

STARTERS

- FLAT BREAD** (V · CN) • 13
Homemade Neapolitan flat bread served with Boardwalk's truffle butter & romesco butter
- MOZZARELLA CHEESE STICKS** (V) (6pcs) • 16
Crumbed & fried with Italian herbs, served with aioli
- BRUSCHETTA** (V) (2pcs) • 18
Homemade toasted bread topped with stracciatella cheese & confit cherry tomatoes, finished with basil & black pepper
- BURRATA CAPRESE** (V) • 25
That's Amore burrata cheese served with medley cherry tomatoes & basil on homemade pizza bread
ADD PROSCIUTTO +5
- LAMB CUTLETS** (CN) (2pcs) • 26
Herb crust lamb cutlets served with romesco sauce
- MUSSELS IN ROSSO** (DF · A) • 22
Italian style sautéé mussels in Napoli and chilli sauce served with homemade bread
- ARANCINO CLASSICO** (2pcs) • 18
Handmade rice arancini with beef Bolognese sauce, peas, saffron and mozzarella, served on Napoli sauce
- ARANCINO TRUFFLE & MUSHROOM** (V) (2pcs) • 18
Handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella, served with cheese sauce
- POLPETTE AL SUGO** • 20
Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with homemade bread
- WOOD-FIRED OLIVES** • 21
House marinated wood-fired olives served on pizza bread with homemade nduja sauce

FOCACCIA

- OLIO E SALE** (V · DF) • 15
Sea salt, evoo, oregano
ADD PROSCIUTTO +5
ADD MARINATED WOODFIRED OLIVES +5
- MELTED MOZZARELLA & GARLIC** (V) • 21
Mozzarella, garlic, evoo, sea salt & oregano



PASTA & CO

- GNOCCHI SORRENTINA** (V) • 32
Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan
- RAVIOLI PUMPKIN** (V · CN) • 33
Typical Italian pasta stuffed with spinach & ricotta served with creamy pumpkin sauce, topped with fried sage & pine nuts
ADD GOAT CHEESE +3
- RIGATONI ALLA VODKA** (V) • 35
Tossed in vodka & Napoli sauce with a touch of chilli, topped with stracciatella cheese
- GNOCCHI AI PORCINI** (V) • 32
Homemade potato gnocchi tossed in a creamy Porcini & mushroom sauce. ADD CRISPY PROSCIUTTO +3
- SPAGHETTI CARBONARA** (Italian Style) • 34
Tossed with pork guanciale, eggs, pecorino cheese & black pepper
- PAPPARDELLE BOLOGNESE** • 32
Tossed with beef Bolognese sauce & Parmesan
- HOMEMADE TRADITIONAL LASAGNA** • 32
With beef Bolognese sauce, bechamel & Parmesan
- TORTELLONI WAGYU BEEF** • 36
Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce
- SPAGHETTI MARINARA** (DF · M) • 42
Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce: **white wine** or **Napoli sauce**
- BLUE SWIMMER CRAB RAVIOLI** (M) • 43
Blue swimmer crab ravioli tossed with king prawns, spinach, cherry tomato, garlic & a touch of chilli in a prawn bisque sauce

SIDE

- CHIPS** (V · DF) • 13
Served with rosemary salt & tomato sauce
- MASH POTATOES** (V · GF) • 13
ROASTED POTATOES (V · GF) • 14
With herbs & garlic
- SAUTÉED BROCCOLINI** (V · GF · CN) • 15
With garlic & chilli topped with goat cheese & almond flakes
- GARDEN SALAD** (V · GF · DF) • 15
Mixed leaf salad, cherry tomato, pickled cucumber, Italian dressing
- ROCKET SALAD** (V · GF · CN) • 16
Rocket, pear, Parmesan, walnuts & Italian dressing



PESCE · SEAFOOD ·

- SALT & PEPPER CALAMARI** (DF · I) • 36
Deep fried salt & pepper calamari served with mixed leaf salad, cherry tomatoes & aioli
- GRILLED CALAMARI** (DF · GF · I) • 36
Grilled calamari served on a bed of rocket & orange
- ZUPPA DI PESCE** (M) • 44
Slow simmered seafood stew cooked in seafood bisque, served with homemade flat bread
- BUTTERFLY BARRAMUNDI** (M) • 47
Grilled butterfly baby barramundi cooked in garlic butter sauce topped with prawns & calamari, cherry tomatoes, zucchini & kipfler potatoes finished with citrus rocket salad
(*may contain traces of bones*)

CARNE · MEAT ·

- CHICKEN SCHNITZEL** • 35
Crumbed chicken schnitzel served with chips and mixed salad
- CHICKEN PARMIGIANA** • 39
Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella served with chips and mixed salad
- LAMB SHANK** • 44
Braised lamb shank cooked in tomato & red wine gravy served with truffle mash
- PORK RIBS** • 44
Slow cooked pork ribs served with chips & mixed salad
- BEEF CHEEKS** (GF) • 42
Slow cooked in red wine served with mash potatoes & topped with sweet potato chips
- BEEF SPEZZATINO** • 42
Slow cooked diced beef stew with baby potatoes, carrots & peas served with homemade rustic bread
- PORTERHOUSE TAGLIATA** (300 gr.) (GF) • 48
Grass fed grilled porterhouse served with roasted potatoes, sautéed spinach & *your favourite choice of sauce included**
- GRASS FED SCOTCH FILLET** (280 gr.) (GF) • 55
Grilled scotch fillet served with a side of roasted potatoes, sautéed spinach & *your favourite choice of sauce included**

SAUCE +5EACH

SALSA VERDE ~ MUSHROOM SAUCE ~ PEPPERCORN SAUCE
RED WINE SAUCE ~ GARLIC BUTTER ~ CHIMICHURRI SAUCE

FOOD ALLERGY NOTICE:

NOT ALL INGREDIENTS ARE LISTED ON THE MENU;
IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW.

PLEASE NOTE:

WE ARE NOT AN ALLERGEN-FREE KITCHEN, WE ARE UNABLE
TO GUARANTEE ANY ITEM IS ENTIRELY FREE OF ALLERGENS.
BE ADVISED THAT FOOD PREPARED HERE ON THE PREMISES
MAY CONTAIN THESE INGREDIENTS:

MILK, EGGS, WHEAT, SOYBEAN, PEANUTS,
TREE NUTS, FISH & SHELLFISH.

V = VEGETARIAN · DF = DAIRY FREE
GF = GLUTEN FREE · CN = CONTAINS NUTS

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

NO SUBSTITUTIONS OR CHANGES ON MENU.

GOURMET PIZZA

- THE BOARDWALK** • 29
Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary
- SALSICCIA TRUFFLE** • 29
Mozzarella, truffle, mixed mushrooms, sausage & Parmesan
- 3 MUSHROOMS** (V) • 30
Mozzarella, king, enoki & oyster mushrooms, truffle oil, fresh buffalo mozzarella, thyme & rosemary
- PROSCIUTTO & PERE** (CN) • 32
Mozzarella, gorgonzola cheese, pear, San Daniele prosciutto & walnuts
- THE GENTLEMAN** • 31
Mozzarella, gorgonzola cheese, caramelised onion, homemade slow cooked beef cheeks & gravy drops
- DOLCE PICCANTE** • 29
San Marzano tomato, mozzarella, hot salami, goat cheese, honey & fermented chilli
- GAMBERETTI & ZUCCHINE** (I) • 32
Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, fresh buffalo mozzarella & chilli flakes
- SAPORE DI MARE** (M) • 32
Mozzarella, mixed seafood, lemon zest & black sesame seeds
- SPICY VODKA** (CN) • 31
Mozzarella, spicy vodka sauce, pork sausage, pistachio pesto & stracciatella cheese

TRADITIONAL PIZZA

- MARGHERITA** (V) • 25
San Marzano tomato, mozzarella & basil
ADD THAT'S AMORE BURRATA (125 GR.) +9
- NORMA** (V) • 28
San Marzano tomato, mozzarella, eggplant, stracciatella cheese, Parmesan & fresh basil
- ORTOLANA** (V · CN) • 29
San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchini, capsicum, eggplant & roasted almond flakes
- MEXICANA** • 29
San Marzano tomato, mozzarella, hot salami, olives, capsicum, caramelised onion & chilli flakes
- CAPRICCIOSA** • 28
San Marzano tomato, mozzarella, leg ham, mushrooms, olives & artichokes. ADD ANCHOVIES +3
- SOPRESSATA** (CN) • 29
San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone cheese
- MEAT LOVERS** • 31
San Marzano tomato, mozzarella, pancetta, ham, hot salami & sausage
- SAN DANIELE** • 32
San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

GLUTEN FREE PIZZA AVAILABLE* +5
*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4
Customers please note: OLIVES MAY PRESENT PITS