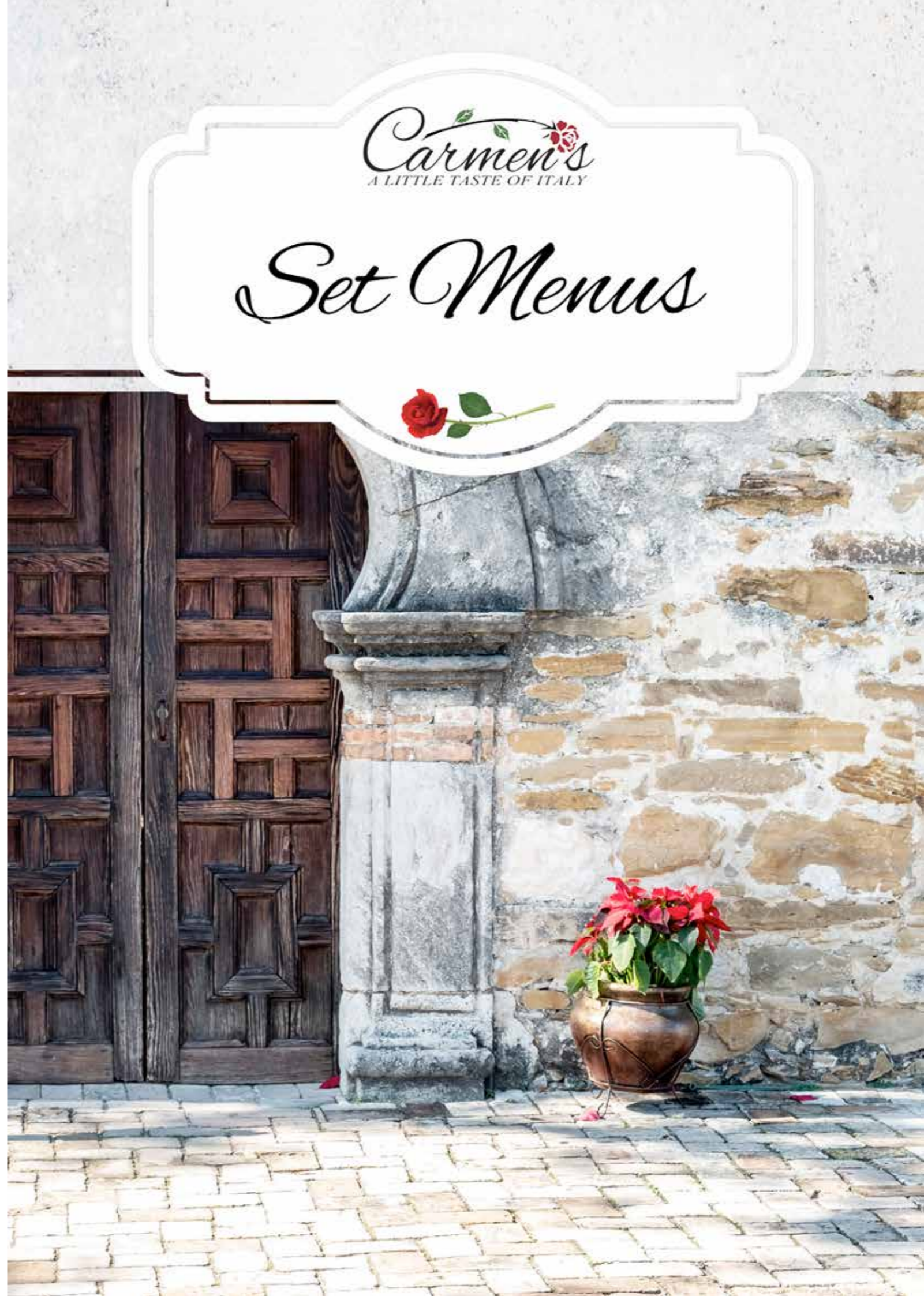


Carmen's
A LITTLE TASTE OF ITALY

Set Menus



FORMAL MENU

3 courses for \$65, 2 courses \$55 per person

ANTIPASTI – ENTREÉS

Gamberi al'Aglio - prawns served on a bed of risoni pasta, creamy garlic sauce

Cavolfiore sbriciolato

crumbed cauliflower, capsicum sauce

Maiale Croccante - pork belly pieces, crispy crackling, spicy sticky sauce

Arancini di Zucca - rice croquettes with pumpkin, baby bocconcini, pomodoro sugo

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

PIATTI PRINCIPALI – MAIN COURSE

Gnocchi di Fungo

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

Marinara

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

Brasato di Manzo

prime beef cheeks marinated & braised in a peppered red wine mushroom jus,

potato pumpkin gratin, seasonal greens

Salmone Puttanesca (gf)

oven baked salmon, classic puttanesca sugo with olives, capers, marinated capsicum

and a hint of chilli, potato pumpkin gratin, seasonal greens

Pollo con Crema di Avocado (gf)

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

Maiale Croccante

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

Barramundi ai Miele (gf)

pan fried barramundi, honey mustard sauce, potato pumpkin gratin & seasonal greens

DOLCI – DESSERTS

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 patisseire gelato

Affogato (gf) - please request gluten free option

espresso coffee, Frangelico liqueur, gelato

TRIO di GELATI E SORBETTI

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 bean & chocolate gelati

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

Biscotto - cookies & cream vanilla bean & butterscotch gelati

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

Agrodolce (gf) (df) - Mojito, lemon & mango sorbetti

Not a share menu, portions designed for one person only.
We prefer one bill per table. 10 % surcharge will apply for split bills.

INFORMAL MENU

3 courses for \$48 per person

PANE – BREAD

Pane all'Aglio - Garlic Bread

artisan bread, garlic, balsamic crema, Tuscan olive oil

Pane all'Aglio e Formaggio - Cheesy Garlic Bread

artisan bread, mozzarella cheese

Pane al Peperoncino e Formaggio – Sweet Chilli Cheesy Bread

artisan bread, sweet chilli, mozzarella cheese

Bruschetta al Pomodoro e Fetta

Turkish bread, fresh tomato, Danish fetta, basil

Pane con Barbeitola

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

PIATTI PRINCIPALI – MAIN COURSE

Risotto al basilico e pinoli (gf)

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

Vegeteriano Lasagne

lasagne sheets, bechamel sauce, sundried tomatoes, capsicum, olives, mushroom, spinach, ricotta

chips, Mediterranean salad

Carbonara con Pollo

casarecce pasta, chicken, bacon, creamy sauce

Peperone e Giardiniera (v)

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

Calamari Fritti

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

chips, Mediterranean salad

Carmen's Parmigiana

house crumbed chicken schnitzel, bacon, mozzarella cheese, pomodoro sauce,

chips, Mediterranean salad

Barramundi ai Miele

pan fried barramundi, honey mustard sauce, chips, Mediterranean salad

DOLCI – DESSERTS

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 patisseire gelato

Affogato (gf) - please request gluten free option - espresso coffee, Frangelico liqueur, gelato

TRIO di GELATI E SORBETTI

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 bean & chocolate gelati

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

Biscotto - cookies & cream vanilla bean & butterscotch gelati

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

Agrodolce (gf) (df) - Mojito, lemon & mango sorbetti

Not a share menu, portions designed for one person only.
We prefer one bill per table. 10 % surcharge will apply for split bills.

