

MONDAY
\$20
STEAK NIGHT
Tagliata & Porterhouse

TIGHT Ar*#
TUESDAY
(Dinner only)
Chilli Mussels,
Silvia's Saltimboca,
Chicken or Veal Schnitzel
\$15

1/2 PRICE NIGHT
WEDNESDAY
Choose any meal for
dinner on our menu for
HALF PRICE!
(Some exclusions apply)
(Applies to 1 main meal per person)

THURSDAY DINNER
FOR 2.
(Dine In Only)
Choose any two main meals
from our menu & pay only
\$40

FRIDAY SEAFOOD
SPECIAL DAY
\$49 Seafood Platter for 2
\$27 Mixed Seafood Special,
or Surf & Turf
(Lunch & Dinner)

SATURDAY SPECIAL
Spaghetti Marinara,
Chicken or Veal Parmigiana
\$20

ENJOY SUNDAY LUNCH
(from 12 noon til 3pm)
\$55 FOOD + DRINK PACKAGE
Any Entree + Main and Unlimited drinks
from selected tap beers, house wine and
house cocktails.

** NO VOUCHERS, CONDITIONS APPLY

8
south
street

MENU

ENTRÉE

| | |
|--|-----------|
| GARLIC AND HERB BREAD Made with fresh Calabrese loaf & herbs | 9. |
| POTATO WEDGES With sour cream and sweet chilli sauce | 10. |
| SWEET POTATO WEDGES with Aioli | 12. |
| ARANCINI OF THE DAY (4 per serve) With rocket and aioli | 12. |
| OYSTERS NATURAL or Kilpatrick (when available) Supplied fresh by Pensini Seafoods | 4 for 14. |
| BRUSCHETTA Toasted Italian Loaf, fresh sliced tomato, feta, garlic, basil & EVOO | 12. |
| CALAMARI Made with a light dusting of chef's selected spices served on a bed of garden salad | 17. |
| TRIO OF DIPS Turkish bread served with today's trio of house-made dips Need to feed a crowd? - extra bread: | 15. 2. |
| BAKED CAMEMBERT Whole baked Camembert cheese with honey & thyme. Served with artisan bread | 18. |
| GRILLED ITALIAN SAUSAGE Served with freshly baked garlic bread & marinated South Australian olives | 17. |
| APERITIVO PLATE Selection of tasty Italian specialities | 12. |
| OCTOPUS Pickled Fremantle caught octopus cooked and marinated in garlic, herbs and EVOO served with olives and bread | 19. |

SALADS

| | |
|--|-----------------|
| GREEK SALAD Tomatoes, olives, red onion, cucumber & feta with extra virgin olive oil & lemon juice | 17. |
| CAESAR SALAD | |
| Traditional | (E) 15. (M) 19. |
| Chicken | (E) 18. (M) 24. |
| Prawn | (E) 20. (M) 25. |

Made with cos lettuce, crispy bacon and croutons all topped with our own Caesar dressing, parmesan cheese, anchovies and a chilled poached egg

SEAFOOD

| | |
|---|-----|
| FISH AND CHIPS Great pub meal in a great pub! Beer battered fish with delicious beer battered chips and house-made tartare sauce | 23. |
| MUSSELS TWO WAYS (\$15 Tues night) 24. Your choice of either: Italian Chilli Mussels, cooked in Napolitana sauce and chilli or Lemon Pepper Mussels, cooked in lemon pepper, white wine, garlic and olive oil. Both served with crusty Italian bread | 24. |
| FREMANTLE SARDINES (E) 17. (M): 26. Fremantle crumbed sardines fresh from the Mendolia Family, on rocket drizzled with balsamic glaze | 26. |
| FRITTO MISTO (E) 18. (M) 28. An old favorite! A plate of calamari, prawns and fish fillets served with salad Add a side of chips: 4. | 28. |
| -NEW- GRILLED SWORDFISH 26. WA caught served with chips and salad <i>Supplied by Ray Davies of Ocean Wild Tuna</i> | 26. |
| CHILLI GARLIC PRAWNS 27. Sourced from the Shark Bay region of W.A. Served with steamed basmati rice | 27. |
| FRESH LOCAL GRILLED SNAPPER 27. Fresh from the West Australian coast, served with roasted potatoes and salad. Supplied by Kailis Bros. | 27. |
| BARRAMUNDI 28. Oven baked Barramundi served with a cheesy potato and beetroot flan, with herb oil & grilled lemon cheek | 28. |
| BAKED SALMON 29. Oven baked Salmon fillet dressed with a chilli lime oil, served on a bed of rocket, red onion, tomato and pumpkin, with roasted cashews. | 29. |
| * MIXED SEAFOOD SPECIAL * (\$27 Friday) 30. Grilled fish, prawns, calamari & mussels on a potato mash topped with creamy garlic sauce | 30. |
| * SEAFOOD PLATTER FOR TWO * Everyday Special 55. Prawns cooked with white wine, (\$49 Friday) two pieces of fish, mussels, Kilpatrick oysters and calamari served with crispy chips | 55. |

PLEASE NOTE:
ENTERTAINMENT BOOK VOUCHERS
NOT VALID FOR USE
ON WEDNESDAY OR THURSDAY NIGHTS

NOTE:

Our food is not pre-prepared and is cooked to order. Preparation times vary with your meal selection so delays may occur, please allow for this when ordering.

MEAT

Meats supplied by Frank's Gourmet Butcher Fremantle

| | |
|---|-----|
| * PORTERHOUSE * (\$20 Monday night) 28. Porterhouse steak served with a side of hot chips and your choice of mushroom or pepper sauce | 28. |
| * STEAK TAGLIATA * (\$20 Monday night) 28. Porterhouse steak sliced onto a bed of rocket and tomatoes, topped with shaved parmesan and balsamic glaze | 28. |
| STEAK, EGGS & CHIPS 28. Juicy Porterhouse steak cooked to your liking, served with sunny side up eggs and hot chips Add a side of mushroom or pepper sauce: 2. | 28. |
| -NEW- * SOUTH ST MIXED GRILL * 31. Porterhouse steak, grilled chicken, Italian sausage, grilled tomato, served with salad, chips and a gravy side | 31. |
| SURF AND TURF (\$27 Friday) 35. Porterhouse steak topped with prawns and a creamy garlic sauce, on a bed of potato mash. | 35. |
| STEAK, BARRA & PRAWNS 42. Porterhouse steak topped with a Barramundi fillet and prawns, with a choice of either herb oil or creamy garlic sauce. Served with chips | 42. |
| SILVIA'S SALTIMBOCCA (\$15 Tues night) 28. A typical Roman dish cooked by our Roman chef. Finely sliced MSA beef fillets layered with prosciutto and sage leaves quickly cooked in a white wine sauce and served with broccoli, peas and mash | 28. |
| SCHNITZEL (\$15 Tues night) 26. Served with chips and topped with either mushroom or pepper sauce. Choose from Veal or Chicken. | 26. |
| PARMIGIANA (\$20 Sat night) 26. A traditional "Parmigiana" topped with our own Napolitana sauce and melted mozzarella, served with hot chips. Choose from Veal or Chicken add bacon + 3. | 26. |
| INDIAN BEEF CURRY 26. Served with steamed Basmati rice | 26. |
| BEEF & GUINNESS PIE 25. This legendary dish is served with hot chips | 25. |
| CHICKEN MARSALA SCALLOPPINI 27. Chicken cooked in a marsala sauce, served with creamy potato mash and seasonal greens | 27. |
| CHICKEN INVOLTINI 29. Chicken breast stuffed with basil, sundried tomato, feta and spinach. Served on roast potatoes and seasonal greens, and finished with a two mustard sauce | 29. |
| CRUMBED FRENCH LAMB CUTLETS 26. Served with mash and broccoli | 26. |
| TWICE COOKED PORK BELLY 29. Pork belly braised in master stock then roasted till crisp. Served with bok choy and Five Spiced cashews | 29. |

PASTA + EXTRAS

(with your choice of spaghetti or penne pasta)

| | |
|---|-----|
| PASTA BOLOGNESE Traditional meat sauce topped with fresh parmesan cheese. | 18. |
| -NEW- OVEN BAKED GNOCCHI OR PENNE 23. With fresh tomato sauce, basil and mozzarella | 23. |
| HOUSE MADE LASAGNA 24. Authentic House made lasagne | 24. |
| -NEW- SALMON PENNE 25. Penne tossed with salmon, in a creamy pink sauce | 25. |
| -NEW- PASTA con POLLO 25. Bacon, chicken, onion, garlic and white wine | 25. |
| PASTA MARINARA 26. Fresh seafood tossed through your choice of either garlic and olive oil or Napoli sauce | 26. |
| RISOTTO 26. Made to order by our Italian chef! Choose from Vegetarian, Mushroom and Chicken, or Marinara | 26. |
| SIDE SERVES (FOR ONE) | |
| Seasonal Vegetables | 4.5 |
| Chips | 4. |
| Garden Salad | 2. |
| Mashed Potato | 4.5 |
| 2 slices of bread & butter | 2. |
| EXTRA SAUCE | |
| Mushroom, Pepper, Creamy Garlic Sauce | 2. |
| Aioli | 1. |

KIDS MENU - (up to 13 years)

| | |
|----------------------|-----|
| Cheesy Garlic Bread | 7. |
| Spaghetti Napolitana | 9. |
| Kids Fish & Chips | 10. |
| Nuggets & Chips | 9. |
| Steak & Chips | 10. |

TAKE AWAY AVAILABLE
Sorry No Separate Billing

SUNDAY ROAST SPECIAL

Roast Beef served with fresh garden vegetables and Yorkshire pudding topped with our own house-made gravy

\$15 or \$9 for Kids