



SALTIMBOCCA

Italian Restaurant

SALTIMBOCCA - DINE IN MENU

ASSAGGI (small tastes)

Warm bread with olive oil and balsamic vinegar	4.00
Warm garlic and herb bread	10.00
Bruschetta with ripe tomatoes, spanish, onion, and basil	8.00
Beer battered cauliflower with gorgonzola cream	16.00
Crispy fried soft shells crab with a citrus mayo	20.00
Arancini-fried rice balls filled with porcini mushrooms and fontina cheese served on lemon aioli	16.00
Lightly fried calamari on rocket leaves and lemon aioli	18.00
Chicken Pate topped with gorgonzola butter, walnut pickled cucumber, red onion jam and crusty bread	16.00

INSALATA

House salad mixed green with fresh tomatoes, olives, spanish, onions and raspberry vinaigrette dressing	7.00
Rocket Salad with balsamic, aged parmesan and olive oil	7.00

ON THE SIDE

Sauteed spinach with butter parmesan cheese and lemon	10.00
Sweet green peas with prosciutto	10.00
French fries with rosemary salt	7.00

PASTA

Fettuccine bolognese traditional beef and tomato ragu	20.00
Fettuccine Carbonara bacon, onion, parsley white wine and cream sauce	20.00
Penne amatriciana with bacon, chilli, tomato, onion, basil and white wine	22.00
Spaghetti marinara with mussel, calamari, prawns, fish and scallops in a chilli garlic, napoli and white wine	29.00
Spaghetti Tiger Prawns with garlic, chilli, rocket and white wine	27.00

RISOTTO

Chicken with onion roasted tomato rocket pesto and parmesan	24.00
Roast duck risotto with thyme leaves and orange zest	26.00
Porcini mushrooms with fontina cheese and truffle oil	25.00
Capasanta with scallops roasted pumpkin pinenuts and basil pesto	26.00
Tiger Prawns Risotto with garlic chilli, roast tomatoes, lemon zest and fresh herbs	27.00
Pescatore with calamari, prawns, scallops, fish, mussel, parsley, garlic and chilli	29.00

SECONDI

Porterhouse 350g with roasted italian potatoes and salad	40.00
Duck Breast Oven Roasted served on roast mediterranean veg and finished with a balsamic and vanilla orange jus	38.00
Saltimbocca Veal Scallopini with sage leaves and prosciutto on mash potato, sauteed spinach and a white wine butter sauce	35.00

DOLCI

Cerme brulee <i>accompanied with almond biscuits</i>	16.00
Tiramisu <i>traditional italian cake</i>	14.00
Chocolate Pudding <i>vanila beans custard, chocolate sauce and ice cream</i>	16.00
Affogatto <i>with vanila ice cream and frangelico</i>	14.00
Cheese platter <i>with crusty bread</i>	20.00
White chocolate panna cotta <i>served raspberry sauce and ice cream</i>	16.00

ITALIAN GELATO

Lemon sorbet	11.50
Chocolate ice cream	11.50
Pistachio ice-cream with praline	11.50

AFTER DESERT

Lemoncello	10.00
Amaro Mortenegro	10.50
Frangelico on ice	10.00
Balley's on ice	10.00
Kahlua on ice	10.00
Amaretto	10.00
Sambuca	10.00
Grappa	10.00
Tawny (port)	9.00
Muscat	9.00
Eradus Sticky mickey sauvignon blank NZ	11.00

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COFFEE

Latte, Cappuchino, Flat white, Short Black, Long Black Macchiato, Mocha	3.80
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TEA

Green, Peppermint, English Breakfast, Chamomile, Earl grey	4.00
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Fully License B.Y.O Wine Only

Lunch Special Wednesday and Thursday 12.00-3.00 pm

Dinner Mon - Sat 05:30 PM - 10:00 PM

VINO ROSSO	Glass	Bottle
Barbera (Italian)		48.00
Sanglovese (Italian)	13.00	55.00
Dead Duck Heathcote Shiraz VIC	10.00	44.00
Shottesbroke Langhorne Creek Shiraz SA	9.50	42.00
Kurtz Barossa Valley 7 Sleepers Shiraz SA		50.00
Kickbac Barossa Valley Cabernet Shiraz SA		48.00
Looseleaf Cabernet Merlot WA	9.50	42.00
Stoney Rise Pinor Noir TAS		55.00
Summer Poppy Marlborough Pinot Noir NZ	10.00	42.00
Cecchi Chianti (Italian)	11.00	46.00
Route Do Van Dolcetto Shiraz VIC		40.00
Eradus Late Harvest Sticky NZ	11.00	30.00
VINO BIANCO	Glass	Bottle
Summer Poppy Marlborough Sauvignon Blac NZ	10.00	42.00
Loose,eaf Sauvignon Blanc Semillon WA	10.00	42.00
Shottersbrook Padthaway Chardonnay SA	9.00	40.00
Silverwood Mornington Chardonna VIC		50.00
Borgo Viscone Pinot Grigio (Italian)	11.00	46.00
Zonin Moscato (Italian)	8.05	36.00
Grenache Syrah Rose (French)		36.00
Prosecco (Italian)	12.05	50.00
Glen Eldon Eden Valley Riesling	10.00	42.00
APERITIVI		
Aperol & Soda	12.50	
Aperol Sprintz	12.50	
Campari & Soda	12.50	
Prosecco & Vodka	12.50	
Gin & Tonic	12.50	
Lemon Soda & Vodka	12.50	
Whiskey & Coke	12.50	
Bacardi & Coke	12.50	
BIRRA & SPIRITS		
Moretti	8.50	
Cascade light	8.50	
Peroni	8.50	
Crown lager	8.50	
Becks	8.50	
Smirnoff Vodka	10.00	
Jack Danniel's	10.00	
Messina	8.50	
Johny walker Red label	10.00	
Gordon's gin	10.00	
Bundaberg Rum	10.00	
Bacardi Rum	10.00	
Jim Beam Bourbon	10.00	
Chivas Regel 12 yo	10.00	
Mixer Extra	2.50	
Apple Cider	8.00	
SOFT DRINKS		
Lemon lime and Bitter	5.50	
San Pellegrino sparkling mineral water 500ml	5.50	
Chinotto,arranciata rossa	4.50	
Coke,Coke Zero,sprite,lift	4.00	