

WEEKLY SPECIAL
MONDAY NIGHT
TAPAS SPECIALS

SEE OUR TAPAS MENU FOR WEEKLY SELECTION
 FROM \$16.00

WEEKLY SPECIAL
TUESDAY NIGHT

PIZZA, PARMA OR PASTA

From \$19.90 choose 1 of the following options

PIZZA OPTIONS

- MARGHERITA-with mozzarella cheese and napoli sauce
- CHORIZO & SALAMI- with roasted pumpkin & melted cheddar cheese
- CAJUN PRAWN- ith avocado & melted mozzarella cheese
- MEAT LOVERS- with chicken, ham, salami & bacon

OR

PASTA OPTIONS

Choose ANY Main Pasta on the A La Carte Menu. Also available:

- CALABRESE-Salami, bacon & olives in a Napoli sauce with chilli**
- PRIMAVERA-A selection of vegetables in a creamy tomato sauce**
- MARINARA & GARLIC PRAWN ADD \$5.50**

OR

PARMIGIANA OPTIONS

Any chicken or veal schnitzel or parmigiana with chips & salad.

Choose your own parmigiana topping, select from the following options

BOLOGNESE With bolognese sauce & mozzarella	\$2.00
BBQ With BBQ sauce & mozzarella	\$2.50
AUSSIE With egg, onion, cheddar cheese & gravy	\$4.00
HAWAIIAN With ham, pineapple, napoli sauce & mozzarella	\$4.00
VALENTINO With avocado, bacon, mushrooms & mozzarella	\$4.00
MEAT LOVERS With ham, salami, bacon & mozzarella	\$5.00
SEAFOOD With a marinara blend & mozzarella	\$6.50

WEEKLY SPECIAL
WEDNESDAY NIGHT
STEAK OR RIBS

From \$22.50 choose 1 of the following options

STEAK OPTIONS

Enjoy either a 300g T-Bone steak or 250g Scotch Fillet steak with your choice of steakhouse chips OR a baked potato OR onion rings.

OR

BBQ FLAVOURED PORK RIBS

With your choice of steakhouse chips OR a baked potato OR onion rings

EST 1960

ISCW
A'LA CARTE
MENU



RESTAURANT HOURS

MONDAY - SUNDAY

LUNCH 12:00PM - 2:00PM
DINNER 6:00PM - 9:00PM



WEEKLY SPECIAL
THURSDAY NIGHT
SMORGASBORD

ADULTS \$23.50 CHILDREN 5 -12 \$10
SENIORS \$18.50

An ALL-YOU-CAN-EAT selection of hot & cold meats, soups, pastas, vegetables, salad bar & delightful desserts

SENIORS LUNCH & DINNER

AVAILABLE MONDAY- FRIDAY*

TWO-COURSE SPECIAL

Choose either an entree' & main OR main & dessert

LUNCH \$15.00 DINNER \$19.00

*NOT AVAILABLE THURSDAY NIGHT
 (SMORGASBORD)

ENTREE

SOUP OF THE DAY OR GARLIC BREAD

Please ask our friendly staff for today's selection

MAIN

BEER BATTERED FLATHEAD WITH CHIPS

CAESER SALAD

CHEF'S SPECIAL- SENIOR MEAL OF THE DAY
 Please ask our friendly staff for today's selection

CHICKEN PARMIGIANA

CHICKEN,PUMPKIN & MUSHROOM RISOTTO

GRILLED FLATHEAD WITH VEGETABLES

PENNE CARBONARA

ROAST OF THE DAY

Please ask our friendly staff for today's selection

SAUSAGES & MASH

DESSERT

CAKE OF THE DAY

Please ask our friendly staff for today's selection

ICE CREAM & TOPPING

FRUIT SALAD WITH ICE CREAM

****SENIOR OR PENSIONER CARD MUST BE PRESENTED****

STARTERS

GARLIC BREAD Crusty Garlic Bread (add cheese)	\$4.50 \$5.00	
(V) TOMATO BRUSCHETTA Toasted thick slices of ciabatta bread topped with semi dried tomato pesto, tomato marinated in basil, red onion, garlic & finished with feta cheese	\$8.50	
OLIVE OIL & BALSAMIC DIP BREAD Toasted thick slices of ciabatta bread ready to be dipped in extra virgin olive oil and balsamic vinegar Add chilli oil or dukkah	\$9.00	
SOUP OF THE DAY Please ask our friendly staff for todays selection	\$ 6.00	\$9.00
PAN FRIED SAGANAKI CHEESE WITH OLIVES Pan fried Kefalograviera cheese served with Kalamata olives cooked in chilli & butter with wilted baby spinach & crunchy ciabatta bread	\$14.00	
TRADITIONAL ANTIPASTO PLATE A selection of Italian meats including ham, mortadella & salami, roasted vegetables, feta cheese & kalamata olives	\$15.00	
SALT & PEPPER SQUID Tender strips of squid, seasoned with spiced flour, Served with Asian slaw & a Thai flavoured mayonnaise	\$18.00	\$30.00

PASTA & RISOTTO

SPAGHETTI BOLOGNESE A traditional rich meaty napolitana sauce	\$16.00	\$22.00
(V) PUMPKIN & MUSHROOM RISOTTO Roasted pumpkin, Shitake, Enoki & Brown mushrooms, tossed in a creamy semi dried tomato risotto mixed throughout. (ADD chicken)	\$17.00	\$26.00
PENNE CARBONARA Bacon & onion in a creamy garlic sauce with egg	\$18.00	\$28.00
HOMEMADE RICOTTA GNOCCHI WITH NAPOLI & BOCCONCINI Ricotta dumplings, in a napolli sauce with fresh basil leaves & bocconcini cheese	\$17.00	\$26.00
BEEF LASAGNA Layer upon layer of meaty sauce, béchamel & fresh pasta sheets topped with mozzarella & parmesan cheese	\$17.00	\$26.00
CREAMY GARLIC PRAWN FETTUCINE Pan fried prawns tossed with fettuccine pasta & finished in a creamy garlic sauce	\$18.00	\$28.00
MARINARA FETTUCINE A wonderful selection of prawns, scallops, clams & mussels infused & finished in our special buttery white wine garlic sauce or rich napolitana sauce	\$19.00	\$30.00

MAIN MEALS

CHICKEN/ VEAL SCHNITZEL A tender chicken breast fillet or tender moist veal steak crusted in homemade bread crumbs Served with a choice of one side Mash Potato / Chips & Salad / Vegetables	\$22.50	
CHICKEN/ VEAL PARMIGIANA A tender chicken breast fillet or tender moist veal steak crusted in homemade bread crumbs Topped with a rich Napoli sauce & mozzarella cheese Served with a choice of one side Mash Potato / Chips & Salad / Vegetables	\$23.50	
OPEN STEAK SANDWICH A 250 gram scotch fillet steak , with bacon, cheese, egg, lettuce and beetroot relish on a crispy ciabatta roll served with chips	\$27.00	
MEDITERRANEAN STUFFED CHICKEN BREAST A tender chicken breast stuffed with a blend of prosciutto, Roasted Capsicum, olives, basil pesto and cream cheese. Served with Tuscan sweet potato, chorizo, zucchini and baby spinach	\$28.00	
LEMON CRUSTED PORK CUTLET A chargilled moist pork cutlet, with a roquette, crispy potato, roasted red onion and fennel salad. Topped with roquette and lemon pesto.	\$29.00	
BAKED BARRAMUNDI STEAK On a warm salad of cherry tomatoes, kipfler potatoes, bok choy and preserved lemon	\$29.00	
VEAL SCALLOPINI Tender pan seared veal with mushroom & onion in a creamy garlic & White wine reduction with broccolini and roasted chats (Gluten Free upon request)	\$30.00	
(V) VEGETARIAN PLATE Potato Rosti with caponata Pea and haloumi fritters with semi dried tomato pesto Spinach and fetta spanakopita, golden pumpkin and quinoa croquette	\$30.00	
HEARTY LAMB SHANKS Slow cooked Tender Lamb shanks served with creamy potato mash, topped with Rosemary Gravy and a Herb scone	\$32.00	
(GF) CHAR GRILLED 350G RIB EYE Cooked to your liking. Served with a choice of one side Mash Potato / chips & Salad / Roasted Vegetables Select from Mushroom, Pepper, Gravy or Dianne sauce (Gluten free) Seafood sauce extra \$5.50	\$32.00	
SEAFOOD PLATE King prawns with seafood sauce, beer battered flathead, mussels in lemon chilli butter & salt & pepper squid with lemon mayo	\$33.00	
GOLDEN CRUSTED LAMB CUTLETS Lamb cutlet topped with bocconcini, wrapped in prosciutto Coated in a panko crust, with a Mediterranean salad	\$33.50	

SALADS & SIDES

CHIPS	\$3.90	\$7.50
WEDGES	\$4.50	\$8.00
GARDEN SALAD A bowl of mixed salad leaves, with tomato, cucumber & kalamata olives, with a balsamic dressing	\$4.90	\$8.50
ROASTED VEGETABLES Roasted pumpkin, sweet potato, carrot & chat potatoes	\$5.50	\$9.50
MASHED POTATO	\$5.50	\$9.50
RADICCHIO	\$5.50	\$11.00
CAESAR SALAD Cos lettuces, warm crispy bacon, golden croutons & grana padano cheese, tossed with homemade Caesar dressing, topped with anchovies & a freshly poached egg WITH CHICKEN	\$18.50	\$25.50

DESSERTS

VANILLA ICE CREAM Vanilla ice cream with your choice of the following toppings; blue heaven, caramel, chocolate, lime or strawberry	\$7.00	
ASSORTED ITALIAN ICE CREAMS Choose from either bacio, cassata, forbidden apple or tartufo ice cream	\$7.00	
ASSORTED GELATO Four mixed refreshing flavours; chocolate, lemon, mango & rasperry	\$8.00	
TRIPLE CHOCOLATE BROWNIE Smothered with chocolate sauce & served with vanilla ice cream	\$9.00	
STICKY DATE PUDDING With Caramel sauce and accompanied by vanilla ice cream	\$9.00	
DECONSTRUCTED MANGO PASSIONFRUIT CHEESECAKE Mango cream cheese, butternut crumb, mango & passionfruit	\$9.00	

NO BILL SPLITTING

Please advise your waiter or waitress of any allergies when placing 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