

ANTIPASTI - ENTREES

Pane all'Aglio -Garlic Bread – 4 pieces \$12

turkish bread with garlic, tuscan olive oil & balsamic glaze

Pane all'Aglio e Formaggio – Garlic Cheesy Bread – 4 pieces \$14

turkish bread with garlic , tuscan olive oil, cheese & balsamic glaze

Pane al Peperoncino e Formaggio– Sweet Chilli Cheesy Bread – 4 pieces \$14

turkish bread with garlic , tuscan olive oil, cheese & balsamic glaze

Bruschetta al Pomodoro e Fetta – 4 pieces \$16

ciabatta bread with fresh tomatoes, onion, danish feta, basil & balsamic glaze

Burrata (v) (gf) \$16

burrata, cherry tomato, oregano & basil

S & P Calamari Fritti \$19

crispy squid pieces dusted with locally sourced Bellata Gold Semolina with garlic aioli

Gamberi all'Aglio – Garlic Prawns \$24

prawns, garlic, pomodoro sauce, chilli & ciabatta garlic bread

Arancini ai Funghi (v) \$18

mushroom rice croquettes on a bed of capsicum sugo topped with garlic aoli & porcini dust

Ostriche – Oysters Kilpatrick (gf) \$34 Half Doz / \$54 Doz

oysters grilled, bacon, smoky kilpatrick sauce

PRIMI PIATTI – FIRST COURSE – PASTA

Carmen's signature house made FRESH PASTA using Bellata Gold durum wheat flour

all dishes served with Parmesan on top

Gluten Free penne pasta available additional \$4

Spaghetti Bolognese \$28

traditional homemade Italian beef sauce

Fettuccini Boscaiola Classica \$28

bacon, mushrooms & creamy sauce

Casarecce Carbonara con Pollo \$28

chicken, bacon & creamy sauce

Casarecce Pesto (v) \$24

pesto tossed with tuscan olive oil

Pappardelle Giardiniera (v) \$28

basil, sundried tomato, marinated capsicum, olives, mushrooms, english spinach & pomodoro sauce

Lasagne \$28

layered with beef, bechamel sauce & mozzarella cheese

Spaghetti Marinara \$36

prawns, scallops, mussels, squid, chilli in a basil pomodoro sauce

Gnocchi di Zunna e Spinaci \$30

creamy pumpkin sauce, spinach, pinenuts

(vegan option available using coconut cream)

Pappardelle Ragu di Manzo \$30

slow cooked beef in a pomodoro sauce

Pappardelle Arrabiata \$28

bacon, chilli in a basil pomodoro sauce



Some dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame & gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee our food will be allergen free.

gf = gluten friendly / v = vegetarian

SECONDI PIATTI – SECOND COURSE

Stinco d'agnello - Lamb Shank \$38

slow cooked in a red wine jus, mash & seasonal greens

Salmone con Capperi \$40

oven baked salmon topped with a creamy lemon, caper, dill, sun dried tomatoes sauce, mash & seasonal greens

Trota Intera – Whole Trout \$45

oven baked locally sourced trout with fresh orange, fennel, roast potato & seasonal greens

Piatto Caldo di Frutti di Mare – Seafood Hotpot \$42

hot pot with prawns, scallops, mussels, squid pomodoro sauce & turkish garlic bread

Barramundi al Miele \$38

oven baked barramundi, honey mustard sauce, sundried tomato, english spinach, mash & seasonal greens

Maile Croccante – Pork Belly \$42

crispy crackling, sticky sauce, rosemary, sage, roast potato & seasonal greens

Filetto di Scozzese – Scotch Fillet \$52

cooked to your liking, with chips, salad & your choice of sauce

Selezione di Carne e Pesce dello Chef – Chefs Beef Selection with Seafood \$50

steak of the day cooked to your liking topped with prawns, squid, creamy garlic sauce, roast potato & seasonal greens

Pollo alla Boscaiola – Chicken Boscaiola \$40

½ roast chicken topped with bacon, mushrooms, baby spinach, creamy sauce, mash & seasonal greens

Cotoletta di Pollo - Chicken Schnitzel \$28

housemade schnitzel, chips, salad & your choice of sauce

Carmen's Killa \$30

house made schnitzel topped with smoky kilpatrick sauce, bacon, mozzarella cheese chips & salad

Carmen's Parmi \$30

house made schnitzel topped with pomodoro sauce, mozzarella cheese, chips & salad

INSALATE - SALADS

Rocket & Pear Salad \$26

rocket, pear, walnuts, parmesan, prosciutto, balsamic glaze & carmen's white sauce

Mediterranean Salad \$24

mesclun, cherry tomatoes, olives, onion, cucumber, feta, balsamic glaze & carmen's white sauce

Add chicken \$8

CONTORNI – SIDES

all \$10 each

Bowl of Crisp Cut Chips
Mash Potato
Roast Potato
Seasonal Greens

SALSE – SAUCES

Gravy \$4
Dianne \$4
Pepper \$4
Mushroom \$6
Creamy Garlic \$6
Creamy Seafood Sauce \$8

BAMBINI – KIDS MENU

all \$14 each

Nuggets & Chips
Schnitzel & Chips
Ham & Cheese Pizza
Spaghetti Bolognese
Cheeseburger & Chips



DOLCI – DESSERTS

All **\$18** each

Tiramisu

masala and coffee soaked cake layered with mascarpone cream & gelati

Cheesecake al frutto della passione

passionfruit cheesecake & gelati

Panacotta al bacca(gf)

vanilla bean panna cotta, mixed berry compote, white chocolate & gelati

Mousse al cioccolato (gf)

chocolate mousse, white chocolate & raspberry cream topped with cream & crumbled chocolate

Affogato (gf)

espresso coffee, frangelico liqueur, gelato

Cannoli Siciliani

crispy pastry shells filled with honey & almond crème patissiere & gelati

GELATO E SORBETTI

2 Scoops for \$12

Vanilla Bean
Chocolate
Strawberry
Butterscotch

Chocolate Mint
Coffee
Cookies & Cream
Hazelnut

Mango
Wild Berry
Lemon Sorbet
Mojito

Hot Drinks Cup \$5 Mug \$6

Cappuccino, Latte, Flat White, Hot Chocolate, Long Black, Mocha, Chai Latte
Macchiatto & Short Black **\$4**

Pot of Tea \$6

English Breakfast, Early Grey, Green Tea



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