



## COCKTAILS

<b>MANGO BELLINI</b> prosecco, mango nectar	<b>12.5</b>
<b>KIR ROYALE</b> prosecco, blackcurrant liqueur	<b>15.5</b>
<b>APEROL SPRITZ</b> aperol, prosecco, soda	<b>17.5</b>
<b>LIMONCELLO SPRITZ</b> limoncello, prosecco, soda	<b>18.5</b>
<b>NEGRONI</b> gin, sweet vermouth, campari	<b>17.5</b>
<b>CLASSIC MOJITO</b> bacardi, lime, mint, soda	<b>18.5</b>
<b>SUNSET MOJITO</b> vodka, mango, orange, passionfruit, lime, mint	<b>18.5</b>
<b>MOSCOW MULE</b> vodka, ginger beer, lime	<b>18.5</b>
<b>PINA COLADA</b> bacardi, coconut cream, pineapple	<b>19.5</b>
<b>FRUIT TINGLE</b> vodka, blue caracao, lemonade, berry syrup	<b>17.5</b>
<b>ESPRESSO MARTINI</b> vodka, kahlua, crème de cacao, espresso	<b>18.5</b>
<b>LYCHEE MARTINI</b> vodka, lychee liqueur, lychee	<b>18.5</b>

## MOCKTAILS

<b>VIRGIN MOJITO</b> fresh lime, mint, soda	<b>13.5</b>
<b>SUNRISE MOJITO</b> mango, orange, passionfruit, lime, mint	<b>13.5</b>
<b>VIRGIN KIWI MOJITO</b> kiwi, lime, mint, soda	<b>13.5</b>
<b>VIRGIN BERRY SMASH</b> mixed berries, lime, cranberry, soda	<b>14.5</b>
<b>VIRGIN MANGO COLADA</b> mango, coconut cream, mango nectar	<b>14.5</b>

## SOFT DRINKS

<b>SAN PELLEGRINO SPARKLING WATER 1 LT</b>	<b>10.5</b>
<b>STILL MINERAL WATER</b>	<b>9.5</b>
<b>LEMON, LIME, BITTERS</b>	<b>6.9</b>
<b>CHINOTTO</b>	<b>7.9</b>
<b>JUICE</b> orange, pineapple, apple, mango	<b>6.5</b>
<b>SODA</b> coke, lemonade, coke no sugar, solo	<b>5.9</b>

## SHARE PLATES

<b>BRAVO'S SHARE PLATE</b> mushroom arancini, chorizo sausage, meatballs pickled vegetables, olives, bread crostini	<b>38</b>
<b>DUO PLATE</b> rosemary + sea salt pizza bread, grilled chorizo	<b>28.5</b>

## STARTERS

<b>GARLIC BREAD</b>	<b>9.5</b>
<b>ROSEMARY + SEA SALT PIZZA BREAD</b>	<b>18.5</b>
<b>TOMATO BRUSCHETTA</b> toasted bread, tomato, red onion, basil, parmesan	<b>16.5</b>
<b>MUSHROOM &amp; FETA ARANCINI</b>	<b>16</b>
<b>GRILLED CHORIZO [GF]</b>	<b>18.5</b>
<b>RUSTIC CUT CHIPS</b> aioli	<b>12.5</b>
<b>POLENTA CHIPS</b> aioli, parmesan	<b>16.5</b>
<b>GREEK SALAD [GF]</b> mixed lettuce, onion, tomato, feta, olives, cucumber	<b>19.5</b>
<b>ROCKET AND PARMESAN SALAD [GF]</b>	<b>16.5</b>
<b>MARINATED OLIVES [GF]</b>	<b>9.5</b>
<b>MARINATED DANISH FETA [GF]</b>	<b>10.5</b>

## MAINS

<b>SALT + PEPPER CALAMARI</b> fried squid, rustic cut chips, aioli	<b>38.5</b>
<b>SIZZLING GARLIC PRAWNS</b> chilli, garlic bread, chips	<b>45</b>
<b>FISH OF THE DAY</b> ask waitperson	<b>MP</b>
<b>CONFIT PORK BELLY</b> seeded mustard mash, apple chutney, pomegranate dressing, crackling	<b>42.5</b>
<b>SCOTCH FILLET</b> rustic cut chips, rocket, cafe de paris butter sauce	<b>46.5</b>
<b>BRAISED LAMB</b> polenta, borderlaise sauce, rocket, cherry tomato, shaved cheese	<b>39.5</b>
<b>CHICKEN PARMIGIANA</b> rustic cut chips	<b>38.5</b>
<b>CHICKEN SCALOPPINE</b> gourmet potatoes, spinach + mushroom cream sauce	<b>42</b>
<b>EGGPLANT PARMAGIANA</b> crumbed eggplant, napoletana sauce, mozzarella, rocket, pesto	<b>38.5</b>

## PASTA

<b>GLUTEN FREE PENNE + 5</b>	
<b>SPAGHETTI BOLOGNESE</b> veal + pork ragu	<b>29.5</b>
<b>SPAGHETTI MEATBALLS</b> veal + pork polpette, napoletana sauce	<b>35</b>
<b>SPAGHETTI GRECA</b> roast pumpkin, olives, feta, spinach, red onion, chilli, olive oil	<b>32.5</b>
<b>SPAGHETTI AL NERO</b> calamari, roast peppers, squid ink, salsa verde	<b>38.5</b>
<b>LINGUINE CARBONARA</b> bacon, egg, cream, parmesan, black pepper	<b>36</b>
<b>LINGUINE MARINARA</b> prawns, fish, calamari, chilli, napoletana sauce	<b>38.5</b>
<b>LINGUINE ADRIATICO</b> prawns, fish, calamari, fresh tomato, garlic, chilli, olive oil	<b>38.5</b>
<b>LINGUINE PORTOFINO</b> prawns, fish, calamari, light cream sauce	<b>39.5</b>
<b>LINGUINE LAMB RAGU</b> braised lamb, spinach, cherry tomato	<b>35</b>
<b>PENNE CHICKEN</b> chicken, roast pumpkin, spinach, pesto, cream sauce	<b>36</b>
<b>PENNE CALABRESE</b> fresh pork + fennel sausage, chilli, black olives, napoletana sauce	<b>33.5</b>

## FILLED PASTA + GNOCCHI

<b>SPINACH + RICOTTA RAVIOLI</b> cherry tomato, spinach, feta, beurre noisette, toasted almonds	<b>35</b>
<b>DUCK CAPPELLETTI</b> pasta pillows filled with braised duck + leek, truffle oil spinach + mushroom cream sauce	<b>38.5</b>
<b>PRAWN + SCALLOP PANZOTTI</b> prawns, sundried tomatoes, peas, chilli, cream sauce	<b>39.5</b>
<b>BEEF CHEEK AGNOLOTTI</b> mushroom, spinach, red wine sauce	<b>36.5</b>
<b>GNOCCHI NAPOLETANA</b> napoletana sauce, pesto, parmesan	<b>32.5</b>
<b>GNOCCHI BOLOGNESE</b> veal + pork ragu	<b>35</b>
<b>GNOCCHI ZUCCA</b> roast pumpkin, spinach, toasted almonds, pesto, cream sauce	<b>35.5</b>

## PIZZA

<b>GLUTEN FREE BASE + 5</b>	
<b>MARGHERITA</b> tomato, mozzarella, pesto drizzle	<b>26.5</b>
<b>BELLISSIMA</b> roasted pumpkin, feta, red peppers, olives, tomato, mozzarella	<b>31.5</b>
<b>MILANO</b> spicy italian sausage, jalapeño, tomato, mozzarella	<b>30.5</b>
<b>POLLO</b> chicken, mushroom, capsicum, onion, tomato, mozzarella	<b>32.5</b>
<b>REGINA</b> prosciutto, rocket, parmesan, tomato, mozzarella	<b>32.5</b>
<b>ULTIMO</b> bacon, cacciatore, onion, pineapple, capsicum, tomato, mozzarella	<b>32.5</b>
<b>SARDINIA</b> prawns, fish, calamari, chilli, tomato, mozzarella	<b>32.5</b>
<b>FIorentina</b> cacciatore sausage, olives, red peppers, tomato, mozzarella	<b>31.5</b>
<b>HAWAIIAN</b> ham, pineapple, tomato, mozzarella	<b>29.5</b>

## DESSERT

<b>BELGIAN CHOCOLATE PUDDING</b> vanilla anglaise, hazelnut crumble, persian fairy floss	<b>16.5</b>
<b>TIRAMISU</b>	<b>16</b>
<b>CRÈME BRÛLÉE</b> madagascan vanilla bean, biscotti	<b>16</b>
<b>STICKY DATE PUDDING</b> salted butterscotch, oat crumble, vanilla ice-cream	<b>16.5</b>
<b>BRAVO'S CAFÉ</b> espresso, frangelico, vanilla ice-cream, mocha sauce, biscotti	<b>18.5</b>
<b>SORBET</b> lemon or mango or fruits of the forest	<b>\$6.5 per scoop</b>
<b>GELATO</b> vanilla or chocolate or hazelnut	<b>\$6.5 per scoop</b>

## CHOCOLATES

<b>BACI</b>	<b>4</b>
<b>LINDOR</b>	<b>4</b>
<b>BOUCHEE</b>	<b>5.5</b>

<b>AFFOGATO</b> double espresso, vanilla gelato	<b>10.5</b>
--	-------------