



## Lunch & Dinner

### ANTIPASTI STARTERS

**Pane all'aglio** (v.) – Rustic herb garlic bread – 8

**Zuppa** – Soup of the day with rustic bread – 11

**Bruschetta** (v, ve) – Sweet basil, marinated roma tomatoes, grilled bread, fresh herbs and chilli oil, balsamic - 12 (add goat cheese +\$2)

**Arancini** (v.) – Lightly crumbed Arborio rice with pumpkin and creamy camembert, beetroot puree, balsamic and paprika aioli – 14

**Calamari** (gf) - Chargrilled squid, with fresh herbs, chilli, garlic, EVOO and rocket- 14

**Carpaccio Di Manzo** (gf) – Thinly sliced beef tenderloin, Parmiggiano Reggiano, porcini mushrooms, smoky pepper drops, capers and Meyer lemon EVOO, baby rocket - 18

**Grazing Platter for Two** – Cured meats, arancini, Parmiggiano Reggiano, Provolone, olives, fire grilled capsicum, rustic bread, fruit paste and seasonal fruits – 35

#### **Burrata** – *Chef's Signature*

Fresh house-made mozzarella ball filled with creamy mascarpone infused with truffle honey complemented with fired grape tomatoes, cured meats, 25yr old balsamic di Modena - 28

### PASTA

(gf pasta available upon request)

**Pomodoro** (v.) –Spaghetti in rich roma tomato and basil sauce - 18

**Chicken Alfredo** – Fettucine with parmesan cream sauce, marinated chicken, mushroom, green peas and spinach - 24

**Gnocchi** (v -optional) – Handmade potato dumplings with pumpkin infused thyme and leek cream sauce, crispy pancetta, fresh rocket and tomato salsa – 24

**Ragu Bolognese** – Spaghetti with six hour slow braised kangaroo, pork and premium ground beef tomato ragu, fresh herbs and béchamel sauce - 26

#### **Pasta Aragosta** - *Chef's Signature*

Orecchiette pasta with creamy lobster and prawn saffron infused sauce, house mozzarella, green peas, pepper drops and grilled prosciutto – 28

*v: vegetarian, ve: vegan gf: gluten-free*

**ALLERGEN ADVICE:** Menu items may contain or come into contact with allergens (wheat, eggs, peanuts, tree nuts, seafood, milk etc etc). For more information, please speak with your waitperson



## SECONDO MAINS

**Couscous Mediterraneo** (v, ve) – Steamed couscous, grilled Portobello mushroom with fire roasted pumpkin, vegetables with spinach tomato sauce, sultanas and black olives – 21

**Chicken Involtini** (gf) – Chargrilled chicken breast stuffed with spinach, ricotta, sun-dried tomato, almond flakes and prosciutto served with root vegetables, pumpkin puree and Port jus – 31

**Pesce Di Giorno** (gf) – Grilled fish of the day, pancetta, steamed red quinoa and sweet baby peas, vegetables and white wine lemon butter sauce – 32

**Osso Bucco** (gf) – Braised in rich aromatic San Marzano tomato sauce with creamy mascarpone polenta, red cabbage puree and sautéed greens – 34

**Filetto** (gf) – Grilled eye beef fillet with roasted rosemary hand cut chips, pumpkin, mushroom, broccolini and red wine jus – 39

## KIDS MENU UNDER 12 YEARS OLD

*(includes free scoop of ice cream for dessert)*

Spaghetti with tomato sauce – 10

Lightly crumbed chicken tenderloins with chips and salad – 13

Lightly battered fish strips with chips and salad – 14

## LA PARTE SIDES

**Insalata di Giardino** – Mixed garden salad – 10

**Verdure** – Sautéed seasonal vegetables with garlic and olive oil – 8

**Patatine Fritte** – Bowl of chips – 7

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## DOLCE DESSERT

**Torta Al Formaggio** - New York style oven-baked cream cheese cake with salted caramel and seasonal fruit -12

*(Add scoop of vanilla ice-cream +\$2)*

**Zaffraone** - Chef's saffron ice-cream, baby apple, beetroot shortbread crumbs, raspberry coulis, bread pudding and tuile - 13

**Pistachio Tiramisu** - Mascarpone cream, pistachio, sponge finger biscuits soaked in Marsala and coffee liqueur, mango sauce and chocolate dust- 14

**L'Americano (gf)** - *Chef's Signature* - Gluten-free chocolate cake, whipped cream with rich spiced Tennessee Jack Daniel chocolate sauce -14

## CAFFE COFFEE

Espresso, Long Black, Short Macchiato - 3.50

Flat White, Cappuccino, Latte, Hot Chocolate - 4

Long Macchiato, Mocha, Vienna - 4.50

Affogato - 6, with liqueur - 14

*Extra Shot, Decaffeinated, Soy +1*

Pinelli Aged Tawny (70mL) - 5

Pinelli Liqueur Muscat, Liqueur Shiraz (70mL) - 6

Pinelli Liqueur Verdelho (70mL) - 8

Pinelli Grand Tawny (*Gold Medal*) 70mL - 12

## TÈ TEA

English Breakfast, Earl Grey, Chamomile, Peppermint, Green 3.50

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# Wine List

## PINELLI ESTATE

### SPARKLING WHITES

- Eve Sparkling Brut 2016** 7 / 25  
Drier style with citrus and floral notes and a crisp clean finish
- Sparkling Juliet 2016** 7 / 25  
Tropical notes with some sweetness on a creamy palate

### DRY WHITES

- Vermentino 2017 Reserve** 6 / 20  
Fresh lime and green apple characters with refreshing acidity
- Verdelho 2017 Reserve** 6 / 20  
Delightful passionfruit and citrus characters with a soft rounded finish
- Semillon Sauvignon Blanc 2017 Reserve** 6 / 21  
Freshly cut grass and tropical characters on the nose and palate with a clean crisp finish
- Chenin Blanc 2017 Reserve (Off Dry)** 6 / 20  
Intense apple and floral characters with some balanced sweetness

### REDS

- Breanna Rosé 2017 (Silver medal)** 6 / 20  
Delicious strawberry and raspberry characters abound with a crisp finish
- Merlot 2016 La Tavola** 6 / 21  
Flavoursome red berry characters on a soft palate with a rounded finish
- Cabernet Merlot 2016 La Tavola** 7 / 23  
Lingering notes of black cherries and violets on the nose and palate
- Shiraz 2016 Reserve** 8 / 28  
Elegant wine with lingering blackcurrant and plum characters with a rich palate
- Durif 2016 Reserve (3 x Silver medals)** 9 / 34  
Rich and deeply concentrated with mulberry and plum characters, fine tannins



## SWEET WINES

<b>White Moscato 2017 Frizzante</b> (500mL)	6 / 16
Flavoursome tropical fruit flavours with well-balanced sweetness and a spritz	
<b>Pink Moscato 2017 Frizzante</b> (500mL)	6 / 16
Delicious pink fairy floss and rosewater characters with a spritz	
<b>Late Harvest 2017</b> (500mL)	6 / 16
Luscious tropical fruits flavours with a clean sweet palate and balanced sweetness	

## FORTIFIED 70ML GLASS

<b>Aged Tawny</b>	5
8 year old with rich and complex extended barrel aged characters with a long warming finish	
<b>Liqueur Shiraz</b>	6
Warming and delicious with blackberry, plum and raisin characters	
<b>Liqueur Muscat</b>	6
Delicious raisins, caramel and orange peel characters with a warming finish	
<b>Liqueur Verdelho</b>	8
Soft mouth feel with honeysuckle flavours and a lingering finish	
<b>Grand Tawny</b> (Gold medal)	12
Luscious fortified with richness and flavour complexity of many years of aging	

## MUSEUM RELEASES

Cellared wines for added complexity and character

<b>Verdelho 2015 Reserve</b>	35
<b>Chenin Blanc 2007 Family Reserve</b> (Best Wine of Swan Valley Wineshow 2016)	55
<b>Cabernet Merlot 2013 Reserve</b> (Silver Medal)	42
<b>Shiraz 2014 Reserve</b> (Gold Medal)	48

## LOCAL AND IMPORTED

<b>Veuve Clicquot</b> Brut Yellow Label NV (France)	85
<b>Prosecco</b> Vignarosa (Italy)	37
<b>Sauvignon Blanc</b> 2016 Greywacke (New Zealand)	38
<b>Chardonnay Wooded</b> 2016 John Kosovich (Pemberton, WA)	47
<b>Tempranillo</b> 2016 Olive Farm Wines (Swan Valley)	38
<b>Montepulciano D'Abruzzo</b> 2014 Sergio del Casale (Italy)	39



## *Drinks*

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### COCKTAILS

Ask your waitperson for today's specials

### BEERS

Castello Birra Premium (Italy) - 8

Corona (Lager) - 7

Peroni Nastro Azzuro (Lager) - 7

Stella Artois (Pilsener) - 7

Asahi Super Dry (Lager) - 7

Hoegaarden (Wheat beer) - 8

Lazy Yak (Lager) - 7

Peroni Legerra (Lager) - 7

Gt Northern (Lager) - 7

### CIDER

Core Cider House (Perth Hills) - 7

### SPIRITS

Gin, Scotch, Whisky, Vodka, Cognac, Baileys, Frangelico, Kahlua, Rum - 8

### SOFT DRINKS

Coke, Zero, Sprite, Lift - 3.5

Appletiser, Grapetiser - 4

Lemon Lime Bitters - 4.5

San Felice (Italy) Natural/Sparkling water (bottle) - 6