



No 33

BY EDEN

ANTIPASTO

Wood Fire bread	\$10
Prosciutto	\$9
Mortedella	\$9
Salami	\$9
Burrata	\$11
Bocconcini & Tomato	\$5
Marinated Olives	\$8
Mushroom	\$8
Anchovies	\$12
No 33 Dip	\$6
Hummus	\$6
Babaganoush	\$6

CRUST

Garlic and Cheese	\$14
Bruschetta Crust	\$18
Burrata Crust	\$25

ENTREE

Chilli Garlic Prawns	\$26
Hummus with Sautéed Beef	\$26
Grilled Octopus	\$26
Crispy Cauliflower	\$20
Arancini	\$24
Chicken Wings	\$22
Perri Glaze or Smokey BBQ	

SALADS

Fattoush	\$22
Tabouleh	\$20
Rocket & Walnut	\$20
Burrata Caprese	\$20



PASTA


Fettuccine Boscaiola	\$30
Smoked pancetta, garlic, mushrooms, and shallots in a rich cream sauce	
Penne Pesto	\$30
Chicken breast and sun-dried tomato, tossed in a creamy pesto sauce	
Spaghetti Aglio e Olio	\$24
Olive oil-based sauce with garlic, parsley, cherry tomato, and fresh chilli	
Spaghetti Bolognese	\$28
Slow-cooked, house-seasoned beef mince in a rich napolitana sauce	
Penne Arrabbiata	\$29
Calabrese salami, fresh chilli, Spanish onion, olives, and capsicum, all tossed in a rich Napolitana sauce.	
Prawn Pasta	\$33
Sautéed prawns served with pasta in a rich, house-made tomato red sauce infused with garlic, herbs, and olive oil	

PIZZA

Margherita	\$22
Tomato base sauce, mozzarella & basil	
Vegetarian	\$28
Tomato base sauce, mozzarella, mushrooms, onions, olives & capsicums	
Supreme	\$28
Tomato base sauce, mozzarella, pepperoni, ham, mushrooms, onions, olives and capsicum	
BBQ Chicken	\$28
Barbecue base sauce, mozzarella, seasoned chicken breast, mushrooms, onion and shallots	
Meat Lovers	\$28
Barbecue base sauce, mozzarella, calabrese, salami, ham and peperoni	
Prawn & Calamari	\$30
Tomato base sauce, mozzarella, Calamari, prawns, cherry tomatoes, onion and chilli	

RISOTTO

Chicken and Mushroom	\$28
Succulent chicken breast sautéed with mushrooms, garlic, and shallots, finished in a rich and creamy rosé sauce	
Vegetarian	\$26
Eggplant, zucchini, mushroom, onion, capsicum, and baby spinach, all tossed in a creamy rosé sauce.	
Prawn & Calamari	\$33
Calamari, chilli prawns, Spanish onion, and cherry tomatoes, all served in a creamy rosé sauce	





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MAINS

Cape Grim Rib Eye.....\$52

Cape Grim rib-eye steak (350-400g), presented with rich mashed potatoes, caramelized confit onions, tender baby carrots, and a velvety Diane sauce

Flame Plate.....\$42

Combination of lamb back straps, chicken breast, and kofta skewers, served with Fattoush salad, and wood fire bread

Chicken Scallopini Ala Funghi\$38

Chicken breast cooked in a rich mushroom, garlic, and onion sauce, served with crispy potato and green vegetables

Grilled Barramundi Fillet\$43

accompanied by roasted eggplant, zucchini, red capsicum, tomato salsa, and seasonal green vegetables

Seared Salmon Bliss\$43

Pan seared salmon with a fresh mango salsa, served with seasonal green vegetables and baby potatoe

Lamb Shank\$38

Served with mash potato, Seasonal Vegetables and our traditional Vegetable sauce

KIDS MENU

Chicken Nuggets & Chips\$15

Little Pasta Lovers\$15

Penne or spaghetti served with your choice of Napolitana or Bolognese sauce

