



# LUNCH MENU

## ANTIPASTO

### BREAD

**GARLIC BREAD** Garlic, herbs and extra virgin olive oil on toasted bread **6**

**BRUSCHETTA ROSSA** Fresh diced tomato, cheese, basil, spring onion, extra virgin olive oil on toasted bread **8.5**

**GARLIC AND MOZZARELLA FOCACCIA** Mozzarella, garlic and extra virgin olive oil on a large pizza base **9**

### ENTRÉE

**SOUP OF THE DAY** Please ask your waiter **8**

**ARANCINI** Aborio rice mixed with mozzarella, chorizo and caramelised onion served with creamy garlic sauce **10**

**SALT AND PEPPER CALAMARI ENTRÉE** Pineapple cut calamari coated in sea salt and lemon pepper served with a side of garlic aioli **11**

## PASTA & RISOTTO

### CHOOSE A PASTA:

**SPAGHETTI - PENNE - FETTUCINI - RIGATONI - GNOCCHI**

GLUTEN FREE PASTA AVAILABLE - \$2 EXTRA

### CHOOSE A SAUCE:

**BOLOGNESE** Nonna's traditional bolognese sauce **16.5**

**CARBONARA** Pancetta, onion, egg yolk, white wine and a dash of cream **18.5**

**MARINARA** Mussels, calamari, scallops, prawns, fish, garlic, Pinot Grigio and extra virgin olive oil **20**

**TRADITIONAL LASAGNA** Traditional Italian homemade lasagne **18**

**GRILLED CHICKEN RISOTTO** Carnaroli rice, grilled chicken, semi dried tomatoes and baby spinach **18**

**RISOTTO DI MARE** Carnaroli rice, mussels, calamari, scallops, prawns, fish, garlic, tomato and Pinot Grigio **20**

## PIZZA

### TRADITIONAL PIZZAS

**MARGHERITA** Tomato, mozzarella and basil **13**

**NAPOLETANA** Tomato, mozzarella, anchovies and black olives **14**

**CAPRICCIOSA** Tomato, mozzarella, mushrooms, Champagne ham and black olives **15**

**VEGETARIAN** Tomato, mozzarella, capsicum, mushrooms and olives **15**

**TROPICAL** Tomato, mozzarella, pineapple and Champagne ham **15**

**MEXICANA** Tomato, mozzarella, Champagne ham, hot salami and capsicum **16**

**VULCANO** Tomato, mozzarella, hot salami, capsicum, black olives and chilli **16**

**HOT FOGOLAR** Tomato, mozzarella, hot salami, capsicum, eggplant, olives and garlic **16.5**

**THE LOT** Tomato, mozzarella, Champagne ham, hot salami, mushrooms, olives, pineapple, capsicum and eggplant **18**

### GOURMET PIZZAS

**FIorentina** Fresh tomato, mozzarella, bocconcini, baby spinach and olives **15**

**Bella Mia** Fresh tomato, bocconcini, prosciutto crudo, rocket and shaved parmesan **19.5**

**John's Special** Fresh tomato, mozzarella, hot salami, bacon, olives and prawns **19.5**

**FURLAN SPECIAL** Tomato, mozzarella, prawns, prosciutto, olives, bocconcini **21**

**MEDITERRANEAN CALZONE** Tomato, potato, spinach, olives, cheese **15**

**PROSCIUTTO CALZONE** Fresh tomato, bocconcini, baby spinach, prosciutto, cheese **19**

SURCHARGE APPLIES FOR ADDITIONAL TOPPINGS  
- OLIVES MAY CONTAIN PIPS -  
GLUTEN FREE PIZZA AVAILABLE - \$3.50 EXTRA

## PARMAS & BURGERS

**PARMAS** All served with chips and salad

**CHICKEN SCHNITZEL** Crumbed chicken breast fillet **19**

**CHICKEN PARMIGIANA** Crumbed chicken breast fillet topped with mozzarella, Champagne ham & Napoli sauce **21**

**VEAL SCHNITZEL** Crumbed veal fillet served with a lemon wedge **22**

**VEAL PARMIGIANA** Crumbed veal fillet topped with mozzarella, Champagne ham & Napoli sauce **25**

**BURGERS** All served with chips and salad

**GRILLED CHICKEN BURGER** Grilled chicken breast, bacon, caramelised onion, lettuce, tomato, cheese and aioli **15**

**BEEF BURGER** Homemade beef patty, cheese, lettuce, tomato, bacon, beetroot, grilled onion with an egg and tomato sauce **15**

## MAINS

**MEAT** All served with sautéed vegetables and seasoned potatoes

**CHICKEN AVOCADO** Grilled chicken breast sautéed in creamy avocado and Camembert sauce **23.5**

**VEAL FUNGHI** Pan fried veal medallions with creamy mushroom sauce **27**

**300G PORTERHOUSE STEAK** Australian Black Angus porterhouse steak **30**  
Cooked to your liking, with your choice of RED WINE, MUSHROOM, GARLIC or BLACK PEPPER sauce

### SEAFOOD

**BEER BATTERED WHITING** Blue Southern whiting in a Corona beer batter, served with chips, salad and homemade tartare **23**

**SALT AND PEPPER CALAMARI** Pineapple cut calamari coated in sea salt and lemon pepper served with chips, salad and a side of garlic aioli **23**

**GARLIC PRAWNS** Tiger prawns tossed in a garlic and white wine sauce served on a bed of spinach risotto with a salad garnish **27**

### SIDES

**SALAD** Mixed garden salad **5**

**CHIPS** Bowl of steak cut chips **6**

**VEGETABLES** Sautéed mixed vegetables **7**

## KIDS 10.5

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

**BATTERED 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 15

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 Neapolitana or Bolognese ragu

**CHICKEN SCHNITZEL** served with chips and salad

**GRILLED FISH** served with chips and salad

**PIZZA MARGHERITA** Small pizza base with tomato and mozzarella

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

## DESSERTS

**GELATO** Three scoops of mixed ice cream **6**

**CHOCOLATE MOUSSE** Homemade Chocolate mousse **7**

**CRÈME BRÛLÉE** Rich custard dessert with a crisp burnt sugar layer **7.5**

**PASSIONFRUIT PANNA COTTA** Double layered passionfruit panna cotta **7.5**

**APPLE STRUDEL** Warm homemade apple strudel served with vanilla ice cream **7.5**

**TIRAMISU** Savoiardi biscuits dipped in coffee layered with mascarpone cream **7.5**

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