

# Mediterranean

## MAIN MENU

Open 7 Days | 12.00pm - late

Tel: 8295 8333 / 0497 557 226

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



### BREAD & SCHIACCIATAS

Garlic Bread [3pc] 7.5 / [4pc] 10.0

Bruschetta al Pomodoro (GFO) [2pc] 11.9

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

Mixed Herb Schiacciata (GFO) [9"] 9.9 / [12"] 14.9

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

Prosciutto Schiacciata (GFO) [9"] 16.9 / [12"] 22.9

Fresh prosciutto, fresh tomato, bocconcini, garlic, basil.

### ENTREES

Dip Platter (GFO) 17.9

3 dips served with grilled pita bread.

Arancini Balls [4pc] (GF) 15.9

Filled with mushrooms, peas and truffle oil.

Served with pesto and truffle aioli.

Saganaki Prawns (GFO) 26.9

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

Haloumi (GF) 18.9

Pan fried haloumi cheese, served with cherry tomatoes lemon zest and fresh mint. Finished with extra virgin olive oil and micro herbs.

Lahem alla Hummus (GFO) 23.9

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.

### SALADS

Warm Chicken Caesar Salad 24.9

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

Mediterranean Salad (GF) (VGO)

Chicken 23.9 or 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.

Traditional Lebanese Fattoush 29.9

Salt & Pepper Calamari or Tempura Prawns

Cos lettuce, Lebanese cucumber, cherry tomatoes, spring onion, radish, parsley, mint and toasted Lebanese bread. Finished with a sumac aioli, lemon juice and pomegranate molasses dressing and topped with salt and pepper calamari or tempura battered sumac-spiced prawns.

Moroccan Eye Fillet Salad (GF) (VGO) 29.9

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.

Try adding any of these tasty additions:

Chicken 6.0 / Haloumi 6.0 / Lamb 8.0 / Falafel 6.0

### PASTA & RISOTTO

Fettuccine Ragu 23.9

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

Penne con Pollo 24.9

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

Ravioli Zucca (V) 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 (GFO) 29.9

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

Fettuccine or Risotto Granchio (GFO) 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) (VGO) 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.

## PIZZA (GFO)

All with mozzarella cheese & a house made tomato sauce base, unless otherwise stated

	9"	12"
<b>Hawaiian</b>	14.9	19.9
Ham and pineapple.		
<b>Margherita</b>	14.9	19.9
Fresh tomato, basil, bocconcini and garlic		
<b>Meat Lovers</b>	16.9	22.9
Pepperoni, bacon, chicken, ham, onion, chilli and topped with BBQ sauce.		
<b>Di Casa</b>	17.5	23.9
Pepperoni, fresh tomato, olives, roasted capsicum, mushrooms, fresh basil and chilli.		
<b>Gourmet Vegetarian (VGO)</b>	17.9	24.9
Semi-dried tomatoes, eggplant, bocconcini, olives, pumpkin, capsicum, rocket and a pesto sauce base.		
<b>Pollo</b>	16.9	22.9
Chicken, bacon, onion, mushrooms and cherry tomatoes topped with cos lettuce and our special house sauce.		
<b>The Broadway</b>	18.5	25.9
Pepperoni, olives, prawns, chilli, fresh basil and marinated tomatoes.		
<b>Gourmet Lamb</b>	18.9	26.9
Grilled lamb, cherry tomatoes, caramelised onion, chilli, with dollops of tzatziki with fresh lemon wedges.		
<b>The Partridge</b>	18.5	25.9
Baby spinach, pepperoni, Spanish onion, fresh capsicum, prawns, bacon, fetta and our house sauce base.		
<b>Marinara</b>	23.9	29.9
Prawns, calamari, mussels, basa, anchovies and parsley.		
<b>The Lot</b>	18.5	25.9
Ham, pepperoni, bacon, onion, roasted capsicum, mushrooms, olives, pineapple and anchovies.		
<b>+ 12 Inch Gluten Free base 5.5</b>		

## MAIN COURSES

### Pollo Parmigiana 24.9

Crumbed chicken breast topped with ham, mozzarella and 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.

### Vegetarian Stack (GF) (VGO) 25.9

Layers of grilled eggplant, sweet potato rounds, zucchini, roasted capsicum, whole Swiss brown mushrooms and basil in a Neapolitan sauce with parmesan and bocconcini cheese. Oven baked and finished with sticky balsamic vinegar and 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. Cooked and served in a paella pan.

### Scaloppine Funghi 29.9

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.

### Prawn Bistecca 39.9

Char-grilled eye fillet medallions cooked medium-rare, served on a garlic and rosemary mashed potato. Topped with tempura battered prawns and spring onion, mascarpone and red wine jus.

## SIDES

### Pita Bread 3.0

### Chips 8.9

served with tomato sauce.

### Sweet Potatoes Fries 9.9

served with aioli.

### Rustic Vegetables (GF) 12.9

Pine nuts, broccolini, spinach and asparagus.

### Garden Salad (GF) 9.9

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

## KIDS MENU

### Chicken Nuggets and chips 11.5

served with tomato sauce.

### Vegan Nuggets and chips (VG) 12.5

(Chicken-free vegan nuggets) served with tomato sauce.

### Spaghetti Neapolitan (GFO) 12.9

### Fish and chips 14.5

served with tartare sauce.

### Ham and cheese pizza 13.5

*Mediterranean*

\*When changing dishes additional waiting periods & charges may apply  
(GF)(GFO) GLUTEN FREE/OPTION  
(VG)(VGO) VEGAN/OPTION