

Bistro

FURLAN CLUB

M E N U

ANTIPASTO

BREAD

GARLIC BREAD Garlic, herbs and extra virgin olive oil on toasted bread **7**

BRUSCHETTA ROSSA Fresh diced tomato, cheese, basil, spring onion, extra virgin olive oil on toasted bread **9.5**

GARLIC AND MOZZARELLA FOCACCIA Mozzarella, garlic and extra virgin olive oil on a large pizza base **10**

ENTRÉE

SOUP OF THE DAY Please ask your waiter **9**

JALAPEÑO CHICKEN CROQUETTES Spicy chicken croquettes topped with ranch sauce and slice of lime **9**

MARINATED SARDINES Pan fried marinated sardines on a bed of apple slaw with a lemon mustard vinaigrette **9**

POLENTA MUSHROOM Grilled polenta served with a creamy mushroom sauce **11**

ARANCINI Arborio rice mixed with mozzarella, chorizo and caramelised onion served with creamy garlic sauce **12**

SALT AND PEPPER CALAMARI ENTRÉE Pineapple cut calamari coated in sea salt and lemon pepper served with a side of garlic aioli **13**

PROSCIUTTO PRAWNS Prawn cutlets wrapped in prosciutto, grilled and served with homemade ranch **15**

ANTIPASTO PLATTER A selection of cured meats, imported Italian cheese and marinated vegetables, serves 2 **28**

PASTA AND RISOTTO

YOUR CHOICE OF PASTA AND SAUCES, PLEASE SELECT FROM THE FOLLOWING

SAUCE

BOLOGNESE Nonna's traditional bolognese sauce **18.5**

PORCHETTA Spiced pork and fennel ragu **20**

AMATRICIANA Bacon, onion, dry chilli, tomato and olives **20.5**

CARBONARA Pancetta, onion, egg yolk, white wine and a dash of cream **21.5**

MARINARA Mussels, calamari, scallops, prawns, fish, garlic, Pinot Grigio and extra virgin olive oil **23**

CARTOCCIO Grilled chicken with a beetroot and walnut pesto **23**

DUCK RAGU Duck ragu with mushrooms and caramelised onion **24**

PASTA

SPAGHETTI

PENNE

FETTUCINI

RIGATONI

GNOCCHI

GF PENNE - \$2 EXTRA

TRADITIONAL LASAGNA Traditional Italian homemade lasagne **20**

RISOTTO

GRILLED CHICKEN RISOTTO Carnaroli rice, grilled chicken, semi dried tomatoes and baby spinach **20**

RISOTTO PORCINI E TALEGGIO Carnaroli rice with Porcini mushroom and Taleggio cheese sauce **20**

RISOTTO CON GAMBERI E SPINACI Carnaroli rice, prawns, spinach, shallots, tarragon and Cinzano Bianco, cooked in a seafood bisque **23**

RISOTTO DI MARE Carnaroli rice, mussels, calamari, scallops, prawns, fish, garlic, tomato and Pinot Grigio **23**

PARMAS AND BURGERS

PARMAS All served with chips and salad

CHICKEN SCHNITZEL Crumbed chicken breast fillet **22**

CHICKEN PARMIGIANA Crumbed chicken breast fillet topped with mozzarella, Champagne ham & Napoli sauce **24**

POLLO AMATRICIANA Crumbed chicken breast fillet topped with spicy Matriciana sauce, salami, and mozzarella **25**

EL ESPAÑOL Crumbed chicken breast fillet topped with Napoli sauce, chorizo, bacon, roast capsicum and mozzarella **28**

VEAL SCHNITZEL Crumbed veal fillet served with a lemon wedge **25**

VEAL PARMIGIANA Crumbed veal fillet topped with mozzarella, Champagne ham & Napoli sauce **28**

BURGERS All served with chips and salad

GRILLED CHICKEN BURGER Grilled chicken breast, bacon, caramelised onion, lettuce, tomato, cheese and aioli **18**

BEEF BURGER Homemade beef patty, cheese, lettuce, tomato, bacon, beetroot, grilled onion with an egg and tomato sauce **18**

STEAK BURGER Scotch fillet steak, lettuce, tomato, cheese, sautéed mushrooms, bacon, caramelised onion and tomato relish **20**

MELANZANE Eggplant, cheese, tomato, lettuce, beetroot, onion and Napoli sauce **18**

SIDES

SALAD Mixed garden salad **5**

CHIPS Bowl of steak cut chips **6**

VEGETABLES Sautéed mixed vegetables **7**

ROCKET AND PEAR SALAD Rocket, pear, shaved parmesan and walnuts with a Modena balsamic glaze **10.5**

CAPRESE SALAD Sliced tomato, bocconcini and fresh basil drizzled with olive oil **12**

PIZZA

TRADITIONAL PIZZAS

MARGHERITA Tomato, mozzarella and basil **15.5**

NAPOLETANA Tomato, mozzarella, anchovies and black olives **16**

CAPRICCIOSA Tomato, mozzarella, mushrooms, Champagne ham and black olives **17**

VEGETARIAN Tomato, mozzarella, capsicum, mushrooms and olives **17**

TROPICAL Tomato, mozzarella, pineapple and Champagne ham **17**

MEXICANA Tomato, mozzarella, Champagne ham, hot salami and capsicum **18**

VULCANO Tomato, mozzarella, hot salami, capsicum, black olives and chilli **18**

HOT FOGOLAR Tomato, mozzarella, hot salami, capsicum, eggplant, olives and garlic **18.5**

THE LOT Tomato, mozzarella, Champagne ham, hot salami, mushrooms, olives, pineapple, capsicum and eggplant **20**

GOURMET PIZZAS

FIorentina Fresh tomato, mozzarella, bocconcini, baby spinach and olives **17**

Bella Mia Fresh tomato, bocconcini, prosciutto crudo, rocket and shaved parmesan **21.5**

John's Special Fresh tomato, mozzarella, hot salami, bacon, olives and prawns **21.5**

FURLAN SPECIAL Tomato, mozzarella, prawns, prosciutto, olives, bocconcini **24**

MEDITERRANEAN CALZONE Tomato, potato, spinach, olives, cheese **18**

PROSCIUTTO CALZONE Fresh tomato, bocconcini, baby spinach, prosciutto, cheese **22**

Surcharge applies for additional toppings

Olives may contain pips

Gluten free pizza available - \$3.50 extra

MAINS

MEAT All served with sautéed vegetables and seasoned potatoes

CHICKEN AVOCADO Grilled chicken breast sautéed in creamy avocado and Camembert sauce **26.5**

CHICKEN CACCIATORE Oven baked chicken breast with Napoli sauce, mushroom, capsicum, olives & topped with Montasio cheese **26.5**

TEMPURA QUAIL Jumbo tempura battered quail served with an aromatic warm cous cous salad **30**

VEAL FUNGHI Pan fried veal medallions with creamy mushroom sauce **30**

300G PORTERHOUSE STEAK Australian Black Angus porterhouse steak **32**
Cooked to your liking, with your choice of RED WINE, MUSHROOM, GARLIC or BLACK PEPPER sauce

300G SCOTCH FILLET Premium Australian grass-fed scotch fillet steak **35**
Cooked to your liking, with your choice of RED WINE, MUSHROOM, GARLIC or BLACK PEPPER sauce

TEXAS MEAT PLATTER Pulled bbq pork, slow cooked brisket, spicy pork sausages and buffalo wings served with slaw and potato wedges **35**

SEAFOOD

BEER BATTERED WHITING Blue Southern whiting in a Corona beer batter, served with chips, salad and homemade tartare **26**

SALT AND PEPPER CALAMARI Pineapple cut calamari coated in sea salt and lemon pepper served with chips, salad and a side of garlic aioli **26**

GARLIC PRAWNS Tiger prawns tossed in a garlic and white wine sauce served on a bed of spinach risotto with a salad garnish **30**

ATLANTIC SALMON Pan fried crispy skin Atlantic salmon fillet, drizzled with a lemon butter sauce served with potato mash and Asian greens **30**

MIXED SEAFOOD PLATTER Grilled Tiger prawns, calamari, baby octopus, mussels, scallops and Barramundi fillet served with seasoned potatoes & salad **38**

DESSERTS

GELATO Three scoops of mixed ice cream **7**

CHOCOLATE MOUSSE Homemade Chocolate mousse **8**

CRÈME BRÛLÉE Rich custard dessert with a crisp burnt sugar layer **8.5**

PASSIONFRUIT PANNA COTTA Double layered passionfruit panna cotta **8.5**

APPLE STRUDEL Warm homemade apple strudel served with vanilla ice cream **8.5**

TIRAMISU Savoiardi biscuits dipped in coffee layered with mascarpone cream **8.5**

STICKY DATE PUDDING Served with warm caramel sauce and vanilla ice cream **9**

AFFOGATO Vanilla ice cream with a shot of espresso coffee and a shot of Frangelico liquor **12**

KIDS 11.5

All kids meals come with a colouring pack and a SOFT DRINK or VANILLA ICE CREAM

PENNE BOLOGNESE Penne pasta with Bolognese ragu

CHICKEN NUGGETS served with chips and salad

CHICKEN SCHNITZEL served with chips and salad

BATTERED OR GRILLED FISH served with chips and salad

PIZZA MARGHERITA Small pizza base with tomato and Mozzarella

PIZZA TROPICAL Small pizza base with tomato, mozzarella, ham and pineapple

SENIORS 16

All Seniors meals come with a SOUP OF THE DAY or a SWEET OF THE DAY and a complimentary glass of SOFT DRINK or TEA or COFFEE

PENNE NAPOLETANA OR BOLOGNESE Penne with Bolognese or Neapolitan ragu

CHICKEN SCHNITZEL served with chips and salad

BATTERED OR GRILLED FISH served with chips and salad

PIZZA MARGHERITA Small pizza base with tomato and Mozzarella

PIZZA CAPRICCIOSA Small pizza base with tomato, mozzarella, ham, mushrooms and black olives

WINES

WHITE WINES

Alexander Hill Sauvignon Blanc	Riverina, NSW		21
Alexander Hill Fruity Lexia	Riverina, NSW	6	21
Alexander Hill Moscato Vivace	Riverina, NSW	6	22
De Bortoli Willowglen Chardonnay	Riverina, NSW		23
Pasqua Pinot Grigio	Veneto, Italy	7	25
Pasqua Rosato (Rosé)	Puglia, Italy	7	25
Lindemans Bin 95 Sauvignon Blanc	South East Australia	7	29
Secret Stone NZ Sauvignon Blanc	Marlborough, NZ		33
Serafino Wines Chardonnay	McLaren Vale, SA	8	36

SPARKLING WINES

Taylor Ferguson Brut 200ml	Riverina, NSW		7
Brown Brothers Prosecco 200ml	King Valley, VIC		7.5
Killawarra Brut 750ml	South East Australia		21
Emeri De Bortoli Pink Moscato	Riverina, NSW		23
Donelli Lambrusco Rosso Emilia	Romagna, Italy	7	24
Taylor Ferguson Sparkling Moscato	Riverina, NSW	8	25
Asti Riccadonna Spumante	Piemonte, Italy		27
Carpene Malvolti Prosecco	Veneto, Italy		36

RED WINES

Alexander Hill Merlot	Riverina, NSW	6	21
Alexander Hill Cabernet Sauvignon	Riverina, NSW	6	21
De Bortoli Willowglen Shiraz Cabernet	Riverina, NSW		23
Taylor Ferguson P.S. Shiraz	Langhorne Creek, SA		26
Taylor Ferguson P.S. Cab Sauv	Coonawarra, SA	7.5	26
Vigna Stefani Pinot Noir	Yarra Valley, VIC	7.5	28
Penfolds Rawson's Retreat Shiraz Cab	South East Australia	7.5	30
The Musician Cabernet Shiraz	Coonawarra, SA		32
Annie's Lane Cabernet Merlot	Clare Valley, SA	8	35
Serafino Wines Shiraz	McLaren Vale, SA	8	36
Pepperjack Cabernet Sauvignon	Barossa Valley, SA		44
Majella Cabernet Sauvignon	Coonawarra, SA		55

PORT

Wolf Blass	Red Label South East Australia	4
------------	--------------------------------	---

HOUSE WINES

De Bortoli Dry White, Soft Fruity White, Dry Red, Berry Estate Rosé	
Glass	4
1/4 Litre	7
1/2 Litre	9
1 Litre	16