



LA REGINA

I T A L I A N R E S T A U R A N T

*Authentic Flavours,
Lasting Moments*

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OPEN 7 DAYS ~ 11.00am to 3.00pm & 4.30pm to 9.00pm

ENTREES & STARTERS

ANTIPASTI

Selection of Italian Cured Meats; Prosciutto, Mortadella, Bresaola with Marinated Olives, Arancini & Mozzarella

For 1 - \$22

For 2 - \$36

FOCACCIA

Rosemary & Herb Focaccia

\$11

CHEESE FOCACCIA

\$15

BRUSCHETTA

2 Sourdough Slices topped with Fresh Tomato, Onion & Olive Oil

\$12

BURRATA

Burrata Cheese served with Mix Olive & Focaccia Bread

\$23

ARANCINI

Ask our Friendly Staff for the Arancini of the Week

\$14

CRUMBED OLIVE

Crumbed Olives Stuffed with Feta, Served with Aioli

\$16

CALAMARI

Salt & Pepper Baby Calamari with Aioli & Rocket Salad

\$21

MEAT BALLS

8 Pork & Beef Mince Meatballs, cooked in Napoli Sauce, served with Bread

\$17

CHILLI PRAWNS

Local Prawn Cutlets in Chilli Garlic Sauce, served with Bread

\$22



MAIN

PORCHETTA

Roasted pork belly served with Mash Potato & Red Wine Jus

\$37

LAMB RACK

4 Lamb Rack served with Caponata & Olive Oil Dressing

\$38

BRODETTO DI PESCE

Chilli, Garlic, Cherry Tomato Mix, Seafood Tomato Sugo, served with Bread

\$39

FISH OF THE DAY

Ask our Friendly Staff for our Daily Special

\$38

PASTA & RISOTTO

SPAGHETTI BOLOGNESE \$27
Slow cooked Tuscan Beef Ragu in Napoli Sauce

SPAGHETTI GAMBERI \$29
Chilli & Garlic Napoli Sauce with Prawns & Cherry Tomatoes

CANNELLONI (VEG) \$28
Rolled Ricotta & Spinach Cannelloni Served with Napoli & Bechamel Sauce

RAVIOLI PESTO \$27
Ricotta & Spinach Ravioli with Basil Pesto

add Chicken - \$3

LASAGNE \$29
Traditional Beef Ragu with Parmesan Cheese & Bechamel Sauce

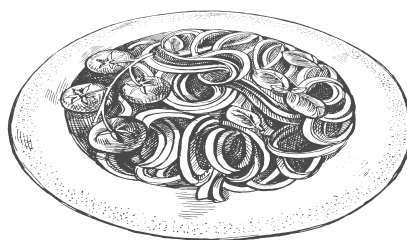
GNOCCHI BOSCAIOLA \$29
Creamy Sauce with Italian Pork, Fennel Sausage & Mix Mushroom

PAPPARDELLE AL RAGU D'ANATRA \$32
Flat Ribbon Pasta with a Duck & Tomato Ragu

LINGUINE MARINARA \$33
Seafood Mix of Mussels, Prawns, Scallops & Calamari with Garlic, Chilli & Napoli Sauce

RISOTTO POLLO \$29
Creamy Risotto with Chicken & Mix Mushrooms

GF Pasta



\$4

SIDES

BEER BATTERED FRIES & AIOLI \$11

MIX SALAD \$11

ROAST POTATOES \$11

SWEET POTATOES & AIOLI \$11

STEAMED VEG \$11

KIDS

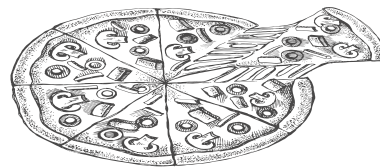
CHICKEN NUGGETS (6) & CHIPS \$13

KIDS SPAGHETTI & BOLOGNESE \$14

KIDS MARGHERITA PIZZA \$15

PIZZA

MARGHERITA	\$23
Tomato Sauce, Fior Di Latte & Basil	
VEGETARIAN	\$25
Mushroom, Olive, Capsicum, Onion, Basil & Tomato Sauce topped with Mozzarella	
DIAVOLA	\$27
Mild Pepperoni, Salami on Tomato Sauce with Mozzarella	
COTTO E FUNGHI	\$27
Tomato, Mozzarella, Ham & Mushroom	
CAPRICCIOSA	\$27
Tomato, Mozzarella, Ham, Olives, Mushroom & Artichoke	
PORCONA	\$29
Italian Sausage, Ham, Bacon, Salami, Mozzarella on a Tomato Base	
PRIMAVERA	\$29
Tomato, Mozzarella, Roquette, Prosciutto, Shaved Reggiano Cheese	
SALSICCIA	\$28
Tomato, Mozzarella, Pork & Fennel Sausage & Caramelised Onion	
QUATTRO FORMAGGI	\$28
Olive Oil Base, Gorgonzola, Parmesan, Mozzarella, Provala & Walnuts	
MARINARA	\$32
Mixed Seafood with Tomato Sauce & Mozzarella	
PATATE	\$28
Olive Oil Base, Roast Potato, Sausage & Rosemary with Mozzarella	
CALZONE	\$29
Folded Pizza stuffed with Mushroom, Ham, Mozzarella, Tomato Sauce	
MONTANARE	\$31
Mozzarella, Mortadella, Burrata & Crushed Pistachio	
GF Pizza Base	\$4



DESSERTS

TIRAMISU	\$14	AFFOGATO	\$15
PANNA COTTA	\$13	Espresso, Vanilla Bean Gelato, Frangelico	
CHURROS	\$14	CANOLI	\$15
GELATO	\$12	Stuffed with Ricotta, Pistachio & Chocolate	
2 Flavours - Vanilla & Chocolate			

15% surcharge on Public Holidays. Visa, Amex & Mastercard surcharges apply.



SPARKLING & ROSE WINES

Santero Moscato Sweet (Piedmont) IT	\$12/55
Ca'Di Frara Pinot Noir Rose' Dry (Lombardy) IT	\$13/55
Pavan Prosecco (Veneto) IT	\$14/55
Pavan Prosecco Rose' (Veneto) IT	\$55
Juillet Lallement Champagne Grand Cru Blance De Blance (France)	\$180

WHITE WINES

Ca' Di Frara Pinot Grigio (Lombardy) IT	\$13/55
Cray Point Sauvignon Blanc (Marlborough) NZ	\$13/55
Albizzia Chardonnay (Tuscany) IT	\$14/59
Campo Alle Comete Vermentino (Tuscany) IT	\$15/60
Attems Sauvignon Blanc (Friuli) IT	\$75
Attems Pinot Grigio (Friuli) IT	\$75
Cascina Orizzonte Chardonnay Langhe (Piedmont) IT	\$80
Domaines De Marroniers Chablis (France)	\$120

RED WINES

Curator Shiraz (Barossa Valley)	\$13/55
Ca' Di Frara Pinot Noir (Lombardy) IT	\$13/55
Dile' Red Barbera/Tempranillo (Piedmont)	\$13/55
Pavan Merlot (Veneto) IT	\$13/55
Castelvecchio Chianti (Tuscany) IT	\$13/55
Castrum Morisci Sangiovese (Marche) IT	\$14/55
Campo Alle Comete Syrah (Tuscany) IT	\$75
Aia Vecchia Lagone Supertuscan (Merlot, Cabernet) (Tuscany) IT	\$80
Terre More Cabernet (Tuscany) IT	\$80
Martini Pinot Noir Palladium (Sudtirol) IT	\$110
Simone Scaletta Nebbiolo "Madama" (Piedmont) IT	\$110
Recchia Amarone (Veneto) IT	\$180
Aurelio Settimbo Barolo (Piedmont) IT	\$200
Castelgiocondo Brunello (Tuscany) IT	\$240

COCKTAILS

Bellini (Peach Prosecco)	\$17.5	Gin & Tonic (Bombay Gin & Tonic)	\$17
Aperol Spritz (Aperol Prosecco, Soda, Orange)	\$18	Negroni (Gin Vermut Campari)	\$18
Espresso Martini (Vodka, Kahlua, Espresso)	\$18	Margarita (Tequila, Lime Juice, Triple Sec, Salt)	\$18
French Martini (Vodka, Chambord, Pineapple Juice, Lime)	\$18	Mojito (White Rum, Lime Juice, Soda Water & Mint)	\$18
Cosmopolitan (Vodka, Lime & Cranberry Juice, Cointreau)	\$18	Lychee Gin Fizz (Pink Gin, Lychee Liqueur, Lime Juice, Soda Water)	\$18

MOCKTAILS

Sunset Mocktail (Orange Juice, Lemonade, Cranberry, Pineapple)	\$14	Virgin Mojito (Mint, Lime Juice, Syrup & Lemonade)	\$12
Lemon Lime & Bitters (Sprite, Bitter, Lime Juice, Cordial)	\$9	Pink Lemonade (Syrup & Lemonade)	\$9

BEERS & CIDER

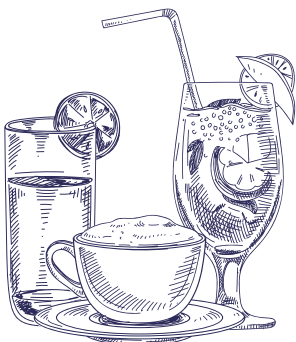
Peroni Tap Beer - 300ml/500ml	\$12/17
Peroni MID 3.5%	\$10
Great Northern Original	\$10
Corona	\$10
Menabrea	\$10
Stone & Wood	\$10
Somersby Apple Cider	\$9.5

SOFT DRINKS

Coke	\$5.5
Coke No Sugar	\$5.5
Sprite	\$5.5
Fanta	\$5.5
Ginger Beer	\$6.5
San Pellegrino Sparkling 1 Lt	\$9
San Pellegrino Mineral Water 1 Lt	\$9

JUICE

Apple Juice	\$5.5
Orange Juice	\$5.5
Pineapple Juice	\$5.5
Cranberry Juice	\$5.5



HOT DRINKS

Flat White Coffee	\$5
Latte	\$5
Cappuccino	\$5
Espresso	\$4
Italian Hot Chocolate	\$5
English Breakfast Tea	\$5
Peppermint Tea	\$5