

PAPA ROLLY'S

BY gemelli

Entree

- Rolly's Toppa** 26
Wood fired crust, crushed tomatoes, rocket, Spanish onion, parmesan cheese, garlic oil, cooked prosciutto, balsamic
- Bruschetta (2 Slices)** 24
Cherry tomatoes, basil, onion, mozzarella
- Garlic Bread (3 Slices)** 14
Home made bread with garlic butter
Add cheese 3
- Olive Miste** 14
Mixed warm olives
- Calamari Fritti** 28
Fried crumbed calamari rings served with rocket salad and aioli
- Arancini Funghi (3 Pieces)** 26
Truffled mushroom fried risotto balls
- Salumi Misti** 34
Mixed Italian small goods, served with homemade bread
- Burrata Panzanella** 30
Tamborine Cheese fresh burrata, roasted capsicum and cherry tomatoes, basil, croutons
- Mamma's Polpette** 30
Mum's secret recipe meatballs, home made bread
- Papas Prawns** 32
Tiger prawns cooked in garlic, olive oil, splash of Napoli, fresh parsley topped with crumbed feta, served with home-made bread

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Woodfired Pizza

Gluten free base available

- Garlic Pizza** 4
Wood fired flat bread, mixed herbs and garlic oil
Add cheese 24
- Margherita** 3
San Marzano tomato, mozzarella, basil 26
- Stronzo Supreme** 29
San Marzano tomato, mozzarella, ham, mushrooms, capsicum, pepperoni, red onion, pineapple
- Capricciosa** 29
San Marzano tomato, mozzarella, ham, mushrooms, olives, artichokes, anchovies
- NY Style Pepperoni** 32
San Marzano tomato, double mozzarella, provolone cheese, NY pepperoni, oregano
- Bella Donna** 30
San Marzano tomato, mozzarella, hot salami, burrata, hot n'duja honey
- Che Stupido** 30
San Marzano tomato, mozzarella, hot salami, house made Italian sausage, ham, oregano, basil, barbeque sauce
- Griffiti** 32
San Marzano tomato, mozzarella, prosciutto, rocket, parmesan
- Pescatora** 30
Double San Marzano tomato, mozzarella, chilly, garlic, calamari and prawns
- Ortolana** 28
San Marzano tomato, mozzarella, eggplant, roasted capsicum, zucchini, olives, cherry tomatoes



- Patate** 32
Mozzarella, roasted potatoes, Spanish onion & house made Italian sausage
- Roma** 32
Mozzarella, basil, prosciutto, burrata
- Funghi** 28
Mozzarella, mixed mushrooms, taleggio cheese, truffle oil, parsley
- Primavera** 29
Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil
- Papa Rolly's Special** 30
Mozzarella, chicken, pancetta, onion, mushrooms, garlic oil
- 4 Cheeses** 30
Mozzarella, gorgonzola, taleggio, parmesan

Mains

- Bistecca** 60
Black Onyx Scotch Fillet, seasonal vegetables and roasted potatoes
+Mushroom Sauce 3
+Peppercorn Sauce MP
- Pesce Del Giorno** 48
Please see waitstaff for today's fresh fish
- Scaloppine Funghi** 38
Milk fed veal, mushrooms, cream, garlic, served with seasonal vegetables and roast potatoes 5
- Saltimbocca** 40
Chicken breast topped with prosciutto di Parma, butter garlic sauce, sage, served with veggies and roasted potatoes
- Melanzane Parmigiana** 35
Baked layers of eggplant, mozzarella & Napoli
- Cotoletta** 38
Crumbed chicken schnitzel served with chips & salad
+ Make it a parmi 5

Pasta

- Gluten free rigatoni available 4
- Rigatoni Ragù** 35
Slow cooked lamb ragù, crushed San Marzano tomatoes, parmesan
- Spaghetti Carbonara** 32
Pancetta, Spanish onion, mushrooms, cream, egg, parmesan cheese
- Spaghetti Marinara** 40
Market fish, prawns, calamari, clams, mussels, served with Napoli sauce or olive oil base
- Rigatoni Roy's** 36
Chicken breast, mushrooms, avocado, cherry tomatoes, touch of cream, Napoli
- Spaghetti Bolognese** 35
Veal and Pork mince, crushed tomatoes
- Rigatoni Rolando** 33
Pancetta, house made Italian sausage, chopped shallot, green peas, crushed tomatoes, egg & parmesan
- Gnocchi Pesto** 34
Homemade gnocchi, traditional basil pesto, cherry tomatoes, parmesan
- Gnocchi Al Forno** 35
Crushed tomato sauce, buffalo mozzarella, basil and parmesan
- Fettuccine Funghi** 32
Thick cream, mixed wild mushrooms, white truffle oil, parmesan, garden herbs
Add chicken schnitzel 19
- Spaghetti Estate** 40
Prawns, calamari, cherry tomatoes, chilli, garlic
- Sides**
- Nonno's Bread** 8
Homemade oven baked bread served with balsamic and olive oil
- Greek Salad** 16
Red onion, cucumber, cherry tomatoes, olives, feta
- Fries** 10
Shoestring fries served with tomato sauce
- Tossed Greens** 12
Tossed baby broccolini, green beans and cavola nero
- Rocket Salad** 16
Rocket, cherry tomatoes, parmesan, balsamic
- Roasted Potatoes** 15
Roasted potatoes with rosemary & garlic



COCKTAILS

PAPA'S ORIGINALS

Rosata / 19

Vodka, Lychee, Chambord, Lime, Aquafaba

Passione / 19

Vodka, Passionfruit, Lime, Vanilla, Aquafaba

Italian Applecake / 20

Whiskey, Apple, Cinnamon, Lime

Papa's Paradise / 22

Bacardi White Rum, Limoncello, Malibu, Mango, Pineapple, Lime

Amore Mio / 20

Amaretto, Limoncello, Strawberry, Apple, Lemon

Tuscan Negroni / 22

Vin Santo, Cinzano Rosso, Gin, Bitters

Venetian Fizz / 19

Gin, Peach, Lemon, Aperol, Prosecco

Sicilian Margarita / 20

Tequila, Chilli, Aranciata Rossa, Lime, Triple Sec

ITALIAN CLASSICS

APEROL SPRITZ / 20

Aperol, Prosecco, Soda, Orange

LIMONCELLO SPRITZ / 20

Limoncello, Prosecco, Lemon, Soda, Mint

BELLINI / 17

Peach Puree with Prosecco

ROSSINI / 17

Strawberry Puree with Prosecco

CAMPARI SPRITZ / 19

Campari, Prosecco, Soda, Orange

NEGRONI / 22

Gin, Campari, Cinzano Rosso Vermouth

NEGRONI SBAGLIATO / 20

Campari, Cinzano Rosso, Prosecco

AMERICANO / 19

Campari, Cinzano Vermouth, Soda

NON-ALC

MANGO E MELA / 16

Apple Juice, Mango Puree, Orgeat Syrup, Lime, Ginger Ale

CARRARA BLISS / 16

Passionfruit, Lychee, Peach, Lemon

GIARDINO FRESCO / 16

Elderflower, Apple Juice, Lime, Basil, Cucumber

ZERO G&T / 10

Lyres Zero Alc Gin, Tonic, Cucumber

BEER & CIDER

DRAUGHT

370ml / 500ml

Birra Moretti Lager	4.6%	11 / 15
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BOTTLED

Stella Artois	4.8%	12
Corona Lager	4.5%	11
Peroni Rossa	4.7%	12
Peroni 3.5%	3.5%	11
XXXX Gold	3.5%	10
Monteiths Crushed Apple Cider	4.5%	12

NON-ALCOHOLIC

Peroni LIBERA 0%	10
Hiatus Non Alc Lager	10

WINE

'VINO DELLA CASA'

Our house wine! Either by the glass or 500ml & 1000ml carafes...true Italian style!

Rosso *red* OR Bianco *white*.

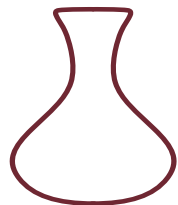
A personally selected, easy-to-drink wine to pair perfectly with your meal at Papa Rolly's!



150ml / \$10



500ml / \$32



1000ml / \$50

WINE

FRIZZANTE

sparkling

NV Specchio Prosecco <i>Glera / King Valley, Vic</i>	15 / 55
NV La Gioisa <i>Moscato / Veneto, Italy</i>	10 / 45

BIANCO

white

2023 Corte Giara <i>Pinot Grigio / Veneto, Italy</i>	13 / 55
2022 Nativ <i>Falanghina / Campania, Italy</i>	13 / 55
2023 Haha <i>Sauvignon Blanc / Marlborough, NZ</i>	12 / 50
2022 Pala <i>Vermentino / Sardinia, Italy</i>	16 / 70
2024 Ocean Eight <i>Pinot Gris / Mornington Peninsula, VIC</i>	95
2024 Soumah <i>Chardonnay / Yarra Valley, VIC</i>	15 / 60
2022 Castello della Sala 'Bramito' <i>Chardonnay / Umbria, Italy</i>	120

WINE

ROSATO

rose

Villa AIX
Grenache & Cinsault Rose / Provence, France

15 / 60

ROSSO

red

2024 Crittenden
Pinot Noir / Mornington Peninsula, VIC

15 / 65

2023 Wangolina (*Served Chilled*)
Dolcetto / Limestone Coast, SA

13 / 55

2023 Two Paddocks
Pinot Noir / Central Otago, NZ

130

2021 De Varsi Chianti
Sangiovese / Tuscany, Italy

14 / 60

2019 Montefili Chianti Classico
Sangiovese / Tuscany, Italy

95

2022 Marcarini 'Lasarin'
Nebbiolo / Piedmont, Italy

110

2022 Montedido 'Stuni'
Merlot / Puglia, Italy

48

2022 John Duval 'Entity'
Shiraz / Barossa Valley, SA

115

2023 Langmeil 'Long Mile'
Shiraz / Barossa Valley, SA

13 / 55

2022 Montedido 'The Painter'
Primitivo / Puglia, Italy

13 / 55

NON ALCOHOLIC

SOFT DRINKS

Coke	5
Coke Zero	
Sprite	
Ginger Ale	
Ginger Beer	
Fanta	

ITALIAN SOFT DRINKS

Chinotto	6.5
Aranciata Rossa	
Limonata	

MINERAL WATER

Acqua Panna Still	9
San Pellegrino Sparkling	

SPIRITS

VODKA

Skyy	11
Belvedere	15
Grey Goose	15

TEQUILA

Espolon Blanco	11
Don Julio Anejo	18

GIN

Bulldog	11
Ink	14
Tanqueray 10	15
Hendricks	15

RUM

Bacardi Blanca	12
Sailor Jerry Spiced	13
Bundaberg	12
Kraken	14

WHISKEY / BOURBON

Glen Grant	11
Jamesons	13
Canadian Club	12
Glenfiddich 12 YO	15
Wild Turkey	11
Makers Mark	14

ITALIAN SPIRITS

Limoncello	10
Campari	10
Aperol	10
Amaro Montenegro	15
Amaro Averna	15
Poli Po Grappa	18

