



Nicola's

Ristoranté

Entrees

Bruschetta Al Aglio <i>Garlic Bread</i>		\$5.00
Kalamata Olives <i>Warmed with chilli, garlic and lemon olive oil</i>		\$7.50 <i>(gf) (df)</i>
Home Made Mini Loaf <i>With virgin olive oil and balsamic vinegar</i>		\$6.50
Calzone <i>Mini enclosed pizza with spiced Italian sausage, bacon, chilli and garlic with mozzarella cheese</i>		\$8.50
Antipasto for 2 <i>A selection of gourmet Italian food</i>		\$28.50
Bruschetta <i>Slices of toasted bread topped with tomato and fresh basil with a hint of garlic and extra virgin olive oil</i>		\$12.50 <i>(v)</i>
Salsiccia Italiana <i>Hand made Italian Pork sausage with eggplant parmigiana</i>		\$14.50
Minestrone Zuppa <i>Classic minestrone soup with parmesan cheese and crusty bread</i>		\$9.50 <i>(Lf)</i>
BBQ Polpo <i>Barbequed marinated octopus tossed with fresh baby spinach and drizzled with lemon infused olive oil</i>		\$17.50 <i>(Gf)</i>
Cozze con Peperoncino <i>Fresh black shell mussels with garlic, chilli and tomato basil broth</i>	ent \$16.50	main \$28.50 <i>(gf) (df) (Lf)</i>
Calamari Fritti <i>Tender calamari with salt and pepper crust on wild rocket leaves with chilli jam</i>		\$16.50 <i>(df) (Lf)</i>
Ostriche Natural <i>Served chilled on ice with fresh lemon</i>	½ doz \$21.00	1 doz \$29.50 <i>(gf) (df) (Lf)</i>
Ostriche Kilpatrick <i>Fresh Ceduna oysters topped with bacon and worcestershire sauce</i>	½ doz \$21.50	1 doz \$30.00 <i>(gf) (df)</i>
Gamberi con aglio <i>Local prawn cutlets pan-fried with garlic in a creamy white wine sauce and served with steamed jasmine rice</i>	ent \$19.50	main \$31.50
Mozzorella Sbriciolato <i>Crumbed mozzarella wrapped with prosciutto with chilli tomato and basil sauce</i>		\$16.50

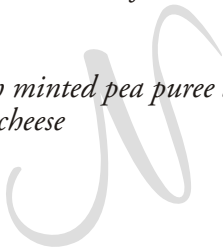


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Mains

<i>Involtini di pollo</i>	\$30.00
<i>Chicken breast filled with prosciutto, roast capsicum, sundried tomato and mozzarella cheese on parmesan polenta with spiced pork sausage and mixed bean ragout</i>	
<i>Misto Mare ala Griglia</i>	\$35.50
<i>Fresh local fish with scallops, prawns, mussels calamari and lemon butter sauce</i>	
<i>Pesce ala Griglia</i>	market price
<i>Fresh local fish on grilled parmesan potato cake with Queensland scallops and saffron infused lemon sauce</i>	
<i>Fileto di Conguro</i>	\$32.50
<i>Seared kangaroo fillet with gorgonzola, poached pear and red onion chutney on parmesan polenta</i>	
<i>Petto d'anatra alla Toscana</i>	\$37.50
<i>Plump duck breast marinated in honey and orange and served with creamed polenta, steamed broccolini and black cherry VIN Santo sauce</i>	
<i>Fileto Gamberi</i>	\$37.50
<i>Tender Dardanup eye fillet on scordalia mash and topped with local prawn cutlets and Queensland scallops with a creamy garlic sauce</i>	
<i>Gamba di Agnello</i>	\$35.00
<i>Tender lamb shanks slowly oven braised in tomato and red wine sauce served with garlic potato mash</i>	
<i>Vitello Saltimbocca Involtini</i>	\$32.50
<i>Pan fried Dardanup veal rolled in prosciutto, and sage and filled with gruyere cheese and finished with sweet masala glaze</i>	
<i>Misto Mare con Pepperoncino</i>	\$34.50
<i>Pan fried fresh local seafood in a garlic and chilli broth with steamed jasmine rice</i>	
<i>Fileto tapenade Portofino</i>	\$35.50
<i>Prime Dardanup fillet topped with sundried tomato and black olive tapenade, Casalinga salami and marinated field mushroom and finished with port wine sauce</i>	
<i>Rib Eye</i>	\$42.50
<i>500gms Prime aged Dardanup rib eye on a bed of oven seasonal roast vegetables with wild mushroom red wine jus</i>	
<i>Risotto di patate dolci</i>	\$26.50
<i>Oven roast sweet potato risotto with minted pea puree and wilted rocket with shave parmesan cheese</i>	





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Pasta

ALL PASTAS ARE TOPPED WITH PARMIGANNO REGLIANNO CHEESE

Cannelloni **\$26.00**
*Fresh pasta shells filled with local seafood and
 Tasmanian smoked salmon*

Ravioli **\$24.00**
*Large handmade pasta filled with field mushroom,
 gorgonzola and spinach with creamy saffron sauce*
 (v)

Rigatoni Ragout **\$24.00**
*Large tube pasta with braised beef and Italian
 pork sausage in tomato and red wine sauce*
 (df)

Gnocchi Gorgonzola **\$25.50**
*Homemade potato gnocchi with Italian gorgonzola
 and Queensland scallops*

Penne Arrabiate **\$24.00**
*Pasta shells tossed with mixed Italian sausages,
 mushrooms, garlic and chilli*
 (df)

Fettuccine Prosciutto **\$25.00**
*Thick ribbons of pasta tossed with Italian prosciutto
 and mushrooms in a creamy garlic sauce*

Spaghetti Marinara **\$25.50**
*Pan fried local seafood with fresh garlic and
 tomato basil sauce bound in homemade spaghetti*
 (df)

Mezzaluna **\$24.00**
*handmade half moon pasta filled with roast sweet
 potato, spinach and ginger with roast almonds and
 served with fresh basil and sauce Rosa*
 (v)

Fettuccine delicate **\$25.50**
*Strands of fettuccine tossed with prawns and scallops
 in garlic and cream with crispy snow peas*

Linguine ala Vodka **\$25.50**
*Thin strands of linguine pasta tossed with blue swimmer
 crabmeat with a touch of garlic and chilli, fresh coriander
 in a vodka sauce*

Spaghetti polpo **\$25.50**
*Thick strands of spaghetti with tender octopus,
 anchovies, garlic, chilli and served with tomato basil sauce*

Penne con broccoli a funghi **\$22.50**
*Penne pasta tossed with broccoli and assorted
 wild mushrooms in a creamy garlic sauce*

GLUTEN FREE PASTAS ARE AVAILABLE ON REQUEST



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Salads

<i>Insalata Mista</i> <i>Fresh garden green salad</i>	<i>small \$6.50</i> <i>(gf) (df) (Lf) (v)</i>	<i>large \$10.50</i>
<i>Verdura</i> <i>Steamed garden vegetables tossed with lemon infused olive oil</i>	<i>small \$8.50</i>	<i>large \$14.50</i> <i>(v) (df) (Lf) (gf)</i>
<i>Insalata Gorgonzola</i> <i>Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese</i>	<i>small \$9.50</i>	<i>large \$15.00</i> <i>(v) (gf)</i>
<i>Insalata alla Cesare</i> <i>Baby cozz lettuce tossed with crisp bacon, croutons and anchovies with our own dressing</i>	<i>small \$9.50</i>	<i>large \$15.00</i>
<i>Insalata Verde</i> <i>Greek salad</i>	<i>small \$8.50</i>	<i>large \$15.00</i> <i>(v) (gf)</i>
<i>Insalata di Razzo</i> <i>Wild rocket with shaved parmasen cheese and sweet balsamic jus</i>	<i>small \$7.50</i>	<i>large \$15.00</i> <i>(v) (gf) (Lf)</i>
<i>Insalta Caprese</i> <i>Sliced tomato with boconccini cheese and fresh basil and drizzled with virgin olive oil</i>	<i>small \$8.50</i>	<i>large \$15.00</i>

Vegetarian - v
Low Fat - Lf
Gluten Free - gf
Dairy Free - df





Marinara <i>Prawns, scallops, squid, tomato, garlic, mozzarella</i>	\$22.00
Tre Formaggi Bianca <i>Gorgonzola, Persian fetta, mozzarella cheese</i>	\$18.50
Vegeteriano <i>Eggplant, zucchini, capsicum, mushroom, olive, tomato, roast pumpkin and mozzarella</i>	\$18.50
Tandoori <i>Tandoori spiced chicken, chilli jam, roast capsicum, minted yogurt and wild rocket</i>	\$22.50
Arrabiate <i>Pork sausage, cacciatore, mushroom, garlic, chilli and fresh basil</i>	\$21.50
Salmon <i>Tasmanian smoked salmon, capers, onion, coriander and fresh baby spinach</i>	\$24.00
Hawaiian <i>Pineapple, ham, tomato, mozzarella</i>	\$18.50
Margherita <i>Tomato, basil, mozzarella</i>	\$18.50
Prosciutto <i>Italian Prosciutto, gorgonzola cheese, poached pear, almonds and fresh baby spinach</i>	\$19.50
Pepperoni <i>Pepperoni with chilli, garlic, mozzarella and fresh basil</i>	\$22.50





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Desserts

Il Budino di Ciocolta (please allow 15 mins cooking time) **\$10.00**
 Soft centred chocolate fondant pudding with
 Muscat glazed cherries and vanilla bean Gelato

Italiano Sfingi **\$10.00**
 Italian apple doughnuts with 3 mini cones filled
 with assorted Italian gelato

Banoffe Pie **\$10.00**
 Back due to popular demand, our famous caramel pie
 with sweet biscuit base and topped with cream and
 lashing of banana

Sticky date pudding **\$10.00**
 Our famous date pudding is back with butterscotch
 sauce and served with whisky cream gelato

Tiramisu **\$10.00**
 Traditional Venetian dessert layered with coffee and brandy
 soaked biscuit with mascarpone cheese and finished with cocoa

Il Budino di Kahlua e Fico **\$9.50**
 Kahlua and fig brulee with caramelized almonds

Cannoli **\$9.50**
 Crisp sweet pasta tubes filled with chocolate and
 frangelico mousse

Torta di Formaggio **\$10.00**
 Chocolate honycomb and baileys cheesecake

Castino di Tuille **\$10.00**
 Light tuille basket filled with 3 assorted gelato
 of your choice

Fruit Salad **\$10.00**
 Fresh seasonal fruit salad with passionfruit limoncello
 sauce and vanilla bean gelato

House Liqueur Coffees \$9.00
Irish Jamiesons Single Malt Whiskey
 or Baileys Irish Cream
French St Agnes Pot Still Brandy
English Prince Albert Gin
Russian Smirnoff Vodka
American Jack Daniels Bourbon
Calypso Bundaberg Rum
Jamaican Tia Maria
Mexican Kahlua
Parisienne Grand Marnier
Italian Amaretto

Premium Liqueur Coffees \$10.90
Beach Warmer Chambord and Kahlua
The Cactus Bundaberg and Tequila
Monastery Frangelico and Drambuie
Nicolas Amaretto and Galliano
Sweet Russian Manuka Honey Vodka
Pina Colada Havana Club and Malibu
Dirty French Pernod and White Curacao
Coffees \$3.80

Vienna, Bianco, Nero, Cappuccino, Hot
 Chocolate, Macchiato, Espresso, Café latte
Affogatto \$4.50

Fine leaf tea or Herbal tea \$3.90
 Lipton, Earl grey, English breakfast, Peppermint,
 Lemon, Chamomile

Italian Hot Chocolate \$5.50

A thick hot mousse

Chai Latte \$4.50

Vanilla, Honey or Cinnamon. A blend of exotic
 tea spices and frothy

One bill per table, no separate billing accepted.
 15% surcharge applies on public holidays.