

ASSORTED BREADS

- Garlic & Herb Focaccia** med 7.00 lge 9.00
With garlic oil, salt, pepper and herbs
- Garlic Bread** 3.20
- Bruschetta** med 9.00 lge 11.50
Homemade pizza bread with diced tomato, fresh basil, salt, pepper, garlic
- Hot Salami & Olive Bread** med 9.00 lge 11.50
Homemade pizza bread with sliced hot calabrese and kalamata olives pasted with olive oil

ENTREES

- Minestrone Soup** 7.00
Mixed variety of vegetables
- Pumpkin Soup** 7.00
Pumpkin with cream and croutons
- Prawn Cocktail** 9.90
A bed of lettuce topped with shrimps and prawns covered with cocktail sauce
- Octopus Salad** 11.50
Warm pickled baby octopus served with salad
- Tuna Salad** 9.50
An Italian salad topped with tuna in our homemade dressing
- Caesar Salad** 11.50
Lettuce, bacon, egg, anchovies, croutons and shaved parmesan with homemade dressing
- Warm Chicken Salad** 13.80
Grilled chicken tenders served with lettuce, tomato, egg, pineapple, mushroom, cucumber
- Garlic Mussels** 11.50
Half shell mussels sautéed with fresh garlic, white wine and a touch of cream
- Chilli Mussels** 11.50
Half shell mussels sautéed with fresh garlic, white wine and chilli with a touch of tomato sauce
- Oysters** doz. 10.50 doz. 20.00
Kilpatrick, Natural, Mornay

PASTA DISHES

Fettuccini, Spaghetti, Tortellini, Gnocchi, Penne and Risotto. Choose any pasta dish with any sauce

	ENTREE	MAIN
Napolitana Tomato and fresh basil sauce	9.50	13.00
Bolognese Minced steak in a traditional homemade sauce	9.50	13.00
Matriciana Bacon, spring onions and tomato sauce with touch of garlic and chilli	9.50	13.00
Vegetarian Fresh garden vegetables tossed with tomato sauce	9.50	13.00
Arrabiata Hot salami, olives, onions, capsicum in a chilli tomato sauce	9.50	13.00
Carbonara Spring onions, bacon, egg, cheese in a creamy sauce	9.50	13.00
Pollo Funghi Chicken pieces and mushrooms, spring onions in a creamy sauce	9.50	13.00
Paglia Fieno Tuna, mushroom & napoli in a creamy sauce	9.50	13.00
Pesto Pinenut, garlic and basil in a creamy sauce	9.50	13.00
Marinara Fresh assorted seafood with a touch of garlic and tomato sauce	11.00	15.00
Alla Gamberi Assorted large and small prawns cooked with garlic, white wine and a touch of napoli sauce	13.00	18.50
Lasagna Bolognese Layers of pasta, ham, mozzarella cheese and a delicious bolognese sauce	9.50	12.50
Cannelloni Homemade ricotta and spinach	9.50	12.50

MENU

SEAFOOD DISHES

- Garlic Prawns** 22.90
Prawns cooked in garlic, wine, cream and spices with vegetables, chips and salad
- Prawns Allo Spiedo** 22.90
Prawns wrapped in bacon and grilled with vegetables, chips and salad
- Grilled English Whiting** 18.50
Grilled and topped with a little garlic oil with vegetables, chips and salad
- Fried Calamari** 18.90
Crumbed, deep fried and served with tartare sauce with vegetables, chips and salad
- Fisherman's Platter** 22.00
A combination of crumbed mixed seafood served with tartare sauce, vegetables, chips and salad
- Whole Grilled Flounder** 24.50
Grilled and topped with a pinch of garlic oil with vegetables, chips and salad
- Cold Salad and King Prawns** 19.90
Fresh garden salad and a homemade tasty seafood sauce
- Barramundi Fillet** 19.50
Grilled and topped with a touch of garlic with vegetables, chips and salad
- Whole Baby Snapper** 23.90
Grilled and topped with a pinch of garlic oil with vegetables, chips and salad
- "Hot" Seafood Crepes** 19.90
Mixed seafood cooked in a red cream sauce rolled in a crepe
- Hot Chilli Prawns** 22.90
Prawns cooked in garlic, hot chilli, wine and napoli sauce

MEAT DISHES

- Porterhouse Steak 350gm** 19.90
- Rib Eye Steak 400gm** 22.50
- T-Bone Steak 450gm** 23.90
- Choose the following sauces for the above meals – Mushroom, Pepper, Garlic, Mexicana, Kilpatrick**
- BBQ Pork Ribs** 21.40
Marinated rack of pork ribs with jacket potato, sour cream and homemade BBQ sauce
- Veal Parmigiana** 18.50
Crumbed veal topped with cheese and bolognese sauce
- Veal Schnitzel** 17.50
Crumbed veal with a piece of lemon
- Scaloppini Funghi** 18.50
Young veal dusted in flour, cooked to perfection in a tasty white wine cream sauce with mushrooms
- Scaloppini Rosso** 18.50
Young veal dusted in flour cooked to perfection in a tasty red wine with a touch of napoli sauce
- Beef and Reef** 26.60
Porterhouse steak topped with assorted seafood cooked in a creamy sauce

GOURMET PIZZA

- 18. Potato** 9.50 11.00 15.00
Tomato, cheese, sliced potato, roasted peppers
- 19. Antipasto** 9.50 11.00 15.00
Tomato, cheese, mushroom, roasted peppers, eggplant, olive & zucchini
- 20. Prosciutto** 9.50 11.00 15.00
Tomato, bocconcini cheese, prosciutto & pesto
- 21. Sundried** 9.50 11.00 15.00
Tomato, bocconcini, sliced tomato, sundried tomato & pesto
- 22. Salsice** 9.50 11.00 15.00
Tomato, cheese, pork sausage & onions

POULTRY DISHES

- Chicken Mexicana** 19.20
Chicken breast topped with onion, capsicum, napolitana sauce and chilli
- Chicken Hawaiian** 19.20
Chicken breast crumbed, and topped with pineapple rings, in a creamy sauce
- Chicken All Peperola** 19.20
Crumbed chicken breast topped with a homemade spicy pepper sauce
- Chicken Parmigiana** 19.20
Crumbed chicken breast topped with mozzarella cheese and bolognese sauce
- Chicken Schnitzel** 18.00
Breast of young chicken crumbed and grilled to a golden deluxe
- Chicken Funghi** 19.20
Chicken breast topped with mushroom and white wine sauce
- Quails Cacciatore** 22.00
Baby quails barbequed in a napoli sauce, mushrooms, garlic, capers, olives and wine

PLEASE NOTE:

Meat, Poultry and Seafood dishes are served with a fresh garden salad, vegetables of the day and crispy potato chips.

PIZZA

	small	med.	large
1. Dom's Special Tomato, cheese, ham, hot salami, prawns, capsicum & bacon	8.50	9.90	14.70
2. Seafood Tomato, cheese, prawns, anchovies, smoked mussels & garlic	9.00	11.00	15.70
3. Capricciosa Tomato, cheese, ham, mushrooms, olives & anchovies	8.50	9.90	14.70
4. 4 Corners Please tell us 4 different numbers only	10.10	12.20	16.30
5. Cottage Tomato, cheese, ham & mushrooms	8.50	9.90	14.70
6. Bologna Tomato, cheese & spaghetti bolognese	8.50	9.90	14.70
7. Napolitana Tomato, cheese, olives, anchovies, garlic & oregano	8.50	9.90	14.70
8. Aussie Tomato, cheese, ham, n.b. egg on request	8.50	9.90	14.70
9. Makedonia Tomato, cheese, ham, hot salami, mushrooms, capsicum, hot chilli & garlic	8.50	9.90	14.70
10. Mexicana Tomato, cheese, ham, hot salami & capsicum	8.50	9.90	14.70
11. Boros Tomato, cheese, ham, mushrooms & prawns	9.00	9.90	14.70
12. Chicken Pizza Tomato, cheese, chicken & pineapple	8.50	9.90	14.70
13. Hawaiian Tomato, cheese, ham & pineapple	8.50	9.90	14.70
14. Vegetarian Tomato, cheese, mushrooms, onions, capsicum & olives	8.50	9.90	14.70
15. Capri Tomato, cheese, ham, mushrooms & onions	8.50	9.90	14.70
16. Super Highway Everything on the bench except egg	10.10	12.50	17.00
17. Margherita Tomato, cheese, oregano	8.00	9.70	13.80

PLEASE NOTE:

Any extras will be charged accordingly. Any Pizza & is charged at the 4 corner price

SORRY WE DON'T SPLIT BILLS
MINIMUM ON ANY CARD OF EFTPOS TRANSACTION \$15.00

PLEASE NOTE SOME MEALS MAY CONTAIN NUTS

KID'S MENU

10 YEARS & UNDER

Chicken Nuggets & Chips	5.50
Fish & Chips	7.00
Spaghetti Bolognese	5.50
Bambino Margherita	5.50
Bambino Hawaiian	5.50

KID'S DESSERT

Freckle Head - vanilla icecream topped with 100's & 1000's	3.50
Frog in the Pond Chocolate frog swimming in jelly	3.50
Rainbow Wedge	3.50

PANCAKES

Strawberry Delight (when in season) A freshly baked pancake topped with vanilla ice cream and decorated with our delicious fresh garden strawberries.	7.50
Rocky Road A freshly baked pancake topped with chocolate ice cream, marshmallows, nuts and hot chocolate	7.50
Golden Syrup A freshly baked pancake topped with vanilla ice cream and decorated with maple syrup.	7.50
Lemon 'n' Sugar A freshly baked pancake topped with our exquisite garden grown lemon juice, sided with a lemon wedge and our sugar sensation.	7.50
Super Kids Special A freshly baked pancake with vanilla ice cream sprinkled with hundreds & thousands on top and smothered with assorted lollies.	7.50
Tia Maria Sensational A freshly baked pancake topped with Tia Maria Liqueur, vanilla ice cream, crushed nuts and grated chocolate.	7.50
Banana Baileys A freshly baked pancake topped with freshly chopped bananas in a bailey's cream sauce.	9.25

GELATI SPECIALITIES

Gelati Platter Assorted Italian Gelati.	6.00
Coppa Vanilla (3 scoops of ice cream)	4.50
Cassata, Tartufo, Moka, Baci	4.00
Gianduiotto	4.00
Passionfruit Ice Cream	4.00
Forbidden Apple	4.00
Home Made Tiramisu Cake	6.90
Strawberries & Ice Cream	7.00
Chocolate Mousse	5.50
Banana Split	7.00
Chocolate Mud Cake	6.90
All cakes in display	6.90

COFFEES

Cappuccino, Flat White, Long Black, Short Black, Tea & Herbal Tea	3.00
Iced Coffee & Iced Chocolate	4.50
Hot Chocolate	4.00
Milkshakes	4.50
Vienna Coffee	4.00

LIQUEUR COFFEES (HOT)

Irish Coffee, Galliano Coffee, Brandy Coffee, Ouzo Coffee, Tia Maria Coffee topped with cream	7.50
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SPARKLING

Killawarra Klassic Brut 200ml	7.50
Yellowglen Vintage Sparkling	23.50
Asti Ricadonna Italy	23.00

WHITE WINE

GLASS BOTTLE

Lindemans Premier Selection Chardonnay	5.50	17.00
Penfolds Private Bin Chardonnay	6.50	20.00
Lindemans Bin 75 Riesling	6.50	21.00
Brown Brothers Spatlese Lexia	19.00	
Lindemans Late Harvest Sweet White	5.50	17.00
Secret Stone Marlborough Sauvignon Blanc (NZ)	7.00	23.50

A blend of superb parcels from various vineyards in the Marlborough area, the blending has produced an exotic mix of flavours.

Rosemount Diamond Label Sauvignon Blanc	6.50	21.00
Rothbury Estate Semillon Sauvignon Blanc	6.50	21.00

RED WINE

Lindemans Premier Selection Shiraz Cabernet	5.50	17.00
Penfolds Rawson's Retreat Merlot	6.00	19.00
Rothbury Estate Cabernet Merlot	6.50	21.00
Penfolds Thomas Hyland Cabernet Sauvignon	7.50	24.90
Wolf Blass Eaglehawk Shiraz	6.50	21.00
Wynns Coonawarra Estate Cabernet Shiraz Merlot	7.00	24.50
<i>The palate is dark and minty, with tight but juicy tannins. The flavours are long and persistent with creamy oak notes adding great background texture.</i>		
Chianti	6.00	19.50
Lambrusco Luigi Cavalli	6.00	19.50

PRE-MIXED DRINKS

Vodka Cruisers <i>lemon, passionfruit, pineapple, raspberry</i>	7.00
Lemon Ruski	7.00
Bacardi Breezer <i>watermelon, orange, tropical, pink grapefruit</i>	7.00

WINE COOLER

West Coast Cooler	5.50
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PORTS & COGNACS

Penfolds Club	4.00
Seppelt Para Liqueur	6.80
Remy Martin, Courvoisier & Hennessy	8.50

SPIRITS (PER 30ML GLASS)

Basic Mixed Drinks	6.50
Chivas Regal	7.70
Jack Daniels	7.20
Glenfiddich	7.00
Wild Turkey	7.70
Johnnie Walker Red	7.00

BEER

Pure Blonde	6.20
Guinness	7.50
Crown Lager	6.50
Carlton Cold Filtered	6.00
Stella Artois	7.50
Peroni "Nastro Azzurro"	7.50
Corona, Heineken	7.50
Cacade Lager, Redback, James Boag's	6.50
Victoria Bitter	pot 3.80 schooner 5.50
Carlton Draught	pot 3.80 schooner 5.50
Cascade Light	pot 3.50 schooner 5.00

SOFT DRINKS

Coca Cola, Diet Coke, Orange Fanta, Lemon Squash & Lemonade, Raspberry, Soda Water	pot 2.90	jug 8.50
Orange Juice	glass 4.00	jug 11.00
Lemon, Lime & Bitters	glass 3.50	jug 10.50

SAN PELLEGRINO

Sparkling Mineral Water	500ml 4.50
Chinotto, Aranciata, Limonata	200ml 3.50

LIQUEURS

D.O.M. Benedictine, Drambuie, Galliano, Centerba & Sambuca	5.50
Amaretto, Fernet Branca, Amaro Averna	5.50
Sambuca Black	5.50
Tia Maria	5.50
Cointreau	6.00
Chartreuse	7.00
Frangelico	6.50

COCKTAILS ALL \$11.50

Vulcano	B52
Banana Colada	Black Russian
Blue Lagoon	Bloody Mary
Brandy Alexander	Fluffy Duck
Grasshopper	Japanese Slipper
Italian Stallion	Orgasm
Margarita	Pina Colada
Sex On The Rocks	Tequila Sunrise

DOM'S
BISTRO
Excellence in Dining