

BREAD & SCHIACCIATAS

Garlic Bread (3 pieces) 7.5

Bruschetta al Pomodoro (2 pieces)

Fresh tomato, basil, bocconcini cheese, olive oil and garlic on Turkish bread. 11.9

Mixed Herb Schiacciata

Herbs, rosemary, sea salt, garlic and olive oil. 9.9 | 14.9

Prosciutto Schiacciata

Fresh prosciutto, fresh tomato, bocconcini, garlic, basil. 16.9 | 22.9

ENTREES

Dip Platter

3 dips served with grilled pita bread. 17.90

Tapas Plate (serves 2)

Assorted Mediterranean delicacies prepared daily, served with grilled pita bread. 29.9

Saganaki Prawns

Local Australian prawns, fresh capsicum, chilli, crumbled fetta, Spanish onion, tomato and parsley flamed with ouzo in a Neapolitana sauce. Served with char-grilled Turkish Bread. 26.9

Haloumi

Panfried haloumi cheese, served with cherry tomatoes lemon zest and fresh mint. Finished with extra virgin olive oil and rocket. 18.9

Lahem alla Hummus

Pan fried lamb back strap pieces, coated in Lebanese spices and garlic, served on a bed of hummus and rocket, drizzled with olive oil and accompanied with Lebanese bread. 22.9

SALADS

Warm Chicken Caesar Salad

Grilled marinated chicken served with bacon, cos lettuce, parmesan shards, anchovies, croutons and a poached egg in a light Caesar dressing. 24.9

Mediterranean Salad (GF)

Chicken 23.9 **Lamb** 25.9

Char-grilled marinated lamb or chicken served with mixed lettuce, tomato, cucumber, roasted capsicum, olives and fetta with a white balsamic dressing, topped with tzatziki and drizzled with extra virgin olive oil.

Prawn Salad (GF)

Char-grilled citrus marinated local Australian prawns with crispy prosciutto, red onion, fresh orange segments, cherry tomatoes, wild rocket and baby spinach. Finished with a white balsamic honey mustard dressing, crumbled Danish fetta and drizzled with an orange and sumac aioli. 27.9

Salt and Pepper Calamari Fattoush

Traditional Lebanese salad of cos lettuce, Lebanese cucumber, cherry tomatoes, spring onion, raddish, parsley, mint and toasted Lebanese bread. Finished with a sumac, lemon juice and pomegranate molasses dressing and topped with salt and pepper calamari. 29.90

GOURMET SALADS

Moroccan Eye Fillet Salad (GF)

Char-grilled Moroccan eye fillet served on a salad of smashed avocado, baby spinach, quinoa, mint, chickpeas, lentils, cherry tomatoes, roasted capsicum, Spanish onion and feta. Drizzled with a sticky red wine jus, dukkah and Moroccan spices. 28.9

Quinoa Vegetarian Salad (GF)

Roasted capsicum, roasted pumpkin, zucchini, cherry tomatoes, corn, rocket, quinoa, baby spinach and chick peas finished with a sticky balsamic reduction. 20.9

Fattoush

Traditional Lebanese salad of cos lettuce, Lebanese cucumbers, cherry tomatoes, spring onion, radish, parsley, mint and toasted Lebanese bread. Finished with a sumac, lemon juice and pomegranate molasses dressing. 19.9

Try adding any of these tasty additions:

Chicken 6.0, **Haloumi** 6.0, **Lamb** 8.0, **Falafel** 6.0

PASTA AND RISOTTO

Fettuccine Ragu

Slow cooked tender braised chunks of beef with onions, carrots, celery and garlic in a rich red wine and Neapolitana sauce. 23.9

Penne con Pollo

Chicken breast pieces, semi-dried tomatoes, mushrooms, roasted capsicum and basil in a cream and Neapolitana sauce. 24.9

Penne al Sole

Asparagus, prosciutto, za'atar infused ricotta cheese and mini Roma tomatoes in a buttery white wine glaze. 26.90

Ravioli Zucca

Bocconcini and sundried tomato filled ravioli with a pumpkin, pine nut, fetta, baby spinach, white wine and cream sauce. 25.9

Fettuccine Gamberi

Local Australian prawns tossed with garlic, chilli, baby spinach and prosciutto, flamed with vodka and finished in a rose sauce. 28.9

Spaghetti or Risotto Marinara

Fresh local seafood flamed in brandy and served in a tomato sauce. 29.9

Fettuccine or Risotto Granchio

Brandy flamed local blue swimmer crab meat with chilli, parsley, fresh tomato, cracked pepper and garlic in a rosé sauce. 28.9

Risotto Pollo (GF)

Arborio rice with chicken, red onion, asparagus, bacon, baby spinach, parmesan and chilli in a saffron chicken broth. 26.9

Risotto Funghi (GF)

Arborio rice with a trio of mushrooms (porcini, Swiss and button), Spanish onion, thyme, truffle oil, peas, baby spinach and shaved parmesan cooked in a mascarpone sauce with white wine and chicken broth. 26.9

PIZZA (GF Available at extra cost)

9" **12"**

Hawaiian

Ham and pineapple. 14.9 19.9

Margherita

Fresh tomato, basil, bocconcini and garlic. 14.9 19.9

Meat Lovers

Pepperoni, bacon, chicken, ham, onion, chilli and BBQ sauce. 16.9 22.9

Di Casa

Pepperoni, fresh tomato, olives, roasted capsicum, mushrooms, fresh basil and chilli. 17.5 23.9

Gourmet Vegetarian

Semi-dried tomatoes, eggplant, bocconcini, olives, pumpkin, capsicum, rocket and pesto sauce base. 17.9 24.9

Pollo

Chicken, bacon, onion, mushrooms and cherry tomatoes topped with cos lettuce and a house special sauce. 16.9 22.9

The Broadway

Pepperoni, olives, prawns, chilli, fresh basil and marinated tomatoes. 18.5 25.9

Gourmet Lamb

Grilled lamb, cherry tomatoes, caramelised onion, chilli and dollops of tzatziki with fresh lemon wedges. 18.9 26.9

The Partridge

Baby spinach, pepperoni, Spanish onion, fresh capsicum, prawns, bacon, fetta and house special sauce. 18.5 25.9

Marinara

Prawns, calamari, mussels, basa, anchovies and parsley. 23.9 29.9

The Lot

Ham, pepperoni, bacon, onion, roasted capsicum, mushrooms, olives, pineapple and anchovies. 18.5 25.9

MAIN COURSES

Pollo Parmigiana

Crumbed chicken breast topped with ham, mozzarella and a Neapolitana sauce served with chips. 24.9

Pollo Mediterranean

Chicken Kiev stuffed with prosciutto, apricots, spring onion, basil, mushrooms and bocconcini finished with a brandy and cream sauce. Served on sweet potato mash and topped with fresh rocket. 29.9

Vegetarian Stack (GF)

Layers of grilled eggplant, sweet potato rounds, zucchini, roasted capsicum, whole Swiss brown mushrooms and basil in a Neapolitana sauce with parmesan and bocconcini cheese. Oven baked and finished with sticky balsamic vinegar and fresh rocket. 25.9

Sticky Lamb Rump

Char-grilled lamb rump sliced and served on a bed of Middle Eastern coleslaw. Drizzled with a sticky cranberry, garlic, rosemary and chilli glaze. 29.90

Seafood Paella (GF)

Calaspara rice with black mussels, prawns, fish pieces, calamari, Spanish onion, bacon, chorizo, sausage, capsicum, peas, parsley, garlic, fresh tomato and saffron in a white wine and chicken broth. Cooked and served in a paella pan. 37.9

Pork Tenderloin

Char-grilled prosciutto wrapped pork tenderloin in a sauce of seeded mustard, chilli flakes, garlic, lemon, parsley and white wine. Served on a bed of roasted carrots, roasted beetroot and rosemary potatoes. 29.9

Scaloppine Funghi

Pan fried veal medallions cooked in a mixed mushroom (porcini, Swiss and button), cracked pepper, spring onion, cream and red wine jus. Drizzled with truffle oil and served on a bed of mascarpone mashed potato. Finished with broccolini. 28.9

Dukkah Bistecca (GF)

Char-grilled scotch fillet steak, dukkah crusted and topped with a garlic, thyme and red wine jus glaze with wilted spinach and cherry tomatoes. Served on a bed of mascarpone mashed potato. 39.9

SIDES

Pita Bread 3.0

Chips Served with tomato sauce. 8.9

Sweet Potatoes Fries Served with aioli 9.9

Vegetables (GF)

A selection of mixed seasonal vegetables 12.9

Garden Salad (GF)

Lettuce, tomato, cucumber, olives, onion and roasted capsicum with an Italian dressing. 9.9

KIDS MENU

Nuggets and chips 11.5

Spaghetti Neapolitana 12.9

Fish and chips 14.5

Ham and cheese pizza 13.5

SPARKLING WINES

	G	B
Scarpantoni Fleurieu Sparkling Pinot Chardonnay McLaren Vale SA	7.5	32.9
Tomich Hill M Sparkling Pinot Chardonnay Adelaide Hills SA	9.5	42.9
Emeri Pink Moscato Regional Blend, Aust	7.0	29.9
Bottega Prosecco Italy	9.5	42.9
Seppelt Great Entertainer Sparkling Shiraz South Eastern Victoria VIC	8.5	38.9
Jansz Premium NV Cuvee Tasmania		60.0

WHITE WINES

Juliet Moscato South Eastern Victoria VIC	8.0	37.9
Jim Barry Watervale Riesling Watervale SA	10.0	43.9
Leu Buring Dry Riesling Clare Valley SA	8.5	38.9
Squealing Pig Sauvignon Blanc Marlborough NZ	9.2	41.9
Tomich Hill Sauvignon Blanc Adelaide Hills SA	9.5	42.9
Shaw and Smith Sauvignon Blanc Adelaide Hills SA	12.5	54.9
Deviation Road Sauvignon Blanc Adelaide Hills SA	9.2	41.9
Haselgrove The Staff Chardonnay Adelaide Hills SA	8.5	38.9
Montevento Pinot Grigio Veneto ITALY	8.0	37.9
Bent Creek Bos Provincia Pinot Gris Adelaide Hills SA	10.5	45.9

COCKTAILS

APEROL SPRITZ	15.0
AGRUMELLO SPRITZ (ORANGE FLAVOUR)	15.0
LIMONCELLO SPRITZ (LEMON FLAVOUR)	15.0
ESPRESSO MARTINI	18.0

ROSE WINES

	G	B
Hustle & Vine The Rose That Grew From Concrete Rose Adelaide Hills SA	10.0	43.9
Squealing Pig Rose Marlborough NZ	9.2	41.9
Rockford Alicante Bouchet Barossa Valley SA	11.5	49.9

RED WINES

	G	B
Fantini Sangiovese Abruzzo Italy	8.0	37.9
The Hedonist Tempranillo McLaren Vale SA	10.0	43.9
Running with Bulls Tempranillo Barossa Valley SA		52.0
St Huberts Stag Pinot Noir Yarra Valley VIC	10.0	43.9
Freddy Nerks Rosso Pinot Blend Adelaide Hills SA		40.0
Claymore London Calling Cabernet Malbec Clare Valley SA		39.0
Scarpantoni School Block Cabernet Shiraz Merlot McLaren Vale SA	9.0	39.9
The Hedonist Shiraz McLaren Vale SA	10.0	43.9
Hustle & Vine Still I Rise Shiraz McLaren Vale SA	10.0	43.9
Elderton Estate Shiraz Barossa Valley SA		52.0
Saltram 1859 Shiraz Barossa Valley SA	9.0	40.9
Two Hands Gnarly Dudes Shiraz Barossa Valley SA		50.0
Rockfords Basket Press Shiraz 375ml Barossa Valley SA		72.0
Chateau Tanunda Terriors Shiraz Eden Valley SA		70.0
D'Arenberg Dead Arm Shiraz McLaren Vale SA		110.0
Rockfords Rod and Spur Shiraz Cabernet Barossa Valley SA		78.0
Serafino Cabernet Sauvignon McLaren Vale SA		52.0
Chateau Tanunda Cabernet Sauvignon Barossa Valley SA	10.0	43.9
Rockfords Frugal Farmer Grenache		52.0
Mataro Alicante Bouchet Barossa Valley SA		

BEERS

B

CRAFT BEERS

Big Shed Brewing Company Kolschisel Australian Pale Ale	10.0
Big Shed Brewing Company F Yeah American Pale Ale	11.0
Prancing Pony Brewery Sunshine Ale	11.0
Prancing Pony Brewery Amber Ale	12.0
Pirate Life Throwback IPA Mid-Strength 355ml Can	10.0
Pirate Life Pale Ale 355ml Can	12.0

LIGHT BEER/MID-STRENGTH BEER

Cascade Premium Light	6.8
Hahn Super Dry 3.5	8.5

LOCAL BEERS

Carlton Draught	8.2
Hahn Super Dry	8.5
Coopers Pale Ale or Sparkling	8.7
James Boag's	8.7
Crown Lager	8.7
James Squire Golden Ale	9.0

IMPORTED BEERS

Corona Mexico	9.0
Almaza Pilsener Lebanon	9.0
Peroni Red Italy	9.0
Asahi Japan	9.5

CIDER

The Hills Apple Cider	9.0
The Hills Pear Cider	9.0
Big Shed Cherry Popper Cider	12.0

Mediterranean

CAFE RISTORANTE

Shop 2, 72 Broadway, Glenelg South SA 5045

Tel: 8295 8333 | Open 7 Days | 8:00am - Till Late

[e dine@mediterraneanristorante.com.au](mailto:dine@mediterraneanristorante.com.au)

[w www.mediterraneanristorante.com.au](http://www.mediterraneanristorante.com.au)

