

Carmen's
A LITTLE TASTE OF ITALY

A la Carte

MENU



PANE – BREAD

Pane all'Aglio - Garlic Bread – 4 pieces 9

artisan bread, garlic, balsamic crema, Tuscan olive oil

Pane all'Aglio e Formaggio - Cheesy Garlic Bread – 4 pieces 10

artisan bread, mozzarella cheese

Pane al Peperoncino e Formaggio – Sweet Chilli Cheesy Bread – 4 pieces 10

artisan bread, sweet chilli, mozzarella cheese

Bruschetta al Pomodoro e Fetta - Tomato & Fetta Bruschetta – 4 pieces 12

Turkish bread, fresh tomato, Danish fetta, basil

Pane con Barbeitola - 4 pieces 10

Artisan bread, beetroot, feta and mint dip. Nutty topping

ANTIPASTI – ENTRÉES

Cavolfiore sbriciolato (v) (vegan option also available) 18

crumbed cauliflower, capsicum sauce

Maiale Croccante 17

pork belly pieces, crispy crackling, spicy sticky sauce

Arancini di Zucca (v) 18

rice croquettes with pumpkin, baby bocconcini, pomodoro sugo

Calamari Fritti 19

crispy squid pieces dusted with Bellata Gold semolina & flash fried, black garlic aioli

Gamberi all'Aglio 19

prawns served on a bed of risoni pasta, creamy garlic sauce

Gnocchi di Fungo (v) 19

housemade potato gnocchi sauteed in a creamy mushroom sauce, thyme and spinach

Kilpatrick (gf) 30 per half doz / 52 per doz

grilled oysters, bacon, smoky Kilpatrick sauce

CARMENS SIGNATURE HOUSEMADE FRESH PASTA

made with Bellata Gold durum wheat flour - gluten free pasta available on request

Marinara 30

casarecce pasta, with pan fried prawns, mussels & squid, tomato basil sugo with a hint of chilli

Pappardelle ai Salsiccia e Gamberi 30

parpadelle pasta, spicy sausage, prawns, semi dried tomatoes, creamy sauce

Carbonara con Pollo 24

casarecce pasta, chicken, bacon, creamy sauce

Boscaiola Classica 26

casarecce pasta, bacon, mushrooms, creamy sauce

Ragù di Manzo 28

pappardelle pasta, slow cooked beef in a classic red sauce

Peperone e Giardiniera (v) 26

pappardelle pasta, sundried tomato, olives, mushroom, basil, Spinach, capsicum sauce

PRIMI PIATTI

Risotto al Basilico e Pinoli (gf) 29

arborio rice, pan fried chicken, bacon, basil pesto, spinach, pine nuts, parmesan

Gnocchi di Fungo (v) 30

housemade potato gnocchi sauteed in a creamy mushroom sauce, thyme and spinach

Spezzatino de Mare 30

hotpot with mussels, prawns, calamari, pomodoro sauce, garlic bread

Stufato di Salsiccia 28

hotpot with spiced sausage, white bean, marinated capsicum, pomodoro sauce, garlic bread

We prefer one bill per table. 10 % surcharge will apply for split bills

SECONDI PIATTI

Brasato di Manzo (gf) 35

prime beef cheeks marinated & braised in a peppered red wine mushroom jus, potato pumpkin gratin, seasonal greens

Carmen's Parmigiana 28

house crumbed chicken schnitzel, bacon, mozzarella cheese, pomodoro sauce, chips, Mediterranean salad

Vegeteriano Lasagne (v) 30

lasagne sheets, bechamel sauce, sundried tomatoes, capsicum, olives, mushroom, zucchini, eggplant & ricotta, chips, mediterranean salad

Bistecca Normale 48

scotch fillet, chips, gravy, Mediterranean salad

all following hot dishes served with seasonal greens

Salmone Puttanesca (gf) 38

oven baked salmon, classic puttanesa sugo with olives, capers, marinated capsicum and a hint of chilli, potato pumpkin gratin, seasonal greens

Pollo con Crema di Avocado (gf) 38

oven baked chicken in a creamy bacon and avocado sauce, potato gratin, seasonal greens

Agnello Siciliano (gf) 50

lamb rack, oven-baked with whole garlic cloves, tossed in a garlic mint sauce, sun-dried tomatoes & capers, roasted vegetables

Maiale Croccante 38

pork belly pieces, crispy crackling, spicy sticky sauce, roasted vegetables

Barramundi ai Miele (gf) 36

pan fried barramundi, honey mustard sauce, potato pumpkin gratin

Manzo Oceano (gf) 52

scotch fillet, prawns, calamari, creamy sauce, roasted vegetables

CONTORNI – SIDES

Beef Gravy 5

Bowl of Crisp Cut Chips 8

Potato Pumpkin Gratin (gf) 12

Roasted Vegetables 11

Balsamic Panzanella Salad - with toasted bread 12

Seasonal Greens (gf) - with crumbled fetta & nutty paleo topping 12

DOLCI - DESSERTS – ALL \$16.00

Torta Appiccicosa di Date

warm sticky date cake with butterscotch sauce, gelato

Cheesecake della Settimana

please ask your waitperson for the cheesecake of the week

Pannacotta e Pere (gf)

vanilla pannacotta, poached pear in a cinnamon and honey syrup, gelato

Morte dal Cioccolato (gf)

salted caramel and chocolate ganache, nutty crunch topping, gelato

Cannoli Siciliani

crisp pastry shells filled with a tiramisu crème patisserie gelato

Affogato (gf) - please request gluten free option

espresso coffee, Frangelico liqueur, gelato

TRIO di GELATI e SORBETTI all \$15

Napoletano (gf) - vanilla bean, chocolate & strawberry gelati

Caramellino (gf) - butterscotch, chocolate & hazelnut gelati

Cioccomenta (gf) - choc mint, vanilla bean & chocolate gelati

Moca (gf) - coffee, vanilla, chocolate

Cioccobanana (gf) - choc banana, vanilla, chocolate gelati

Biscotto - cookies and cream, vanilla, and butterscotch gelati

Fruttato (gf) (df) - mango, wild berry & lemon sorbetti

Agrodolce (gf) (df) - mojito, lemon, mango