# OUR MENU

BREAD ALL FROM PIZZA OVEN.	
GARLIC BREAD: TOASTED BREAD BRUSHED WITH GARLIC, PARSLEY & BUTTER.	\$6
CHEESY GARLIC BREAD: OVEN-BAKED GARLIC BREAD WITH MOZZARELLA.	\$8
BRUSCHETTA ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE.	\$11
BRUSCHETTA W FETTA  ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE & FETTA.	\$13
ENTREE	
BAKED STUFFED MUSHROOMS WHOLE MUSHROOMS FILLED WITH CAPSICUM, OLIVES, SUN-DRIED TOMATOES & IL VIVO ITALIAN SPICES, TOPPED WITH PARMESAN CHEESE SERVED ON A BED OF ROCKET & DRIZZLED WITH ITALIAN BALSAMIC GLAZE.	\$15
BABY OCTOPUS  MARINATED GRILLED BABY OCTOPUS SERVED WITH A ROCKET SALAD. (MAIN SIZE ADD \$8)	\$18
GARLIC PRAWNS PRAWNS SAUTÉED IN GARLIC A NAPOLITANA SAUCE & SERVED WITH GARLIC TURKISH BREAD. (MAIN SIZE ADD \$9)	\$19
SALT & PEPPER CALAMARI MILDLY SPICY PAN-FRIED CALAMARI SERVED WITH GARLIC AIOLI. (MAIN SIZE ADD \$9)	\$17
ARRANCCINI BALLS HOME-MADE TRADITIONAL BOLOGNESE & MOZZARELLA RICE BALLS SERVED ON A BASE OF NAPOLITANA SAUCE TOPPED WITH PARMESAN CHEESE.	\$16

\$19

\$22

**SYDNEY ROCK OYSTERS** 

HALF DOZEN KILPATRICK

HALF DOZEN NATURAL: SERVED WITH LEMON WEDGES. (1 DOZEN \$35)

TOPPED WITH DICED BACON & WORCESTERSHIRE SAUCE SERVED WITH LEMON WEDGES. (1 DOZEN \$39)

#### SALAD

GARDEN SALAD  MESCULIN LETTUCE, TOMATOES, CUCUMBER & SPANISH ONION LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	\$16
GREEK SALAD  FETTA CHEESE, OLIVES, TOMATOES, SPANISH ONION, CAPSICUM, COS LETTUCE, CUCUMBER, TOSSED IN OLIVE OIL & BALSAMIC.	\$19
ITALIAN SALAD MESCULIN LETTUCE, CUCUMBER, TOMATOES, SPANISH ONION, CAPSICUM, OLIVES, BOCCONCINI CHEESE & ANCHOVIES.	\$19
<b>ROCKET SALAD</b> SERVED WITH PARMESAN CHEESE, CHERRY TOMATOES, LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	\$18
CAESAR SALAD COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$18
<b>CHICKEN CAESAR SALAD</b> GRILLED CHICKEN, COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$23
PRAWN & AVOCADO CAESAR SALAD COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING WITH PRAWNS & FRESH AVOCADO.	\$28
LAMB SALAD CHAR-GRILLED LAMB FILLET, FETTA, AVOCADO DIP, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH SAVANAS OWN HOME-MADE DRESSING.	\$29
CHICKEN ALMOND SALAD  TENDER MARINATED CHAR-GRILLED CHICKEN BREAST, FETTA, AVOCADO DIP, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED OWN HOME-MADE DRESSING.	\$28
BURGERS	
<b>BEEF BURGER:</b> 100% HANDMADE WAGYU BEEF PATTY, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOME-MADE SAUCE SERVED WITH CHIPS.	\$22
SCHNITZEL BURGER: CHICKEN SCHNITZEL, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION,	\$19



#### **PASTA MENU**

ALL PASTA TOPPED WITH PARMESAN CHEESE

GLUTENN FREE PENNE PASTA \$3 EXTRA

LINGUINE GAMBERI LINGUINE PASTA COOKED WITH PRAWNS, CHERRY TOMATOES, SPANISH ONION, ROCKET, MILD CHIL- LI, IN A PESTO SAUCE.	\$31	PESTO GNOCCHI <b>O O</b> (HOME-MADE) COOKED WITH A DELICIOUS PESTO & CREAM SAUCE.	\$28
SCHNITZEL PASTA CREAMY LEMON FETTUCCINE WITH PARMESAN CHEESE & CHICKEN SCHNITZEL.	\$27	NAPOLITANA GNOCCHI (HOME-MADE) COOKED WITH A DELICIOUS NAPOLITANA SAUCE.	\$28
STEAK & MUSHROOM  SCOTCH FILLET STRIPS COOKED TO PERFECTION & SAUTÉED WITH FETTUCCINE PASTA, MUSHROOMS & SHALLOTS IN A GARLIC CREAMY SAUCE.	\$29	CHICKEN PENNE PESTO  GRILLED CHICKEN COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	\$29
HOT ARRABBIATA AL DENTE PENNE PASTA WITH HOT SALAMI, SPANISH ONION, OLIVES, CAPSICUM & NAPOLITANA CHILLI SAUCE.	\$28	FETTUCCINE AVOCADO FRESH PASTA WITH CHICKEN, SNOW PEAS & AVOCADO, FINISHED IN A WINE GLAZE & PINK SAUCE.	\$29
SPAGHETTI BOLOGNESE SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	\$26	<b>FETTUCCINE BOSCAIOLA</b> COOKED WITH BACON, FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	\$27
TORTELLINI BOSCAIOLA BEEF TORTELLINI COOKED WITH BACON, FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	\$29	SPAGHETTI MARINARA AL DENTE SPAGHETTI WITH PRAWNS, CALAMARI, BABY OCTOPUS SAUTÉED IN WHITE WINE, SERVED TOSSED IN A RICH TOMATO & BASIL SAUCE.	\$33
PRIMAVERA  LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	\$26	BEEF LASAGNE (HOME-MADE) TRADITIONAL HOME-MADE LASAGNE, SERVED WITH SALAD.	\$26



#### **MEAT DISHES**

STEAK SAUCE: MUSHROOM | PEPPER | DIANNE | GRAVY

#### FROM THE GRILL

All steaks are minimum 100 days grain fed cuts. cooked to your liking & served with your choice of sauce

RUMP STEAK (300G)	\$30
SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO.	
SCOTCH FILLET STEAK (350G)	\$44
SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO.	
RIB EYE STEAK	\$52
(400G) ON THE BONE SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO	
LAMB ALA SAVANAS	\$37
PAN FRIED LAMB FILLET IN GARLIC & CREAM BRANDY SAUCE, TOPPED WITH FRESH PRAWNS SERVED WITH	



## **CHICKEN DISHES**

SERVED WITH SALAD & CHIPS OR MASHED POTATO.

CHICKEN AVOCADO GRILLED MARINATED CHICKEN BREAST WITH FRESH AVOCADO, MANGO SAUCE SERVED WITH SALAD & CHIPS	\$30
OR MASHED POTATO.	
CHICKEN STRIPS	\$30
TENDER CHICKEN STRIPS, DIPPED IN OUR SAVANNAS SPECIAL SWEET MARINADE, LIGHTLY FRIED & SERVED	•
WITH SALAD, CHIPS OR MASHED POTATO & HOME-MADE HONEY MUSTARD SAUCE ON THE SIDE.	
CHICKEN PARMIGIANA	\$31
CHICKEN BAKED WITH EGGPLANT, MELTED MOZZARELLA CHEESE & NAPOLITANA SAUCE SERVED WITH SALAD	
& CHIPS OR MASHED POTATO.	
POLLO ALA BOSCAIOLA	\$32
CHICKEN BREAST IN A CREAM SAUCE WITH MUSHROOMS, BACON, GARLIC, SERVED WITH VEGETABLES.	
CHICKEN SCHNITZEI	\$25

SEAFOOD DISHES	
BARRAMUNDI FILLET GRILLED BARRAMUNDI SERVED WITH SAVANAS CHILLI SAUCE & VEGETABLES.	\$41
FISH & CHIPS BEER BATTERED BARRAMUNDI FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & SIDE SAVANAS HOME-MADE SAUCE.	\$28
SALMON FILLET GRILLED FRESH SALMON FILLET COATED WITH CORIANDER GINGER CHILLI LIME SAUCE SERVED WITH VEGETABLES.	\$41
RISOTTO ALL RISOTTO TOPPED WITH PARMESAN CHEESE	
CHICKEN RISOTTO CHICKEN & MUSHROOM RISOTTO FINISHED IN A RICH PINK SAUCE WITH A DASH OF GARLIC.	\$30
<b>SEAFOOD RISOTTO</b> PRAWNS, CALAMARI, OCTOPUS, SUN-DRIED TOMATOES, SHALLOTS IN A DRIZZLE OF CHILLI COOKED IN A NAPOLITANA SAUCE WITH A DASH OF GARLIC.	\$35
<b>VEGETARIAN RISOTTO</b> EGGPLANT, ZUCCHINI, MUSHROOMS, SPANISH ONION, CAPSICUM, BABY LEAF SPINACH & FETTA IN WHITE CREAM SAUCE & GARLIC.	\$28

#### **SIDES**

**CHICKEN NUGGETS** 

**SPAGHETTI BOLOGNESE** 

CHICKEN BREAST NUGGET SERVED WITH CHIPS & TOMATO SAUCE.

SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.

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CHIPS: SERVED WITH TOMATO SAUCE.	\$11
WEDGES: SERVED WITH SOUR CREAM & SWEET CHILLI.	\$14
SEASONAL VEGETABLES	\$12
MASHED POTATO	\$9
SAUCES: MUSHROOM   PEPPER   DIANNE   GRAVY   BOSCAIOLA	\$7
KIDS MENU	
CHICKEN SCHNITZEL	\$12
SERVED WITH CHIPS.	

\$12

\$12

### TRADITIONAL PIZZA

Tasty traditional wood fired pizza, with light, crisp crusts. This quality is achieved by following the principles of authentic thus ensuring that, our yeast dough is made fresh daily, our oven is heated for hours before baking to ensure the correct temperature, the weight of our regular pizza yeast dough is 300g to ensure the thinnest and crispiest of crusts and our tomato base includes herbs and spices. Plus our mozzarella cheese and other toppings are delicate flavours and are properly balanced to ensure they are not over powering.

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GARLIC PIZZA BASE: FRESH GARLIC, OLIVE OIL & DRIZZLE OF CHEESE.	\$12
MARGARITA: CHEESE, TOMATO BASE.	\$17
CLASSIC MARGARITA: TOMATO BASE, BOCCONCINI, BASIL, DRIZZLE OF GARLIC & OLIVE OIL.	\$18
BRUSCHETTA PIZZA  FRESHLY CHOPPED SPANISH ONION, ROMA TOMATO, GARLIC, BASIL & OLIVE OIL TOP WITH BALSAMIC GLAZE.	\$18
NAPOLITANA: CHEESE, TOMATO BASE, ANCHOVIES, KALAMATA OLIVES, DRIZZLE OF GARLIC & OREGANO.	\$21
HAWAIIAN: TOMATO BASE, CHEESE, HAM & PINEAPPLE.	\$21
GREEK PIZZA  TOMATO BASE, CHEESE, BABY LEAF SPINACH, SPANISH ONION, FETTA, CAPSICUM, OLIVES, MUSHROOMS OREGANO & DRIZZLE OF GARLIC.	\$21
PEPPERONI: TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.	\$23
BBQ CHICKEN: BBQ SAUCE, CHEESE, CHICKEN, MUSHROOMS & PINEAPPLE.	\$24
SUPREME TOMATO BASE, CHEESE, PEPPERONI, CABANOSSI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.	\$24
FOUR CHEESE: TOMATO BASE WITH MOZZARELLA, BOCCONCINI, PARMESAN & FETTA.	\$19
CAPRICCIOSA: TOMATO BASE, CHEESE, HAM, MUSHROOMS, OLIVES & ROASTED CAPSICUM.	\$22
CALZONE FOLDED PIZZA	
CREAMY CHICKEN CALZONE WHITE BASE, CHICKEN, MOZZARELLA, BOCCONCINI, PARMESAN, FETTA, DRIZZLE OF GARLIC & OREGANO.	\$22
SPINACH CALZONE  MELTED CHEESE, BABY LEAF SPINACH, FETTA & FRESH GARLIC.	\$18
HAM CALZONE	\$20

TOMATO BASE, CHEESE, CHICKEN BREAST, MUSHROOMS, RED ROASTED CAPSICUM, FETTA & A DRIZZLE OF GARLIC.

\$23

TOMATO BASE, CHEESE, MUSHROOMS & HAM.

**CHICKEN CALZONE** 

#### GOURMET PIZZA

**OLIVES & RED CAPSICUM.** 

ALL PIZZAS LARGE 13" CUT 8 SLICES
NO HALF AND HALF PIZZAS
OUR TRADITIONAL & GOURMET PIZZA
HOME-MADE THIN BASE & FRESH TOPPING
GLUTEN FREE PIZZA BASE AVAILABLE \$3 EXTRA



GAMBERI PIZZA WHITE BASE, CHEESE, PRAWNS, SHALLOTS, DRIZZLE OF GARLIC & OREGANO.	\$28
FIRE PIZZA TOMATO BASE, CHEESE, HOT SALAMI, ROASTED CAPSICUM A DRIZZLE OF GARLIC & CHILLI TOPPED WITH ROCKET& LEMON WEDGES.	\$25
SICILIAN TRADITIONAL ITALIAN TOMATO BASE, CHEESE, PEPPERONI, HOT SALAMI, BEEF, SPANISH ONION, BACON, KALAMATA OLIVES, BOCCONCINI & DRIZZLE OF CHILLI OIL TOPPED WITH ROCKET& LEMON WEDGES.	\$28
ALL MEAT BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	\$29
MOROCCAN LAMB  MARINATED LAMB FILLET, TOMATO BASE, CHEESE, ROASTED CAPSICUM, SHALLOTS, MUSHROOMS, SESAME, BOCCONCINI, ROMA TOMATO & GARLIC TOPPED WITH TZATZIKI DIP.	\$28
<b>CLASSICANO</b> TOMATO BASE, CHEESE, ROMA TOMATO, PROSCIUTTO, BOCCONCINI CHEESE DRIZZLE OF GARLIC OIL TOPPED WITH ROCKET & LEMON WEDGES.	\$25
<b>POLLO PIZZA</b> TOMATO BASE, CHEESE, CHICKEN BREAST, SUN-DRIED TOMATO, ROASTED CAPSICUM, MUSHROOMS, SHALLOTS & AVOCADO DIP.	\$26
TANDOORI CHICKEN TOMATO BASE, CHEESE, MARINATED CHICKEN BREAST & SNOW PEAS, TOPPED WITH TZATZIKI DIP.	\$26
MEDITERRANEAN TOMATO BASE, CHEESE, SUN-DRIED TOMATO, MUSHROOMS, SPANISH ONION, ARTICHOKES, ROASTED CAPSICUM, EGGPLANT, ZUCCHINI & OLIVES.	\$27
MARINARA PICANTE TOMATO BASE, CHEESE, CALAMARI, BABY OCTOPUS, PRAWNS, CHILLI, SHALLOTS, TOPPED WITH ROCKET & LEMON WEDGES.	\$31
<b>LA MAFIOSA</b> TOMATO BASE, CHEESE, HOT SALAMI, BABY LEAF SPINACH, ROMA TOMATO, SHALLOTS, RED CAPSICUM, CHILLI & A DRIZZLE OF GARLIC OIL.	\$26
SAVANAS THE LOT	\$28

TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOM, SPANISH ONION, ARTICHOKE, SUN-DRIED TOMATO,

### **DESSERT MENU**

\$12

\$12

\$12

\$15

	GELATO DELIGHT
\$15	BACI KISS  A SMOOTH CHOCOLATE AND HAZELNUT BLEND OF GELATO AROUND A SOFT CENTRE OF CREAM NOUGAT AND FINELY ENCASED IN A NUT SPRINKLED CHOCOLATE SHELL WITH A CHERRY ON TOP.
\$15	PASSION DELIGHT  EXQUISITE FRESH PASSIONFRUIT GELATO VEILED BY A LAY- ER OF RICH DARK CHOCOLATE. PERFECTLY SERVED WITH DOLLOP OF CREAM.
\$15	LEMON GELATO LIGHT LEMON GELATO MADE FROM FRESH LEMONS AND PRESENTED IN ITS NATURAL SHELL. ITS CRISP AND TANGY TASTE BRINGS A FRESHNESS SECOND ONLY TO LEMONS OFF THE TREE.
\$15	GELATO 3 SCOOPS  VANILLA   STRAWBERRY   HAZELNUT   CHOCOLATE   COOKIES & CREAM   SALTED CARAMEL
\$15	
\$15	
\$22	
	\$15 \$15 \$15

\$22

**OPEN NUTELLA PIZZA**NUTELLA TOPPED WITH FRESH
STRAWBERRIES, ALMOND FLAKES &

CHOCOLATE FLAKES.

#### **SOFT DRINK**

COKE   DIET COKE   COKE NO SUGAR FANTA   SPRITE   LIFT   TONIC WATER   SODA WATER   GINGER ALE	\$5
PEACH ICED TEA   LEMON ICED TEA   CHINOTTO	\$4
LEMON LIME BITTERS	\$7
WATER SPARKLING   STILL	\$5
JUICE (GLS) ORANGE   APPLE   PINEAPPLE	\$6
MILKSHAKES  CHOCOLATE   STRAWBERRY   CARAMEL   VANILLA   BANANA	\$7
COFFEE  CAPPUCCINO   FLAT WHITE   LATTE   LONG BLACK   CHAI LATTE.	\$5
ESPRESSO   PICCOLO   MACCHIATO.	\$4
HOT CHOCOLATE   MOCHA   VIENNA COFFEE   AFFOGATO.	\$6
TEA: ENGLISH BREAKFAST   PEPPERMINT   CHAMOMILE   EARL GREY   GREEN TEA	\$4
LIQUEUR COFFEE: KAHLUA COFFEE   IRISH WHISKEY COFFEE	\$10
ICED DRINK	
ICED CHOCOLATE MILK & VANILLA ICE CREAM WITH CHOCOLATE SYRUP, TOPPED WITH WHIPPED CREAM	\$9
ICED SALTED CARAMEL MILK & CARAMEL GELATO WITH SALTED CARAMEL SYRUP, TOPPED WITH WHIPPED CREAM	\$9
ICED STRAWBERRY MILK & STRAWBERRY GELATO WITH STRAWBERRY SYRUP, TOPPED WITH WHIPPED CREAM	\$9
ICED COOKIES & CREAM MILK & COOKIES GELATO WITH CHOCOLATE SYRUP, TOPPED WITH WHIPPED CREAM	\$9
ICED COFFEE MILK & VANILLA ICE CREAM WITH COFFEE, TOPPED WITH WHIPPED CREAM	\$9









### WINE LIST

SPARKLING	GLS	BTL	SPIRITS
CRAIGMOOR NV SPARKLING 700ML NSW		\$28	STANDARD
CRAIGMOOR NV SPARKLING 200ML NSW  WHITE WINE		\$10	SMIRNOFF VODKA   GORDONS GIN \$9   BACARDI RUM   JOSE CUERVO TEQUILA   NAPOLEON BRANDY
CHAIN OF FIRE—CHARDONNAY WA	\$8	\$29	BOURBON
WILD OATS—SEMILLON SAUVIGNON	-	\$30	JIM BEAM   WILD TURKEY \$9
BLANC WA	7-	700	SCOTCH & WHISKEY
PIKORUA—SAUVIGNON BLANC NZ	\$10	\$35	CHIVAS REGAL—12 YRS   \$10
WALLFLOWER—RIESLING ITALY	\$8	\$29	JOHNNIE WALKER BLACK LABEL
BEACH HUT PINK—MOSCATO AU	\$8	\$29	JOHNNIE WALKER RED LABEL   \$9
BAREFOOT WHITE—MOSCATO USA	\$8	\$29	JAMESON IRISH   JACK DANIEL
RED WINE			GALLIANO
CHAIN OF FIRE—SHIRAZ CABERNET NSW	\$8	\$29	SMOOTH VANILLA   OUZO \$11
			WHITE SAMBUCA   BLACK
BAREFOOT—SHIRAZ US	\$9	\$30	LIQUER
ROBERT OATLEY—PINOT NOIR SA	\$11	\$37	
WILD OATS—CABERNET MERLOT WA	\$9	\$30	MIDORI   BAILEYS   KAHLUA \$9   TIA MARIA   MALIBU
CLIMBING—MERLOT AU	\$9	\$32	
POCKETWACH—CABERNET SAUVIGNON	\$8	\$29	PORT GALWAY PIPE \$8
NSW			COCKTAILS
BEERS   CIDER   RTD			MOJITO \$16  BACARDI RUM, MINT, FRESH LIME, SUGAR, SODA.
TOOHEYS EXTRA   TOOHEYS NEW   PURE BLONDE   CROWN LAGER	AU	\$8	SAVANAS \$16 VODKA, STRAWBERRY, FRESH LIME,
HAHN PREMIUM LIGHT   VICTORIA BITTER	AU	\$8	PINK MOSCATO.
CORONA   PERONI   HEINEKEN		\$9	TEQUILA SUNRISE \$16
CIDER	AU	\$9	TEQUILA, ORANGE JUICE, GRENA-
CRUISER RASPBERRY	AU	\$10	DINE.
WEST COAST	AU	\$8	MIDORI SPLICE \$16  MIDORI, MALIBU, PINEAPPLE JUICE, WHIPPED CREAM.