

LOMBRA

Cantina · Cucina · Pizzeria · Caffé

Wst — Nø.15 — Lks

Cucina

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STARTERS

MONTANARA

Fried pizza ball

CLASSICA (VEG) 5.9. BOLOGNESE 6.9

LOMBRA ANTIPASTO

Italian style platter of cold meats, cheeses, olives & fried pizza strips

9.9 pp

POLPETTE DELLA NONNA

Italian meatballs

19.9

ARANCINI FUNGHI (VEG)

Mushroom, Provolone cheese & parmesan

5.9 each

CALAMARI CON SEMOLA (DF)

Australian baby squid, dusted in semolina flour & pepper

19.9

EGGPLANT PARMIGIANA (VEG)

Baked layers of fried eggplant, Napoletana, mozzarella, parmesan & basil

21.9

FOCACCIA (VEGAN)

Pizza bread with Italian herbs, EVO, salt

11.9

+ cheese 2

+ garlic 1

PIZZA GRISSINI (VEGAN) (DF)

Fried pizza sticks with sea salt & oregano, served with Napoletana dipping sauce

11.9

+ marinated olives 9

+ ricotta&honey 2

MAINS

FRITTURA GAMBERI & CALAMARI (DF)

Australian baby trawl squid & prawns dusted in semolina flour, served with mayo & a side of garden salad

39.9

TAGLIATA RUCOLA&GRANA

Black Angus Scotch Fillet (300gr) cooked medium-rare topped with shaved parmesan & balsamic glaze, sliced and served with chips & salad

48.9

POLLO PARMIGIANA

Chicken schnitzel topped with Napoletana sauce, ham & cheese served with chips

34.9

EGGPLANT PARMIGIANA (VEG)

Baked layers of fried eggplant, Napoletana sauce, mozzarella, parmesan & basil

30.9

SIDES

CAPRESE SALAD

Fior di latte, tomato, basil

19.9

ROCKET SALAD

Rocket, parmesan, balsamic glaze

15.9

PANZANELLA SALAD

Croutons, tomatoes, cucumber, Italian salad mix, red onion, baby capers

14.9

ADD Chicken to your salads for \$5.90

PASTA

RIGATONI GRANCHIO

Crab meat, cherry tomato, garlic, nduja (spicy calabrese salame), parsley
& a dash of cream

35.9

LASAGNA NAPOLETANA

Beef ragu', ham, provolone cheese & bechamel sauce

30.9

GNOCCHI BOSCAIOLA

Mushroom, parsley, garlic & pork sausages in a light creamy sauce

30.9

SPAGHETTONI ALLO SCOGLIO (DF)

Mussels, prawns & squid cooked with garlic, EVO, chilli & hint of
Napoletana sauce

37.9

GNOCCHI NAPOLI

Homemade gnocchi served in Napoletana sauce

28.9

+ Stracciatella 3

RIGATONI RAGU'

12 hours slow cooked pork&beef ragu' sauce

31.9

SPAGHETTONI VONGOLE

Australian cockles sauteed in EVO, cherry tomatoes, garlic, chilli, parsley

33.9

GF PENNE + 2.90

PIZZA

PUTTANESCA (VEGAN)

San Marzano tomato, basil, olives, capers, cherry tomato, garlic, oregano

20.90

+ anchovies 2.9

MARGHERITA (VEG)

San Marzano tomato, fior di latte, parmesan, basil

21.90

+ buffalo mozzarella 5.9

NORMA (VEG)

San Marzano tomato, fior di latte, roasted eggplant, parmesan, ricotta & basil

27.9

PROSCIUTTO

San Marzano tomato, stracciatella, Prosciutto crudo, rocket & parmesan

32.90

HOT SALAME

San Marzano tomato sauce, fior di latte, chilli coated hot salame, nduja & olives

28.9

+ buffalo mozzarella 5.9

NINO'S

San Marzano tomato sauce, fior di latte, mortadella, pork&fennel sausages & ham

28.9

+ spicy nduja 3.9

WEST LOMBRA

Ricotta base, mushrooms fior di latte, Prosciutto, Stracciatella & parsley

31.90

ARTISAN GF PIZZA BASE + 4.9

VEGAN MOZZARELLA + 4.9

LOMBRA DESSERTS

TIRAMISU`

Our house made Tiramisú changes seasonally, ask one of our team members about the current flavour

17.9

COPPA PRIMAVERA (GF)

Fresh strawberries dressed with sugar & lemon juice, topped with vanilla bean ice cream & whipped cream

14.9

VANILLA CUSTARD MILLEFOGLIE

Traditional Italian layered dessert of filo-pastry and vanilla custard, served with crushed white chocolate and fresh seasonal fruit

18.9

PANNA COTTA (GF)

Traditional vanilla flavoured Italian pudding served with your choice of the following toppings

Nutella - Mix Berries – Caramel – Passionfruit

14.9

CREMA BRUCIATA (GF)

Italian style creme brulee, limoncello infused sponge cake layered with pasticceria custard & topped with caramelised sugar

16.9

BABA`

House made traditional Neapolitan sponge cake soaked in rum and topped with Italian custard, whipped cream & mix berries coulis

15.9

DELIZIA AL LIMONE

This housemade dome shaped delicacy famous on the Amalfi Coast is an aromatic limoncello infused sponge dessert with Lemon custard

16.9

NUTELLA PIZZA

Nutella, strawberries, crushed white chocolate & dusted with icing sugar

17.9

KINDER ZEPPOLINE

Deep fried mini pizza balls coated with sugar & drizzled with Nutella & crushed white chocolate

15.9

SNICKERS ZEPPOLINE

Deep fried mini pizza balls coated with sugar & drizzled with Nutella, topped with caramel & toasted nuts

15.9

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KIDS MENU

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SMALL MARGHERITA PIZZA

13.9

CRUMBED CHICKEN TENDERLOINS & CHIPS

15.9

CALAMARI & CHIPS

16.9

KIDS RIGATONI WITH NAPOLETANA SAUCE

13.9

KIDS RIGATONI WITH BUTTER & PARMESAN

12.9

KIDS RIGATONI BOLOGNESE

14.9

**STRICTLY FOR CHILDREN UNDER
12 YEARS OLD**