

LUNCH MENU

ONLY AVAILABLE 12:00 – 5:00PM

CHICKEN & VEG BOWL 18.5

Marinated grilled chicken breast pieces served on a bed of sweet potato mash topped with wilted spinach, garlic broccolini and dukkah spices.

CHICKEN BURGER 19.9

Chicken schnitzel, bacon, cheese, tomato, lettuce and a special house sauce served with fries.

FALAFEL WRAP 13.9

Falafel, tabouli, hummus and lettuce with a tahini sauce.

LAMB WRAP 16.9

Grilled lamb, lettuce, tomato, caramelised onion and tzatziki.

CHICKEN FOCACCIA OR WRAP 14.5

With avocado, lettuce and mayo.

HAM FOCACCIA OR WRAP 12.9

With cheese, tomato, lettuce and mayo.

EGGPLANT FOCACCIA OR WRAP 13.9

With roasted capsicum, bocconcini, rocket and basil pesto.

GRILLED CHICKEN FOCACCIA OR WRAP 14.5

With bacon, shaved parmesan, cos lettuce and caesar dressing.

Mediterranean

CAFE RISTORANTE

HOME DELIVERY

Tel: 8295 8333

LUNCH & DINNER

**TAKEAWAY
AVAILABLE
10% OFF ALL
PICKUP FOOD
ORDERS**

PICK UP AT THE COFFEE WINDOW

WITHIN A 5KM RADIUS
FREE DELIVERY OVER \$70
OTHERWISE \$5 FEE APPLY

LUNCH & DINNER MENU

BREAD & SCHIACCIATAS

Garlic Bread (3 pieces) 7.5

Mixed Herb Schiacciata 9.9 | 14.9

Herbs, rosemary, sea salt, garlic and olive oil.

PASTA AND RISOTTO

Fettuccine Ragu 23.9

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

Penne con Pollo 24.9

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

Penne al Sole 26.9

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

Ravioli Zucca 25.9

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

Fettuccine Gamberi 28.9

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

Spaghetti or Risotto Marinara 29.9

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

Fettuccine or Risotto Granchio 28.9

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

Risotto Pollo (GF) 26.9

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

Risotto Funghi (GF) 26.9

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.

SIDES

Pita Bread 3.0

Chips Served with tomato sauce. 8.9

Sweet Potatoes Fries Served with aioli 9.9

KIDS MENU

Nuggets and chips 11.5

Fish and chips 14.5

Spaghetti Neapolitan 12.9

Ham and cheese pizza 13.5

PIZZA (Large GF Available at extra cost)

Hawaiian

Ham and pineapple.

Margherita

Fresh tomato, basil, bocconcini and garlic.

Meat Lovers

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

Di Casa

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

Gourmet Vegetarian

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

Pollo

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

The Broadway

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

Gourmet Lamb

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

The Partridge

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

Marinara

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

The Lot

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

MAIN COURSES

Pollo Parmigiana 24.9

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

Pollo Mediterraneo (GF) 29.9

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 micro herbs.

Seafood Paella (GF) 37.9

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.