

MONDAY STEAK NIGHT

Tagliata &
Porterhouse

\$20

TIGHT Ar*#

TUESDAY

(Dinner only)

Chilli Mussels,
Silvia's Saltimboca,
Chicken or Veal Schnitzel

\$15

½ 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 till 3pm)

\$55 FOOD + DRINK PACKAGE

Any Entree + Main and Unlimited drinks
from selected top beers, house wine
and house cocktails.

**NO VOUCHERS, CONDITIONS APPLY



bar + restaurant + bottleshop
with entertainment

menu

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.

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

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

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) 4 for Supplied fresh by Pensini Seafoods	14.
BRUSCHETTA Toasted Italian Loaf, fresh sliced tomato, feta, garlic, basil & EVOO	12.
TRIO OF DIPS Turkish bread served with todays trio of house-made dips Need to feed a crowd?	15.
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.
OCTOPUS Pickled Fremantle caught octopus cooked and marinated in garlic, herbs and EVOO served with olives and bread	19.
-NEW- ITALIAN ANTIPASTO PLATTER 18. for 2 ppl / 35. for 4 ppl Prosciutto, olives, grilled Italian sausage, arancini, calamari, shaved Italian parmesan and garlic bread	18.

SALADS

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

-NEW- CHAR GRILLED OCTOPUS SALAD Freshly made garden salad topped with locally caught octopus and salsa verde	22.
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 (S15 Tues night) 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	
CALAMARI (E) 17. (M) 27. Made with a light dusting of chef's selected spices served on a bed of garden salad	
FRITTO MISTO (E) 18. (M) 28. An old favorite! A plate of calamari, prawns and fish fillets served with salad	4.
GRILLED FISH SELECTION 27. SWORDFISH: Locally caught or BARRAMUNDI: Supplied by Kailis Bros All served with roast potatoes and a side garden salad Add side of creamy garlic sauce	2.
CHILLI GARLIC PRAWNS 27. Sourced from the Shark Bay region of W.A. Served with steamed basmati rice	
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	
-NEW- * SOUTH STREET MIXED SEAFOOD GRILL * 30. Barramundi fillet, octopus, calamari, prawns, topped with salsa verde and served with a garden salad	
* MIXED SEAFOOD SPECIAL * (S27 Friday) 30. Grilled fish, prawns, calamari & mussels on a potato mash topped with creamy garlic sauce	
* SEAFOOD PLATTER FOR TWO * (S49 Friday) 69. Prawns cooked with white wine, two pieces of fish, mussels, Kilpatrick oysters and calamari served with crispy chips	

MEAT

Meats supplied by Frank's Gourmet Butcher Fremantle

* PORTERHOUSE * (S20 Monday night) 28. Porterhouse steak served with a side of hot chips and your choice of mushroom or pepper sauce	
* STEAK TAGLIATA * (S20 Monday night) 28. Porterhouse steak sliced onto a bed of rocket and tomatoes, topped with shaved parmesan and balsamic glaze	
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.
* SOUTH ST MIXED GRILL * 31. Porterhouse steak, grilled chicken, Italian sausage, grilled tomato, served with salad, chips and a gravy side	
SURF AND TURF (S27 Friday) 35. Porterhouse steak topped with prawns and a creamy garlic sauce, on a bed of potato mash	
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	
SILVIA'S SALTIMBOCCA (S15 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	
SCHNITZEL (S15 Tues night) 27. Served with chips and topped with either mushroom or pepper sauce. Choose from Veal or Chicken	
PARMIGIANA (S20 Sat night) 27. A traditional "Parmigiana" topped with our own Napolitana sauce and melted mozzarella, served with hot chips. Choose from Veal or Chicken	add bacon 3.
BEEF & GUINNESS PIE 25. This legendary dish is served with hot chips	
CHICKEN MARSALA SCALLOPPINI 27. Chicken cooked in a marsala sauce, served with creamy potato mash and seasonal greens	
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	
TWICE COOKED PORK BELLY 29. Pork belly braised in master stock then roasted till crisp. Served with bok choy and Five Spiced cashews	

PASTA + EXTRAS

(with your choice of spaghetti or penne pasta)

PASTA BOLOGNESE Traditional meat sauce topped with fresh parmesan cheese.	18.
-NEW- PENNE PESTO Classic Genovese style homemade pesto	20.
OVEN BAKED PENNE With fresh tomato sauce, basil and mozzarella	23.
HOUSE MADE LASAGNA Our own house made lasagne	24.
SALMON PENNE Penne tossed with salmon, in a creamy pink sauce	25.
PASTA con POLLO Bacon, chicken, onion, garlic and white wine	25.
PASTA MARINARA Fresh seafood tossed through your choice of either garlic and olive oil or Napolitana sauce	26.
RISOTTO 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.
Rice	4.

EXTRA SAUCE

Mushroom, Pepper, Creamy Garlic Sauce	2.
Aioli	1.
Sour cream	1.

KIDS MENU - (up to 13 years)

Cheesey Garlic Bread	7.
Spaghetti Napolitana	9.
Kids Fish & Chips	10.
Nuggets & Chips	9.
Steak & Chips	10.
Spaghetti Bolognese	10.

TAKE AWAY AVAILABLE

Sorry No Separate Billing