



PAPARAZZI

CAFE | RISTORANTE

LUNCH • DINNER

BREAD & APPETISERS

TRIO OF DIPS **\$23.90**

House made selection of Dips served with our wood fire baked bread. **\$39.90**

CHEFS TASTING PLATTER

A selection of our cured meat, cheese and roasted vegetables medley with a home-made dip and our wood fire baked bread. **\$14.90**

CHEESE BREAD (V) **\$13.90**

Wood oven pizza base, mozzarella and bocconcini cheese with a sprinkle of dried herbs.

BRUSCHETTA

Wood oven pizza base with roasted garlic, parsley and olive oil. **\$17.90**

TOMATO BRUSCHETTA (V)

Traditional tomato and basil with olive oil, fresh basil leaves and balsamic glaze. **\$19.00**

Prosciutto & parmesan with the traditional tomato salsa, fresh basil leaves, olive oil and balsamic glaze. **\$21.00**

SALMON BRUSCHETTA

Smoked salmon and feta with the traditional tomato salsa, fresh basil leaves, olive oil and balsamic glaze.

GOAT CHEESE BRUSCHETTA (V) **\$19.00**

Goat cheese and caramelised onions, with the traditional tomato salsa, fresh basil leaves, olive oil and balsamic glaze.

BURRATAS

TRADITIONAL BURRATA (V) **\$23.90**

Traditional tomato and basil burrata with lemon vinaigrette and fresh bread. **\$23.90**

HERB AND CHILLI BURRATA (V)

Herb and chilli burrata with olive oil, crushed nuts and fresh bread.

ENTREE

BOWL OF CHIPS **\$12.50**

Served with tomato sauce. **\$13.50**

ONION RINGS

Served with tomato sauce. **\$13.50**

SWEET POTATO CHIPS **\$14.50**

Served with aioli sauce.

POTATO WEDGES

Served with sweet chilli and sour cream.

KIDS MENU

SPAGHETTI BOLOGNESE	\$15.90
SPAGHETTI NAPOLETANA	\$15.90
CHICKEN NUGGETS	\$15.90
CHEESEBURGER	\$15.90
KIDS HAWAIIAN	\$16.90

DESSERT

(All desserts are served with ice-cream and fresh strawberries).

STICKY DATE PUDDING	\$16.90
CHOCOLATE PUDDING	\$16.90
WARM CHOCOLATE AND WALNUT BROWNIE	\$15.90
PAPARAZZI WAFFLES	\$19.90
<i>Chocolate OR Banana Bailey's OR Nutella.</i>	
VANILLA AND BERRIES PANNA COTTA	\$16.90



WOODFIRE PIZZA

MARGHERITA VERACE

\$24.00

San Marzano tomato, basil, extra virgin olive oil and buffalo mozzarella.

\$26.90

CAPRICCIOSA

San Marzano tomato, FIOR DI LATTE, artichokes, olives, prosciutto cotto(ham) and mushroom.

\$26.90

CASERTA

San Marzano tomato, FIOR DI LATTE, twenty-month aged Prosciutto di Parma and rocket.

\$26.90

DIAVOLA

San Marzano tomato, FIOR DI LATTE, hot salami, rocket and fetta.

\$26.90

\$27.90

NAPOLETANA

San Marzano tomato, anchovies, olives, FIOR DI LATTE and Oregano .

\$26.90

SUPREMA (V)

Pesto garlic base, FIOR DI LATTE, pumpkin, rocket, red onion, pine nuts, fetta cheese.

\$27.90

PORCINA

Pizza in Bianco, FIOR DI LATTE, porcini mushroom, Gorgonzola, hot salami, parsley.

\$28.90

\$26.90

CARNIVORA

San Marzano tomato, FIOR DI LATTE, mild salami, prosciutto cotto(ham), fetta and fresh basil.

\$28.90

ORTOLANA(V)

Pizza in Bianco, FIOR DI LATTE, zucchini, capsicum, eggplant, onion.

\$28.90

QUATTRO FORMAGGI(V)

Pizza in Bianco, FIOR DI LATTE, Grana Padano Emmental, Gorgonzola, green olives and basil.

\$27.90

SALMON

San Marzano tomato, FIOR DI LATTE, Smoked Salmon, Spanish onion, rockets leaves, Parmesan cheese and basil oil.

PORTOFINO

San Marzano tomato, FIOR DI LATTE, garlic prawns, cherry tomato, chilli and oregano.

CALZONE AL FORNO

(Originating from the 1700s Naples Italy, calzones were made as a pizza on the go after folding a pizza in half before cooking it.)

San Marzano tomato, FIOR DI LATTE, mild salami, prosciutto ham, feta cheese and fresh basil leaves, served with napoli sauce.

SPIRAL FRIES (V) **\$13.50**

Served with ranch sauce

CHEESY BACON SPIRAL FRIES **\$18.90**

Spiral fries topped with crispy bacon and melted American cheddar.

CHICKEN WINGS **10 PIECES \$12.00** **20 PIECES \$22.00** **30 PIECES \$33.00**

Choice of Sauce : BUFFALO/FIERY BBQ/HONEY SOY/PERI-PERI/SWEET-CHILLI/SMOKEY BBQ

ARANCINI (V) **\$21.00**

Mushroom and cheese arancini Served with our traditional Napoli sauce, and Parmesan cheese.

FRIED PORK BELLY **\$23.90**

Boneless tender pork belly cut, pan fried and served with crispy apple coleslaw and garlic aioli.

SOFT-SHELL CRAB **\$24.90**

Dusted in flour and fried crispy, tossed in sweet chilli and coriander sauce, served with coleslaw and garlic aioli.

AMERICAN CUT PORK RIBS **\$29.00**

1 pound cooked in our special Jack Daniel's BBQ sauce, served with sweet potato wedges and crispy slaw.

KILPATRICK OYSTERS **1/2 DOZEN \$23.00 - DOZEN \$39.00**

SALADS

ADD Protein to any salad below :

CHICKEN \$12.00 LAMB \$13.00 PRAWNS \$13.00

VEGGIE DELIGHT (V) **\$24.00**

Baby spinach leaves, beetroot, roasted vegetables, and red onion tossed with balsamic dressing, garnished with crumbled feta cheese and pine nuts.

BEETROOT CARPACCIO (V) **\$24.00**

Ginger infused beetroots, baby rocket leaves tossed with lemon and olive oil dressing garnished with crumbled goat cheese and our dukkah mix.

HALLOUMI AND ASPARAGUS (V) **\$25.50**

Grilled halloumi cheese, cherry tomatoes, avocado, rocket leaves, shaved cucumber and asparagus tossed with lemon vinaigrette dressing.

CALAMARI BELLA **\$27.00**

Freshly cut squid rings grilled, seasoned with lemon pepper and olive oil, tossed with fresh salad leaves, red onion and cherry tomatoes.

FRESH GARDEN SALAD (V) **\$18.00**

Mixed lettuce, cucumber, spanish onion, tomato and olives.

CAESAR SALAD **\$25.50**

Cos lettuce, bacon, shaved parmesan cheese, poached egg and croutons, finished with caesar dressing.

WARM CHICKEN SALAD **\$27.00**

Grilled chicken, mixed lettuce, cucumber, spanish onion, cherry tomato, roast capsicum and honey mustard.

MAINS



CHICKEN DIJONNAISE

Char-grilled chicken breast, served with mashed potatoes, grilled asparagus and our tangy Dijonnaise sauce garnished with crispy prosciutto.

\$35.00

CHICKEN MONTE-CRISTO

Char-grilled chicken breast, served with mashed potatoes and broccoli covered in our creamy mushroom sauce and garnished with spinach and chives.

\$36.00

SLOW COOKED PORK BELLY

Crispy skin slow cooked pork belly in our home-made fennel and vegetable stock served with creamy mashed potatoes and broccoli garnished with mint leaves.

\$37.00

SCOTCH FILLET STEAK (350G)

Locally sourced marbled cut scotch, char-grilled to your liking, served with chips and salad OR seasonal vegetables and roasted potatoes.

Sauce options: Creamy mushroom, Red Wine Jus, Diane sauce, Creamy garlic and Gravy.

\$49.00

\$4.00

EYE FILLET STEAK SURF & TURF (350G)

Locally sourced Eye-fillet steak cut, Char-grilled to your liking, served with roasted potatoes, grilled asparagus, crispy prosciutto, covered with our creamy seafood sauce, garnished with shaved Parmesan cheese.

\$53.00

CHAR-GRILLED LAMB RUMP (350G)

Locally sourced lean piece of the lamb, Char-grilled and rested in a lemon rosemary butter sauce, served with roasted spuds, carrots and broccoli.

\$49.00

SLOW COOKED LAMB SHANK

Slow braised lamb shanks in red wine and Napoli sauce, served with mashed potatoes and steamed vegetables.

\$39.00

PAPARAZZI MIXED GRILL (SERVES 2)

Combination of grilled lamb, chicken, spicy Italian chorizo sausage and a pound of pork ribs served with battered chip, salad and hummus dip.

\$75.00

ATLANTIC SALMON

Fresh Tasmanian salmon fillet, grilled and served with cold beetroot purée, truffle fried cauliflower garnished with salsa verde and asparagus.

\$39.00

MUSSELS PROVENÇAL

A pot of Tasmania mussels simmered in our classic red wine pomodoro sauce with fresh basil and coriander, hint of chilli served with toasted ciabatta bread.

\$36.00

THE SEAFOOD PLATTER (SERVES 2)

A variety of fresh seafood locally sourced includes, mussels hot pot, grilled fish, prawns, Moreton Bay lobster, soft shell crab, oysters served with beer battered chip and salad.

\$96.00

SALT AND PEPPER SQUID

Lightly dusted in flour, fried and served with chips, salad and aioli sauce.

\$34.00

BBQ PORK RIBS

2 pounds of Juicy American cut pork ribs cooked in our special JD & BBQ sauce served with sweet potato chips and American slaw.

\$49.00

FISH & CHIPS

3 battered fillets served with chips and salad.

\$33.00

PASTA & RISOTTO

ALL SAUCES CAN BE SERVED WITH YOUR CHOICE OF PASTA OR RISOTTO:

Spaghetti/ Rigatoni / Fettuccine

GNOCCHI +\$3.50 BEEF RAVIOLI +\$4.00 GLUTEN FREE \$4.00

NAPOLETANA (V) \$24.00

Traditional house made tomato Napoletana sauce.

BOLOGNESE \$25.00

Traditional House made Bolognese sauce.

PUTTANESCA \$26.00

Anchovies, capers, olives, fresh garlic and hint of chilli with Napoletana sauce.

PRIMAVERA(V) \$26.00

Medley of vegetables, fresh garlic, basil and spinach leaves in a Napoletana sauce.

ALLA PANNA \$26.00

Leg Ham and mushroom in a creamy white wine sauce.

CARBONARA \$27.00

Bacon, spring onion in a creamy garlic sauce.

CON POLLO \$33.00

Chicken, mushrooms, broccoli in a white wine rose sauce. \$34.00

PAPARAZZI \$27.00

Prawns, chicken, mushroom, red onion, bacon in fresh basil and white wine rose sauce.

SEAFOOD MARINARA \$27.00

Prawns, scallops, mussels, barramundi fish tossed with fresh tomatoes, Spanish onion in a fresh basil Napoletana sauce.

HOUSE MADE LASAGNE \$36.00

Traditional House made Beef lasagne.

AL PESTO \$28.00

Chicken and Australian crab meat, fresh tomatoes, Spanish onion in a fresh basil, chilli and olive oil sauce garnished with fresh rocket leaves.

Chicken, baby spinach, pine nuts in a creamy pesto sauce.

ALLA ZUCCA RISOTTO \$28.00

Pumpkin, pumpkin, spinach, spring onion in a white wine rose sauce garnished with feta cheese and roasted pine nuts.

PRAWN AL MARE \$36.00

Prawns and black truffle with fresh tomato and Spanish onion in olive oil, chilli and basil sauce.

LAMB AND BLACK TRUFFLE MUSHROOM RISOTTO \$36.00

Lamb and black truffle with slow cooked rice in a rich truffle oil finished with a drizzle of red wine vinaigrette.

PRAWN AND CRAB



GIANT SCHNITZELS & BURGER FACTORY

by

PAPARAZZI
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SCHNITZEL

All served with chips & salad

Add Sauce or Gravy: +\$5

Mushroom Sauce, Pepper Gravy, Plain Gravy, Creamy Garlic, Diane Sauce.

AUSSIE OUTBACK

\$31.00

Chicken or Veal fried golden topped with mushroom, bacon, egg, melted mozzarella cheese and smoky BBQ sauce.

PEPPERONI

\$31.00

Chicken or Veal fried golden topped with pepperoni and melted mozzarella cheese.

\$31.00

ITALIANO

BIG BBQ

\$31.00

Chicken or Veal fried golden topped with mild salami, mushrooms, olives and melted mozzarella cheese.
Chicken or Veal fried golden topped with shredded chicken, melted mozzarella cheese and smoky BBQ sauce.

TRADITIONAL PARMI

\$29.00

Chicken or Veal fried golden topped with napolitana sauce and mozzarella cheese.

\$31.00

TEXAS STYLE

Chicken or Veal fried golden topped with pepperoni, jalapenos, hot sauce and melted mozzarella cheese.

\$31.00

Chicken or Veal fried golden topped with mushrooms, bacon, melted mozzarella cheese and smoky BBQ sauce.

YIROS YIROS

\$31.00

Chicken or Veal fried golden topped with lamb Yiros, grilled onion, melted mozzarella cheese and garlic tzatziki.

SUPER SUPREME

\$32.00

Chicken or Veal fried golden topped with mushrooms, mild salami, roasted capsicum, pineapple, olives and grilled onions.

PLAIN AND SIMPLE

\$27.00

Chicken or Veal fried golden with a lemon wedge.

\$29.00

HAWAIIAN

Chicken or Veal fried golden topped with sliced pineapple, fresh ham and melted mozzarella cheese.

BURGERS

All Our Burgers are served with chips.

AUSSIE ANGUS

\$23.90

180g char-grilled Angus beef Pattie with bacon, egg, caramelised onions, Smokey Jack Daniel's BBQ sauce covered with melted cheddar cheese.

ULTIMATE AMERICAN

\$23.90

180g char-grilled Angus beef Pattie, with onion, fresh tomatoes, pickles, American mustard and tomato sauce covered in melted cheddar cheese.

THE BEEF CAMPANILE

\$26.50

3 Grilled Angus beef Patties with sautéed mushrooms, coated with melted provolone Parmesan and American cheddar cheese.

MEGA BBQ CHICKEN

\$25.90

Crispy chicken schnitzel and grilled chicken breast, bacon, sautéed mushrooms, melted cheddar cheese and BBQ sauce.

PERI PERI

\$23.90

Grilled chicken breast, lettuce, tomato, onion and pickles with peri-peri sauce and melted cheddar cheese.

GRAND CANYON

\$25.90

2 grilled Angus beef patties, glazed with Jack Daniels BBQ sauce stacked with crispy bacon, egg, sliced tomatoes with melted cheese and onion rings.

CAESAR

\$23.90

Crispy chicken schnitzel, lettuce, crispy bacon, egg, melted cheddar cheese and shaved Parmesan with Caesar dressing.



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DRINKS



WINES

SPARKLING

BOTTEGA PROSECCO (ITALY)	PICCOLO BOTTLE	\$13.90
MASTERPEACE SPARKLING SHIRAZ	PICCOLO BOTTLE	\$13.90
LANE LOIS BLANC DE BLANC (ADELAIDE HILLS)	\$11.50	\$40.90
SIDEWOOD ESTATE ISABELLA ROSE SPARKLING (ADELAIDE HILLS)		\$69.00

ROSE/SWEET

	150ML	250ML	BOTTLE
HANCOCK AND HANCOCK ROSE (MC LAREN VALE)	\$11.00	\$15.50	\$41.00
MITOLO "JESTER" SANGIOVESE ROSE (MC LAREN VALE)	\$11.50	\$16.50	\$43.00
LA GITA MOSCATO (MC LAREN VALE)	\$10.50	\$15.50	\$40.00

WHITES

WICKS SAUVIGNON BLANC (ADELAIDE HILLS)	\$10.00	\$14.50	\$37.00
SQUEALING PIG SAUVIGNON BLANC (MACBOROUGH NEW ZEALAND)	\$9.50	\$14.00	\$36.00
THE LANE CHARDONNAY (ADELAIDE HILLS)	\$11.50	\$16.50	\$43.00
LOBETHAL ROAD PINOT GRIS (ADELAIDE HILLS)	\$13.00	\$18.00	\$48.00
PIKES "LUCIO" PINOT GRIGIO (BAROSSA VALLEY)	\$12.50	\$17.50	\$46.00
CRABTREE RIESLING (CLARE VALLEY)	\$11.50	\$16.50	\$43.00

REDS

HENTLEY FARM VILLAIN AND VIXEN SHIRAZ (BAROSSA VALLEY)	\$12.00	\$17.00	\$45.00
ONE LONELY BARREL SHIRAZ (BAROSSA VALLEY)	\$14.50	\$20.50	\$55.00
FIRST DROP MOTHERS MILK SHIRAZ (BAROSSA VALLEY)	\$13.50	\$19.00	\$50.00
ROBERT OATLEY GSM (MC LAREN VALE)	\$11.50	\$16.50	\$43.00
NEPENTHE PINOT NOIR (ADELAIDE HILLS)	\$13.50	\$19.00	\$50.00
TIM GRAMP TEMPRANILLO (CLARE VALLEY)	\$11.50	\$16.50	\$43.00
BENT CREEK BLACK DOG CAB SAUVIGNON (MC LAREN VALE)	\$11.50	\$16.50	\$43.00
MAJELLA CAB/SAUVIGNON (COONAWARRA SA)			\$57.00
FIRST DROP 2% SHIRAZ (BAROSSA VALLEY)			\$59.00
HENTLEY FARM "THE BEAUTY" (BAROSSA VALLEY)			\$111.00
HENTLEY FARM "THE BEAST" (BAROSSA VALLEY)			\$131.00



BEER

PERONI NASTRO AZZURA	\$9.00
PERONI RED	\$9.00
CORONA	\$9.50
HEINEKEN	\$9.00
HEINEKEN 0 (ALCOHOL FREE)	\$7.50
CROWN LAGER	\$8.50
COOPERS SPARKLING ALE	\$8.50
COOPERS PALE ALE	\$8.50
ASAHI	\$8.50
PURE BLONDE - LOW CARB	\$8.50
HAHN SUPER DRY	\$8.50
CARLTON DRY	\$8.50

CIDER

REKORDLING 330ML	\$9.50
5 SEEDS	\$8.50
STRONGBOW ORIGINAL	\$8.50

BASE SPIRITS	FROM \$9.00
LIQUEURS	FROM \$9.00

SELECTION OF COCKTAILS

FRUIT TINGLE	\$17.00
<i>Vodka, Blue Curacao, Raspberry, Lemonade.</i>	\$17.00
BLOODY MARY	
<i>Vodka, Tomato Juice.</i>	\$17.00
ESPRESSO MARTINI	\$15.00
<i>Vodka, Kahlua and Espresso Coffee.</i>	
JAGER BOMB	\$17.00
<i>Jägermeister and Red bull.</i>	\$17.00
APEROL SPRITZ	
<i>Aperol, Prosecco, Soda, Lime Juice.</i>	\$17.00
NEGRONI	\$17.00
<i>Campari, Gin, Vermouth Rosso.</i>	
CLASSIC MARGARITA	
<i>Tequila, Cointreau, Margarita Mix, Salt, Garnish.</i>	
PINA COLADA	

White Rum, Pineapple and Coconut.

COSMOPOLITAN	\$17.00
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Vodka, Cointreau, lime juice and Cranberry juice shaken on ice.

OLD FASHION	\$17.00
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Bourbon or Whiskey, Brown sugar, Bitters and Organe peel.

NON ALCOHOLIC DRINKS

	GLASS	BOTTLE
PEPSI		\$5.50
PEPSI MAX		\$5.50
FANTA		\$5.50
LEMONADE		\$5.50
LEMON SQUASH		\$5.50
GINGER BEER		\$5.50
GINGER ALE		\$5.50
RASPBERRY	\$6.00	
LEMON, LIME & BITTERS	\$6.00	
SODA	\$4.80	
TONIC	\$4.80	

SAN PELLEGRINO	\$5.50
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CHINOTTO / LIMONATA / ARANCIATA ROSSA

FRESH JUICE

FRESH OJ	\$9.00
REFRESH JUICE	\$9.50
<i>Apple, Orange and Pineapple.</i>	
ORANGE & CARROT	\$9.50
PICK ME UP	\$10.50
<i>Cucumber, Carrot and Celery.</i>	

SMOOTHIES

GLUTEN FREE, PROCESSED SUGAR FREE & VEGAN

ANTI-AGING BERRY SMOOTHIE \$11.80

Blueberries, Banana, Strawberries, Almond milk and Cacao Powder.

HEALTHY BANANA SMOOTHIE \$11.80

Banana, Almond milk, Honey, Chia seed, Cinnamon and Almond

MILKSHAKES \$9.90

CHOCOLATE

CARAMEL

VANILLA

COFFEE

BANANA

STRAWBERRY

LIPTON ICED TEA \$5.50

PEACH

LEMON

COFFEE

CUP

MUG

CAPPUCCINO \$4.80 \$5.80

FLAT WHITE \$4.80 \$5.80

CAFE LATTE \$4.80 \$5.80

SHORT BLACK \$4.00

LONG BLACK \$4.80 \$5.80

MOCHA \$5.20 \$6.20

HOT CHOCOLATE \$5.00 \$6.00

CHAI LATTE \$5.00 \$6.00

MACCHIATO \$4.20

VIENNA-COFFEE (BLACK / WHITE) \$6.00

PICCOLO LATTE \$4.50

BABYCINO \$2.00

VIENNA CHOCOLATE \$6.00

AFFOGATO \$7.50

FRANGELICO AFFOGATO \$15.50

ADD EXTRA SHOT

SOY, ALMOND, ZYMIL, OAT +\$1.00

0

+\$1.00

0

TEA

CUP \$4.00 POT \$6.00

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

LEMONGRASS & GINGER

GREEN TEA

CHAMOMILE

ICED DRINKS

\$7.50

ICED COFFEE

+0.5

ADD CREAM

ICED CHOCOLATE

ADD CREAM

+0.5

WATER

250ML SANTA VITTORIA MINERAL WATER \$5.00

750ML SANTA VITTORIA MINERAL WATER \$8.50