

M E N U



LUNCH

WED-SAT 12-3pm

SUNDAY 12-3pm

MONDAY & TUESDAY

DINNER

5-8:30pm [Leave us a review](#)

5-7:30pm

CLOSED



ENTREE

ARANCINI (PUMPKIN & PORCINI) (3 PCS) (VG) Italian Risotto w' Porcini and Pumpkin served with Arrabiata sauce	21
GARLIC & CHEESE PIZZA (VG)	20
GNOCCO FRITTO (V) Special Fried Dough Tossed with Rosemary, Oregano and Garlic	18
BRUSCHETTA(VG)(VO) Sourdough Bread Served with Cherry Tomato, Spanish Onion, Avocado and Feta Cheese (Vg) (Vo)	23
CALAMARI FRITTI Fresh Port Phillip Bay Calamari Dusted in Flour with Pepper, Spices, and Aioli	27
GAMBERI (5 PCS) Pan Fried King Prawns, Pan Tossed with Cherry Tomatoes, Broccolini, Garlic, and a Touch Of Chilli	27
MUSSELS PICANTE Fresh Spring Bay Mussels Tossed with Garlic, Light Chilli, White Wine, and Tomato Sugo Served with Bread	26
BUFFALO WINGS Peri-peri Infused	20
SUPA CRUNCH STEAKHOUSE CHIPS (V)	16

PLATTER

SEAFOOD PLATTER (SERVES 2) A Generous Selection of Hot and Cold Seafood Sided with Salad, Chips and Dips	95
CHAR-GRILLED MEAT PLATTER (SERVES 2) Premium-grade Lamb Shoulder Sliced, 2 Chicken Skewers, 2 Kofta's Sided with Salad, Chips and Dips	85

MAIN DISHES

CHAR-GRILLED EYE FILLET Aged Grain Fed premium eye fillet served with mash and veggies.	48
CHOOSE YOUR STEAK SAUCE	49
MUSHROOM SAUCES	51
WINE JUS & BERRIES	47
SURF & TURF	40
PEPPERCORN & CREAM	27
LAMB CUTLETS(4PCS) Served with Mediterranean Salad and Spiced Potatoes	29
CHICKEN PARMIGIANA Served W/ Side Salad And Chips	35
CHICKEN MUSHROOM PARMIGIANA A Rich Creamy Mushroom Sauce Served W' Salad and Chips	40
CHICKEN SCALLOPINI Creamy Mushroom Sauce, Chips & salad	Market Price
SALMON A L'ORANGE Served with Kale and Orange segments	42
FISH OF THE DAY Ask our Friendly Staff	40
VEAL SALTIMBOCCA Veal W/ Prosciutto and Sage, Finished In White Wine, Served W/Truffle Scented Potato Mash and Seasonal Vegetables	40
APPLE CIDER PORK BELLY Apple Cider Braised Pork Belly Served with Chef's Special, Apple 'n' Cinnamon Pork Jus with Vegetables	40

PASTA

GNOCCHI ALLA NAPOLITANA (VO) Housemade W' Tomato Sugo	29
TAGLIATELLE ALLA BOLOGNESE Slow Cooked Beef Ragù' Parmigiano Reggiano	25
RIGATONI AL RAGU Slow Cooked Chunky Wagyu Topped with Grana Padano Parmesan	27
LASAGNE Housemade Layers of Pasta Topped with Minced Bolognese Ragù and Bechamel Sauce	25
HOMEMADE TORTELLINI (LOBSTER) Housemade lobster and ricotta Served with garlic and chilli	39
VEGETARIAN ALLA NORMA Roasted mixed Vegetables w' a touch of Garlic with Tomato Sugo.	25
TAGLIATELLE CARBONARA (AUTHENTIC) Browned Pancetta, Black Pepper, Pecorino Romano and beaten Eggs	28
TAGLIATELLE AMATRICIANA Bacon, Onion, Chilli and Garlic W/Tomato Sugo	25
RIGATONI CALABRESE Salami With Roasted Peppers and olives Tossed in Hot Chilli Finished with Tomato Sugo And Ricotta	25
FETTUCCINI POLLO FUNGHI Chicken and Mushroom Cooked in Cream Garlic Sauce	25
LINGUINE SEAFOOD MARINARA A Variety Of Fresh Seafood with a Touch of Chilli in San Marzano Tomato Sauce	33
SPAGHETTI E ALICI (ANCHOVIES) Pan Fried King Prawns, Anchovies Fillets, Cherry Tomatoes and Broccolini Finished of w Chilli & Reggiano	31
LINGUINE CHILLI KING PRAWN Pan Fried King Prawns with cherry tomatoes tossed with garlic chilli and lemon	32
HOMEMADE RAVIOLI (DUCK) Housemade Duck Ravioli Served with Garlic, Chilli, White Wine, Butter and Sage Sauce	38
GNOCCHI AL TARTUFO (VO) Housemade Potato Gnocchi with Gorgonzola and Black Truffle, Parmesan Finished with Pistachio and Honey	35

RISOTTO

PRAWN RISOTTO Pan Fried King Prawns with Mushrooms with a Touch of Chilli in Light Creamy Sauce	30
CHICKEN RISOTTO Chicken, Mushroom, and Light Creamy Sauce	27
MUSHROOM & PUMPKIN RISOTTO (VO) Mix Wild Mushrooms and pumpkin Pan Tossed W' Garlic, Onions Finished with Parmesan	27

SALAD (ADD LAMB OR CHICKEN FOR \$11)

GREEK SALAD (VO) Spinach, Cucumber, Tomato, Spanish Onion, Danish Feta, Ricotta, Olives with Balsamic Dressing	21
BEETROOT ARUGULA SALAD (VO) Rocket, Roasted Pumpkin, Caramelised Onion, Mixed Nuts and Goat Cheese in a Beetroot Lemon Dressing	24

Most pizzas and pastas can be made vegan

GF PIZZA	+7
GF PASTA	+5
VEGAN CREAM	+5
VEGAN CHEESE	+5

PIZZA

42+
HOURS
DOUGH
FERMENTATION

ITALIAN
00
FLOUR

70%
DOUGH
HYDRATION

OUR CRUST IS A MUST!

CAPRICCIOSA Ham, Mushrooms, Olives	25
MARGHERITA Fiori Di Latte, Basil, Olive Oil,	26
MARINARA Mixed Seafood, Baby Spinach	25
TROPICAL/ HAWAIIAN Ham, Pineapple	25
MEXICAN Hot Salami, Green Peppers	25
AUSSIE Ham, Bacon, Onion, Egg	25
PEPPERONI	25
SUPER SUPREME (THE LOT) Ham, Mushrooms, Pineapple, Onion, Green Peppers, Prawns, Olives, Garlic	26
BBQ MEAT LOVERS Ham, Hot Salami, Chicken, Beef, Bacon, BBQ Sauce	26
BBQ CHICKEN Chicken, Mushroom, Pineapple, BBQ Sauce	25
TABASCO SPECIAL Hot Salami, Green Pepper, Chicken, Beef, Tabasco Sauce	26
BIG G PIZZA Ham salami, pineapple, onion, tabasco & egg.	28
SERIOUSLY HOT 18+ Chilli, Hot Salami, Capsicum, Olives, and Jalapenos (not suitable for wimps)	26
TANDOORI CHICKEN Chicken, Capsicum, Onion, Fresh Tomato, Tandoori Sauce, Mixed Herbs, Garlic, Yoghurt.	26
SATAY PIZZA Baby Spinach, Chicken, Satay.	25
GRAND PESCATORE Ham, Mushroom, Onion, Oregano, Smoked Oysters, Prawns, Chilli and Garlic	27
PROSCIUTTO (ST DANIELE) Prosciutto, Fiori Di Latte, Cherry Tomato, Shaved Parmesan, Rocket Leaves and Olive Oil	29
SOUTHSIDE PIZZA Bacon, Mushroom, Artichoke, Sundried Tomatoes, Garlic	27
LAMB SOUVLAKI Baby Spinach, Red Onions, Trim Lamb and Tzatziki	27
CHICKEN AVOCADO Mushroom, Chicken, Avocado, Garlic, Oregano, Feta Cheese	26
GOURMET VEGETARIAN Eggplant, Red Capsicum, Baby Spinach, Red Onions, Feta Cheese	27
HONEY TRUFFLE PIZZA Truffle Mushrooms, Ricotta, Honey & Pistachio	27

WINE

		GLASS	BOTTLE
VALDO PROSECCO	VALDOBBIABENE IT	14	45
MCPHERSON MOSCATO	CENTRAL VIC	11	37
THREE VINEYARDS SAUV BLANC	CENTRAL VIC	11.5	39
CHRISMONT RIESLING	KING VALLEY	12	39
THREE VINEYARDS PINOT GRIGIO	CENTRAL VIC	12	38
TAHBILK CHARDONNAY	NAGAMBIE LAKES	13.5	40
LA VUE GRENACHE ROSE	CENTRAL VIC	13	40
KASCIUSZKO PINOT NOIR	GUNDAGAI	14	40
DALFARRAS SANGIOVESE	GOULBURN VALLEY VIC	13.5	40
MESTATEMPRANILLO "ORGANIC"	SPAIN	14	41
MCPHERSON CABERNET SAUVIGNON	GOULBURN VALLEY VIC	11.5	38
MWC HEATHCOTE SHIRAZ	HEATHCOTE VIC	14	41

COCKTAILS

WATERMELON DELIGHT Vodka, Watermelon & Sherbet	23
MANGO GIN FIZZ Gin, Mango & Soda	23
SPICED KIWI MOJITO Spiced Rum, Kiwifruit, Mint, Lime	24
BERRY DELISH Gin, Lychee, Mixed berries & Prosecco	24
PINA COLADA Bacardi, Pineapple, Coconut	23
MARGARITA PASSION Tequila, Passionfruit & Frangelico	23
ESPRESSO MARTINI Vodka, Kahlua, Espresso	22
LONG ISLAND ICED TEA Cointreau, Triple Sec, Rum, Vodka, Gin, Tequila, Lime & Coke	24
APEROL & COCONUT MARGARITA Tequila, Aperol & Coconut	24
BLOODY WHISKEY SOUR Jack Daniels, Blood Orange & Lemon	25

DRINKS

SOFT DRINKS

COKE	5
COKE NO SUGAR	5
DIET COKE	5
SPRITE	5
FANTA	5
LEMON LIME & BITTERS	8
SAN PELLGRINO SPARKLING WATER	8
SAN PELLGRINO (CHINOTTO, LIMONATA, ROSSA)	7

JUICE

ORANGE	5.5
APPLE	6
PINEAPPLE	5.5
MANGO	5.5

BEER

CORONA	10
PERONI	9.5
GREAT NORTHERN	9.5
VB	9.5
CARLTON DRY	9.5
CASCADE (LIGHT)	8.5
ZERO ALCOHOL BEER	8
APPLE CIDER	9
ALCOHOLIC GINGER BEER	10

COFFEE/TEA

CAPPUCCINO	5.5
HOT CHOCOLATE	5.5
LATTE	5.5
CHAI LATTE	5.5
LONG BLACK	5
ESPRESSO	4.5
FLAT WHITE	5.5
TEA	4.5
ICED CHOCOLATE	7.5
ICED COFFEE	7.5

SOUTHSIDE

Cucina Pizzeria & Bar

KIDS (STRICTLY UNDER 12)

SPAGHETTI BOLOGNESE	14
SPAGHETTI ALFREDO	14
NUGGETS & CHIPS	14
MARGHERITA PIZZA	14
HAWAIIAN PIZZA	14
FISH & CHIPS	14

DESSERTS

TIRAMISU Coffee Soaked Sponge Finger Biscuits Embedded in Traditionally Flavoured Cream	15
STICKY DATE Traditional Italian Dessert with the Finest Dates, Served with Butterscotch Sauce and Ice-cream	15
NUTELLINI Fried Dough, Sprinkled with Icing Sugar, Topped with Nutella, Strawberries and Vanilla ice cream	16
CRÈME BRULÉE A Rich Custard Topped with Hardened Caramelised Sugar	15
ICE-CREAM Ask Our Friendly Staff for Available Flavours	
AFFOGATO Hot Espresso, Ice Cream with a shot of Frangelico	19

Dear valued customer, we are UNABLE to Split Bills. Please see our specials board or ask our waiter about our Daily Specials. During busy times we are unable to make changes to any menu items. If you have any Dietary Requirements, please advise your waiter in advance. 1.2% credit card fee applies. A 10% Surcharge will be added to the Bill on Sundays & Public Holidays.