

Welcome to

Pellegrini
CAFE RISTORANTE

BREADS & ENTRÉES

Garlic Bread homemade garlic mix on toasted wood oven bread	7.0
Olive Bread olive tapenade served with toasted wood oven bread	8.0
Cheese Bread mozzarella and bocconcini cheeses melted on toasted wood oven bread	8.0
Dips & Bread toasted pita bread served with a trio of assorted dips	17.0
Antipasto Platter (serves 2-3 adults) selection of cold meat cuts, assorted cheeses and marinated vegetables	28.0
Seasoned Wedges served with sour cream and sweet chilli sauce	10.5
Bowl of Chips served with tomato sauce	8.0

BRUSCHETTA

Tomato Bruschetta V toasted wood oven bread topped with fresh tomato mixed with garlic, fresh basil, oregano and extra virgin olive oil	12.0
Bocconcini Bruschetta V toasted wood oven bread topped with fresh tomato basil mix and bocconcini cheese finished with a drizzle of extra virgin oil	13.0
Bacon Bruschetta toasted wood oven bread topped with fresh tomato basil mix, bacon, rocket and Caesar dressing	14.5
Feta Bruschetta V toasted wood oven bread topped with fresh tomato basil mix, feta cheese and olives drizzled with chilli and oil	13.0

SALAD

Calamari Bella fresh calamari rings lightly fried and tossed with lemon & garlic served on fresh garden salad	16.5
Caesar Salad cos lettuce, bacon, shaved parmesan, poached egg, croutons finished with Caesar dressing	add chicken 4.0 19.5
Warm Chicken Salad GF gourmet mixed lettuce, roasted capsicum, semi-dried tomato, cucumber, red Spanish onion, drizzled with balsamic glaze	21.9

FOCACCIA *Served daily until 3.30pm*

1. Grilled chicken & avocado swiss cheese, lettuce & pellegrini sauce	13.5
2. Grilled chicken sun dried tomato, swiss cheese, lettuce & aioli	13.5
3. Ham, cheese & tomato fresh tomato, with ham and generous amounts of cheese	10.0
4. Vegetarian fresh tomato, char grilled eggplant, roasted capsicum, lettuce & cheese	13.0
5. Smoked atlantic salmon spanish onion, capers, cream cheese & lettuce	13.5
6. Chicken schnitzel fresh tomato, lettuce & aioli	14.0

PLEASE PLACE YOUR ORDER AT THE COUNTER

MAINS

Grain Fed Scotch Fillet (400gm)	29.9
cooked to your liking, served with a side of seasonal vegetables	
sauce: Mushroom, Diane, Pepper, Gravy or Surf & Turf	+ 3.0
Honey Chilli Prawns	25.9
black tiger prawns cooked with garlic and white wine in napolitana sauce finished with dash of honey & chilli	
served on a bed of steamed rice and seasonal vegetables	
Barramundi Primavera	26.9
panfried barramundi served with olives, tomato and capers in a napoletana sauce served on a bed of vegetable and rice	
Seafood Platter	25.9
Australian beer battered flathead, crumbed tiger prawns, crumbed scallops & salt & pepper squid served with chips, salad & aioli sauce	
Salt & Pepper Squid	24.9
served with chips, salad and aioli sauce	
Garlic Prawns GF	25.9
black tiger prawns cooked with fresh garlic in creamy sauce served on a bed of steamed rice with a side of seasoned vegetables	
Pollo Macadamia Galliano GF	24.9
char-grilled chicken breast with macadamia nuts flamed in vanilla galliano finished with baby spinach & cream sauce	
served on a bed of roast potatoes and seasoned vegetables	
Pollo Marimonté GF	25.9
char-grilled chicken breast cooked with mushrooms, topped with tiger prawns & finished in a rosé sauce,	
served with sautéed vegetables & roasted garlic potatoes	
Pollo Surf & Turf GF	26.5
char-grilled chicken breast topped with tiger prawns and calamari finished in a creamy garlic lemon sauce	
served with sautéed vegetables & roasted garlic potatoes	
Pollo Roulade	25.9
poached chicken breast filled with prosciutto, semi dried tomato, baby spinach & bocconcini cheese with creamy mushroom sauce	
served with seasoned vegetables and roasted potatoes	
Saltimbocca	25.9
pan seared veal medallions layered with prosciutto & sage, cooked in white wine finished with napolitana sauce & melted Swiss cheese	
slices served with seasoned vegetables & roasted potatoes	
Scallopini Pescatore	26.9
pan seared tender veal medallions topped with tiger prawns & calamari finished with creamy garlic and lemon sauce	
served with seasoned vegetables & roasted potatoes	
Scallopini Fungi	25.9
tender veal slices pan seared with creamy mushroom sauce served on a bed of roast potatoes & seasoned vegetables	
Chicken or Veal Parmigiana	23.9
lightly fried and topped with ham, napolitana sauce & melted mozzarella cheese served with chips & salad	
Chicken or Veal Schnitzel	21.0
served with chips and salad	
sauce: Mushroom, Diane, Pepper, Gravy or Surf & Turf	+ 3.0

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PASTA

Your choice of spaghetti, penne, fettuccine, ravioli or gnocchi

Gluten free pasta available upon request + \$1.50

Alla Panna	mushrooms and leg ham cooked with fresh garlic and white wine in a creamy sauce	21.0
Napolitana	V traditional napoli sauce with fresh garlic and basil	19.5
Bolognese	traditional bolognese sauce with prime mince and Italian herbs cooked slowly in tomato sauce	20.5
Carbonara	bacon pieces cooked with garlic, black pepper and creamy parmesan cheese sauce with egg	21.0
Arabiata	bacon pieces, onions & roasted capsicum cooked with garlic in napolitana sauce	21.0
Amatriciana	bacon pieces, onions cooked with fresh garlic, basil and mild chilli in napolitana sauce	21.0
Puttanesca	anchovies, capers, olives, fresh garlic and a hint of chilli cooked in napolitana sauce	21.0
Gamberi	black tiger prawns tossed with rocket and garlic in napolitana sauce with a hint of chilli	23.5
Al Pesto	chicken, baby spinach and pine nuts cooked with homemade pesto in creamy sauce	21.9
Con Pollo	chicken pieces cooked with baby spinach, garlic, mushrooms and broccoli in white wine creamy sauce	22.5
Princess Pasta	tiger prawns, chicken breast pieces, bacon, mushroom, Spanish onion, cooked with fresh basil in a rosé sauce	24.9
Marinara	tiger prawns, scallops, calamari and mussels cooked with garlic and lemon finished with a light napolitana sauce	24.9
Al Salmon	smoked salmon sautéed with fresh garlic, baby spinach, red onion and capers finished with light creamy lemon sauce	22.9
Traditional Lasagne	homemade lasagne served with a side of fresh garden salad	20.9
Vegetariana	V medley of selected vegetables cooked with garlic, fresh basil and finished in a creamy rosé sauce	21.9

RISOTTO

Con Funghi	GF, V button mushrooms and porcini mushrooms cooked with arborio rice in creamy sauce topped with shaved parmesan cheese	21.9
Ortolano	GF, V vegetable medley slowly cooked in napolitana sauce with arborio rice and topped with shaved parmesan cheese	21.9
Stella	GF chicken breast pieces cooked with baby spinach, basil, semi-dried tomato and pine nuts in creamy lemon sauce	21.9

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PIZZA

	9"	12"	15"
Italiana fresh tomato slices, prosciutto, bocconcini cheese and baby spinach	15	22.5	28
Margherita  tomato sauce, cheese, fresh tomato, basil and herbs	14	21.5	26
Australian tomato sauce, cheese and ham	14	22.5	27
American tomato sauce, cheese and salami	14	22.5	27
Hawaiian tomato sauce, cheese, pineapple and ham	14	23.5	27
Capriciosa tomato sauce, cheese, olives, salami and mushroom	15	23.5	28
Pellegrini Special tomato sauce, cheese, ham, capsicum, mushroom, salami and olives	16	23.5	30
Vegetarian  tomato sauce, cheese, capsicum, mushroom, onion, pineapple and olives	15	22.5	27
Meat Lovers tomato sauce, cheese, ham, bacon and salami	16	23.5	30
Mexican tomato sauce, cheese, onion, capsicum, salami and olives	15	23.5	30
Chef's Special tomato sauce, salami, olives, fresh tomato, cheese, ham, capsicum and mushroom	16	23.5	30
BBQ Chicken tomato sauce, cheese, pineapple and chicken topped with a BBQ sauce swirl	15	23.5	30
Seafood tomato sauce, cheese, prawns, smoked mussels and anchovies	17	25.5	32
Supreme tomato sauce, cheese, onion, ham, salami, capsicum, mushrooms, pineapple, bacon, olives, fresh tomato, prawns and anchovies	17	26.5	34
Each Extra Topping	1	2	3

GOURMET PIZZA

Gourmet Roast Chicken tomato sauce, cheese, roast capsicum topped with a sweet chilli sauce swirl	18	27	34
Gourmet Seafood tomato sauce, cheese, prawns, calamari, fresh mussels, basil and garlic	18	27	36
Gourmet Mediterranean tomato sauce, marinated lamb backstrap, fresh tomato, onion, herbs, capsicum, cheese and tzatziki	19	26	34
Gourmet Vegetarian  tomato sauce, cheese, roast capsicum, artichokes, kalamata olives, sundried tomatoes and feta cheese topped with rocket	19	26	33
Gourmet Salami tomato sauce, salami, olives, fresh tomato, prosciutto, Spanish onion, cheese and basil pesto	19	26	33
Gourmet Pollo Pesto tomato sauce, chicken, sundried tomato, bocconcini and fetta cheese, basil pesto and rocket	19	26	34
Gourmet Pellegrini tomato sauce, marinated lamb back strap, mushrooms, beetroot, spinach, topped with tzatziki and a touch of sweet chilli	19	26	34

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BURGERS

All burgers served with Chips in a toasted brioche bun

Grilled Chicken Breast	17.9
with avocado, tasty cheese, fresh rocket & Pellegrini sauce	
Grilled Beef Burger	17.9
with bacon, tasty cheese, fresh tomato slices, mesclun lettuce leaf & American ketchup	
Grilled Mexican Burger	17.9
with Grilled Beef pattie, cheese, bacon, tomato, roasted capsicums, sour cream, jalapenos & Peri Peri sauce	

CHILDREN'S MENU

Under 14 years old only

Penne Bolognese	12.9
Penne Napolitana	12.9
Chicken Nuggets & Chips served with tomato sauce	12.9
Chicken Schnitzel & Chips served with tomato sauce	12.9
Fish & Chips served with tomato sauce	12.9

DESSERTS

For todays selection of fresh cakes please see our display cabinet

Banana Caramel Waffles (2 per serve)	13.9
toasted authentic waffles topped with caramelised banana pieces and sweet caramel sauce, finished with whipped cream and ice cream	
Chocolate Hazelnut Waffles (2 per serve)	13.9
toasted authentic waffles topped with crushed hazelnuts and chocolate sauce, finished with whipped cream, ice cream and chocolate shards	
Mixed Berry Waffles (2 per serve)	13.9
toasted authentic waffles topped with a mixed berry coulis finished with whipped cream, ice cream and a drizzle of strawberry sauce	

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COFFEES

	Cup	Mug
Babycino	1.5	
Latté	3.8	4.8
Cappuccino	3.8	4.8
Flat White	3.8	4.8
Long Black	3.8	4.8
Mochaccino	4.0	4.9
Hot Chocolate	3.9	4.8
Short Black	3.5	
Macchiato	3.4	
Vienna Coffee white or black	5.0	
Vienna Chocolate	5.0	
Affogato vanilla gelati with shot of espresso	6.0	
Chai Latté	4.0	5.0

TEAS

	Mug	Pot
English Breakfast	3.4	5.0
Earl Grey	3.4	5.0
Green with jasmine	3.4	5.0
Peppermint	3.4	5.0
Chamomile	3.4	5.0

ICED DRINKS AND MILKSHAKES

Iced Coffee, Iced Chocolate with or without cream	6.0
Chocolate, Vanilla, Caramel, Strawberry, Lime, Banana, Mango	6.0

SOFT DRINKS

	Glass	Jug
Coke Zero, Lemon Squash, Lemon Lime & Bitters, Coke, Lemonade, Raspberry	3.8	10.0

GLASS BOTTLES

Coke, Diet Coke, Zero Coke, Fanta, Lift, Sprite	330ml
	4.5

SAN PELLEGRINO

Chinotto	200ml
Arranciata Rossa	4.5
Limonata	4.5

WATERS

500ml San Benedetto Still Mineral	3.5
250ml San Benedetto Sparkling	3.5
750ml San Benedetto Sparkling	6.5

MOUNTAIN FRESH JUICES

Apple	4.7
Apple & Pineapple	4.7
Apple & Guava	4.7
Tropical	4.7
Apple & Mango	4.7
Apple & Peach	4.7

LIPTON ICED TEAS

Peach	4.5
Lemon	4.5
Citrus Green	4.5

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SPARKLING WINES

Uplifting and Elegant Sparkling

Glass Bottle



McPherson 'Alexandra' PNC

8 32

The Chardonnay has complexity whilst the Pinot Noir brings an elegance & sophistication



Andrew Peace Sparkling Shiraz

8 32

This remarkable wine has elegant tannins that are like a velvet oak jacket for the senses

WHITE WINES

Aromatic and Fruity Whites



McPherson 'Aimee's Garden' Pink Moscato

8 32

Pale blush pink in colour with a light spritz to add a tingle to the palate

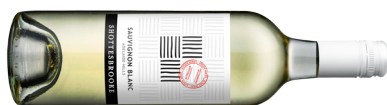


Pertaringa McLaren Vale Moscato

8.5 34

The palate's sweetness is beautifully balanced with great acidity and hints of kiwi fruit & key lime

Fresh, Crisp and Elegant Whites



Shottesbrooke Adelaide Hills Sauvignon Blanc

7.5 30

Pale straw with a subtle green hue, this wine bursts with delightful tropical aromas & flavours



'Main Divide' by Pegasus Bay NZ Sauvignon Blanc

8.5 34

Lemons, limes, passionfruit and cantaloupe melon dominate the aroma and flavour. Superb.



K1 by Geoff Hardy Adelaide Hills Sauvignon Blanc

8.5 34

The palate is clean and fresh with green apples and racy acidity



Skillogalee Clare Valley Riesling

8.5 34

Finely structured with pure citrus fruit comprising of tangelo, clementine and desert limes

Medium Bodied Whites



Longhop Mt Lofty Pinot Gris

8.5 34

A beautiful Pinot Gris blush glinting in the glass. Lifted fresh pear and honeydew aromas



Bethany Eden Valley Chardonnay

8 32

A beautiful golden colour. Enticing, well developed, varietal aromas carry on to a rich palate

RED WINES

Lighter red wine (served cold)

Glass Bottle



Skillogalee Clare Valley Rosé

7.5 30

Fresh and lively with strawberry and boysenberry flavours and some creamy textural notes

Medium Bodied Reds



Kalleske 'Clarry's' Barossa Valley GSM

8 32

Vivid purple-red in colour with a round, mouth-filling and full flavoured palate. Divine.



Zema Estate 'Cluny' Coonawarra Cabernet Merlot

8.5 34

Cassis and dark cherries, stylish nutty mocha oak and polished tannins. Attractive and sophisticated.



Shottesbrooke McLaren Vale Merlot

7.5 32

The fragrant bouquet shows attractive, delicate red fruits whilst the palate is full of luscious plum

Full Bodied Red Wines



Andrew Peace Shiraz

7 28

Juicy black and red berry fruit flavours with a hint of warm spice and vanilla



Pirathon by Kalleske Barossa Valley Shiraz

8.5 34

Dark red-black in colour with aromas of cocoa & plum. The palate is full-bodied with dark fruits



Skillogalee Clare Valley 'Take Two' Shiraz Cabernet

8 32

Intense aromas of blackberry & cassis with cedar. The palate is soft & generous with freshness & structure



Longhop Mt Lofty Cabernet Sauvignon

8 32

Blackcurrant, Mulberry, distinctive earth and spice. Lashings of full flavoured fruit & a savoury finish



Bethany Barossa Valley Cabernet Sauvignon

8.5 34

A modern style with a delightfully soft, round feel and aromas of rich plum and cassis

BEER

Peroni	8.0
Corona	8.0
Heineken	8.0
Yenda	8.0
Crown Lager	8.0
Coopers Sparkling Ale	8.0
Coopers Pale Ale	8.0
James Boag's Premium	8.0
Pure Blonde - Low Carb	8.0
Hahn Super Dry	8.0
Cascade Light	8.0

CIDER

Rekordling 330ml	9.0
5 Seeds	7.0
Strongbow Original	7.0

SPIRITS

Vodka	8.0
Scotch	8.0
Gin	8.0
Bourbon	8.0
Rum	8.0
Ouzo	8.0

LIQUEURS

Galliano, Frangelico, Baileys	8.5
Kahlua, Tia Maria	8.5

FORTIFIED

Tawny Port	7.0
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