

Split Bill Policy

It is not our policy to split bills individually due to our staff time restraints.

We are however, happy to split a table equally. Our staff are happy to assist in any way.

pastas

your choice of fettuccini, spaghetti, penne or gnocchi

carbonara

traditional italian carbonara.

olive oil, roast garlic, bacon, free range egg, parsley, grana padano 18.9

calabrese

hot salami, garlic, capsicum, white wine, tomato, cream 18.9

di adamo

chicken, kalamata olive, cherry tomato, artichoke, basil, olive oil 18.2

al la pappone

chicken breast, avocado, basil, white wine, tomato, cream 20.0

chilli broccoli

broccoli florets, roast garlic, chilli, lemon, olive oil, parsley 18.9

bolognese

traditional beef, pork & vegetable ragu alla bolognese 18.0

al la treviso

snow peas, crispy bacon, large prawns, black pepper, rice wine, sweet chilli 19.9

marinara

prawns, mussels, squid, black olives, garlic, white wine, tomato 19.9

pescatore

prawns, clams, squid, capsicum, garlic, white wine, tomato 19.9

all'amatriciana

bacon, onion, chilli, garlic, white wine, tomato 18.9

lasagne

pasta sheets w béchamel & traditional ragu alla bolognese 18.0

italian sausage

italian pork sausage, spinach, mushrooms, semi-dried tomato, garlic, white wine, cream 20.0

pollo funghi

chicken breast, mushroom, basil, spinach, garlic, white wine, cream 19.9

pumpkin & pine nut

honey-roasted pumpkin, pine nut, basil pesto, spinach, garlic and olive oil 17.7



zuppa (soup)

see specials board 8.5

stuzzichini (something to share)

natural oysters

tasmanian freshly shucked oysters w lemon & a red wine & shallot vinaigrette 3.0 ea (minimum of three)

tasmanian kilpatrick oysters

oven baked. crispy bacon, house-made kilpatrick sauce 3.0 ea (minimum of three)

baked oysters w brie & white wine

oven-baked. white wine, shallots, melted brie 3.0 ea (minimum of three)

hot lips

thick potato wedges deep fried and tossed in our own spicy seasoning s/w sour cream 10.0

bojangles home made dips*

a trio of dips served with pizza bread - see specials board 16.0

oven baked mini cobb loaf*

s/w a trio of compound butters: herb / garlic / roasted capsicum 10.0

garlic pizza bread

garlic butter, melted cheese 11.0/13.0/15.0

beef carpaccio

lemon myrtle crusted beef carpaccio s/w fennel salad, toasted ciabatta & roast garlic aioli 19.0

herb pizza bread

fresh tomato, herbs, spring onion, garlic, parmesan cheese 12.0/14.0/16.0

bruschetta pizza bread*

garlic brushed pizza bread w diced tomato, olive oil & basil 11.0

queen margherita pizza

traditional naples pizza. tomato, local 'shaw river' buffalo mozzarella, slow roast cherry tomatoes, fresh basil 15.0/17.0/19.0

arancini balls

crumbed risotto balls filled w taleggio cheese & mushroom. s/w parmesan aioli & rocket 3.5 ea (minimum of three)

lemon chilli squid w red pepper salsa

lemon & chilli marinated squid w red pepper salsa & roquette, bean shoots & cucumber salad 18.0 / main 27.0

peperone picollo*

crumbed red baby bell peppers stuffed w goat's cheese, pine nut & thyme 3.5 ea (minimum of three)

garlic prawns

served in a sizzling skillet w caramelised onion, garlic butter & garlic toast 19.0 / main 27.0

smoked salmon stack*

smoked salmon, goat's cheese, tomato, pine nut & avocado w lemon dressing 18.0

* contains nuts

vino (wine list)

champagne/sparkling	glass	bottle
yellowglen pinot noir chardonnay N.V (vic)	8.5	32.0

bianco (white)

gabbiano pinot grigio (italy)		29.5
knappstein rhine riesling clare valley (s.a)		35.0
wirra wirra handpicked riesling (s.a)	7.5	31.0
jacobs creek riesling		18.0
penfolds koonunga hill chardonnay (s.a)	7.5	28.0
pikes clare valley riesling (s.a)		39.0
voyager semillon sauvignon blanc (w.a)		35.0
capel vale sauvignon blanc (w.a)		30.0
oyster bay sauvignon blanc (n.z)		32.0
babich sauvignon blanc (n.z)	7.5	30.0
montana sauvignon blanc (n.z)		38.0

rosso (red)

riparossa (italy)		25.0
gabbiano chianti (italy)		29.5
ninth island pinot noir (tas)		39.0
windy peak pinot noir (vic)	7.0	26.0
pizzini estate sangiovese (vic)		38.0
penfolds koonunga hill red blend (s.a)	7.5	28.0
wolf blass yellow label cabernet sauvignon (s.a)		30.0
ingoldby cabernet sauvignon (s.a)		31.0
katnook founder's block cabernet sauvignon (s.a)		30.0
hollick coonawarra cabernet merlot (s.a)	9.5	39.0
mcwilliams cabernet merlot (s.a)	6.0	18.0
pepperjack shiraz		39.0
pizzini estate shiraz (vic)		37.0
terra felix shiraz viognier (vic)	7.0	30.0
the black chook shiraz viognier (s.a)		30.0
oyster bay merlot (nz)	8.5	34.0
wirra wirra church block cab/sav/shiraz/merlot (s.a)		38.0
haselgrove bella vigna shiraz 2008 (s.a)		32.0

house wines

chardonnay	6.5	19.0
sauvignon blanc	6.5	19.0
red	6.5	19.0

half bottles

wolf blass yellow label cabernet sauvignon (s.a)		15.0
orlando jacobs creek shiraz cabernet (s.a)		10.5
orlando jacobs creek chardonnay (s.a)		10.0

corkage per bottle 7.0

drinks

soft drinks 3.4

san pellegrino - chinotto (italian cola) 4.0

- blood orange or bitter lemon
sparkling mineral water 4.0

- sparkling mineral water (500ml) 7.0

apple/orange juice 4.0

jug of soft drink 10.0

top shelf 8.0

basic spirits 7.0

bojangles port 5.0

hennessy cognac 8.5

beer on the tap

blue tongue lager (nsw) pot 4.5

birra (beers)

carlton draught (vic) 6.0

victoria bitter (vic) 6.0

melbourne bitter (vic) 6.0

pure blonde (low carb) 6.0

boags light (tas) 6.0

cascade light (tas) 6.0

coopers pale ale (sa) 7.5

crown lager (vic) 7.5

james boag's premium (tas) 7.5

corona (mexico) 7.5

redback (vic) 7.5

moretti (italy) 7.5

red duck vic (local) 7.5

peroni leggera (italy, low-carb) 7.5

peroni (italy) 7.5

coffee 3.5

tea 3.5

hot chocolate 3.5

extensive range of tea

including ~

T2 - mint mix, china jasmine, chamomile,

girlie grey, english breakfast

secondi (mains)

kangaroo ragu w
sweet potato gnocchi

five hour braised kangaroo, red peppers & tomato ragu
s/w house-made sweet potato gnocchi, fresh parsley
& grana padano 26.9

veal picatta

scaloppine of veal w a lemon, sage & marsala sauce. s/w grilled
asparagus & goat's cheese scalloped potatoes 29.0

chicken ballotine*

stuffed parcel of chicken filled w chicken breast, mushroom, bacon,
thyme & pistachio on mash & asparagus w pea puree & carrot jus 29.0

seafood pasta pan

fresh tasmanian mussels, clams, tiger prawns, scallops, squid & marinated
octopus in a lemon & roast tomato & basil concasse w spinach & spaghetti.
s/w toasted garlic bread 29.0

crab & prawn ravioli

house-made ravioli filled w blue swimmer crab & prawn, finished w a ruby grape-
fruit beurre blanc (white butter sauce), topped w fennel salad 29.0

marinated lamb rump

grilled lamb rump w roasted tomato, seasonal vegetables, potato & a burnt-honey
& rosemary red-wine jus (served medium-rare) 27.9

baked polenta w napoli & pea puree

baked parmesan & goat's cheese polenta s/w rich napoli, pea puree & topped w
grilled asparagus, green beans, olives & spinach 25.0

beer battered whiting

two fillets of local whiting in a crisp beer batter, served w hand cut fat
chips, roasted garlic aioli and a salad of rucola, raisins, pine nuts,
cherry tomatoes, parsley & red onion. 27.9

bistecche (steaks)

250 gram aged yearling eye fillet all s/w seasonal vegetables.
please allow 30 mins minimum for our high cut steaks.

seafood

tiger prawns, mussels, clams, squid, scallops, onion, garlic, cream 33.0

garlic prawns

prawns, onion, parsley, garlic, cream 33.0

mushroom

mushroom, onion, beef jus, rosemary, parsley, cream 31.0

peppercorn

green peppercorn, onion, beef jus, parsley, cream 31.0

new york

chilli, tomato, onion, garlic, parsley. s/w crumbed fried onion rings 31.0

contorni (extras)

shoestring fries 6.0

beer battered chips 6.0

insalata (salads)

warm green bean & olive salad

blanched green beans, tomato, mount zero olives, parsley & salted ricotta
s/w a lemon dressing 9.0

greek

mixed greens, black and green olives, fetta, tomato, cucumber, red onion &
balsamic dressing 8.0

warm beetroot, walnut & mint salad

house pickled beetroot, honey glazed walnut, roquette, mint, spinach, red
onion & chevre s/w a sweet beetroot vinaigrette & fresh cracked pepper 10.9

caesar

cos leaves, crispy bacon, warm free-range egg, anchovies &
croutons w traditional dressing and shaved parmesan 16.5

garden

mixed lettuces w cucumber, tomato & onion s/w balsamic
dressing 8.0

* contains nuts

medium gluten free pizzas
available: \$3 extra

pizza

1 jangles special

tomato, cheese, ham, mushrooms, capsicum, olives
and anchovies 14.4/17.3/19.3

2 wunta special

garlic butter, tomatoes, cheese, small and large prawns, onion, parmesan
cheese and a dash of chili 14.4/17.3/19.3

3 americana

tomato, cheese, hot salami and ham 14.4/17.3/19.3

4 capricciosa

tomato, cheese, hot salami, ham, mushrooms and anchovies 14.4/17.3/19.3

5 hawaiian

tomato, cheese, ham and pineapple 14.4/17.3/19.3

6 satay chicken

tomato, cheese, chicken, capsicum, spicy satay sauce and
cheese on top 15.3/17.8/19.9

7 vegetarian

tomato, cheese, mushrooms, capsicum, capers, and olives 14.4/17.3/19.3

8 italia

tomato, cheese, mushroom, onion, fresh tomato, pepperoni, bolognese sauce and
parmesan 14.4/17.3/19.3

9 aussie

tomato, cheese, ham and free range eggs 14.4/17.3/19.3

10 demmar special

tomato, cheese, ham, mushrooms and cheese on top 14.4/17.3/19.3

12 chicken

tomato, cheese, chicken and cheese on top 15.3/17.8/19.9

14 the lot

everything on the bench 17.3/20.3/22.3

15 lady and the tramp

tomato, cheese, bolognese, spaghetti and pepperoni on top 14.4/17.3/19.3

16 breakfast special

tomato, cheese, prime bacon strips and free range eggs 14.4/17.3/19.3

17 mexican

tomato, cheese, hot salami, mushrooms, capsicum, onions, olives
and tabasco 14.4/17.3/19.3

18 grant special

garlic butter, tomato, cheese, hot salami, diced bacon, onion, spring onion
and big prawns 15.3/17.8/19.9

19 marconi special

tomato, cheese, hot salami, mushrooms, capsicum, onions
and capers 14.4/17.3/19.3

20 meat lovers

tomato, cheese, hot salami, ham, chicken, mince,
bacon and bbq sauce 14.4/17.3/19.3

pizza extras 1.8/2.0/2.3

\$1 surcharge for 1/2 & 1/2 pizzas

silver medallist of the 1998/1999 national 'best of the best' pizza
competition

silver medallist of the 1999/2000 national 'best of the best' pizza
competition

judge of the 2000/2001 national 'best of the best' pizza competition

silver medallist 2002/2003 national 'best of the best' pizza competition

victorian finalist 2006 'best of the best' pizza competition.

Bojangles gourmet pizzas are made in true artisan tradition with natural yeast,
sea salt, flour and extra virgin olive oil.

gourmet pizza

21 new orleans

tomato, cheese, cajun spiced breast-chicken, avocado finished with
fresh tomato and basil

22 san jim

tomato, cheese, shaved leg ham, artichokes with lana's rhubarb relish, jalapeno
chili and shaved parmesan

23 siena

tomato, cheese, shaved porketta, caramelized onion and pear topped with
roquette and apple balsamic

24 santorini*

tomato, cheese, hot salami topped with goat's cheese, pesto, fire roasted capsicum
and topped with a lemon wedge

25 bombay*

tomato, cheese, tandoori indian spiced chicken, toasted sesame seeds, spanish onion
and a dollop of sour cream

26 valencia

tomato, cheese, prawns, spanish sausage, green peas, topped with salsa verde and
a lemon wedge

27 santa fe*

tomato, cheese, shaved leg ham, pesto, fire roasted capsicum and topped with
brie cheese

28 portofino*

tomato, cheese, buffalo mozzarella, pancetta ham, basil pesto and rocket

29 firenze*

tomato, cheese, roast pumpkin topped with pinenuts, caramelized onion,
salsa verde and your choice of goats cheese, blue cheese or brie cheese

30 kazakhstan

tomato, cheese, moroccan spiced lamb loin, spinach, fire roasted cherry
tomatoes with minted yoghurt sauce

small 18.0

med 21.0

SORRY - NO HALF AND HALF OR LARGE PIZZAS AVAILABLE
ON GOURMET PIZZAS

* contains nuts