savanas

Welcome

Savanas Restaurant.

Our restaurant offers excellent food and service, a great atmosphere

and has the ingredients of a memorable experience.

Savanas Restaurant is made up of indoor and outdoor dinning.

We can cater for any dining experience or event whether private or corporate, offering Av equipment facilities. We are dedicated in creating a package to suit your event that can host 150 guests .

We also have set menus to suit your functions



PIZZA LUNCH SPECIAL \$9.90 MON TO SATRDAY



KIDS EAT FREE IS AVAILABLE FOR AGE 4 AND UNDER



PERFECT FOR YOUR NEXT EVENT!



PICKUP FOR 10% DISCOUNT FROM ALL FOODS MENU

WWW.SAVANASRESTAURANT.COM.AU

N NUTS VEGTARIAN

PIZZA SPECIAL \$9.90

MONDAY TO SATURDAY TILL 4.00PM

PIZZA

MARGARITA: CHEESE, TOMATO BASE.

HAWAIIAN: TOMATO BASE, CHEESE, HAM & PINEAPPLE.

GREEK PIZZA

TOMATO BASE, CHEESE, BABY LEAF SPINACH, SPANISH ONION, FETTA, CAPSICUM, OLIVES, MUSHROOMS OREGANO & DRIZZLE OF GARLIC.

savanas

PEPPERONI: TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.

BBQ CHICKEN: BBQ SAUCE, CHEESE, CHICKEN, MUSHROOMS & PINEAPPLE.

SUPREME

TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.

CAPRICCIOSA: TOMATO BASE, CHEESE, HAM, MUSHROOMS, OLIVES & ROASTED CAPSICUM.

ALL MEAT: BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.

MOROCCAN LAMB

MARINATED LAMB FILLET, TOMATO BASE, CHEESE, ROASTED CAPSICUM, SHALLOTS, MUSHROOMS, SESAME, BOCCONCINI, ROMA TOMATO & GARLIC TOPPED WITH TZATZIKI DIP.

POLLO PIZZA

TOMATO BASE, CHEESE, CHICKEN BREAST, SUN-DRIED TOMATO, ROASTED CAPSICUM, MUSHROOMS, SHALLOTS & AVOCADO DIP.

MEDITERRANEAN

TOMATO BASE, CHEESE, SUN-DRIED TOMATO, MUSHROOMS, SPANISH ONION, ARTICHOKES, ROASTED CAPSICUM, EGGPLANT, ZUCCHINI & OLIVES.



KIDS MENU FREE COLD DRANK KIDS EAT FREE IS AVAILABLE FOR AGE 4 AND UNDER

CHICKEN SCHNITZEL SERVED WITH CHIPS.	\$12
CHICKEN FETTUCCINE GRILLED CHICKEN COOKED WITH FETTUCCINE PASTA, IN A RICH CREAMY SAUCE.	\$12
CHICKEN NUGGETS CHICKEN BREAST NUGGET SERVED WITH CHIPS & TOMATO SAUCE.	\$12
FISH & CHIPS FILLET FRIED UNTIL CRISPY SERVED WITH CHIPS & TOMATO SAUCE.	\$12
SPAGHETTI BOLOGNESE SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	\$12

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SALAD	
CAESAR SALAD COS LETTUCE, CRISPY BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$12
LAMB SALAD CHAR-GRILLED LAMB FILLET, FETTA, AVOCADO DIP, SPANISH ONION, CUCUMBER, TOMATO AND BEETROOT SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH SAVANAS OWN HOME-MADE DRESSING.	\$17
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 WITH SAVANAS OWN HOME-MADE DRESSING.	\$16
PASTA	
CHICKEN PENNE PESTO GRILLED CHICKEN PIECES COOKED WITH PENNE PASTA, SUN-DRIED TOMATO AND PESTO IN A RICH CREAMY SAUCE.	\$15
HOT ARRABBIATA AL DENTE PENNE PASTA WITH HOT SALAMI, SPANISH ONION, OLIVES, CAPSICUM & NAPOLITANA CHILLI SAUCE.	\$17
FETTUCCINE BOSCAIOLA FETTUCCINE COOKED WITH BACON AND FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	\$16
PRIMAVERA LINGUINE PASTA COOKED WITH EGGPLANT, ONION, MUSHROOMS, ZUCCHINI, CAPSICUM & FRESH BASIL IN A RED SAUCE.	\$15
STEAK & MUSHROOM SCOTCH FILLET STRIPS COOKED TO PERFECTION & SAUTÉED WITH FETTUCCINE, MUSHROOMS & SHALLOTS IN A GARLIC CREAM SAUCE.	\$17
MIXED GRILL RUMP STEAK, CHICKEN BREAST, LAMB FILLET, SERVED WITH SALAD, HOMMUS DIP, TZATZIKI DIP, GRILLED PITA BREAD & CHIPS.	\$18
FISH & CHIPS	\$15
BEER BATTERED BARRAMUNDI FILLET SERVED WITH SALAD, CHIPS & SAVANAS HOME-MADE SAUCE.	\$13



LUNCH MENU From 11:30AM till 4PM Savanas

BREAD ALL FROM PIZZA OVEN.

GARLIC BREAD: TOASTED BREAD BRUSHED WITH GARLIC, PARSLEY & BUTTER.	\$5
CHEESY GARLIC BREAD: OVEN-BAKED GARLIC BREAD WITH MOZZARELLA.	\$7
BRUSCHETTA 💟 ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE.	\$8
BRUSCHETTA W FETTA 💟 ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE & FETTA.	\$10
ENTREE	
FISHERMAN'S BASKET BEER BATTERED COD, PRAWNS, CALAMARI, BARRAMUNDI FISH, CHIPS SERVED WITH SAUCE.	\$25
BAKED STUFFED MUSHROOMS V WHOLE MUSHROOMS FILLED WITH CAPSICUM, OLIVES, SUN-DRIED TOMATOES & SAVANAS 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)	\$17
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
SYDNEY ROCK OYSTERS HALF DOZEN NATURAL: SERVED WITH LEMON WEDGES. (1 DOZEN \$35)	\$19
HALF DOZEN KILPATRICK TOPPED WITH DICED BACON & WORCESTERSHIRE SAUCE SERVED WITH LEMON WEDGES. (1 DOZEN \$39)	\$22



SALAD	
GARDEN SALAD V MESCULIN LETTUCE, TOMATOES, CUCUMBER & SPANISH ONION LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	\$12
GREEK SALAD V FETTA CHEESE, OLIVES, TOMATOES, SPANISH ONION, CAPSICUM, COS LETTUCE, CUCUMBER, TOSSED IN OLIVE OIL & BALSAMIC.	\$16
ITALIAN SALAD MESCULIN LETTUCE, CUCUMBER, TOMATOES, SPANISH ONION, OLIVES, BOCCONCINI CHEESE & ANCHOVIES.	\$16
ROCKET SALAD V SERVED WITH PARMESAN CHEESE, CHERRY TOMATOES, LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	\$17
CAESAR SALAD COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$18
CHICKEN CAESAR SALAD GRILLED CHICKEN, COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$22
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.	\$28
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.	\$26
BURGERS	
BEEF BURGER: 100% HANDMADE BEEF PATTY, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOME-MADE SAUCE SERVED WITH CHIPS.	\$18
CHICKEN BURGER: FLAME-GRILLED CHICKEN BREAST, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOME-MADE SAUCE SERVED WITH CHIPS.	\$17

SCHNITZEL BURGER: CHICKEN SCHNITZEL, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, \$16 SAVANAS HOME-MADE SAUCE SERVED WITH CHIPS.



PASTA MENU

ALL PASTA TOPPED WITH PARMESAN CHEESE

LINGUINE GAMBERI LINGUINE PASTA COOKED WITH PRAWNS, CHERRY TOMATOES, SPANISH ONION, ROCKET, MILD CHILLI, IN A PESTO SAUCE.	\$26
SCHNITZEL PASTA CREAMY MUSHROOM FETTUCCINE WITH PARMESAN CHEESE & CHICKEN SCHNITZEL.	\$23
STEAK & MUSHROOM SCOTCH FILLET STRIPS COOKED TO PERFECTION & SAUTÉED WITH FETTUCCINE PASTA, MUSHROOMS & SHALLOTS IN A GARLIC CREAMY SAUCE.	\$25
HOT ARRABBIATA AL DENTE PENNE PASTA WITH HOT SALAMI, SPANISH ONION, OLIVES, CAPSICUM & NAPOLITANA CHILLI SAUCE.	\$23
SPAGHETTI BOLOGNESE SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	\$22
TORTELLINI BOSCAIOLA BEEF TORTELLINI COOKED WITH BACON, FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	\$25
SPAGHETTI CARBONARA BACON, SHALLOTS, EGG & CREAM.	\$21
PRIMAVERA V LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	\$22

GLUTENN FREE PENNE PASTA \$3 EXTRA

PESTO GNOCCHI () (HOME-MADE) COOKED WITH A DELICIOUS PESTO & CREAM SAUCE.	\$23
NAPOLITANA GNOCCHI 💟 (HOME-MADE) COOKED WITH A DELICIOUS NAPOLITANA SAUCE.	\$23
CHICKEN PENNE PESTO GRILLED CHICKEN COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	\$25
FETTUCCINE AVOCADO FRESH PASTA WITH CHICKEN, SNOW PEAS & AVOCADO, FINISHED IN A WINE GLAZE & PINK SAUCE.	\$25
SPAGHETTI MARINARA AL DENTE SPAGHETTI WITH PRAWNS, CALAMARI, BABY OCTOPUS SAUTÉED IN WHITE WINE, SERVED TOSSED IN A RICH TOMATO & BASIL SAUCE.	\$28
CANNELLONI (3 PER SERVE) HOME-MADE FRESH PASTA SHEETS FILLED WITH SPINACH & RICOTTA, TOPPED WITH A TOMATO & BASIL SAUCE.	\$25
BEEF LASAGNE (HOME-MADE) TRADITIONAL HOME-MADE LASAGNE, SERVED WITH SALAD.	\$24



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) SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$27
SCOTCH FILLET STEAK (350G) SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$34
RIB EYE STEAK (400G) ON THE BONE SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$39
LAMB ALA SAVANAS PAN FRIED LAMB FILLET IN GARLIC & CREAM BRANDY SAUCE, TOPPED WITH FRESH PRAWNS SERVED WITH VEGETABLES.	\$35
CHICKEN DISHES	
CHICKEN AVOCADO GRILLED MARINATED CHICKEN BREAST WITH FRESH AVOCADO, MANGO SAUCE SERVED WITH SALAD & CHIPS OR MASHED POTATO.	\$28
CHICKEN STRIPS TENDER CHICKEN STRIPS, DIPPED IN OUR SAVANAS SPECIAL SWEET MARINADE, LIGHTLY FRIED & SERVED WITH SALAD, CHIPS & HOME-MADE HONEY MUSTARD SAUCE ON THE SIDE.	\$28
CHICKEN PARMIGIANA CHICKEN BAKED WITH EGGPLANT, MELTED MOZZARELLA CHEESE & NAPOLITANA SAUCE SERVED WITH SALAD & CHIPS OR MASHED POTATO.	\$29
POLLO ALA BOSCAIOLA CHICKEN BREAST IN A CREAM SAUCE WITH MUSHROOMS, BACON, GARLIC, SERVED WITH VEGETABLES.	\$29
CHICKEN SCHNITZEL SERVED WITH SALAD & CHIPS OR MASHED POTATO.	\$23
CHICKEN ALA SAVANAS GRILLED CHICKEN BREAST FILLETS IN A CREAMY MUSHROOM SAUCE, SERVED WITH SALAD & CHIPS OR	\$26

MASHED POTATO.



SEAFOOD DISHES

SEAFOOD PLATTER GRILLED A SELECTION OF LIGHT TOMATO SAUCE PRAWNS, BABY OCTOPUS, CRUMBED RINGS CALAMARI, FRESH OYSTERS AND BEER BATTERED BARRAMUNDI FILLET, CHIPS SERVED WITH A SAVANAS HOME-MADE SAUCE & SALAD.	\$47
BARRAMUNDI FILLET GRILLED BARRAMUNDI SERVED WITH SAVANAS CHILLI SAUCE & VEGETABLES.	\$36
FISH & CHIPS BEER BATTERED BARRAMUNDI FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & SIDE SAVANAS HOME-MADE SAUCE.	\$25
SALMON FILLET GRILLED FRESH SALMON FILLET COATED WITH CORIANDER GINGER CHILLI LIME SAUCE SERVED WITH VEGETABLES.	\$37
RISOTTO ALL RISOTTO TOPPED WITH PARMESAN CHEESE	
CHICKEN RISOTTO CHICKEN & MUSHROOM RISOTTO FINISHED IN A RICH PINK SAUCE WITH A DASH OF GARLIC.	\$26
SEAFOOD RISOTTO PRAWNS, CALAMARI, OCTOPUS, SUN-DRIED TOMATOES, SHALLOTS IN A DRIZZLE OF CHILLI COOKED IN A NAPOLITANA SAUCE WITH A DASH OF GARLIC.	\$29
VEGETARIAN RISOTTO EGGPLANT, ZUCCHINI, MUSHROOMS, SPANISH ONION, CAPSICUM, BABY LEAF SPINACH & FETTA IN WHITE CREAM SAUCE & GARLIC.	\$24
SIDES	
CHIPS: SERVED WITH TOMATO SAUCE.	\$9
WEDGES: SERVED WITH SOUR CREAM & SWEET CHILLI.	\$12
SEASONAL VEGETABLES	\$9
MASHED POTATO	\$7
SAUCES: MUSHROOM PEPPER DIANNE GRAVY BOSCAIOLA	\$5



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TRADITIONAL PIZZA



Tasty traditional wood fired pizza, with light, crisp crusts. This quality is achieved by following the principles of authentic traditional Italian Pizza. 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.

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 V 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, 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.	\$20
SPINACH CALZONE 🛛 MELTED CHEESE, BABY LEAF SPINACH, FETTA & FRESH GARLIC.	\$16
HAM CALZONE TOMATO BASE, CHEESE, MUSHROOMS & HAM.	\$18
CHICKEN CALZONE TOMATO BASE, CHEESE, CHICKEN BREAST, MUSHROOMS, RED ROASTED CAPSICUM, FETTA & A DRIZZLE OF	\$21

GARLIC.



GOURMET PIZZA

	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.	\$26
	FIRE PIZZA TOMATO BASE, CHEESE, HOT SALAMI, ROASTED CAPSICUM A DRIZZLE OF GARLIC & CHILLI TOPPED WITH ROCKET& LEMON WEDGES.	\$21
	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.	\$24
	ALL MEAT BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	\$24
	MOROCCAN LAMB MARINATED LAMB FILLET, TOMATO BASE, CHEESE, ROASTED CAPSICUM, SHALLOTS, MUSHROOMS, SESAME, BOCCONCINI, ROMA TOMATO & GARLIC TOPPED WITH TZATZIKI DIP.	\$24
	CLASSICANO TOMATO BASE, CHEESE, ROMA TOMATO, PROSCIUTTO, BOCCONCINI CHEESE DRIZZLE OF GARLIC OIL TOPPED WITH ROCKET & LEMON WEDGES.	\$23
	POLLO PIZZA TOMATO BASE, CHEESE, CHICKEN BREAST, SUN-DRIED TOMATO, ROASTED CAPSICUM, MUSHROOMS, SHALLOTS & AVOCADO DIP.	\$23
	TANDOORI CHICKEN TOMATO BASE, CHEESE, MARINATED CHICKEN BREAST & SNOW PEAS, TOPPED WITH TZATZIKI DIP.	\$23
	MEDITERRANEAN TOMATO BASE, CHEESE, SUN-DRIED TOMATO, MUSHROOMS, SPANISH ONION, ARTICHOKES, ROASTED CAPSICUM, EGGPLANT, ZUCCHINI & OLIVES.	\$22
	MEXICANO TOMATO BASE, CHEESE, STRIPS BEEF, PEPPERONI, RED BEANS, FRESH TOMATO, SPANISH ONION & JALAPENOS SERVED WITH AVOCADO.	\$23
	MARINARA PICANTE TOMATO BASE, CHEESE, CALAMARI, BABY OCTOPUS, PRAWNS, CHILLI, SHALLOTS, TOPPED WITH ROCKET & LEMON WEDGES.	\$25
	LA MAFIOSA TOMATO BASE, CHEESE, HOT SALAMI, BABY LEAF SPINACH, ROMA TOMATO, SHALLOTS, RED CAPSICUM, CHILLI & A DRIZZLE OF GARLIC OIL.	\$23
	SAVANAS THE LOT TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOM, SPANISH ONION, ARTICHOKE, SUN-DRIED TOMATO, OLIVES & RED CAPSICUM.	\$24
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DESSERT MENU

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\$5

CAKES

MUDCAKE A DARK, RICH, MOIST CHOCOLATE CAKE SANDWICHED TOGETHER SERVED WITH VANILLA ICE CREAM.	\$10
STICKY DATE DELICIOUS DATE CAKE, MOISTLY BAKED & FINISHED WITH CARAMEL GANACHE SERVED WITH VANILLA ICE CREAM.	\$11
BAKED RICOTTA A MIXTURE OF RICOTTA DELICATELY BAKED IN A PIE SHAPED SHORTBREAD BASE FINISHED WITH ROLLS OF SHAVED CHOCOLATE SERVED WITH VANILLA ICE CREAM.	\$11
TIRAMISU VANILLA AND CHOCOLATE SPONGE IN AN ITALIAN COFFEE LIQUEUR, FILLED WITH A TIRAMISU CREAM.	\$9
WAFFLE WITH FRESH STRAWBERRIES, BANANA AND VANILLA ICE CREAM TOPPED WITH CHOCOLATE. NUTELLA PIZZA ADD ICE-CREAM \$3 EXTRA	\$10
FOLDED NUTELLA PIZZA STUFFED WITH NUTELLA, TOPPED WITH BANANA, STRAWBERRIES AND CHOCOLATE FLAKES	\$19
OPEN NUTELLA PIZZA NUTELLA TOPPED WITH FRESH STRAWBERRIES, ALMOND FLAKES & CHOCOLATE FLAKES.	\$22

GELATO DELIGHT

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.	\$9
PASSION DELIGHT EXQUISITE FRESH PASSIONFRUIT GELATO VEILED BY A LAYER OF RICH DARK CHOCOLATE. PERFECTLY SERVED WITH DOLLOP OF CREAM.	\$9
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.	\$9

GELATO 1 SCOOPS

VANILLA | STRAWBERRY | HAZELNUT | CHOCOLATE | COOKIES & CREAM | SALTED CARAMEL



COKE DIET COKE COKE NO SUGAR FANTA SPRITE LIFT TONIC WATER SODA WATER GINGER ALE	\$5.50
PEACH ICED TEA LEMON ICED TEA CHINOTTO	\$4.50
LEMON LIME BITTERS	\$5.50
WATER SPARKLING STILL	\$4.50
JUICE (GLS) ORANGE APPLE PINEAPPLE	\$5.50
MILKSHAKES	\$6.50
NUTELLA CHOCOLATE STRAWBERRY CARAMEL VANILLA BANANA	
COFFEE	
CAPPUCCINO FLAT WHITE LATTE LONG BLACK CHAI LATTE.	\$4.50
ESPRESSO PICCOLO MACCHIATO.	\$4.50
HOT CHOCOLATE MOCHA VIENNA COFFEE AFFOGATO.	\$5.50
TEA: ENGLISH BREAKFAST PEPPERMINT CHAMOMILE EARL GREY GREEN TEA	\$4.50
ICED DRINK	
ICED CHOCOLATE	\$8
MILK & VANILLA ICE CREAM WITH CHOCOLATE SYRUP, TOPPED WITH WHIPPED CREAM	
ICED SALTED CARAMEL MILK & CARAMEL GELATO WITH SALTED CARAMEL SYRUP, TOPPED WITH WHIPPED CREAM	\$8
ICED STRAWBERRY	\$8
MILK & STRAWBERRY GELATO WITH STRAWBERRY SYRUP, TOPPED WITH WHIPPED CREAM	• -
ICED COOKIES & CREAM	\$8
MILK & COOKIES GELATO WITH CHOCOLATE SYRUP, TOPPED WITH WHIPPED CREAM	
ICED COFFEE	\$8

MILK & VANILLA ICE CREAM WITH COFFEE, TOPPED WITH WHIPPED CREAM



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SOFT DRINK

WINE LIST

SPARKLING	GLS	BTL
CRAIGMOOR NV SPARKLING 700ML NSW		\$28
CRAIGMOOR NV SPARKLING 200ML NSW		\$8
WHITE WINE		
CHAIN OF FIRE—CHARDONNAY WA	\$8	\$31
WILD OATS—SEMILLON SAUVIGNON BLANC WA	\$9	\$34
PIKORUA—SAUVIGNON BLANC NZ	\$10	\$36
CIAO BELLA—PINOT GRIGIO ITALY	\$9	\$34
WALLFLOWER—RIESLING ITALY	\$8	\$31
BEACH HUT PINK—MOSCATO AU	\$8	\$31
BAREFOOT WHITE—MOSCATO USA	\$8	\$31
RED WINE		
CHAIN OF FIRE—SHIRAZ CABERNET NSW	\$8	\$31
BAREFOOT—SHIRAZ US	\$9	\$34
ROBERT OATLEY—PINOT NOIR SA	\$11	\$37
WILD OATS—CABERNET MERLOT WA	\$9	\$34
CLIMBING—MERLOT AU	\$9	\$34
CIAO BELLA—SANGIOVESE ITALY	\$10	\$36
POCKETWACH—CABERNET SAUVIGNON NSW	\$8	\$31

BEERS | CIDER | RTD

TOOHEYS EXTRA TOOHEYS NEW PURE BLONDE CROWN LAGER	AU	\$8
HAHN PREMIUM LIGHT VICTORIA BITTER	AU	\$8
CORONA	MEXICO	\$9
BIRRA MORETTI	ITALY	\$9
PERONI	ITALY	\$9
HEINEKEN	HOLLAND	\$9
CIDER	AU	\$9
CRUISER (RASPBERRY OR BLUEBERRY)	AU	\$8

savanas

SPIRITS

STANDARD

VODKA GIN BACARDI RUM JOSE CUERVO TEQUILA NAPOLEON BRANDY	\$8
BOURBON	
JIM BEAM WILD TURKEY	\$9
SCOTCH & WHISKEY	
CHIVAS REGAL—12 YRS JOHNNIE WALKER BLACK LABEL	\$9
JOHNNIE WALKER RED LABEL JAMESON IRISH JACK DANIEL	\$8
GALLIANO	
SMOOTH VANILLA WHITE SAMBUCA BLACK OUZO	\$8
LIQUER	
MIDORI BAILEYS KAHLUA FRANGELICO TIA MARIA MALIBU	\$9
PORT GALWAY PIPE	\$8
COCKTAILS	
	\$16
BACARDI RUM, MINT, FRESH LIME, SUGAR, SODA.	\$16
SAVANAS VODKA, STRAWBERRY, FRESH LIME, PINK MOSCATO.	JI 0
TEQUILA SUNRISE	\$16
TEQUILA, ORANGE JUICE, GRENADINE.	.
MIDORI SPLICE MIDORI, MALIBU, PINEAPPLE JUICE, WHIPPED CREAM.	\$15

