



# CAFE MENU

ONLY AVAILABLE MONDAY TO FRIDAY

11.30 AM - 3 PM



## FOCACCIAS

**TWICE COOKED LAMB WRAP** 17.00  
Lamb shoulders, Salad, Tomato Salsa, Mint yogurt, Onion, feta, Chips.

**STEAK SANDWICH** 17.00  
Thin steak, Cheese, Caramelized onion, Lettuce, and tomato with aioli on toasted focaccia. SERVED WITH CHIPS.

**FALAFEL SANDWICH** 17.00  
Falafel, Tabbouleh, Salad, Mint yogurt, Houmous. SERVED WITH CHIPS.



## BURGERS

**ANGUS BURGER** 19.00  
Angus beef patty, Caramelized onion, Mixed leaf salad, Tomato, Cheese, Aioli and Beetroot Relish. SERVED WITH CHIPS.

**PERRI PERRI BURGER** 17.00  
Grilled chicken breast, Caramelized Onion Cheese, Mixed Leaf Lettuce. SERVED WITH CHIPS.



## MEALS

**CHICKEN GRECO SALAD** 17.90  
Greek Salad (Mixed leaves, Olives, Feta cheese, Cucumber, Tomato, Capsicum and Onion) with hot Grilled chicken breast.

**FLATHEAD AND CHIPS** 19.00  
Battered flathead served with chips and mixed leaf salad.

**LAMB SALAD** 18.00  
Twice cooked Lamb Shoulder, Mixed leaf, Chunky tomato salsa, Spanish Onion, Feta, Olives and Mint yogurt.



## PASTA

**PENN BOSCAIOLA** 17.00  
Bacon, Mushroom in a creamy sauce. (GLUTEN FREE 20.50)

**SPAGHETTI MEATBALLS** 17.00  
Slow cooked beef meatballs in napolitana sauce. (GLUTEN FREE 20.50)

**SPAGHETTI GAMBERI** 21.00  
Tiger prawns tossed in extra virgin olive with fresh tomato pieces. Alternatively, Cooked in napolitana sauce-on request. (GLUTEN FREE 24.50)



## PIZZA

**9" BARBEQUE CHICKEN** 17.00  
Cheese, Chicken, Pineapple, Mushroom, Capsicum and Onion. (GLUTEN FREE 21.50)

**MEDITERRANEAN LAMB** 19.00  
Spanish onion, Feta, Cab and Mint yogurt. (GLUTEN FREE 23.50)

**9" VEGETARIAN** 16.00  
Cheese, Eggplant, Olives, Feta, Mushroom and Capsicum. (GLUTEN FREE 20.50)

*Buon Appetito!*



AUTHENTIC ITALIAN. MADE WITH PASSION.



# CAFE MENU

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11.30 AM - 3 PM



## ENTREE

GARLIC BREAD 7.00 / 10.50

BRUSCHETTA 15.00  
Ripe fresh tomato, Basil and Onion on pizza based.  
(GLUTEN FREE 19.50)

MEATBALL POT 17.00  
Beef meatballs slow cooked in napolitana sauce.  
SERVED WITH BREAD ROLLS.

CALAMARI 18.00  
Tender lemon-pepper calamari with a side of  
crispy rocket leaves and aioli.



## MAINS

SPAGHETTI FRUTTI DI MARE 25.00  
Prawns, Calamari, Mussels, A dash of chilly, Fresh tomato tossed in  
extra virgin olive oil. Alternatively, Cooked in Napolitana sauce  
on request. (GLUTEN FREE 29.50)

SIRLOIN STEAK 28.00  
Grilled 250-gram, Grain fed, Sirloin prepared to your liking. Served  
with a side of Dianne sauce and battered chips.  
GLUTEN FREE WITHOUT CHIPS.

CALIFORNIAN LOBSTER 63.00  
Whole lobster prepared mornay or in herb and garlic butter.  
Served with chips and salad. HALF SERVE 38.00  
GLUTEN FREE WITHOUT CHIPS. MORNAY IS NOT GLUTEN FREE.

SIZZLING PRAWN POT 21.00  
King prawns in rich Napoletana, Garlic and chilly with freshly  
baked bread rolls. GLUTEN FREE WITHOUT BREAD ROLLS.  
ALSO AVAILABLE AS MAINS 27.00

LAMBS SHANK 30.00  
Slow cooked lamb shank in traditional Italian wine sauce with  
sweet potato mash. GLUTEN FREE.

✦ FOR MORE OPTIONS, PLEASE ASK FOR THE FULL DINNER MENU. AVAILABLE ALL DAY LONG. ✦

DELUXE SEAFOOD PITTER 108.00  
Half Californian lobster prepared mornay or in herb and garlic butter,  
Grilled octopus, Grilled calamari, Grilled Barramundi fish, Grilled tiger prawns,  
Lemon pepper king prawns with sides and dips.  
ADD ANOTHER HALF LOBSTER 33.00  
GLUTEN FREE WITHOUT CHIPS. MORNAY IS NOT GLUTEN FREE

LAMB SKEWERS 32.00  
Two marinated lamb skewers cooked with a pink center. Served  
with chips and mixed leaf salad.  
GLUTEN FREE WITHOUT CHIPS. CAUTION! SKEWERS ARE HOT

GRILLED CHICKEN 27.00  
Grilled marinated chicken breast served with steamed vegetables. GLUTEN FREE.

BARRAMUNDI 31.00  
Two piece of seared Barramundi filets served with steamed vegetables  
and lemon. GLUTEN FREE.

CORKAGE ON BYO/ 4 per glass provided. Please advise staff of any allergies as not all ingredients are listed.  
Some olives may still contain their pips. This menu is only available Monday to Friday, excluding public holidays.



# ciao!

## bread

### **BRUSCHETTA 15**

ripe, fresh tomato, basil and onion on freshly baked pizza bread.

*AVAILABLE AS GLUTEN FREE 19  
VEGETARIAN*

### **GARLIC AND CHEESE PIZZA 15**

baked fresh on order.

*AVAILABLE AS GLUTEN FREE 19  
VEGETARIAN*

### **GARLIC BREAD**

for two / 7

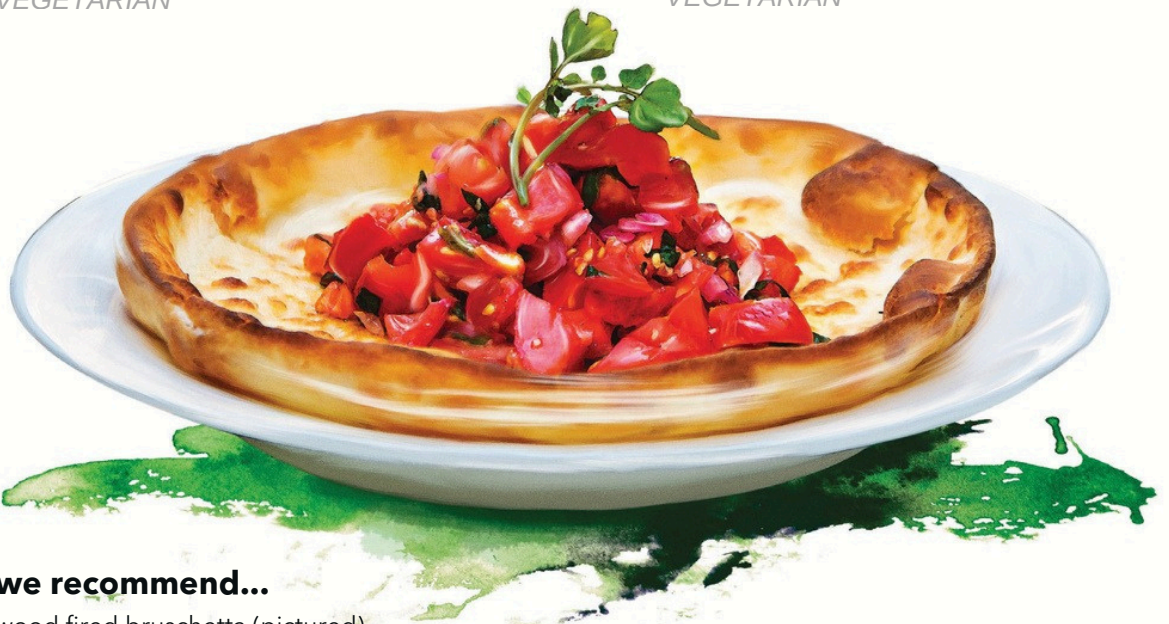
for three / 10.5

*VEGETARIAN*

### **PANE DUO 8**

freshly baked bread rolls served with butter and olive oil with balsamic.

*VEGETARIAN*



### **we recommend...**

wood fired bruschetta (pictured)

## sides

### **BATTERED CHIPS 10**

SUPER CRUNCHY CHIPS

### **SWEET POTATO MASH 8**

COMPLETELY UNREFINED

*GLUTEN FREE*

### **STEAMED VEGETABLES 10**

CARROT, BROCCOLI, GREEN BEANS

*GLUTEN FREE*

### **BREAD ROLLS 6**

WITH BUTTER

CORKAGE ON BYO / 4 per glass provided. Please advise staff of any allergies as not all ingredients are listed. Some olives may still contain their pips.

### we recommend...

Sizzling Prawn Pot  
served with fresh bread rolls



## entree

PLEASE ADVISE STAFF IF YOU REQUIRE GLUTEN FREE

### **SIZZLING PRAWN POT 21**

king prawns in rich Napolitana, garlic and chilli with freshly baked bread rolls.

**AVAILABLE AS A MAIN 30**

*GLUTEN FREE WITHOUT BREAD ROLLS*  
*Seafood sourced from Vietnam*

### **SEAFOOD TAGLIERE TO SHARE 34**

grilled octopus, lemon pepper prawns and calamari with chips and mixed leaves

*GLUTEN FREE WITHOUT CHIPS*  
*Seafood sourced from Australia, China & Vietnam*

### **MAMA'S MEATBALLS 17**

slow cooked beef meatballs in Napolitana sauce served freshly baked bread rolls.

### **ARANCINI 18**

Italian rice balls stuffed with porcini mushrooms, truffle oil with capsicum sauce

### **HALF SHELL MUSSELS 18**

half shell mussels in steamed white wine, rich Napolitana, garlic and chilli served freshly baked bread rolls.

*GLUTEN FREE WITHOUT BREAD ROLLS*  
*Seafood sourced from New Zealand*

### **OCTOPUS SALAD 21**

grilled whole octopus pieces with mixed leaves, artichoke, onion, feta, olives, cherry tomatoes.

**AVAILABLE AS A MAIN 30**

*GLUTEN FREE*  
*Seafood sourced from Australia*

### **LEMON PEPPER CALAMARI 20**

tender lemon-pepper calamari with a side of mixed leaves and aioli.

**AVAILABLE AS A MAIN 29**

*GLUTEN FREE*  
*Seafood sourced from China*

## salads

### **MIXED LEAF SALAD 14 GLUTEN FREE**

AVAILABLE W GRILLED CHICKEN (ADD 8)

AVAILABLE W GRILLED PRAWNS (ADD 9)

mixed leaves, balsamic

### **ITALIAN SALAD 15 GLUTEN FREE**

AVAILABLE W GRILLED CHICKEN (ADD 8)

AVAILABLE W GRILLED PRAWNS (ADD 9)

mixed leaves, cucumber, onion, tomato, balsamic

### **GREEK SALAD 17 GLUTEN FREE**

AVAILABLE W GRILLED CHICKEN (ADD 8)

AVAILABLE W GRILLED PRAWNS (ADD 9)

mixed leaves, cucumber, capsicum, tomato, onion, feta cheese and olives, greek dressing

*Seafood sourced from Vietnam*

CORKAGE ON BYO / 4 per glass provided. Please advise staff of any allergies as not all ingredients are listed. Some olives may still contain their pips.

**we recommend...**

OFF THE BONE

Lamb Shank



## mains

PLEASE ADVISE STAFF IF YOU REQUIRE GLUTEN FREE

**CALIFORNIAN LOBSTER 70**

whole Californian Lobster prepared in mornay sauce or herb and garlic butter, served with chips and Italian salad.

**AVAILABLE AS A HALF SERVE 47**

*Seafood sourced from USA*

**ARIA BARRAMUNDI 33**

barramundi fillet hand sliced by our chefs and delicately prepared on the grill. light and juicy, finished with a caper butter salsa. served with one side of your choice : battered chips, steamed vegetables or sweet potato mash.

*Seafood sourced from Taiwan*

**POLLO GRILLED 32**

lean char-grilled chicken breast, marinated in garlic and a little chilli. served with your choice of: battered chips OR steamed vegetables OR sweet potato mash, with mushroom sauce or with messicana sauce.

(Napolitana sauce, roast capsicum, olives)

**POLLO BOSCAIOLA 35**

lean char-grilled chicken breast served in Boscaiola sauce served with one side.

**DELUXE SEAFOOD PLATTER 120**

straight off the grill - char grilled octopus, king prawns, tiger prawns, grilled calamari, pan seared half lobster... Only our crispy battered chips and lemon-pepper prawns are fried. Dipping sauces, lemon and salad are included.

*Seafood sourced from USA, China, Vietnam, Taiwan, Australia*

**GRAND MEAT EATER PLATTER 94**

half rack of beef ribs, two grilled chicken breast pieces, 300g grilled Sirloin steak, one chicken skewer and one lamb skewer. served with a side of chips.

*Australian grainfed beef*

**OFF THE BONE 34**

lamb shank slow cooked in-house, in wine, vegetables and its own natural juices - for six hours - so tender, it falls of the bone. served with sweet potato mash.

**FISHERMAN'S BASKET 31**

beer battered flat head, battered chips, lemon pepper prawns and calamari. served with fresh lemon and aioli dip.

Why not add a mini Italian salad? | 11

*Seafood sourced from China & Vietnam*

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### **we recommend...**

Angel's Cut Rib Eye Steak served with your choice of side and sauce. chips pictured for illustrative purposes.



#### **ANGEL'S CUT STEAK 41**

a heavenly, 350g slice of Black Angus Rib Eye steak. It's not the most tender in our choice of steak, but it has the perfect level of marbling giving it a smoky taste off the grill. It tastes just right when ordered Medium. Served with one side and one sauce.

*GLUTEN FREE WITH MASH OR VEGGIES  
Australian grainfed beef*

#### **TASTE EYE FILLET STEAK 44**

our most tender meat on the menu with no marbling - just a lean, premium grade 250g Angus beef fillet cooked to your liking served with one side and one sauce.

*GLUTEN FREE WITH MASH OR VEGGIES  
Australian grainfed beef*

#### **SIR SIRLOIN STEAK 36**

for a balance between tenderness and fine marbling, Sir Sirloin is the right choice. 300g grain fed steak cooked to your liking served with one side and one sauce.

*GLUTEN FREE WITH MASH OR VEGGIES  
Australian grainfed beef*

- choice of one with every steak -
  - battered chips
  - steamed vegetables
  - sweet potato mash
  - garden salad

- choice of one with every steak -
  - pepper verde (green peppercorn)
  - dianne
  - pizzaiola (Napolitana/olives/onion/capers)
  - funghi (mushroom)

#### **CHICKEN SKEWERS 31**

two chicken skewers marinated in our own tangy marinade, served with chips and mixed leaves.

*GLUTEN FREE WITHOUT CHIPS*

#### **LAMB SKEWERS 35**

two marinated lamb skewers with a pink centre served with chips and mixed leaves - alternatively, ask our staff for the skewers to be well cooked - a little tougher meat, but same great taste.

*GLUTEN FREE WITHOUT CHIPS*

#### **BEST OF BOTH 37**

If you can't decide whether to have chicken or lamb skewers, have one of each! served with chips and salad. *GLUTEN FREE WITHOUT CHIPS*

#### **BEEF RIBS RACK 50**

tender slow-cooked beef ribs marinated and charred in our own recipe basting. served with battered chips.

**AVAILABLE AS A HALF SERVE 40**

*GLUTEN FREE WITHOUT CHIPS*

### **top it off with...**

a side of **HALF LOBSTER 33**

a side of **HALF BEEF RACK RIBS 26**

a **CREAMY PRAWN SAUCE 13**

a **SINGLE (LAMB OR CHICKEN) SKEWER 15**

*Seafood sourced from USA & Vietnam*

CORKAGE ON BYO / 4 per glass provided. Please advise staff of any allergies as not all ingredients are listed. Some olives may still contain their pips.

### **we recommend...**

Spaghetti Frutti Di Mare  
cooked in oil - light and tasty.



## **pasta**

GLUTEN FREE OPTION AVAILABLE - ADD \$4.50

### **SPAGHETTI FRUTTI DI MARE 30**

king prawns, calamari, mussels, fresh tomato, garlic, light chilli tossed in extra virgin olive oil. alternatively, in Napoli sauce.  
*Seafood sourced from China, Vietnam, NZ*

### **SPAGHETTI GAMBERI 28**

king prawns, fresh tomato, light chilli, garlic tossed in extra virgin olive oil. alternatively, in Napoli sauce.

*Seafood sourced from Vietnam*

### **SPAGHETTI MEATBALLS 23**

slow cooked beef meatballs in Napoli sauce.

### **PENNE VEGETARIANA 22**

onion, capsicum, mushroom, olives in Napoli sauce.

### **GNOCCHI NAPOLITANA 25**

soft potato gnocchi, in Napoli sauce.

### **GNOCCHI GORGONZOLA 25**

soft potato gnocchi, gorgonzola cheese, cream.

### **FETTUCCINI BOSCAIOLA 23**

bacon, mushroom, white wine and cream.

*CONTAINS PORK*

### **FETTUCCINI LAMB SHANKS 32**

lamb shank cooked in our special sauce with dash of chilli.

### **BUFFALO MOZZARELLA**

### **AND SPINACH AGNOLOTTI 26**

mozzarella & spinach agnolotti in pink sauce.

*GLUTEN FREE N/A*

*VEGETARIAN*

## **risotto**

### **RISOTTO AL BIANCO 25**

chicken, mushroom, white wine and a touch of cream.

### **RISOTTO FRUTTI DI MARE 30**

prawns, calamari, mussels, garlic, light chilli, light napolitana sauce.

*Seafood sourced from China, Vietnam, NZ*

## **burgers**

### **800-MILE BURGER 23**

grilled Angus Beef patty, caramelised onion, fresh tomato, tasty cheese and beetroot relish on a brioche bun with home made aioli.

### **CHAR BURGER 22**

grilled chicken breast, caramelised onion, mixed leaf lettuce and our own spicy perri-perri sauce on a brioche bun with chips.

CORKAGE ON BYO / 4 per glass provided. Please advise staff of any allergies as not all ingredients are listed. Some olives may still contain their pips.

## we recommend...

regina pizza (pictured)

# pizza



### **MARGHERITA 22**

mozzarella cheese and basil.

*GLUTEN FREE 26.5 [VEGE]*

### **REGINA 26**

mozzarella cheese, cherry tomato and basil with fresh pieces of bocconcini.

*GLUTEN FREE 30.5 [VEGE]*

### **SAN REMO 27**

mozzarella cheese, eggplant, mushroom, capsicum, sun-dried tomato, feta and olives.

*GLUTEN FREE 31.5 [VEGE]*

### **TROPICANA 24**

mozzarella cheese, ham and pineapple.

*GLUTEN FREE 28.5*

### **PEPPERONI 25**

mozzarella cheese, Pepperoni salami.

*GLUTEN FREE 29.5*

### **CALABRESE 27**

mozzarella cheese, Sopressa salami, Spanish onion, artichoke hearts, sun-dried tomatoes.

*GLUTEN FREE 31.5*

### **SUPREME 28**

mozzarella cheese, Sopressa salami, Spanish onion, ham, pineapple, capsicum, mushroom, olives.

*GLUTEN FREE 32.5*

### **ANY HALF/HALF 28**

*GLUTEN FREE 32.5*

### **BARBEQUE MEAT 27**

mozzarella cheese, Sopressa salami, ham, Italian sausage and Spanish onion, bbq sauce.

*GLUTEN FREE 31.5*

### **BARBEQUE CHICKEN 26**

mozzarella cheese, chicken, mushroom and pineapple, roast capsicum, bbq sauce, onion.

*GLUTEN FREE 30.5*

### **GAMBERI 26**

mozzarella cheese, marinated prawns, basil, garlic and capers.

*GLUTEN FREE 30.5*

*Seafood sourced from Vietnam*

### **FRUTTI DI MARE 28**

mozzarella cheese, marinated prawns, mussels, calamari, garlic, capers and chilli.

*GLUTEN FREE 32.5*

*Seafood sourced from China, Vietnam, NZ*

### **PERRI PERRI 26**

mozzarella cheese, chicken, roast capsicum and caramelised onion, perri-perri sauce.

*GLUTEN FREE 30.5*

### **MEDITERRANEAN LAMB 28**

mozzarella cheese, roast capsicum, spanish onion, feta cheese, salsa verde and pink grilled marinated lamb.

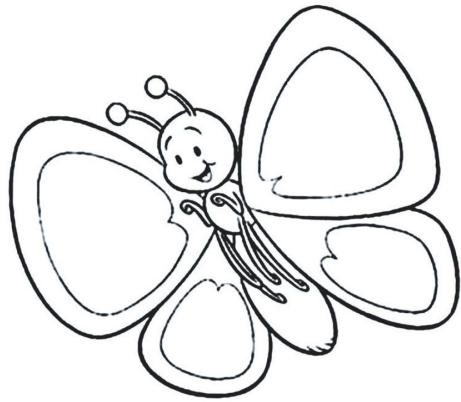
*GLUTEN FREE 32.5*

### **SAUSAGE AND FUNGHI 26**

mozzarella cheese, Italian sausage, mushroom.

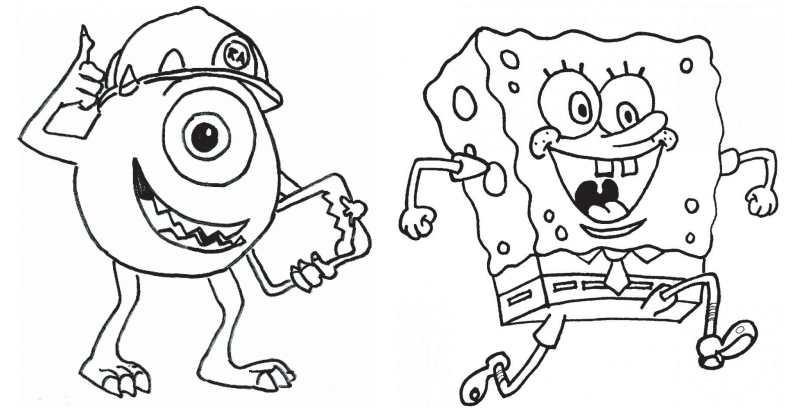
*GLUTEN FREE 30.5*

CORKAGEONBYO/ 4 per glass provided. Please advise staff of any allergies as not all ingredients are listed. Some olives may still contain their pips.



# KIDS MENU

and activity pages

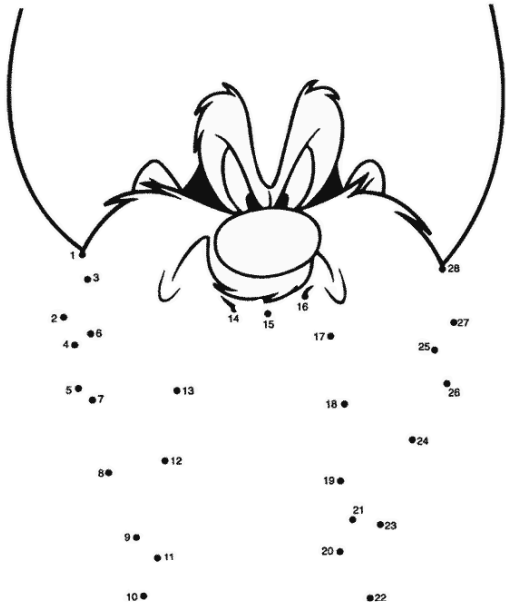


CAMPBELLTOWN

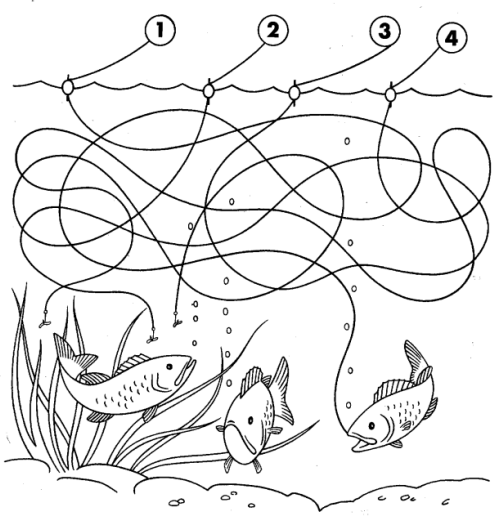
4 HYDE PARADE

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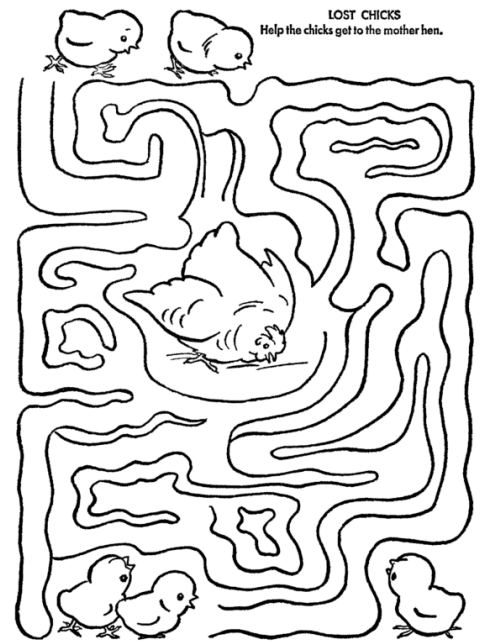
# CONNECT the DOTS



## CATCH A FISH



WHICH LINE WOULD YOU PULL IN TO CATCH THE FISH?



# KIDS MENU

## CHEESE BURGER 11.90

tasty beef patty, melted cheese served with chips

## KIDS CALAMARI 13.90

lightly crumbed marinated calamari served with chips

## LITTLE ROOSTER 12.90

lightly crumbed chicken breast served with chips

## RED SPAGHETTI 10.90

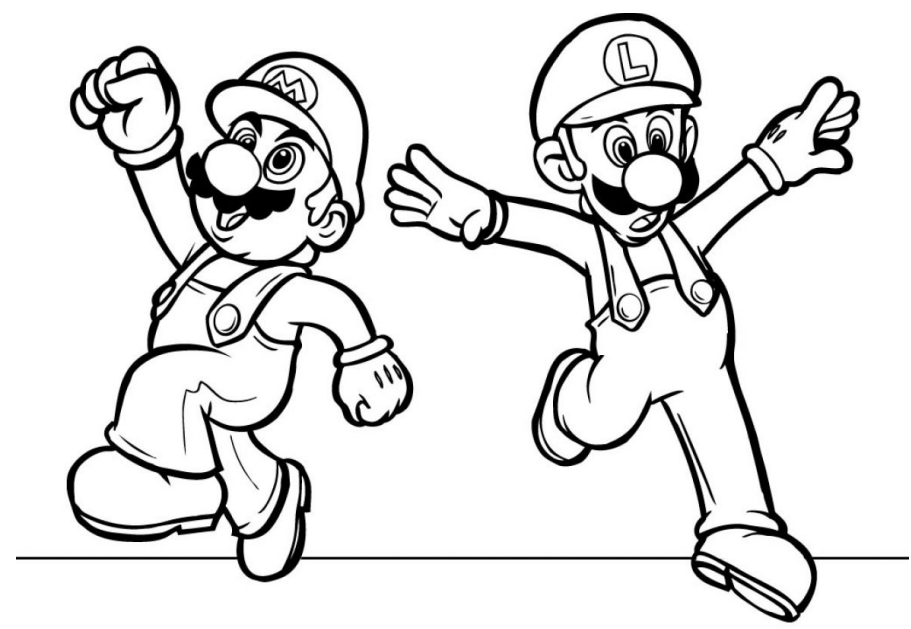
soft beef meatballs cooked in Napoletana sauce with spaghetti  
- also available without meatballs

## HAM & PINEAPPLE PIZZA 12.90

woodfired pizza with ham, cheese and pineapple

## KIDS FISH AND CHIPS 7.90

crispy battered flathead with chips  
and tomato sauce





**VINI & BEVANDE**

## SPARKLING WINES

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### **YELLOW TAIL** Bubbles (200ml) B | 11

*South Australia*

Bubbles pops with citrus flavours and a fresh, creamy finish.



### **TELLING TALES** Prosecco B | 36

*King Valley, Victoria*

Light and lively with notes of green apple, pear, and citrus.

## WHITE WINES

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### **HARPER PARK** Semillon Sauvignon Blanc B 34 | G 9.5

*Margaret River, WA*

Fresh tropical fruit and citrus with a crisp, herbaceous finish.

### **THE ORANGE TREE** Sauvignon Blanc B 34 | G 9.5

*Murray-Darling, VIC*

Bright lemon and passionfruit, tropical citrus, grassy notes, and a crisp finish.

### **VILLA MARIA** Sauvignon Blanc B 38 | G 10.5

*Marlborough, NZ*

Citrus and tropical fruit with gentle sweet herbal notes

### **TELLING TALES** Pinot Grigio B 35 | G 9.5

*McLaren Vale, Fleurieu, SA*

Light straw with pear, citrus, and blossom aromas, crisp lemon and apple, clean finish.

### **THE ORANGE TREE** Chardonnay B 34 | G 9.5

*Murray-Darling, VIC*

Pale straw with green hues, peach, tropical fruit, and vanilla, finishing fresh.

### **THE ORANGE TREE** Moscato B 34 | G 9.5

*Murray-Darling, VIC*

Pale straw with green hues, tropical fruit and rose aromas, luscious peach and floral palate.

## ROSÉ

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### **TELLING TALES** Rosé B 35 | G 9.5

*McLaren Vale, South Australia*

Pale pink with red berry and citrus blossom aromas, crisp strawberry and watermelon, gentle acidity, and a refreshing finish.

## RED WINES

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### **TELLING TALES** Pinot Noir B 35 | G 9.5

*McLaren Vale, SA*

Elegant and smooth with cherry, raspberry, spice, soft tannins, and a silky finish.

### **CALABRIA BELENA** Sangiovese B 36 | G 9.5

*Riverina, New South Wales*

Medium-bodied red with cherry, plum, soft tannins, and a smooth finish

### **THE ORANGE TREE** Cabernet Merlot B 34 | G 9.5

*Riverina, New South Wales*

Ripe blackberry and plum with hints of chocolate and spice, finishing with soft, velvety tannins.

### **TELLING TALES** Shiraz B 35 | G 9.5

*McLaren Vale, SA*

Rich and full-bodied with dark berry flavours, hints of pepper, and a touch of oak, delivering a smooth and lingering finish.

### **TELLING TALES** Cabernet Sauvignon B 35 | G 9.5

*McLaren Vale, SA*

Classic Cabernet with blackcurrant, plum, subtle oak, gentle spice, and smooth tannins.

### **DONELLI** Lambrusco B 35 | G 9.5

*Sparkling Semi-Sweet Red – Emilia-Romagna*

Ruby-red frizzante with cherry, raspberry, violets, light sweetness, and soft bubbles.

## DRINKS (NO ALCOHOL)

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### **MINERAL SPARKLING WATER**

Purezza - 750ml B | 8.0

### **SAN PELLEGRINO** Limonata

Italy - 200ml B | 5.5

Ripe lemons with zesty tones

### **SAN PELLEGRINO** Chinotto

Italy - 200ml B | 5.5

Bittersweet taste of Italian oranges

### **SAN PELLEGRINO** Aranciata Rossa

Italy - 200ml B | 5.5

Tangy, ripe blood orange  
with citrus

### **LEMON LIME BITTERS (Alcohol)**

370ml G | 5.7

### **LEMONADE**

370ml G | 4.5

### **PINK LEMONADE**

370ml G | 5.0

### **LEMON SQUASH**

370ml G | 4.5

### **COKE**

370ml G | 4.5

### **COKE ZERO (NO SUGAR)**

370ml G | 4.5

### **FANTA**

370ml G | 4.5



## DRINKS (NO ALCOHOL)

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### PEACH ICED TEA

370ml G | 6.0

### GINGER BEER

Bundaberg 375ml G | 5.5

### CHILLED JUICE

Apple / Orange / Pineapple  
370ml G | 6.0

### ICED COFFEE

450ml G | 8.5  
Espresso shot, chocolate  
gelato, topped with cream.

### MILKSHAKE

450ml G | 7.0

Chocolate/ strawberry/ caramel/  
lime/ vanilla/ banana

### ICED CHOCOLATE / MOCHA

450ml G | 8.5

Chilled milk and (Chocolate/  
Espresso) blended with ice  
cream, topped with whipped  
cream.



## COCKTAILS

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### **STRAWBERRY ILLUSION** | G 15.9

Fresh strawberries, sorbet, vodka, liqueur, rum, and mint blended into a smooth, fruity refreshment.

### **TIRAMISU COCKTAILS** | G 15.9

A dessert in a glass — creamy coffee and chocolate flavours with a touch of amaretto indulgence.

### **LIMONCELLO COOLER** | G 15.9

Bright and zesty limoncello with soda and fresh lemon - a refreshing taste of the Amalfi coast.

### **FRAGOLA MARTINI** | G 15.9

A fruity strawberry twist on the classic martini — sweet, vibrant, and irresistibly fresh.

### **ESPRESSO MARTINI** | G 16.9

A smooth blend of vodka, fresh espresso, and coffee liqueur, shaken to a velvety finish and garnished with coffee beans.

### **SICILIAN KISS** | G 16.9

Amaretto, Southern Comfort, and lemon — sweet almond with citrus.



**LIMONCELLO  
COOLER**

**TIRAMISU  
MARTINI**

**LIMONCELLO  
COOLER**

**SICILIAN  
KISS**

**FRAGOLA  
MARTINI**

## BEERS & CIDER

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### PERONI NASTRO AZZURO (ON TAP)

Italy G | 10.0

Crisp, refreshing Italian lager, served fresh on tap.

### BIRRA MORETTI

Italy B | 9.0

Smooth, balanced Italian lager.

### CORONA

Mexico B | 9.0

Crisp, light flavour with subtle malt sweetness, gentle hops, and a refreshing, slightly citrusy finish.

### ASAHI

Japanese B | 9.0

A crisp and refreshing Japanese lager with a clean and dry finish.

### SOMERSBY APPLE CIDER

Australia B | 10.0

Crisp, refreshing cider with a sweet apple aroma and smooth, fruity finish.

### HEINEKEN 0.0 (Zero Alcohol)

New Zealand B | 8.0

Alcohol-free lager with a balanced, refreshing taste and subtle fruity notes.



## SPIRITS

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**JOHNNIE WALKER** Red Label Scotch  
30ml neat or mixed\* G | 8.0

**JOHNNIE WALKER** Black Label Scotch  
30ml neat or mixed\* G | 8.5

**JOHNNIE WALKER** Gold Label Scotch  
30ml neat or mixed\* G | 11.0

**JOHNNIE WALKER** Blue Label Scotch  
30ml neat or mixed\* G | 29.0

**WILD TURKEY** Bourbon  
30ml neat or mixed\* G | 8.0

**JIM BEAM** Bourbon  
30ml neat or mixed\* G | 8.0

**JAMESONS** Irish Whiskey  
30ml neat or mixed\* G | 8.0

**JACK DANIELS** Whiskey  
30ml neat or mixed\* G | 8.0

**CANADIAN CLUB** Whiskey  
30ml neat or mixed\* G | 8.0

**RUSSIAN STANDARD** Vodka  
30ml neat or mixed\* G | 8.0

**COINTREAU** Orange Liqueur 30ml  
neat or mixed\* G | 8.0

**BACARDI** White Rum  
30ml neat or mixed\* G | 8.0

**BUNDABERG** Rum  
30ml neat or mixed\* G | 8.0

**MALIBU** Coconut Rum  
30ml neat or mixed\* G | 8.0

**TIA MARIA** Dark Liqueur  
30ml neat or mixed\* G | 8.0

**KAHLUA** Coffee Liqueur  
30ml neat or mixed\* G | 8.0

**MIDORI** Melon Liqueur  
30ml neat or mixed\* G | 7.0

**GALLIANO** Sambuca Liqueur  
30ml neat or mixed\* G | 7.0

**FRANGELICO** Hazelnut Liqueur  
30ml neat or mixed\* G | 7.0

**AMARETTO** Liqueur  
30ml neat or mixed\* G | 8.0

\*mixed drink extra \$0.50



## DESSERTS

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### CREAM BRULÉE | 15

Rich vanilla bean custard topped with caramelized sugar

### NUTELLA PIZZA | 17

Topped with fresh strawberries served with ice cream

### TIRAMISU | 14

Classic Italian homemade tiramisu with mascarpone espresso and chocolate

### NEW YORK BAKED CHEESECAKE | 13

A rich and creamy New York cheesecake baked inside a honey-graham crust

### STICKY DATE PUDDING | 15

Warm, rich sponge studded with dates, drizzled in decadent butterscotch sauce, served with creamy vanilla ice cream.

## AFFOGATO

Espresso over vanilla ice cream | 8

Espresso over vanilla ice cream with Frangelico | 12

## ICE-CREAM

Vanilla Ice cream | 4.50

Chocolate Ice cream | 4.50

Strawberry Sorbet | 4.50



# Set Menu

A TASTE OF ITALY,  
MADE FOR SHARING.

At The Taste Italian Grill, we believe that  
the best moments are shared around the table.

Inspired by the rich flavors and time-honored  
traditions of Italy, our kitchen brings together  
the freshest ingredients, authentic recipes,  
and a passion for generous hospitality.

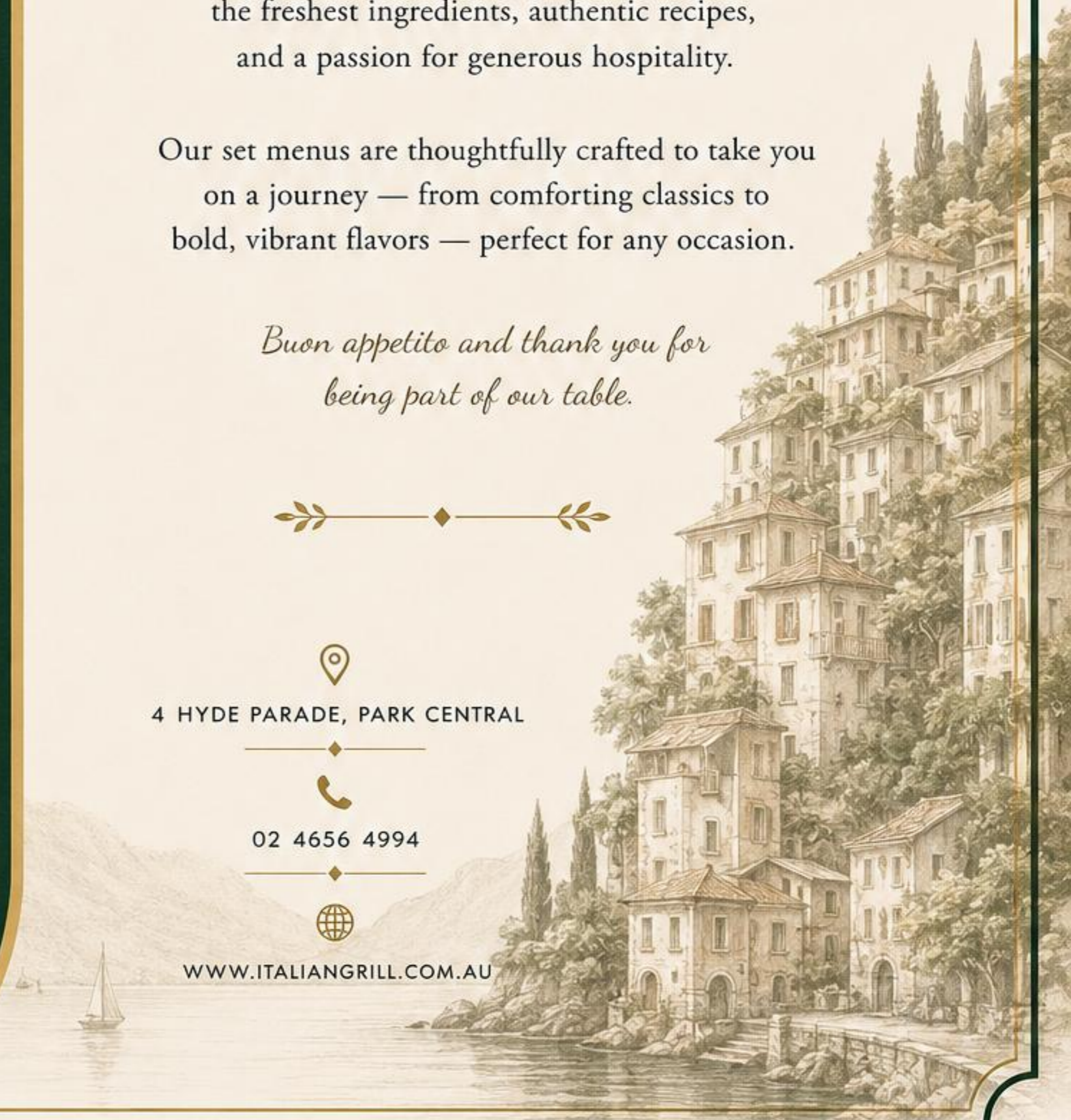
Our set menus are thoughtfully crafted to take you  
on a journey — from comforting classics to  
bold, vibrant flavors — perfect for any occasion.

*Buon appetito and thank you for  
being part of our table.*

4 HYDE PARADE, PARK CENTRAL

02 4656 4994

[WWW.ITALIANGRILL.COM.AU](http://WWW.ITALIANGRILL.COM.AU)



# Individual Three Course

## ENTRÉE CHOICE OF ONE



*Bruschetta (vegetarian)*

FRESH DICED TOMATO ON FRESH PIZZA BREAD

*Lemon pepper calamari*

CALAMARI FRITTERS TOSSED IN LEMON PEPPER SPICES

*Mama's meatballs*

BEEF MEATBALLS IN OUR HOUSE-MADE ROMA TOMATO SAUCE

## MAINS CHOICE OF ONE



*Grilled Barramundi*

ON A BED OF SWEET POTATO MASH & HOT CAPER BUTTER SALSA

*Grilled Scotch Fillet*

COOKED MEDIUM, MUSHROOM SAUCE & BATTERED CHIPS

*Grilled Chicken Breast*

SERVED WITH CREAMY CHAT POTATOES

*Gnocchi Gorgonzola (vegetarian)*

WITH FRESH BREAD ROLLS

## DESSERT CHOICE OF ONE



*French Caramelised Custard Tartlets*

WITH CREAM & STRAWBERRY

*Baked New York Cheesecake*

WITH CREAM & STRAWBERRY

**\$60**  
PER PERSON

PLATINUM

MENU



# MENU

# GOLD



## Shared Four Course

### SHARED ENTRÉE

ALL TO SHARE



*Bruschetta (vegetarian)*

FRESH DICED TOMATO ON FRESH PIZZA BREAD

*Garlic & Cheese Pizza*

*Greek Salad*

### SHARED PIZZA

CHOICE OF THREE



*Gamberi*

MOZZARELLA CHEESE, MARINATED PRAWNS, BASIL, GARLIC AND CAPERS

*Supreme*

MOZZARELLA CHEESE, SOPRESSA SALAMI, SPANISH ONION, HAM, PINEAPPLE, MUSHROOM, OLIVES

*Pepperoni*

MOZZARELLA CHEESE, SOPRESSA SALAMI

*Tropicana*

MOZZARELLA CHEESE, HAM AND PINEAPPLE

*Margherita*

CAPRESE, SAN REMO (EGGPLANT, MUSHROOM, OLIVES, FETTA)

*Perri Perri*

MOZZARELLA CHEESE, CHICKEN, ROAST CAPSICUM AND CARMELISED ONION, PERRI-PERRI SAUCE.

*Barbeque Chicken*

MOZZARELLA CHEESE, CHICKEN, MUSHROOM AND PINEAPPLE, ROAST CAPSICUM, BBQ SAUCE.



# MENU



# GOLD



## Shared Four Course



### SHARED PASTA

CHOICE OF THREE



#### *Penne Boscaiola*

MUSHROOM, PANCETTA, WHITE WINE, CREAM

#### *Penne Carbonara*

PANCETTA, EGG, PECORINO, BLACK PEPPER, CREAM

#### *Spaghetti Meatballs*

SLOW COOKED BEEF MEATBALLS IN OUR OWN NAPOLI SAUCE

#### *Spaghetti Napoletana*

SPAGHETTI IN OUR OWN RECIPE NAPOLI SAUCE

#### *Pumpkin Ravioli*

BURNT BUTTER SAGE SAUCE

#### *Spaghetti Gamberi*

KING PRAWNS, FRESH TOMATO, LIGHT CHILLI, GARLIC TOSSED  
IN EXTRA VIRGIN OLIVE OIL

#### *Spaghetti Frutti Di Mare*

KING PRAWNS, CALAMARI, FISH, MUSSELS, FRESH TOMATO,  
GARLIC, LIGHT CHILLI TOSSED IN EXTRA VIRGIN OLIVE OIL.  
ALTERNATIVELY, IN NAPOLI SAUCE.



### DESSERT



#### *Single scoop of gelato*

SELECT SIX FLAVORS (SERVED ALTERNATIVELY)



**\$50**  
PER PERSON





SILVER MENU



# Shared Three Course

## SHARED ENTRÉE

ALL TO SHARE



*Garlic Bread*

*Italian Salad*

## SHARED PIZZA

CHOICE OF TWO



*Supreme*

MOZZARELLA CHEESE, SOPRESSA SALAMI, SPANISH ONION, HAM,  
PINEAPPLE, MUSHROOM, OLIVES

*Pepperoni*

MOZZARELLA CHEESE, SOPRESSA SALAMI

*Tropicana*

MOZZARELLA CHEESE, HAM AND PINEAPPLE

*Margherita*

CAPRESE, SAN REMO (EGGPLANT, MUSHROOM, OLIVES, FETTA)

*Caprese*

## DESSERT



*Single scoop of gelato*

SELECT FLAVORS

CHOCOLATE • VANILLA • STRAWBERRY SORBET



\$40

PER PERSON