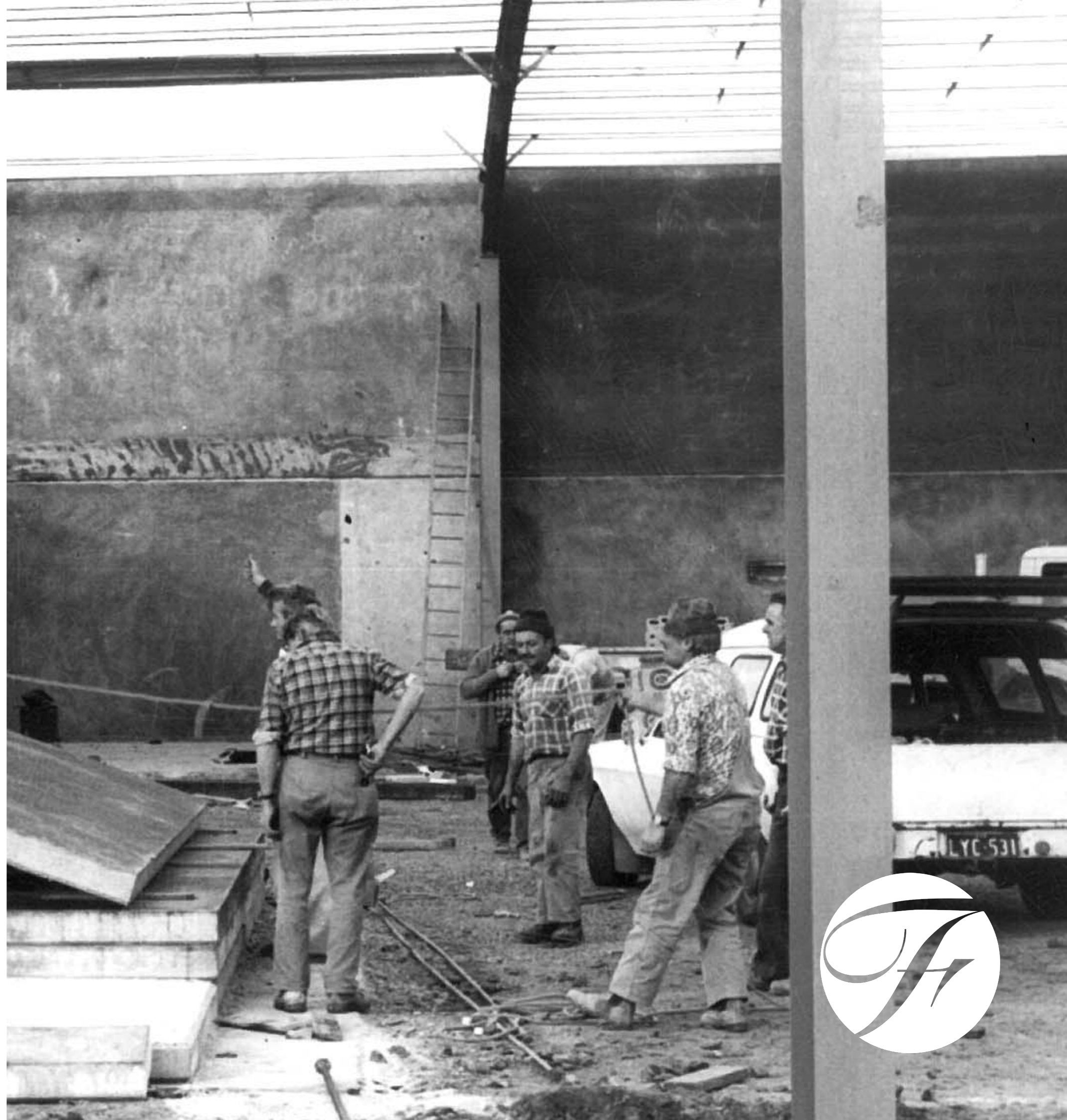


## PIZZE

MARGHERITA (gfo) (v)	16
pomodoro, mozza, basil	
TROPICALE (gfo)	20
pomodoro, mozza, ham, pineapple	
SAN DANIELE (gfo)	20
pomodoro, mozza, prosciutto crudo	
ALPINA (gfo)	22
mozza, bocconcini, prosciutto cotto	
CALABRESE (gfo)	18
pomodoro, mozza, pepperoni add pineapple +2	
NAPOLETANA (gfo)	18
pomodoro, mozza, olives, anchovies, basil	
TESTAROSSA (gfo)	20
pomodoro, mozza, nduja, pepperoni, capsicum, fresh chilli	
GAMBERI E PESTO (gfo)	24
pomodoro, mozza, prawns, capsicum, pesto	
FUNGHI (gfo)	18
pomodoro, mozza, mushroom, oregano add prosciutto cotto +4	
LA VESPA NERA (gfo) (v)	19
pomodoro, mozza, charred eggplant, parmesan, oregano	
CAPRICCIOSA (gfo)	20
pomodoro, mozza, ham, mushroom, olives add anchovies +2 add artichoke +3	
FIORENTINA (gfo) (v)	24
fresh pomodoro, mozza, bocconcini, baby spinach, olives	
BIANCA (gfo)	22
mozza, roasted potato, caramelised onion, crispy bacon, olive oil	
MARINARA ORIGINALE (gfo) (v)	17
crushed pomodoro, garlic, basil, olive oil, parmesan	
JOHN'S SPECIAL (gfo)	24
pomodoro, mozza, pepperoni, bacon, prawns, olives	
BELLA MIA (gfo)	24
fresh pomodoro, mozza, prosciutto crudo, rocket, shaved parmesan	
DIAVOLA (gfo)	20
pomodoro, mozza, ham, pepperoni, onions, capsicum, chilli	
VERDURE (gfo) (v)	22
pomodoro, mozza, mushroom, capsicum, onions, olives	
HOT FOGOLAR (gfo)	20
pomodoro, mozza, pepperoni, charred eggplant, capsicum, olives, fresh chilli	
MACELLERIA (gfo)	24
pomodoro, mozza, nduja, ham, pepperoni, bacon, italian sausage	
IL GIARDINO (gfo) (v)	24
pomodoro, mozza, roasted potato, capsicum, charred eggplant, zucchini, olives	
TREVI (gfo)	24
pomodoro, mozza, ham, pepperoni, mushroom, capsicum, onion, pineapple, olives, chilli flakes	
IL MANICOMIO (15" base)	28
chef's choice or your choice - please disclose with waiter any allergies, or ingredients you would prefer not to have add prawn +5	



## CICCHETTI | SMALL BITES

SOUP OF THE DAY please ask your waiter	MP
FOCACCIA (v) plain   olive oil, salt garlic   garlic, parmesan, olive oil mozza   mozza,	10 10 12
SALT + PEPPER CALAMARI (gfo) salt + pepper calamari ganished with salad, aioli + lemon	15
ARANCINI 4x rice balls willed with bolognese sauce + mozza, garnished with salad + aioli	13
EGGPLANT CHIPS (v) eggplant chips served with sour cream + sweet chilli	14
GRILLED POLENTA (v) grilled polenta with a truffle mushroom ragu	18
MUSSELS bowl of mussels with tomato sugo, garlic, parsley, chilli, lemon juice + crusty bread	20

## ANTIPASTI | FORMAGGI

ANTIPASTO DI CASA (serves 2) (gfo) cured meats, marinated olives, char grilled melanzane, red peppers, sun-dried tomatoes, grissini, artichoke hearts, zucchini + bocconcini add focaccia +10 add grissini +5 add charred eggplant + 5	29
CHEESE PLATTER (serves 2) (gfo) assorted cheese served with crackers, strawberries, dried fruits + quince paste	34

## PRIMI | PASTA

PENNE ARRABIATA (v) (gfo) pomodoro sugo, red chilli, garlic, onion	22
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## SPECIALE DELLA NONNA

### NONNA'S GNOCCHI BOLOGNESE | 26

One of the Furlan Club's greatest decade old traditions is of "le nostre nonne" (our grandmother's) whom get together and make gnocchi from scratch. These delicious house-made gnocchi are served with our chef's traditional Bolognese sauce topped with Parmigiano Reggiano cheese.

RISOTTO POLLO + FUNGHI (gf) arborio rice, chicken, mushroom, onion, garlic, cream, white wine	25
LINGUINE MARINARA (gfo) (vo) prawns, calamari, mussels, fish pieces, garlic, fresh pomodoro	32
TRADITIONAL LASAGNE nonna's traditional beef lasagne	25
VEGETARIAN LASAGNE (v) layered pasta sheets with potato, pumpkin, mushroom, spinach, zucchini, napoli sauce + mozza	25

gf - gluten free      gfo - gluten free option      lfo - lactose free option  
mp - market price      v - vegetarian      vo - vegetarian option  
vg - vegan



scan the QR code  
for our website,  
events pack,  
social media,  
online takeaway ordering  
+ more



planning your next function?  
we've got multiple event spaces perfect for any size  
check out our events pack via the QR code  
all enquiries management@furlanclub.com.au

## SECONDI | MAINS

CHICKEN COTOLETTA traditional chicken schnitzel served with chips + salad add gravy +2	26
CHICKEN PARMIGIANA traditional chicken schnitzel topped with napoli sauce + mozza, served with chips + salad paired with Birra Moretti +8.5	28
EGGPLANT PARMIGIANA (v) layered eggplant slices topped with napoli sauce + mozza, served with chips + salad	26
CHICKEN INVOLTINI (gf) stuffed chicken breast wrapped in prosciutto, stuffed with sun dried tomato, spinach + bocconcini, served with potato mash + seasonal vegetables with a creamy honey mustard sauce paired with pasqua pinot grigio +8	33
VEAL FUNGHI (gfo) pan fried veal medallions in a creamy mushroom sauce, served with potato mash + seasonal vegetables	35
BEEF BURGER australian beef pattie in a brioche bun with lettuce, tomato, fried egg, beetroot, cheese with tomato sauce + aioli, served with chips	28
250g SCOTCH FILLET (gf) australian scotch fillet steak cooked to your liking with your choice of sauce: pepper, mushroom or red wine jus served with roasted potato + seasonal vegetables paired with raswon's retreat shiraz cabernet +9	35

## DAL MARE | FROM THE SEA

SALT + PEPPER CALAMARI (gfo) salt + pepper calamari served with chips + salad, accompanied with aioli + lemon	28
BEER BATTERED BARRAMUNDI (gfo) beer battered australian barramundi fillets, served with chips + salad, accompanied with tatare + lemon	26
GARLIC PRAWNS (gf) tiger prawns tossed in a garlic + creamy white wine sauce, served with jasmine rice + seasonal vegetables	35
FISH OF THE DAY please ask your waiter	MP

## INSALATE E CONTORNI | SALADS AND SIDES

ROMANTICA SALAD (gfo) (v) tomato, cucumber, crispy pita bread crouton, parsley, boiled egg, hommus + red onion in a lemon vinaigrette add chicken +6 add calamari +8	19
CAESAR SALAD (gfo) cos lettuce, crispy bacon crouton, garlic, shaved parmesan, anchovies + poached egg in a caesar dressing add chicken +6 add calamari +8	22
CHIPS (gf) (v)	7
ROAST POTATOES (gfo) (v) garlic + rosemary roasted potatoes	9.5
FENNEL AND ORANGE SALAD (v) (vg) (gf) mixed leaf salad, olive oil + balsamic vinegar	12
SEASONAL VEGETABLES (v) (gf)	12

## MR CANNOLI MAN

RICOTTA, garnished with pistachio + grated dark chocolate  
CHOCOLATE + VANILLA CUSTARD, half + half filled custard

3x CANNOLI | 15  
3x mixed house-made medium cannoli

6x HOUSE MADE MEDIUM CANNOLI | 24  
choice of 6x ricotta, 6x custard or 6x mixed house-made cannoli

12x HOUSE MADE MEDIUM CANNOLI | 42  
choice of 12x ricotta, 12x custard or 12x mixed house-made cannoli

The Furlan Club is proud to introduce our new collaboration with Mr Cannoli Man. Handmaking quality golden, crunchy cannoli shells filled with velvety vanilla and chocolate custard or creamy italian ricotta; these delicious sweets are now exclusive to The Furlan Club.

## DOLCI | DESSERTS

TIRAMISU (v) classic sponge biscuits soaked in coffee + marsala liqueur layered with mascarpone cream	12
CHOCOLATE MOUSSE (v) (gf) creamy, whipped chocolate mousse	12
STRUDEL (v) please ask your waiter for availabilities, served with vanilla ice cream	12
AFFOGATO (v) (lfo) vanilla ice cream with a shot of espresso coffee + a shot of liqueur	14
TRADITIONAL ITALIAN FROZEN DESSERTS (v) please ask your waiter for availabilities	10
GELATO MISTO (gfo) please ask your waiter for availabilities	12
NUTELLA PIZZA (v) (gfo) served with strawberries + vanilla ice cream	20
RICOTTA DOLCE PIZZA (v) (gfo) sweetened ricotta, choc chips, roasted flaked almonds + cinnamon sprinkle	22