

BLACK**LIVE**
ON *Black Rock*

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STARTERS

ARANCINI \$19
FRIED RICE BALLS FILLED WITH PEAS; MOZZARELLA & PARMESAN SERVED WITH BOLOGNESE SAUCE (NAPOLI SAUCE OPTION AVAILABLE)

BRUSCHETTA (V) \$18
TOPPED WITH CHERRY TOMATOES, RED ONION, BASIL, AND FETA CHEESE, DRESSED WITH OLIVE OIL & BALSAMIC GLAZE

SALT & PEPPER SQUID (GF) \$19
SERVED ON A BED OF ROCKET, WITH A LEMON, HERB OIL DRESSING & A SIDE OF TARTARE SAUCE

GARLIC BREAD (V/VG) \$10.90
ADD CHEESE +\$4
ADD VEGAN CHEESE +5

ANTIPASTO PLATTER (SERVES 2 PEOPLE) \$30
ARANCINI BALLS, PROSCIUTTO, SALAMI, OLIVES, ROCKET, FETA CHEESE, ROASTED EGGPLANTS & ROASTED CAPSICUM SERVED WITH FOCACCIA BREAD

MINISTRONE (V) \$17.50
HOMEMADE SOUP WITH VEGETABLES & WHITE CANNELLINI BEANS SERVED WITH FOCACCIA BREAD

SALADS

CAESAR SALAD \$18.90
BABY COS LETTUCE, CROUTONS, CRISPY BACON, ANCHOVIES, PARMESAN CHEESE, BOILED EGGS WITH A CAESAR DRESSING

SALMON SALAD \$30
MIXED SALAD, CHERRY TOMATO, CUCUMBER, ONION, AVOCADO, SMOKED SALMON WITH A LEMON & HERB OIL DRESSING

MEDITERRANEAN SALAD (V) \$17
BABY SPINACH, TOMATO, CUCUMBER, ONION, FETA CHEESE, OLIVES, OREGANO WITH A BALSAMIC DRESSING

ADD TENDERLOIN CHICKEN +7
ADD PRAWNS (6 PRAWNS) +13
ADD CALAMARI +8

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE

PLEASE NOTE A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

VEGAN

VEGAN PASTA (VG) \$27.90
PUMPKIN, MUSHROOM, ZUCCHINI, SUNDRIED TOMATOES & SPINACH, COOKED IN A CREAMY VEGAN SAUCE WITH VEGAN PARMESAN

VEGAN ARANCINI (VG) \$20.50
FRIED RICE BALLS FILLED WITH SUN DRIED TOMATO, CAPSICUM, & VEGAN CHEESE SERVED WITH NAPOLI SAUCE

VEGANO PIZZA (VG) \$27
PESTO BASE SAUCE WITH ROASTED PUMPKIN, SPINACH, MUSHROOM, SUN-DRIED TOMATOES WITH VEGAN CHEESE

VEGANO II PIZZA (VG) \$27
TOMATO SAUCE, ZUCCHINI, EGGPLANT, CAPSICUM, ARTICHOKE, OLIVES & ONION WITH VEGAN CHEESE

PASTA

GLUTEN FREE PASTA AVAILABLE +5

SPAGHETTI BOLOGNESE \$26
BEEF AND PORK MINCE COOKED IN A HOMEMADE TOMATO SAUCE

PENNE NAPOLETANA (V) \$24
HOMEMADE TOMATO SAUCE

PENNE BEEF RAGU \$26
SLOW COOKED BEEF RAGU IN A RICH TOMATO SAUCE

FETTUCINI CARBONARA \$26
BACON, EGG, PARMESAN, IN A CREAM SAUCE

FETTUCINE CHICKEN & MUSHROOM \$26
CHICKEN, MUSHROOM, SPRING ONIONS, PARMESAN IN A CREAM SAUCE

GNOCCHI PESTO (V) \$25
CREAMY BASIL SAUCE

SPAGHETTI FRUTTI DI MARE \$33
CALAMARI, SCALLOPS, MUSSELS, AND PRAWNS TOSSED IN GARLIC & OLIVE OIL (AVAILABLE WITH NAPOLI SAUCE)

FETTUCINE CREAMY SALMON \$30
FRESH SALMON, CAPERS & SPRING ONION IN A CREAMY WHITE SAUCE

LASAGNE \$27
LAYERED PASTA SHEETS WITH A MINCE & PORK BOLOGNESE

PUMPKIN & SPINACH RISOTTO (V) \$26
ROASTED PUMPKIN, SPINACH, SUN DRIED TOMATO & PARMESAN COOKED IN A VEGETABLE STOCK

CHICKEN & MUSHROOM RISOTTO \$26
COOKED IN CHICKEN STOCK

MAINS

FISH OF THE DAY \$39
GRILLED FISH SERVED WITH BROCCOLINI, BEETROOT, CAULIFLOWER FINISHED WITH A LEMON & HERB OIL

SEAFOOD PLATTER \$43
BARRAMUNDI, TIGER PRAWNS, SALT & PEPPER CALAMARI, BLACK MUSSELS SERVED WITH A SIDE SALAD & TARTARE SAUCE

GARLIC PRAWNS \$35
9 TIGER PRAWNS SAUTÉED IN A CREAMY GARLIC SAUCE, SERVED WITH RICE (OPTION CHILLI PRAWNS)

SALT & PEPPER SQUID (GF) \$33
SERVED WITH A SIDE OF CHIPS & SALAD

PORTERHOUSE 300G \$43
SERVED WITH MASHED POTATO
CHOICE OF CREAMY MUSHROOM, GRAVY, MUSHROOM GRAVY, PEPPERCORN, CREAMY GARLIC SAUCE OR GARLIC BUTTER

RIB EYE 350G \$49
SERVED WITH CHIPS & SALAD
CHOICE OF CREAMY MUSHROOM, GRAVY, MUSHROOM GRAVY, PEPPERCORN, CREAMY GARLIC SAUCE OR GARLIC BUTTER

CHICKEN SCALLOPINI \$29
SERVED WITH MASHED POTATO OR VEGETABLES
CHOICE OF CREAMY MUSHROOM, GRAVY, MUSHROOM GRAVY, PEPPERCORN, OR CREAMY GARLIC SAUCE

GRILLED CHICKEN \$32
WRAPPED IN PROSCIUTTO, SERVED WITH MASHED POTATO
CHOICE OF CREAMY MUSHROOM, GRAVY, MUSHROOM GRAVY, PEPPERCORN, OR CREAMY GARLIC SAUCE

CHICKEN PARMIGIANA \$29
CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE & MOZZARELLA CHEESE SERVED WITH CHIPS & SALAD

SIDES

BOWL OF CHIPS \$10.90

BOWL OF WEDGES \$12.90

BOWL OF SEASONAL VEGETABLES (VG/GF) \$13.90
MIXED VEGETABLES TOSSED IN HERB & GARLIC BUTTER

BOWL OF MASHED POTATOES (V) \$9.90

SIDE SALAD (VG/GF) \$10.90

SIDE OF SAUCES \$6.50
CREAMY MUSHROOM, GRAVY, MUSHROOM GRAVY, PEPPERCORN OR CREAMY GARLIC SAUCE

ADDITIONAL SIDES \$6.50

PIZZA

GLUTEN FREE BASE AVAILABLE +5

VEGETARIAN (V) \$23.90
TOMATO SAUCE, MOZZARELLA, CAPSICUM, MUSHROOM, ONION, EGGPLANT & OLIVES

MARGHERITA (V) \$19.90
TOMATO SAUCE, FIOR DI LATTE & FRESH BASIL

BBQ CHICKEN \$25.90
MOZZARELLA, CHICKEN, PINEAPPLE & BBQ SAUCE

SMOKED SALMON \$26.90
TOMATO SAUCE, MOZZARELLA, FRIED CAPERS, RED ONIONS, SMOKED SALMON & FRESH BASIL

GAMBERI \$30
TOMATO SAUCE, FIOR DI LATTE, GARLIC PRAWNS, CHERRY TOMATO, CHILLI, OREGANO & ROCKET LEAVES

CAPRICCIOSA \$26
TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOM, OLIVES & ANCHOVIES

ORTOLANO (V) \$27
TOMATO SAUCE, MOZZARELLA, ONION, EGGPLANT, ZUCCHINI & CAPSICUM

MEAT LOVERS \$27
TOMATO SAUCE, MOZZARELLA, HAM, BACON, HOT SALAMI & PORK SAUSAGE

EVERYTHING & MORE \$27.90
TOMATO SAUCE, MOZZARELLA, HAM, BACON, CAPSICUM, MUSHROOMS, HOT SALAMI, OLIVES, ONIONS, SHRIMPS, PINEAPPLE & ANCHOVIES

PROSCIUTTO & ROCKET \$27
TOMATO SAUCE, MOZZARELLA, PROSCIUTTO, ROCKET, SHAVED PARMESAN & BALSAMIC GLAZE

ITALIAN SAUSAGE \$26
TOMATO SAUCE, MOZZARELLA, PORK SAUSAGE, FRESH BASIL & OLIVE OIL

DESSERT

HOMEMADE TIRAMISU (V) \$15
ITALIAN STYLE TRIFLE MADE WITH MASCARPONE CHEESE, CREAM & ESPRESSO COFFEE

CHOCOLATE MOUSSE (GF) \$10.50

HOMEMADE STICKY DATE PUDDING (V) \$13
SERVED WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

VEGAN STICKY DATE (VG) \$14
SERVED WITH VEGAN VANILLA ICE CREAM

LEMON MERINGUE (V) \$11.50