

saturday nights @ palate pleasure

Entrées

Zuppe del giorno 10

Soup of the day served with herb & garlic bread

mezze plate 11

chefs selection of dips, olives, danish fetta and toasted bread strips

potato frittata 9.50

with bacon and cheese and served with tomato sugo

Gamberi all'aglio 12

Garlic prawns sautéed in butter and garlic with parsley, a hint of chilli and white wine

chorizo pizetta 9

entrée sized pizza topped with chorizo, bocconcini, tomatoes and mozzarella. Also available without chorizo for a vegetarian option

Calamari Sale e Pepe 11

Salt & pepper calamari

Coated in a seasoning mix and lightly fried. Served with a side of homemade lemon aioli

Bruschetta 9

Italian bread topped with roast tomato, herbed goats cheese and basil pesto

Mains

Bistecca ai Funghi 23

Sirloin steak served with garlic mushrooms. Your choice of crispy oven baked garlic potatoes and steamed vegetables or chips and garden salad

Chicken Schnitzel Parmigiana 20

Crumbed chicken breast topped with an Italian tomato sauce, double smoked ham and melted cheese. Served with oven baked crispy garlic potatoes and steamed vegetables

Ravioli alla Panna E: 12/M: 18

Spinach & ricotta ravioli cooked with mushrooms, cream and parmesan cheese

Fettuccine Abruzzesi E: 13/M: 19

A creamy mozzarella & parmesan sauce with onions, bacon, basil, black pepper and parsley

Spaghetti alla Genovese E: 12/M: 18

Freshly cooked spaghetti with basil pesto, garlic and walnuts, topped with shaved parmesan and extra virgin olive oil

Chicken Limone 22

Chicken breast with a white wine and lemon sauce. Served with buttered fettuccine and a side of steamed vegetables

Side dishes:

Mixed garden salad with balsamic dressing \$7
Fresh rocket with walnuts, shaved parmesan & pears \$9
Herb & garlic Bread \$4.50

Fish and Chips 18

Beer battered flat head served with shoestring chips and fresh salad

Grilled Barramundi 20

barramundi fillet with crushed garlic potatoes and steamed seasonal vegetables

Veal Lanzarote 25

Veal scaloppini served with a creamy mushroom and brandy sauce and topped with prawns. Accompanied by potatoes and vegetables

Pasta ai frutti di Mare E:13 / M: 19

Spaghetti tossed in a creamy Italian tomato sauce with prawns, baby octopus and a pinch of chilli.

Gnocchi in Sundried Tomato Pesto

E: 12/M: 18

Potato gnocchi tossed in sundried tomato pesto with olives, pine nuts and baby spinach

Desserts

Best European Strudels

Served with ice cream \$7

French Lemon Tartlet \$4

Chocolate and Nut Fudge Brownie \$4

Plus many more in our deli display!