

ENTREES

GARLIC BREAD \$4.50

CRUSTY GARLIC BREAD (WITH CHEESE) \$5.00

TOMATO BRUSCHETTA \$9.50

Toasted thick slices of ciabatta bread topped with semi dried tomato pesto,
Tomato marinated in basil, red onion, garlic.
Finished with feta cheese

ROAST OF THE DAY \$15.50

Served with steamed vegetables and gravy

BEER BATTERED FLATHEAD AND CHIPS \$15.50

SALT AND PEPPER SQUID \$18.50

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

RISOTTO AND PASTAS

CHICKEN & MEDITERRANEAN VEGETABLE RISOTTO \$17.50 | \$28.00

Pesto marinated chicken breast

With roasted capsicum, zucchini, red onion and cherry tomatoes
In a creamy garlic sauce

BEEF LASAGNE \$17.50 | \$28.00

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

TORTELLINI BOLOGNESE \$17.50 | \$28.00

A traditional rich meaty napolitana sauce
Tossed through beef tortellini pasta

PENNE CARBONARA \$17.50 | \$28.00

Bacon and onion with penne in a creamy garlic sauce

CREAMY GARLIC PRAWN PENNE \$18.50 | \$29.00

Pan fried prawns tossed with penne in a creamy garlic sauce

MARINARA PENNE \$19.50 | \$32.00

A selection of prawns, scallops, clams and mussels

Infused and finished in a buttery white wine reduction or Napolitana sauce



ISCW MENU

LUNCH

12:00PM TO 2:00PM

DINNER

SUNDAY - THURSDAY

6:00PM - 9:00PM

FRIDAY & SATURDAY

5:30PM - 9:00PM

PHONE 9741 1225

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

DESSERTS

VANILLA ICE CREAM \$7.00

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

ASSORTED ITALIAN ICE CREAMS \$7.00

Choose from either Bacio, Cassata, Forbidden Apple, or Tartufo ice cream

ASSORTED GELATO \$8.00

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

CAKE OF THE DAY \$9.50

AFFOGATO PARFAIT \$9.50

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

DECONSTRUCTED YUZU CHEESECAKE \$9.50

Yuzu flavoured cheesecake with gingernut biscuit crumb
Fresh raspberries

TRIPLE CHOCOLATE BROWNIE \$9.50

Smothered with chocolate sauce
Served with vanilla ice cream

STICKY DATE PUDDING \$9.50

With caramel sauce accompanied by vanilla ice cream

ICE CREAM SUNDAE \$10.00

Cappuccino ice cream, boysenberry ice cream,
Chocolate ecstasy ice cream, toffee caramel ice cream
With chocolate fudge sauce

HOT JAM DONUTS (6) \$12.00

CHURROS \$13.00

Warm cinnamon sugar dusted churros
With chocolate and caramel dipping sauce
Chocolate ecstasy ice cream and toffee ice cream

MAIN MEALS

BEER BATTERED FLATHEAD AND CHIPS \$23.00

CLUB SCHNITZEL ROLL \$23.00
Chicken Schnitzel, Bacon, Lettuce, Tomato and Mayonnaise
On a toasted Ciabatta roll. Served with chips

CHICKEN/ VEAL SCHNITZEL \$23.00
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

CHICKEN/ VEAL PARMIGIANA \$25.00
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

PEANUT & GINGER CHICKEN WRAP \$25.00
Peanut and ginger marinated chicken tenders
With carrot, spring onion, cucumber and baby spinach
Wrapped in a tortilla, drizzled with a yoghurt peanut sauce. Served with chips

ROAST OF THE DAY \$26.00
Served with roasted vegetables and gravy

OPEN STEAK SANDWICH \$28.00
A chargrilled 250g scotch with bacon, cheese, egg, mixed leaves,
Caramelised onion and seeded mustard aioli on a crispy ciabatta roll. Served with chips

BARBEQUED PORK RIBS \$28.00
Tender marinated pork ribs in a homemade smokey barbecue sauce
Served with wedges

MEDITERRANEAN CHICKEN BREAST \$31.00
Stuffed with a blend of prosciutto, roast capsicum, olives, basil pesto and cream cheese.
With a maple pumpkin and freekeh salad. Snow peas and a warm lemon maple dressing

ATLANTIC SALMON STEAK \$31.00
Dukkah crusted Atlantic Salmon Steak
With pickled beetroot, roquette, orange and fennel salad

VEAL SCALLOPINI \$32.50
Tender pan sealed Veal with mushrooms and onion
In a creamy garlic and white wine reduction
Served with roasted vegetables

SALT AND PEPPER SQUID \$32.50
Tender strips of squid seasoned with spiced flour.
Served with Asian slaw, and Thai flavoured mayonnaise

VEGETARIAN PLATE \$33.00
Potato rosti with caponata, Pea and Haloumi fritters with semi dried tomato pesto,
Spinach and ricotta spanakopita, golden pumpkin and quinoa croquette

HEARTY LAMB SHANKS \$34.50
Slow cooked tender lamb shanks, served with creamy potato mash,
Topped with a rosemary gravy and herb scone

CHARGRILLED 350G RIBEYE \$36.50
Cooked to your liking.
Served with a choice of one side mash potato/ chips and salad/ roasted vegetables.
Select from mushroom, pepper, gravy or Dianne sauce (gluten free)
Seafood sauce extra \$5.50

SIDES AND SALADS

CHIPS \$4.00 | \$7.50
WEDGES \$4.50 | \$8.00

MASHED POTATO \$5.50 | \$10.00

GARDEN SALAD \$5.00 | \$8.50
A bowl of mixed salad leaves, with tomato, cucumber and
kalamata olives, with a balsamic dressing

RADICCHIO \$6.00 | \$11.00

STEAMED VEGETABLES \$5.00 | \$8.50

ROASTED VEGETABLES \$5.50 | \$10.00
Roasted pumpkin, sweet potato, carrots and chat potatoes

ASIAN SLAW \$5.50 | \$9.00
Chinese cabbage, coriander, red onion, snow pea, bean shoots and carrot
with a sesame, soy, and honey dressing

ROQUETTE, PARMESAN AND SEMI DRIED TOMATO SALAD
\$5.50 | \$10.00

WARM MAPLE PUMPKIN AND FREEKEH SALAD \$7.50 | \$15.50
Roasted Pumpkin glazed in maple syrup, mixed herbs, roasted red onion,
goats cheese and snap peas
With a warm maple and lemon dressing

WARM PURPLE POTATO SALAD \$7.50 | \$15.50
Purple potato, prosciutto and balsamic roasted red onion with a preserved
lemon and dill butter dressing

CAESER SALAD \$14.00 | \$19.00
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 WITH CHICKEN \$27.00

CARAMELISED PORK BELLY SALAD \$28.00
Caramelised pieces of pork belly
With a fresh salad of herb leaves,
Nashi, carrot and green onion