

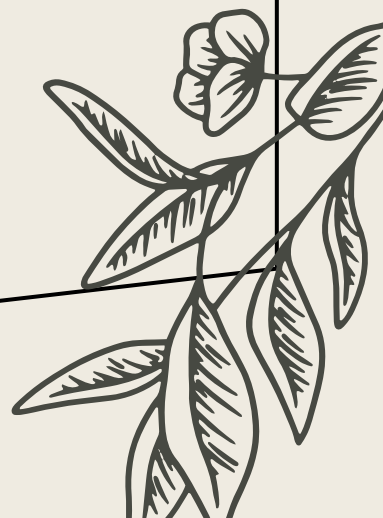


MENU



OPEN WEDNESDAY - SUNDAY DINNER

ALBION PARK



ALBION PARK

PANE/BREAD

GARLIC / HERB BREAD \$7.50

HOUSE-MADE FOCACCIA BREAD \$10

SEMI-DRIED TOMATO, ROSEMARY WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR

RICOTTA & TOMATO BRUSCHETTA \$11.50

INSALATA / SALAD

HOUSE SALAD \$15

MIXED SLAW, OLIVES, ROASTED CAPSICUM, PEAR, HEIRLOOM TOMATO, SPANISH ONION, WALNUTS & HOUSEMADE DRESSING

HOUSE ROOTS VEGETABLE SALAD \$15

ROASTED PUMPKIN, BEETROOTS, CARROT WITH ROASTED RED PEPPER, BABY SPINACH, SPANISH ONION, WALNUT, RICOTTA

RUGHETTA SALAD \$15

ROCKET SALAD WITH PEAR, SEMI-DRIED TOMATO, PARMESAN, OLIVE OIL & BALSAMIC VINEGAR

PRIMI/ENTREE

ANTIPASTO DELLA CASA FOR SHARE \$30

SELECTION OF CURED MEAT, CLASSIC ARANCINI, GRILLED ASSORTED VEGGIES, ASSORTED CHEESE, BAKED RICOTTA CHEESE, OLIVE, EXTRA VIRGIN OLIVE OIL & BALSAMIC & PANE DI CASA

STEAK FRIES W AIOLI \$9

CLASSIC ARANCINI BALLS \$21

CRUMBED PESTO RISOTTO STUFFED WITH BOLOGNAISE, BOCCONCINI, IN POMODORO SAUCE

GARLIC & CHILLI PRAWN HOTPOT (6) \$24

KING PRAWNS, NAPOLETANA SAUCE, CHILLI OIL, FOCACCIA BREAD

ADD PRAWNS FOR MAIN SIZE HOTPOT (10) \$32.00

PASTA/RISOTTO

LINGUINE BOLOGNESE \$21

SLOWED-BRAISED BEEF MINCE IN RICH POMODORO SAUCE, BOCCONCINI & PARMESAN

GNOCCHI BOLOGNESE \$21

SLOWED-BRAISED BEEF MINCE IN RICH POMODORO SAUCE, BOCCONCINI & PARMESAN

GNOCCHI POMODORO (V) \$21

NEAPOLITAN SAUCE, BOCCONCINI CHEESE, BASIL & PARMESAN

PAPPARELLE BOSCAIOLA \$21

CREAMY BACON AND MUSHROOM WITH PARMESAN

CLASSIC BEEF LASAGNA \$22

GARNISHED ROCKET, SEMI-DRIED TOMATO & PARMESAN

LINGUINE AL GAMBERI (6) \$24

KING PRAWNS, ROCKET, CHILLI OIL, FRESH BASIL IN POMODORO SAUCE

LINGUINE MEATBALL \$21

HOMEMADE ITALIAN MEATBALLS IN POMODORO SAUCE, PARMESAN CHEESE

FRITTI/FRIED

(SERVED WITH SALAD & CHIPS)

CHICKEN SCHNITZEL \$21

HOUSE-MADE CHICKEN SCHNITZEL

VEAL SCHNITZEL \$21

HOUSE-MADE VEAL SCHNITZEL

CHICKEN PARMIGIANA \$23

HOUSE-MADE CHICKEN SCHNITZEL TOPPED WITH POMODORO SAUCE AND CHEESE

VEAL PARMIGIANA \$23

HOUSE-MADE VEAL SCHNITZEL TOPPED WITH POMODORO SAUCE AND CHEESE

CHICKEN SCALOPPINE \$24

PAN FRIED CHICKEN BREAST WITH A CREAMY MUSHROOM SAUCE

VEAL SCALOPPINE \$24

PAN FRIED VEAL BLACKSTRAP WITH CREAMY MUSHROOM SAUCE

KIDS MENU

KIDS BOLOGNESE \$11

KIDS CHICKEN SCHNITZEL \$11

KIDS PIZZA \$11



TRADITIONAL PIZZA

GARLIC PIZZA \$10

BRUSCHETTA PIZZA \$13

GARLIC CHEESE PIZZA \$15

MARGHERITA \$18

CHERRY TOMATO, MOZZARELLA & BASIL

TROPICAL \$20.50

DOUBLE SMOKED HAM & PINEAPPLE

DIAVOLA \$20.50

SALAMI, MUSHROOM & OLIVE

NAPOLI \$20.50

ANCHOVIES, OLIVE, BASIL

MEDITERRANEAN \$20.50

EGGPLANT, ZUCCHINI, MUSHROOM & ROASTED RED CAPSICUM

GAMBERI AND PEPERONCINO \$21

PRAWNS, CHERRY TOMATO, CHILLI, GARLIC AND BASIL

FOUR STAGIONI \$21

DOUBLE SMOKED HAM, SALAMI, MUSHROOM & OLIVE

CRUDO \$21

SEMI DRIED TOMATO, ROCKET, MOZZARELLA, RICOTTA, PROSCIUTTO AND PARMESAN

CARNIVORA \$21

DOUBLE SMOKED HAM, SALAMI, BACON AND ITALIAN SAUSAGE

DRINKS

Soft drink \$3.00

B.Y.O \$1.50 per person

DOLCI / DESSERT

Nutella pizza \$15.00

Strawberry, Banana & Gelato

Gelato \$7.00

Vanilla or Nutella

GOURMET PIZZA

HOUSE SUPREME \$21

DOUBLE SMOKED HAM, SALAMI, BACON, MUSHROOMS, PINEAPPLE, OLIVES AND SPANISH ONION

BBQ CHICKEN \$21

MARINATED CHICKEN, MUSHROOM, SPANISH ONION AND ROASTED CAPSICUM ON A SMOKEY BBQ BASE

BBQ CARNIVORA \$21

DOUBLE SMOKED HAM, SALAMI, BACON AND ITALIAN SAUSAGE ON A SMOKEY BBQ BASE

PATATE & SALCICCIA (NO SAUCE) \$21

SLICED POTATO, ITALIAN SAUSAGE, ROSEMARY, EXTRA VIRGIN OLIVE OIL AND MOZZARELLA

ROASTED PUMPKIN (NO SAUCE) \$21

ROASTED PUMPKIN, RICOTTA, SPINACH, ROASTED CAPSICUM AND MOZZARELLA

FOUR FORMAGGI/ FOUR CHEESE (NO SAUCE) \$21

MOZZARELLA, PARMESAN, RICOTTA AND GORGONZOLA

PEAR, PROSCIUTTO AND GORGONZOLA (NO SAUCE) \$21

PEAR, PROSCIUTTO, WALNUT, GORGONZOLA AND SPINACH

FLORENTINE RICOTTA \$21

SPINACH & RICOTTA, KALAMATA OLIVES, SPANISH ONION, CHERRY TOMATO & FETA CHEESE

SMOKEY BBQ PULLED PORK \$21

SPANISH ONION, MUSHROOM, BACON, PINEAPPLE AND PORK ON A SMOKEY BBQ BASE

SPICED PULLED LAMB \$21

SPANISH ONION, CHERRY TOMATO, OLIVE, PARMESAN, ROCKET AND YOGHURT

WHILST WE ENDEAVOUR TO MEET ALL DIETARY REQUIREMENTS WE CANNOT GUARANTEE THE DISHES DO NOT CONTAIN TRACES OF SEAFOOD, NUTS OR OTHER ALLERGENS.
PLEASE ADVISE OUR STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS