

MENU



Lunch
Monday - Sunday
12:00pm - 2:00pm
Dinner
Monday - Sunday
6:00pm - 9:00pm

www.iscw.com.au
(03) 9741-1225
601 Heaths Road Werribee

Become a Member today!

ISCW Members receive
10% discount on food & drinks & more!*

No Bill Splitting

Please advise your waiter or waitress of any allergies when placing your order. Some desserts may contain traces of NUTS.
Please ask waiter/waitress prior to selecting. Please consider, quality food requires optimum cooking time.
We will try our best to deliver prompt service however, please inform your waiter/waitress if you are on any time restrictions

*Menu items and prices subject to change.

*ISCW neighbourhood members do not receive promotional discounts
(GF) GLUTEN FREE

Public Holiday Surcharge applies



Entrées

antipasti

GARLIC OR HERB BREAD 6

CRUSTY GARLIC OR HERB BREAD (WITH CHEESE) 8

BALSAMIC VINEGAR & OLIVE OIL DIP 11

Served with a warm bread roll

TOMATO BRUSCHETTA 14

Toasted thick slices of ciabatta bread topped

*With semi dried tomato pesto, tomato marinated in basil, red onion, garlic.
Finished with feta cheese*

BEEF CHEEK AND SMOKED CHEDDAR ARANCINI 24

*Golden crusted arancini with a centre of beef cheek in smoky tomato sauce
Surrounded by smoked Cheddar cheese and Arborio rice*

*With Olive Ascolane, soft green olives pitted and filled with a beef stuffing with a golden crust
On a roquette, Parmesan and semi dried tomato salad
Smoky chipotle mayonnaise*

PAN FRIED SAGANAKI CHEESE WITH OLIVES 21

*Pan fried Kefalograviera cheese served with Kalamata olives cooked in chilli flavoured butter.
With wilted baby spinach and crunchy ciabatta*

BURRATINA 22

*The burrata is layers of stretched curd, with a buttery heart of cream and frayed mozzarella
With roasted peach, roquette and prosciutto salad drizzled with balsamic glaze
Chargrilled ciabatta bread*

ROAST OF THE DAY (GF) 20

*Served with steamed vegetables and gravy
Roasted vegetables +4*

SALT AND PEPPER SQUID (GF) 22 | 40 (China)

*Tender strips of squid seasoned with spiced flour
Served with Asian slaw, and Thai flavoured mayonnaise*

BEER BATTERED FLATHEAD AND CHIPS 21 (Mixed Origin)

BAKED DORY (GF) 21 (New Zealand)

*With lemon butter and dill
Served with steamed vegetables*

MINISTRONE SOUP 11 | 16

*A hearty soup full of vegetables, beans and pasta with parmesan croutons
Includes serve of your choice of garlic or herb bread*

MELANZANE STACK 16

*Sliced eggplant lightly crumbed and oven baked topped with passata and mozzarella.
Roquette, parmesan and semi dried tomato salad*

Risottos & Pastas

primo

SPAGHETTI DI CASA 20 | 39

Spaghetti in a Napoli and cream sauce, cooked with Italian sausages, guanciale, Prosciutto, red onion, bacon and olives topped with parmigiano cheese

PASTA ZOZZONA 20 | 39

Paccheri pasta, with guanciale, Italian Sausage, egg and onion in a Passata sauce
With Pecorino romano and parsley
Topped with Pecorino

PESTO SOPRESSA 20 | 39

Rigatoni with mushroom, red onion, garlic and Italian Sausage
Tossed with shredded Mozzarella and Basil Pesto
Topped with shredded Mozzarella

BEEF LASAGNE 19 | 35

Layer upon layer of meaty sauce, Bechamel and fresh pasta sheets.
Topped with mozzarella and parmesan cheese

TORTELLINI BOLOGNESE 19 | 35

A traditional rich meaty Napolitana sauce
Tossed through beef tortellini pasta

PENNE CARBONARA 19 | 35

Bacon and onion with penne in a creamy garlic sauce

CHICKEN & MUSHROOM RISOTTO (GF) 20 | 39

Pesto marinated chicken breast with onion and mushrooms in a creamy garlic sauce.

CREAMY GARLIC PRAWN 21 | 38 (Vietnam)

Pan fried prawns tossed with fettucine in a creamy garlic sauce

CHILLI PRAWNS 21 | 38 (Vietnam)

Pan fried chilli infused prawns and chorizo
Tossed through spaghetti with Napoli sauce

SPAGHETTI MARINARA 22 | 40 (Mixed Origin)

A selection of prawns, scallops, clams and mussels infused and
Finished in a buttery white wine reduction or Napoli sauce

GNUDI 20 | 39

Spinach and ricotta dumplings, with a creamy white wine and parmesan sauce
With garlic and fresh thyme
Topped with a parmesan pangrattato

Shared Pasta Experiences

EXPERIENCE 1 | FAVOURITE 53

Alla' olio
Pesto
Bolognese

EXPERIENCE 2 | CLASSIC (A) 54

Bolognese
Carbonara
Lasagna

EXPERIENCE 3 | CLASSIC (B) 57

Carbonara
Matriciana
Marinara (Mixed Origin)

EXPERIENCE 4 | EXOTIC 59

Marinara (Mixed Origin)
Gnudi
Creamy Garlic Prawn (Vietnam)

EXPERIENCE 5 | HOT & SPICY 59

Calabrese
Arrabiatta
Chilli Prawns (Vietnam)

Main Meals

ADD ONS

Eggs 2
Anchovies 3
Onion Rings 4
Bacon 4
Pan Grilled Prawns (6) 7
Crumbed Prawns (6) 8

CHARGRILLED 350G RIBEYE (GF) 55

Cooked to your liking & served with a choice of one side
Mash Potato | Chips and Salad | Roasted Vegetables
Select from Mushroom, Pepper, Gravy or Diane sauce
Creamy Prawn Sauce (GF) +7
Seafood Sauce (GF) +8
Seeded Mustard Aioli +2

MIXED GRILL 50

150g Chargrilled Scotch, Lamb Medallion,
Continental Sausage, Barbecue Marinated Pork Rib

HEARTY LAMB SHANKS 42

Slow cooked tender lamb shanks
Served with polenta chips and rosemary gravy

OPEN STEAK SANDWICH 33

A chargrilled 150g scotch with bacon, cheese, egg, mixed leaves, caramelised onion
And seeded mustard aioli on a crispy ciabatta roll.
Served with chips

ROAST OF THE DAY (GF) 31

Served with steamed vegetables and gravy
Roasted vegetables +4

CHICKEN/ VEAL SCHNITZEL 31

A tender chicken breast fillet, or tender moist veal steak, crusted in homemade breadcrumbs.
Served with a choice of one side

Mash Potato | Chips and Salad | Vegetables

Optional Add Ons : Ham, Pineapple, Salami, Prosciutto, Smokey BBQ Sauce 3
Avocado 4
Seafood Marinara, Burratina 8

CHICKEN/ VEAL PARMIGIANA 33

A tender chicken breast fillet, or tender moist veal steak, crusted in homemade breadcrumbs.
Topped with a rich Napoli sauce and mozzarella cheese.

Served with a choice of one side
Mash Potato | Chips and Salad | Vegetables

CHICKEN BURRATINA 40

Oven roasted chicken tenders seared in a garlic chilli oil
Topped with roasted peppers and bacon
Smothered in melted burratina
On a warm roasted baby veg salad

PARMESAN CRUMBED CHICKEN WRAP 34

Parmesan crumbed chicken tenders
Cos leaves, semi dried tomato flavoured Caesar dressing, shaved parmesan, crispy bacon.
Served with chips

CHICKEN SCHNITZEL SLIDERS 39

Chicken schnitzel on a Brioche bun
Topped with Swiss cheese, smoky tomato sauce and sliced avocado
Steakhouse Chips

CHICKEN SCALLOPINE WITH RAVIOLI 40

Pan fried chicken tenderloins with wild mushrooms and roasted pumpkin ravioli
In a semi dried tomato Tuscan sauce

VEAL SALTIMBOCCA (GF) 40

Tender veal steak topped with sage and prosciutto with a lemon scented sauce.
Broccolini and Tuscan flavoured baby potatoes

PORK LOIN ITALIANO 41

Golden crusted Pork Loin
Topped with onions, peppers, guanciale and prosciutto

BARBEQUED PORK RIBS 39

Tender marinated pork ribs in a homemade smoky BBQ sauce.
Served with wedges

SINGAPORE NOODLE STIRFRY 40

Singapore noodles and asian style vegetables in a sweet soy sauce
Topped with Caramelised Pork Belly

BEER BATTERED FLATHEAD & CHIPS 30 (Mixed origin)

BAKED DORY (Gf) 32 (New Zealand)

With lemon butter and dill
Served with steamed vegetables

ATLANTIC SALMON STEAK (GF) 39 (Australia)

Pan fried Salmon Steak, with a potato and pesto salad
And crispy prosciutto

VEGETARIAN PLATE 40

Potato rosti with caponata, pea and Haloumi fritters with semi dried tomato pesto,
Spinach and ricotta spanakopita, golden pumpkin and quinoa croquette

il secondo

Sides & Salads

SIDE SAUCE (GF) 3 | 6

Gravy, Mushroom, Peppercorn, Diane

Creamy Prawn Sauce (GF) 7

Seafood Sauce (GF) Jug 8

Seeded Mustard Aioli 2

CHIPS 6 | 10

WEDGES 7 | 12

MASHED POTATO (GF) 6 | 10

GARDEN SALAD (GF) 6 | 10

A bowl of mixed salad leaves, with tomato, cucumber and Kalamata olives,
With a balsamic dressing

RADICCHIO (GF) 7 | 12

STEAMED VEGETABLES (GF) 5 | 9

ROASTED VEGETABLES (GF) 6 | 10

Roasted pumpkin, sweet potato, carrots and chat potatoes

ASIAN SLAW (GF) 6 | 10

Chinese cabbage, coriander, red onion, snow pea, bean shoots
And carrot with a sesame, soy, and honey dressing

ROQUETTE, PARMESAN & SEMI DRIED TOMATO SALAD (GF) 6 | 10

CAESER SALAD 18 | 28

Cos lettuce, warm crispy bacon, golden croutons and Grana Padano cheese tossed
With homemade Caesar dressing. Topped with anchovies and a freshly poached egg.

CAESER SALAD WITH CHICKEN 31

Desserts

VANILLA ICE CREAM 7

With your choice of toppings; Blue heaven, caramel, chocolate, lime or strawberry

ASSORTED ITALIAN ICE CREAMS 8

Choose from either Bacio, Cassata or Tartufo ice cream

ASSORTED GELATO 9

Four mixed refreshing flavours, chocolate, lemon, mango and raspberry

STICKY DATE PUDDING 12

With caramel sauce accompanied by vanilla ice cream

CAKE OF THE DAY 12

ORANGE & CHOCOLATE GNUDI 12

With chocolate sauce and Bacio gelati

BANANA CREPES (GF) 13

Sliced banana in a thick caramel sauce
Served on warm crepes with macadamia ice cream

AFFOGATO PARFAIT 13

A frozen coffee custard with crunchy amaretti biscuits. Drizzled with a rum and coffee syrup

ICE CREAM SUNDAE 13

Chocolate ecstasy ice cream, toffee ice cream, macadamia ice cream and boysenberry ice cream
With chocolate fudge sauce

TRIPLE CHOCOLATE BROWNIE 14

Smothered with chocolate sauce. Served with vanilla ice cream

Share Plates

CANNOLI 17

4 crispy fried pastry rolls filled with cream custard and chocolate custard.
Garnished with pistachios

HOT JAM DONUTS (6) 17

CHURROS 20

Eight mini churros dusted in cinnamon sugar
With chocolate and caramel dipping sauce
Chocolate ecstasy and toffee ice cream

contorno

dolce

Kids Menu

Kids Under 5

BOWL OF FRIES 5

3 CHICKEN NUGGETS & CHIPS 8

FISH FINGERS & CHIPS 8

FUSILI (SPIRAL) BOLOGNESE OR NAPOLITANA 8

Big Kids 5 - 12

BOWL OF FRIES 8

LASAGNA 11

FUSILI (SPIRAL) 11

Bolognese, Carbonara or Napolitana

6 CHICKEN NUGGETS & CHIPS 13

FISH & CHIPS 13 (China)

KIDS PIZZA & CHIPS (MARGHERITA OR HAWAIIAN) 13

CALAMARI & CHIPS 13

CHICKEN SCHNITZEL/PARMIGIANA & CHIPS 13

150G STEAK & CHIPS 17

Kids Dessert

ASSORTED GELATO 5

Chocolate & Raspberry

ICE CREAM SUNDAE 6

Blue Heaven, Caramel, Chocolate,
Lime or Strawberry topping with sprinkles

SNAKE PIT 6

Vanilla ice cream with coloured snakes

bambini

bevande

DRINKS



Cold Drinks

SOFT DRINKS & JUICE - POT 4 | T/M GLASS 7

Coke, Coke Zero, Fanta, Lift, Raspberry, Sprite,
Apple Juice, Orange Juice, Pineapple Juice

GLASS BOTTLE SOFT DRINKS 5

Coke, Coke Zero, Fanta, Sprite

LEMON LIME BITTERS GLASS 8 | SCH 11

CASCADE VARIETIES 5

Dry Ginger Ale, Soda Water, Tonic Water

MILKSHAKES 8

Blue Heaven, Caramel, Chocolate, Lime & Strawberry

SAN PELLGRINO MINERAL WATER 1L BTL 12

SANTA VITTORIA MINERAL WATER 5

SANTA VITTORIA CHINOTTO & ARANCIATA 5

BOTTLED WATER 600ML 4.5

KIDS POP TOP 3

Apple, Wild Berry

POWERADE 6

Berry Ice, Blackcurrant, Lemon/Lime, Mountain Blast, Orange

MOTHER ENERGY DRINK 9

Tea & Coffee

TEA (BLACK, HERBAL OR OTHER VARIETIES) 3

ESPRESSO, MACCHIATO, LONG BLACK 4

CAPPUCCINO, LATTE, FLAT WHITE, HOT CHOCOLATE CUP 5 | MUG 6

ICED COFFEE 9

ICED COFFEE WITH ICE CREAM 10

POT OF TEA 10

AFFOGATO 11

Espresso Coffee over a scoop of vanilla ice cream & condiments

CORRETTO 12

Espresso Coffee accompanied by a shot of liqueur

SOY MILK 1

ALMOND MILK 1

On Tap

	POT	SCH	PINT	JUG
Great Northern Lager	6.90	8.90	11.50	22.00
Carlton 3.5	6.90	8.90	11.50	22.00
Carlton Draught/ Carlton Dry	7.20	9.20	12.00	23.00
Hard Rated	8.80	12.60	17.00	28.00

Bottled Beer

Carlton Zero	7.00
Cascade Light	8.00
Great Northern	8.70
Carlton Draught/ Carlton Dry	9.20
Pure Blonde	9.20
Melbourne Bitter	9.20
Victoria Bitter	9.20
Crown Lager	10.00
Guinness	10.00
Bulmers	10.00
Corona	12.00
Peroni Nastro Azzuro	12.00
Morretti	12.00
Asahi	12.00

Pre Mixed Drinks

VODKA CRUISER 13

Guava, Pine, Raspberry, Lime. Sugar Free - Berry, Citrus

SMIRNOFF DOUBLE BLACK 14

REKORDERLIG 14

Mango & Raspberry, Strawberry & Lime, Wild Berry

JIM BEAM & COLA 14

CANADIAN CLUB & DRY 14

CANADIAN CLUB & COLA 14

JACK DANIELS & COLA 14

Spirits

HOUSE SPIRITS 9

Bourbon, Brandy, Dark Rum, Gin, Ouzo, Scotch, Tequila, Vodka, White Rum

BASIC SPIRITS 10

Bacardi, Bundaberg, Gordons, Johnnie Walker Red, Sierra Tequila, Smirnoff Vodka, Southern Comfort

PREMIUM SPIRITS 13

Canadian Club, Chivas, Johnnie Walker Black, Glenfiddich, Jack Daniels, Vecchia Romagna, Makers Mark, Bombay Sapphire, Belvedere

TOP SHELF SPIRITS (ENQUIRE AT BAR)

Johnnie Walker Gold, Johnnie Walker Blue, Archie Rose Gin

BASIC LIQUEURS 10

Baileys, Galliano, Frangelico, Kahlua, Fireball, Malibu, Midori, Sambuca, Tia Maria

PREMIUM LIQUEURS 13

Drambuie, Grand Marnier, Jägermeister, Grappa, Licor 43

TOP SHELF LIQUEURS 15

Chartreuse, Chambord, Cognac, Cointreau, Limoncello

Cocktails

FRUIT TINGLE 17

Vodka, Blue Curacao, Lemonade, Raspberry Cordial

NEGRONI 17

Campari, Vermouth & Gin

APEROL SPRITZ 17

Aperol, Prosecco & Soda Water

MARGARITA 17

Tequila, Cointreau & Lime Juice

PINA COLADA 18

White Rum, Coconut Pineapple Juice & Lime Juice

STRAWBERRY DAIQUIRI 18

White Rum, Fresh Lime Juice Sugar Syrup, Strawberries

ESPRESSO MARTINI 19

Vodka, Kahlua & Espresso Coffee

MIDORI ILLUSION 19

Midori, Triple Sec, Vodka, Lemon juice & Pineapple Juice



Sparkling Wine

Brown Brothers Moscato Rosè Piccolo 200ml	12.00
Yellow Glen Piccolo 200ml	12.00
Brown Brothers Prosecco Piccolo 200ml	13.00

	Bottle
Don Camillo Spumante	16.00
Gully Red Lambrusco	19.00
Yellow Glen Yellow	32.00
Brown Brothers Prosecco	35.00
Cavaliere D'oro Prosecco	37.00

White Wine

	150ml	250ml	Bottle
La Notte Bianca Pinot Grigio	8.00	10.00	
Rothbury Estate Chardonnay	9.00	11.00	32.00
Rothbury Estate Sauvignon Blanc	9.00	11.00	32.00
Penfolds Rawson's Retreat Chardonnay			34.00
Brown Brothers Pinot Grigio	9.50	12.00	34.00
Yellow Tail Moscato	9.50	12.00	
Brown Brothers Crouchen Riesling	9.50	12.00	34.00
Squealing Pig Sauvignon Blanc	10.00	13.00	37.00
Brown Brothers Moscato	10.00	13.00	37.00

Red Wine

	150ml	250ml	Bottle
La Notte Rosa Sangiovese	8.00	10.00	
Rothbury Estate Shiraz Blend	9.00	11.00	32.00
Cavaliere D'oro Chianti	9.00	11.00	32.00
Rawson's Retreat Cabernet Sauvignon			32.00
Rawson's Retreat Merlot			32.00
Brown Brothers Dry Rosè	10.00	13.00	37.00
Little Berry Shiraz	10.00	13.00	37.00
Lindeman's Bin 40 Merlot	10.00	13.00	37.00
Brown Brothers Cienna Blend	10.00	13.00	37.00
Devil's Corner Pinot Noir	10.00	13.00	37.00

Premium Wine

	150ml	250ml	Bottle
Pepper Jack Shiraz (R)			49.00
Marsuret Prosecco Treviso (W)			58.00
Giustini Primitivo Salento (W)			60.00
Penfolds Bin 28 Kalimna Shiraz (R)	16.00	20.00	60.00
Zaccagnini Montepulciano d'Abruzzo Tralcetto (R)			62.00
Penfolds Bin 128 Coonawarra Shiraz (R)			72.00
Icardi Langhe Nebbiolo (R)			75.00
Penfolds Bin 150 Shiraz (R)			110.00
Penfolds Bin 389 Cabernet Shiraz (R)			115.00
Penfolds Bin 407 Cabernet Sauvignon (R)			130.00

Port & Aperitifs

Penfolds	7.00
Galway Pipe	9.00
Aperol	9.00
Campari	9.00
Cynar	9.00
Fernet Branca	10.00
Averna	10.00