

PANE

GARLIC BREAD (v)	
Garlic, herbs & EVOO on toasted bread	7
BRUSCHETTA (v) (gfo)	
Fresh diced tomato, basil & EVOO on toasted bread	9.5
GARLIC AND MOZZARELLA FOCACCIA (v) (gfo)	
Mozzarella, oregano, garlic & EVOO on a large pizza base	10

CHICHETTI

ZUPPA	
Soup of the day, please ask your waiter	MP
POLENTA AI FUNGHI (v) (gf)	
Grilled polenta served with mushroom sauce	11
ARANCINI (3 serves) (v)	
Rice balls filled with bolognese sauce & mozzarella garnished with salad	12
CALAMARI SALE E PEPE (gfo)	
Salt & pepper squid garnished with roquette and a side of tartare sauce and lemon	13
ANTIPASTO MISTO (serves 2)	
A selection of cured meats, imported Italian cheese and marinated vegetables	28
Add Woodfired Flat Bread +7	
Add Marinated Olives +7	
Add Grissini +3	

PASTA

GNOCCHI BOLOGNESE (gfo)	
House-made gnocchi in Nonna's traditional bolognese sauce	18.5
<i>Paired with T.F. Estate Cabernet Sauvignon +7</i>	
PENNE ALL' AMATRICIANA (gfo)	
Bacon, onion, chilli, tomato & olives	20.5
SPAGHETTI CARBONARA (gfo)	
Pancetta, onion, egg yolk, white wine & cream	21.5
GNOCCHI AI QUATTRO FORMAGGI (v) (gfo)	
Oven baked house-made gnocchi in a creamy four cheese fondue	22
SPAGHETTI MARINARA (gfo)	
Mussels, calamari, prawns, fish, garlic, white wine & EVOO	24
<i>Paired with Lindemans Sauvignon Blanc +7</i>	
FETTUCINE ALL' CARTOCCIO (gfo)	
Mussels, calamari, prawns, fish, garlic, white wine & EVOO in a napoli sauce baked in the oven	25
NONNA'S LASAGNA	
Traditional Italian homemade lasagne	20

RISOTTO

GRILLED CHICKEN RISOTTO (gfo)	
Grilled chicken & baby spinach, cream	20
RISOTTO PORCINI (v) (gfo)	
Porcini mushroom, cream	20
RISOTTO GAMBERI E SPINACI (gfo)	
Prawns, spinach, shallots & Cinzano Bianco	23
RISOTTO DI MARE (gfo)	
Mussels, calamari, prawns, fish, garlic, tomato & white wine	23

CARNE

CHICKEN COTOLETTA	
Traditional chicken schnitzel served with chips & salad Add gravy +2	22
VEAL COTOLETTA	
Traditional veal schnitzel served with chips & salad Add gravy +2	26
CHICKEN PARMIGIANA	
Traditional chicken schnitzel topped with Napoli sauce & mozzarella served with chips & salad	24
VEAL PARMIGIANA	
Traditional veal schnitzel topped with Napoli sauce & mozzarella served with chips & salad	28
CHICKEN AVOCADO	
Grilled chicken breast sautéed in creamy avocado & camambert sauce served with vegetables & potatoes	26.5
VEAL FUNGHI	
Pan fried veal medallions in a creamy mushroom sauce served with vegetables & potatoes	30
<i>Paired with Annie's Lane Cabernet Merlot +9</i>	
300G PORTERHOUSE (gf)	
Australian Black Angus porterhouse steak cooked to your liking with your choice of sauce Red wine, mushroom, garlic or black pepper served with vegetables & potato mash	32
<i>Paired with Serafino Shiraz +9</i>	
300G SCOTCH FILLET (gf)	
Premium Australian grass-fed scotch fillet steak cooked to your liking with your choice of sauce Red wine, mushroom, garlic or black pepper served with vegetables & potato mash	33
<i>Paired with Vigna Stefani Pinot Noir +8</i>	
BEEF BURGER	
House-made beef patty, tomato relish, coleslaw cheese and fried egg served with chips	18.5



FURLAN CLUB

GF pasta add \$3 Any alterations to sides add \$2

EVOO = extra virgin olive oil GF = gluten free GFO = gluten free option LFO = lactose free option MP = market price V = vegetarian

PESCE

FISH OF THE DAY	MP
GRILLED WHITING (gfo) Grilled Blue Southern whiting served with chips, salad & house-made tartare	26
CALAMARI SALE E PEPE (gfo) Salt & pepper squid served with chips, salad & house-made tartare	26
GAMBERI ALL'AGLIO (gf) Tiger prawns tossed in a garlic & white wine sauce served on a bed of spinach risotto with a salad garnish	30
ATLANTIC SALMON (gf) Pan fried crispy skin Atlantic salmon fillet, drizzled with a lemon butter sauce served with sweet potato mash & vegetables <i>Paired with Pasqua Pinot Grigio +7</i>	30
GRIGLIATA MISTA DEL MARE (gfo) Grilled Tiger prawns, calamari, baby octopus, mussels, scallops and Barramundi fillet served with potatoes & raddichio salad <i>Paired with Serafino Chardonnay +9</i>	38

CONTORNI

INSALATA MISTA (v) (gf) Mixed leaf salad, olive oil & balsamic vinegar	5
PATATINE FRITTE (v) Steak cut chips with chilli mayo	6
POTATO MASH (v) (gf)	7
VERDURE (v) (gf) Sautéed mixed vegetables	7
INSALATA DI RADDICCHIO (v) (gf) Chicory, red onion & balsamic vinegar	7
INSALATA DI RUCOLA E PERE (v) (gf) Rocket, pear, shaved parmesan & walnuts with Balsamic vinegar Add grilled chicken +5 Add grilled calamari +7	10.5

GOURMET PIZZA

FIORENTINA (v) (gfo) Fresh tomato, mozzarella, bocconcini, baby spinach & olives	17
ORTOLANA (v) (gfo) Tomato, mozzarella, eggplant, roasted potato, roasted pumpkin, olives & capsicum	19
SALMONE (gfo) Tomato, mozzarella, fresh grilled salmon, capers & red onion	21
BELLA MIA (gfo) Fresh tomato, bocconcini, prosciutto crudo, rocket & shaved parmesan	21.5
JOHN'S SPECIAL (gfo) Fresh tomato, mozzarella, hot salami, bacon, olives & prawns	21.5
FURLAN SPECIAL (gfo) Tomato, mozzarella, prawns, prosciutto, olives & bocconcini	24
BAMBINI *12 and under	11.5

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

PENNE BOLOGNESE (gfo)	
PENNE NAPOLI (v) (gfo)	
CHICKEN NUGGETS Served with chips & salad	
GRILLED FISH Served with chips & salad	
PIZZA MARGHERITA (v) (gfo) Small pizza base with tomato & mozzarella	
PIZZA TROPICAL (gfo) Small pizza base with tomato, mozzarella, ham & pineapple	

TRADITIONAL PIZZA

MARGHERITA (v) (gfo) Tomato, mozzarella & basil	15.5
NAPOLETANA (gfo) Tomato, mozzarella, anchovies & black olives	16
CAPRICCIOSA (gfo) Tomato, mozzarella, mushrooms, ham & olives	17
TROPICAL (gfo) Tomato, mozzarella, pineapple & ham	17
MEXICANA (gfo) Tomato, mozzarella, ham, hot salami & capsicum	18
CHICKEN (gfo) Tomato, mozzarella, roasted chicken, red onion & capsicum	18
HOT FOGOLAR (gfo) Tomato, mozzarella, hot salami, capsicum, eggplant, olives & garlic	18.5
THE LOT (gfo) Tomato, mozzarella, ham, hot salami, olives, mushrooms, pineapple, capsicum & eggplant	20

DOLCI

GELATI (3 scoops) (v) (gfo) (lfo)	7
PANNA COTTA (v) (gfo) Served with seasonal berries	8.5
APPLE STRUDEL (v) (lfo) Served with vanilla ice cream	8.5
TIRAMISU (v) Classic sponge biscuits soaked in coffee & Italian liquor layered with mascarpone cream	8.5
CASSATA / TARTUFO / BACIO (v) Please ask your waiter for availabilities	8.5
AFFOGATO (v) (gfo) (lfo) Vanilla ice cream with a shot of espresso coffee & a shot of Frangelico liquor	12

Surcharge applies for additional toppings on pizza Olives may contain pips GF pizza add \$4 Any alterations to sides add \$2

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