capsicum salsa and balsamic glaze served with asparagus, carrots and roasted potatoes. *45.50*

Bowl of Chips ^(V)

served with tomato or bbq sauce. *15.50*

Side of Chips ^(V) *10.00*

(GF) = gluten free ingredients, not gluten free environment

(V) = vegetarian

We use products which contain nuts, we are not a nut free environment



= chicken

Insalata ^(salads)

Chicken caesar salad

chicken, bacon, lettuce, croutons, parmesan cheese and egg with caesar dressing. *36.50*

Rocket salad ^(V)

rocket, sundried tomato, parmesan cheese and balsamic dressing. *19.50*



GIUSEPPE’S



Antipasti

Arancini balls – 4 pieces ^(V)

our unique risotto balls, panko crumbed and fried to perfection served with napolitana sauce. *19.50*

Tomato bruschetta ^(V)

diced tomato, basil, fetta, red onion and parmesan cheese drizzled with balsamic glaze. *18.50*

Tre Tuffi (homemade dips and flat bread) ^(V)

olive tapenade, roasted capsicum pesto and balsamic olive oil served with garlic flat bread. *19.00*

Garlic bread ^(V)

freshly toasted with garlic and herb butter. *13.00*

Garlic cheese bread ^(V)

freshly toasted with garlic, herb butter and melted mozzarella. *15.00*

Herb bread ^(V)

freshly toasted with garden herb butter. *13.00*

Herb cheese bread ^(V)

freshly toasted bread with garden herb butter and melted mozzarella. *15.00*

Toppa

Garlic toppa with cheese ^(V)

pizza base with cheese, garlic, oil and herbs.

regular - 17.00
large - 21.00
family - 24.00
party - 31.00

Tomato toppa with cheese ^(V)

pizza base with cheese, tomato, herbs and garlic.

Rocket toppa

tomato base, garlic, prosciutto, rocket and parmesan cheese drizzled with olive oil.

regular - 22.50
large - 27.50
family - 35.50
party - 42.00



italiano

Pasta

ALL PASTAS SERVED WITH PARMESAN CHEESE

Arrabiata
spicy napolitana sauce with bacon, onion, roasted capsicum and our homemade chilli sauce. *33.00*

Bolognese
rich mince beef ragu. *36.50*

Boscaiola
roasted chicken, bacon and mushroom slow cooked in napolitana sauce with a touch of cream. *33.00*

Carbonara
bacon and mushroom sautéed in fresh herbs and garlic cooked in a rich creamy sauce. *36.50*

Chef’s special
light oil base pasta, tossed with Giuseppes chilli sauce, bacon, pumkin puree, fresh basil, red onion and finished with fetta. *33.00*

Di mamma
prosciutto wilted through our napolitana sauce with eggplant, artichokes, olives, basil and spinach all sautéed with garlic and herbs. *36.50*

Flag of Italy
freshly made pesto with herbs from our garden matched with chicken, avocado and sundried tomatoes in a cream sauce. *36.50*

Gamberoni
king prawns and roasted chicken sautéed with mushroom and herbs in our napolitana sauce with a touch of cream. *36.50*

Gorgonzola ^(V)
rich gorgonzola cheese melted through our cream sauce. *36.50*

Italian sausage
locally sourced Italian sausage, prosciutto, roasted capsicum pesto, pine nuts, baby spinach cooked in a creamy napolitana sauce. *36.50*

Marinara
king prawns, calamari, scallops and mussels slow cooked in white wine, garlic and butter tossed through our rich napolitana sauce. *36.50*

Napolitana ^(V)
traditional slow cooked tomato and herbs napolitana sauce, a recipe that has been in our family for generations. *33.00*

Smoked salmon
freshly smoked salmon matched with capers, red onion, roasted capsicum, artichokes in a creamy dill sauce. *36.50*

Vegetarian ^(V)
fresh roasted eggplant, mushroom, capsicum sautéed with olives, onion, spinach cooked in a rich napolitana sauce. *33.00*

Giuseppe’s Pasta Selection



HOMEMADE GIGLI



HOMEMADE FUSILLI



HOMEMADE GNOCCHI



SPAGHETTI



FETTUCCINE



RISOTTO (GF)

Gnocchi
our signature light and fluffy potato pasta that we handcraft served with any of our delicious sauces. Additional *6.00*



Traditional Pizza

regular - 24.50
large - 29.50

family - 37.00
party - 48.50

Australian
tomato base, cheese, ham, bacon and egg.

Bambini
tomato base, cheese and ham.

Margherita ^(V)
tomato base, cheese and oregano.

Pepperoni
tomato base, cheese and salami.

Tropical
tomato base, cheese, ham and pineapple.

half/half option available with Traditional and Premium pizzas in large, family and party size. Additional cost for extra pizza toppings - no substitute toppings. *Gluten free base available (large size only) - extra 7.50

Bambini Options

16.50
spaghetti, fusilli, gigli

Napolitana ^(V)
rich tomato and fresh herb sauce.

Bolognese
rich mince beef ragu.

Chicken nuggets and chips

available for children 12 years and under.

pizza dough, gnocchi, pastas and sauces are hand-made with love daily using the finest ingredients.

Premium Pizza

regular - 29.00
large - 34.00

family - 44.00
party - 66.50

Bolognese
rich mince sauce with cheese, ham and onion.

Calabrese
tomato base, cheese, olives, salami, anchovies and chilli.

Caprice
tomato base, cheese, ham, mushrooms, olives and anchovies.

Chicken
tomato base, cheese, chicken, mushrooms and pineapple.

Giuseppe’s
tomato base, cheese, ham, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Jamie’s special
tomato base, ham, cheese, pineapple, mushrooms and salami.

Meat lovers
tomato base, cheese, ham, bacon and salami.

Mexican
tomato base, cheese, ham, capsicum, onion and chilli con carne.

Sam’s special
tomato base, cheese, ham, mushrooms, olives and salami.

Cuisine Pizza

regular - 32.50
large - 39.50

family - 48.50
party - 73.00

Gym junkie pizza
tomato base, cheese, chicken, mushrooms, spinach, onion, bocconcini, avocado and pesto.

Italian sausage
tomato base, cheese, Italian sausage, roasted potato, salsa verde, capsicum and bocconcini.

Lamb
olive tapenade base, roast lamb, rocket, fetta, pine nuts, balsamic glaze and mozzarella cheese.

Milano
garlic base, cheese, bruschetta mix, king prawns, baby spinach, chilli and balsamic glaze.

Sticky char siu pork
tomato base, cheese, pork belly with sesame, shallots and sweet chilli mayo.

Three cheese rocket
garlic base, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

Toscana
tomato base, cheese, prosciutto, sun-dried tomatoes, artichokes, basil, roasted capsicum and eggplant.

Ultimate meatlovers
tomato base, cheese, chicken, ham, bacon, salami, italian sausage, chilli con carne topped with BBQ aioli.

Vegan pizza ^(V)
tomato base, vegan cheese, baby spinach, roasted capsicum, pumpkin puree and eggplant.

Vegetarian ^(V)
tomato base, cheese, baby spinach, roasted capsicum, pumpkin puree, eggplant and fetta.