

To Start

Focaccia Bread (VG, V)

Homemade olive and sundried tomatoes focaccia bread

Garlic Bread (VG, GFO) 3 pcs
Organic garlic, Aussie butter and oregano

Add extra 3.5

Make it cheesy 4.5

Entrée / Antipasti

Tomato Bruschetta (VG, GFO, V) 2 pcs
Diced tomato, Spanish onion and basil topped with a balsamic glaze

Add extra 5

Crispy Steak Fries (VG)

Seasoned with sea salt and pepper, served with Tom sauce

FROM THE SEA

Sydney Rock Oyster (GF)

Natural 26/42
Kilpatrick 31/56

Calamari Fritti (GFO)

Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges

Cozze Bianco (GFO)

Local mussels with garlic and shallots cooked in cream sauce. Served with garlic bread

Gamberi Al Arrabbiata (GFO)

Pan fried prawns, garlic and a touch of chili in Neapolitana sauce. Served with garlic bread

Tender Grilled Octopus

Confit garlic squid ink sauce, watercress orange salad

VEGAN

Vegan Calamari Fritti

Vegan calamari, lemon pepper and Arrabbiata sauce

Vegan Burger

Vegan pattie, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, Spanish onion

11.5

10

15.5

11

22

28.5

29.5

33

25.5

27.5

Antipasti Share Board 52.5

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, and pana di casa with EVO

Arancini (VG) 4 pcs 18

Saffron and beetroot rice balls served with truffle mayo

Marinated Sicilian Olives (V, GF) 10.50

House olives with lemon, garlic, herbs, chili and EVO. Served warm

Salad / Insalata

Italian Salad (V, VG, GF) 17.5

Mixed lettuce with onion, tomato, olives, cucumber. Dressed with herbed balsamic olive oil

Add chicken 6 | Add prawn 8

Arugula, Pear & Parmesan Salad (V, VG, GF) 18.5

Crisp rocket, sweet pear, grated parmesan, aged balsamic, EVO and roasted pine nuts

Add prosciutto 8

Risotto alla Verde 32.2

Arborio rice, spinach, green peas mash, asparagus, vegan cheese

Vegan Pepperoni Pizza 33.5

Vegan cheese, caramelised onion and vegan pepperoni

TRADITIONAL

GF base available +6

Garlic Crust (VG) 18

Garlic, EVO, and parsley

Margherita (VG) 23

Basilico, buffalo mozzarella, fior di latte, and EVO

Vegetarian (VG) 26

Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato, and fior di latte

Prosciutto and Pesto 29

Fior di latte, basil pesto cherry tomato, crisp rocket leaves, and sliced prosciutto

Napoli 28

Olives, anchovy, cherry tomato, basil, and fior di latte

Italian Pepperoni 27

Caramelised onion, pepperoni, and fior di latte

Ham & Pineapple 24

Ham, pineapple, and fior di latte

Capricciosa 28

Mushroom, ham, olives, and fior di latte

Meat Lover 31

Ham, cabanossi, pepperoni, Spanish onion, beef ragù and fior di latte

Marinara 36

With garlic prawn, calamari, mussels, cherry tom, and fior di latte cheese

Supreme Casa Nova 29

Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte

Pollo Diavolo 29

With pepper roasted chicken, Spanish onion, capsicum, jalapeño, olives, and fior di latte

Split BBQ Chicken 29

Mushroom, Spanish onion, bbq chicken, and fior di latte

GOURMET PIZZA

Quattro Formaggio (VG) 32

Bianco base, brie, gorgonzola, parmesan and fior di latte with truffle oil

Gourmet Truffle Mushroom (VG) 35

Bianco base, porcini, button, black truffle paste, fior di latte, brie, and a drizzle of white truffle oil

Pizza Polpetta 30.5

Wagyu meat balls, buffalo mozzarella, Spanish onion, fresh basil, fior di latte

Gamberi Al Amatriciana 36

Fresh prawns, Spanish onion, cherry tomato, prosciutto and chili flakes

Casa Calzone 30

Folded pizza stuffed with mild salami, ricotta cheese, and mozzarella cheese

Burgers

GF Buns Available +6

Smoke House Wagyu Burger 29.5

With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar, and served with chips

Chicken Schnitzel Burger 22.5

With rocket, tomato, onion, sliced cheddar, aioli, and tomato sauce served with chips

FROM THE GRILL/ ALA GRIGLIA

Pan-seared Barramundi (GF) With mash potato, spinach, salsa verde and lemon wedge	37.5
Bistecca alla Pizzaiola (GF) 220 gm Paprika rubbed rib eye truffle polenta mash, grilled brocolini, and smelly gorgonzola sauce	46.5
Grilled Lamb Rack (GF) 4 bones With rosemary roasted potato and house Shiraz sauce, topped with fried leek	47.5
BBQ Pork Ribs (GF) Pork ribs basted with BBQ sauce served with chips	32.78
Chicken Boscaiola (GF) Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato	
Sous Vide Beef Tenderloin (GF) 220 gm With potato mash, grilled asparagus and house sauce. Topped with carrot crisp	47.5
½ WA Rock Lobster Thermidor (GF) With squid ink risotto, saffron sauce, and watercress salad	52.5
Veal Saltimbocca (GFO, GF) 180 gm Pan-seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetable on lemon butter sauce	38.5

Half Rack | Full Rack
31 | 53

Sides / Contorno

Mashed Potato with parmesan, truffle oil	11	Steamed Vegetables	10.5
Garlic Grilled Brocolini	13	Side Chips	9
Baked Potatoes	10	Side Salad	9

HOMEMADE PASTA

GF pasta available +6

Gnocchi Tartufi (VG) With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese, and drizzle of truffle oil	30.5
Spaghetti Marinara Prawns, calamari & mussels with garlic, parsley, cherry tomato, and Napoletana sauce	35.5
Orecchiette Soprano Grilled chorizo, mushroom on Napoletana sauce with touch of cream and chili	29
Spaghetti Alla Carbonara Homemade spaghetti, pancetta, pecorino romano, grana padano, parmesan crisp, egg yolk and cracked pepper	27
Fresh Ricotta and Spinach Ravioli (VG) Garlic spinach cream sauce topped with cherry tomato and parmesan cheese	28
Spaghetti Meatball With homemade beef meatball topped with parmesan cheese	29.5
Pappardelle Ragù 12 hour braised beef shoulder with Nap sauce and parmesan cheese	30
Beef Lasagna Layers of beef ragù, bechamel and mozzarella topped with grana padano	29

RISOTTO

Risotto alla Funghi (V, VG, GF) Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil	27.5	Risotto Aranciata Pancetta Grated carrot, butternut squash, orange juice and parmesan cheese	28
Add chicken	6	Add Grilled Prawn	8



HONEYSUCKLE

20/1 Honeysuckle Drive, Newcastle



Menu Key

GFO - Gluten Free Option
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VG - Vegetarian
VGO - Vegetarian Option
V - Vegan

* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragù. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes whe modifying dishes.