

ENTRÉE & APPETISERS

Soup of The Day <i>(See our specials board)</i>		
Tomato & Feta Bruschetta		10.0
Toasted bread topped with tomatoes, pesto and feta cheese.		
Bowl of Chips		8.0
Bowl of Wedges		10.0
Served with sour cream and sweet chilli sauce		
Garlic Bread or Herb Bread		6.5
4 slices of bread per serve.		
Salt & Pepper Calamari		13.0
Served with aioli.		
Bowl of Mussels		19.0
Oysters Natural*	½ Dozen 20.0	1 Dozen 32.0
Oysters Kilpatrick	½ Dozen 22.0	1 Dozen 34.0
Duo entrée onion rings, mozzarella stick		13.0
Sambusik & Kibbe		12.0
Meat parcels stuffed with mince meat and onion served with yoghurt dressing (3 of each)		
Arancini Balls		11.0
Arancini Balls served in a rich napoli sauce. (5 pieces)		

SALADS

Garden Salad*		12.0
Add Feta		+3.0
Caesar Salad*		15.0
Cos lettuce, egg, shaved parmesan cheese, croutons bacon and anchovies.		
Add Chicken		7.0
Warm Seafood Salad*		30.0
Calamari, prawns, scallops and mussels, with lemon and olive oil dressing, topped with smoked salmon.		
Grilled Marinated Calamari Salad*		24.0
Mixed leaves, cucumber, tomato, olives, onion, capsicum, with lemon & olive oil dressing.		
Lamb Salad*		26.0
With mixed leaves, tomato, cucumber, olives, capsicum & onion with mint dressing.		
Pearl Couscous Salad		18.0
with beetroot, chickpeas, mixed lettuce, tomato, cucumber in a balsamic vinaigrette, topped with grilled halloumi cheese.		
Crispy Noodles Salad		20.0
Served with grilled chicken, mixed lettuce, tomato, cucumber, & crispy noodles, in a balsamic vinegar, seeded mustard, olive oil dressing.		

RISOTTO

	ENTRÉE	MAIN
Genovese Risotto*	17.0	19.0
Cream, pesto, spinach, sundried tomatoes and parmesan.		
Chicken, Bacon & Pumpkin Risotto*	18.0	20.0
DiCaprio Seafood Risotto*	27.0	29.0
Black mussels, scallops, prawns and shrimps in either a napoli or an olive oil with chilli sauce.		
Chicken Curry Risotto	18.0	20.0
Chicken, corn and spinach in a creamy curry sauce.		

PASTA

	ENTRÉE	MAIN
Spaghetti Chilli Mussels	19.0	21.0
Black mussels in a chilli, garlic napolitana sauce.		
Spaghetti Marinara Alla Dicaprio	27.0	29.0
Black mussels, scallops, shrimps and prawns in a garlic napolitana sauce.		
Spaghetti Pollo Funghi	18.0	20.0
with chicken, mushrooms & onions, in a creamy sauce.		
Spaghetti Bolognese	17.0	19.0
Spaghetti Greca	17.0	19.0
Feta cheese, sundried tomatoes, olives, spinach & olive oil.		
Spaghetti Spanioli	22.0	24.0
Chorizo, calamari, garlic & olive oil.		
Fettuccine Carbonara	18.0	20.0
With bacon, egg and cream.		
Fettuccine Boscaiola	19.0	21.0
With bacon, mushrooms, shallots, in a creamy white wine sauce.		
Fettuccine Castellana	22.0	24.0
With scallops, sundried tomatoes, mushrooms, pancetta in a cream and napoli sauce.		
Tortellini Alfredo	18.0	20.0
With bacon, mushrooms, peas in a cream and napoli sauce.		
Gnocchi Funghi	16.0	18.0
With mushrooms & cream sauce		
Gnocchi Lamb Ragù	N/A	26.0
Homemade Lasagna	17.0	19.0
Meat Ravioli	17.0	19.0
Served with bolognese sauce.		
Spinach & Ricotta Ravioli	16.0	18.0
With either a burnt butter & Sage sauce or a princess sauce (mix of Napoli & cream)		
Penne Matriciana	18.0	20.0
Hot salami, bacon and onions in a chilli napoli sauce.		
Penne Pollo Grano	17.0	19.0
Chicken and roasted capsicum in a creamy pesto sauce topped with shaved grana cheese.		

BURGERS

DiCaprio Burger		21.0
Beef patty with melted cheese, egg, red onion, aioli, butter lettuce and baby cucumber pickle, served with chips.		
Chicken Schnitzel Burger		19.0
Crumbed chicken with melted cheese, red onion, aioli, lettuce, tomato & jalapenos, served with chips.		
Quinoa Burger		18.0
Quinoa & Veggie patty, with sliced tomatoes, onion, lettuce, beetroot & aioli, served with chips.		
Pulled Pork Burger		19.0
With coleslaw & mayonnaise, served with chips.		

STEAKS

(SERVED WITH SEASONAL VEGETABLES)

(Choose Your Sauce – Garlic Butter, Diane, Creamy Mushroom, Mushroom Gravy, Peppercorn, Red Wine, Creamy Mustard Or Mexicana)

Porterhouse Steak		32.0
T-Bone Steak		32.0
Lamb Fillet		32.0
with red wine or mint sauce		
Extra Side Veggies, Chips or Salad		4.0

CHICKEN & VEAL

(SERVED WITH SEASONAL VEGETABLES)

Veal Scallopini Pronto* Served with bacon, mushrooms, cream and white wine sauce.	28.0
Veal Parmigiana Crumbed veal, topped with ham, mozzarella and Napoli sauce.	26.0
Chicken Involtini* Chicken breast filled with mozzarella cheese topped with a creamy pesto sauce with sundried tomatoes.	26.0
Chicken Breast Fillet Contessa* Bacon, roasted pumpkin, seeded mustard in a creamy sauce.	26.0
Healthy Chicken Breast Fillet* With grilled zucchini, eggplant, garlic, oregano, olives & jalapeños.	26.0
Chicken Parmigiana Crumbed chicken topped with ham, mozzarella and napoli sauce.	23.0
Chicken Parmigiana Mexicana Crumbed chicken, hot salami, capsicum & onion served in a napoli sauce.	23.0
Chicken Parmigiana Seafood Crumbed chicken with prawns, scallops, calamari and shrimps in a creamy garlic sauce.	30.0
Chicken Parmigiana Hawaiian Crumbed chicken with ham, mozzarella cheese, pineapple and napoli sauce.	23.0
Chicken Mushroom Parmigiana Crumbed chicken, topped with ham, mozzarella cheese and creamy mushroom sauce.	23.0
Extra Side Veggies, Chips or Salad	4.0

SEAFOOD

Fried Calamari Served with chips and salad.	23.0
Beer Battered Fish & Chips Served with chips and salad.	24.0
Garlic Prawns on Rice* In a creamy garlic sauce served with vegetables.	32.0
Chilli Prawns on Rice* In a chilli napoli sauce served with vegetables.	32.0
Fish Of The Day (See Our Specials Board)	
Extra Side Veggies, Chips or Salad	4.0

DESSERTS

Home Made Panna Cotta With Mixed Berries	9.0
Home Made Chocolate Mousse	9.0
Home Made Sticky Date Pudding	9.0
Home Made Tiramisu	9.0
Waffles Served with fresh strawberries and banana topped with vanilla ice cream and chocolate sauce.	9.0
Open Nutella Pizza With banana and strawberries.	15.0
Tartufo or Cassata or Gelati Coppa	7.0

See Our Specials Board for a Selection of Delicious Cakes

GOURMET PIZZA

	MEDIUM	LARGE
Smoked Salmon Tomato, cheese, smoked salmon, onion & capers	18.0	21.0
Antipasto Pizza Tomato, cheese, virginia ham, hot or mild salami, fresh tomatoes, parmesan cheese & prosciutto.	19.0	21.0
Pizza Italiana Tomato, cheese, hot salami, roasted capsicum, olives, fresh tomato, oregano & bocconcini cheese	17.0	19.0
Chicken Tandoori Pizza Tomato, cheese, chicken, baby spinach, onion & roasted capsicum.	19.0	23.0
Lamb Pizza Sliced tomato, feta cheese, olives, sliced lamb fillet & garlic yogurt.	20.0	24.0
Prosciutto & Potato Pizza Tomato, feta cheese, potato, prosciutto, pesto & roasted capsicum.	19.0	22.0
Gourmet Vegetarian Pizza Tomato, cheese, marinated mushroom, eggplant, zucchini, roasted capsicum & potato. <i>Gluten-free options are also available.</i>	17.0	19.0

TRADITIONAL PIZZA

	SMALL	MEDIUM	LARGE
Garlic Pizza	8.5	9.5	10.5
Herb Pizza	8.5	9.5	10.5
Americana Tomato, cheese, ham & hot or mild salami.	10.5	12.5	15.0
Aussie Tomato, cheese, ham, bacon & egg.	10.5	12.5	15.0
Capricciosa Tomato, cheese, ham, mushrooms & olives.	10.5	12.5	15.0
Hawaiian Tomato, cheese, ham & pineapple.	10.5	12.5	15.0
Margherita Tomato, cheese & oregano.	10.5	12.5	15.0
Mexicana Tomato, cheese, capsicum, onions, hot salami & hot chilli.	10.5	12.5	15.0
Mushroom Tomato, cheese & mushrooms.	10.5	12.5	15.0
Napolitana Tomato, cheese, olives & anchovies.	10.5	12.5	15.0
Vegetarian Tomato, cheese, mushrooms, capsicum & olives.	10.5	12.5	15.0
Volcano Tomato, cheese, hot salami, roasted capsicum, olives, chilli & anchovies.	10.5	12.5	15.0
Chicken Tomato, cheese, chicken, pineapple & mushrooms.	10.5	14.0	16.0
DiCaprio's Special Tomato, cheese, ham, onion, mushrooms, hot salami, olives, capsicum & shrimps.	12.0	15.0	17.5
Marinara Tomato, cheese, marinara mix, shrimps, olives & garlic.	12.0	15.0	17.5
Meat Lovers Tomato, cheese, bacon, chicken, ham, hot salami, continental sausage & bolognese sauce.	12.0	15.0	17.5

Extras from \$1.00

Half and Half pizzas *(Medium and Large Only)* + 1.0

Gluten-Free Pizzas *(Large Only)* + 6.0

Olives may contain pits. | Please advise our staff of any allergies.

* Denotes gluten-free option.

COCKTAILS - \$15 EACH

Strawberry Daiquiri

Strawberry Liqueur, Bacardi Rum, Triple Sec, fresh strawberries and lemon juice.

Midori Splice

Midori, Malibu, pineapple juice & fresh cream.

Toblerone

Tia Maria, Frangelico, Baileys, Kahlúa & fresh cream.

Martini Espresso

Kahlúa, Vodka & a shot of espresso coffee.

SPIRITS & LIQUEURS

Basic Spirits & Mixers

from 8.0

Premium Spirits & Liqueurs

from 10.0

BEER & CIDER

James Boag's Premium

7.5

Carlton Draught

7.5

Cascade Light

7.0

Coopers Pale Ale

8.0

Coopers Sparkling Ale

8.0

Corona

7.5

Crown Lager

7.5

Heineken

7.5

Pure Blonde

7.5

Victoria Bitter

7.5

Strongbow Apple Cider (Sweet)

7.5

COFFEE & TEA

Tea

Black, Camomile, Earl Grey, English Breakfast, Green OR Peppermint

3.5

Coffees

3.5

Chai Latte: Spice or Vanilla

5.5

Hot Chocolate

3.5

DRINKS

Soft Drinks

Pepsi, Pepsi Max, Lemonade, Lemon Squash, Sunkist, Raspberry.

3.5

Lemon, Lime & Bitters

4.5

Mineral Water

4.5

Chinotto

4.5

Juice: Apple, Orange or Pineapple

4.0

Ice Tea: Peach or Lemon

4.5

Iced Chocolate & Iced Coffee

6.0

JUGS

Soft Drink

12.0

Lemon Lime & Bitters

15.0

Juice: Apple, Orange or Pineapple

15.0

HOUSE WINE

Riesling, Moselle, Claret

	GLASS	HALF CARAFE	CARAFE
	5.5	10.0	15.0

SPARKLING WINE

Lindeman's Henry's Sons Brut Cuvée

South Eastern Australia

Lively and Refreshing. Stylish with delicious elegant fruit flavours and a soft creamy finish.



22.0

Yellowglen Yellow Brut Cuvée - 200ml

South Eastern Australia

Lemon sherbet characters abound with a clean refreshing palate.

9.0

Yellowglen Pink Sparkling Rosé - 200ml

South Eastern Australia

Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

9.0

WHITE WINE

St Huberts The Stag Pinot Grigio

South Australia

Balanced and crisp, with pear and citrus fruit and a lovely acidity.



10.0



38.0

821 South Sauvignon Blanc

Marlborough, NZ

821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.

9.0

36.0

Secret Stone

Marlborough Sauvignon Blanc

Marlborough, NZ

Passionfruit and tropical fruit abound with a clean crisp finish.

10.0

40.0

Morgan's Bay Semillon Sauvignon Blanc

South Eastern Australia

Fresh lively palate that displays tropical citrus fruit aromas.

8.0

27.0

Lindeman's Henry's Sons Chardonnay

South Eastern Australia

Rich and luscious. Showcasing flavours of clean peach and stone fruit with a rich, soft finish.

7.0

22.0

Juliet Moscato

South Eastern Australia

Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine.

8.0

30.0

RED WINE

St Huberts The Stag Victoria Pinot Noir

Victoria

Berries that jump out of the glass, a light bodied, fresh and vibrant wine.



10.0



38.0

Hartog's Plate Cabernet Merlot

Western Australia

A soft, round and juicy red. Plenty of red berries. Easy drinking!

8.0

28.0

Little Berry Shiraz

McLaren Vale, SA

A wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great easy drinking wine.

9.0

35.0

Pepperjack Shiraz

Barossa Valley, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

12.0

48.0

Lindeman's Henry's Sons Shiraz Cabernet

South Eastern Australia

Rich and Spicy. Dark red berries with a lifted spice note. Medium bodied.

7.0

22.0

Wynns Coonawarra Estate

The Gables Cabernet Sauvignon

Coonawarra, SA

Lingering maraschino cherry and liquorice mesh with subtle cedary oak.

11.0

40.0

Luigi Cavalli Red Lambrusco

Australia

Soft juicy and sweet with a touch of spritz.

7.0

22.0