

Italian Stallion MENU



To Share

GARLIC BREAD (4 PCS) [V]	\$9
BREAD WITH CHEESE & HONEY (4 PCS) [V]	\$12
BRUSCHETTA (3 PCS) [V]	\$15
SHARING PLATE [V] Pita bread, Baba Ghanoush, hummus, olives, grilled halloumi & veg	\$39
ANTIPASTO (carne) Cured meat, grilled vegetables, pita bread, mixed cheese & olives	\$49
CURATED STARTERS zucchini flowers, arancini (2 pcs ea) & dynamite prawns (4pcs)	\$39

Entree

ITALIAN STALLION'S DYNAMITE PRAWNS [GF] with special home-made spicy sauce, apple & fennel salad	\$23
SEARED SCALLOPS [GF] with carrot, ginger & orange puree, burnt sage & pickled cabbage	\$24
DUCK SALAD [GF] water cress, radicchio, witlof, hazelnuts & seasonal fruit	\$26
ARANCINI DI RISO [V] eggplant, red sauce & mozzarella	\$23
GARLIC PRAWNS with cherry tomatoes, red sauce & toasted bread	\$24
STUFFED ZUCCHINI FLOWERS [GF, V] quattro cheese served with parmesan & spinach	\$23
BURRATA CAPRESE SALAD [GF, V] with grilled tomatoes, salsa, garnished with white truffle balsamic glaze	\$24

Pizza

GOURMET MARGHERITA [V] , Cherry tomato, basil, parmesan & mozzarella	\$23
VEG DELIGHT PIZZA with eggplant, rockets, artichokes, mushroom, capsicum & mozzarella	\$25
PROSCIUTTO PIZZA with rockets, parmesan & olive oil	\$26
MEAT LOVERS , sausage, pepperoni, crisp bacon, ham, red onion & mushrooms	\$28
FUNGI PIZZA [V] , caramelized onions, Italian herbs, mushrooms & spinach	\$25
PRAWN PIZZA , Prawns, cherry tomato, mozzarella, capers & basil	\$27
HAWAIIAN , Ham, pineapple, jalapeno, mozzarella & napoli sauce	\$26
CHICKEN AND SPINACH , Mushrooms, cherry tomatoes, caramelized onions, garlic & napoli sauce	\$27
PERI PERI CHICKEN with rocket, capsicum, onion & fetta cheese	\$27
GARLIC PIZZA [V] , with parmesan, mozzarella & parsley	\$14

*All pizzas are thin-crust with a stone baked base

3 course meal \$54.99

(Available Tuesday - Thursday & Sunday)

*Duck Salad, Burrata Caprese Salad and Eye Fillet is excluded from this offer

Buon Appetito!

[GF] Gluten Free
[V] Vegetarian



Pasta

ITALIAN SPAGHETTI MEATBALLS	\$29
Beef, onion, oregano, parsley meatballs & parmesan	
CRAB LINGUINE WITH CHILLI	\$32
Garlic, chilli, cherry tomatoes, lemon, basil & parmesan	
PRAWN PENNE	\$32
Prawns, cherry tomatoes, basil & sun-dried tomatoes, & parmesan	
POTATO GNOCCHI [V]	\$30
Butter-sage creamy sauce, pumpkin, mozzarella, basil, parmesan	
CREAMY TOMATO CHICKEN & CHORIZO LINGUINE	\$30
Chicken, chorizo, chili, basil, rocket & roasted pine nuts	
SEAFOOD RISOTTO	\$35
Mussels, clams, scallop, prawns, calamari, chilli, rocket & parmesan	
CHICKEN PENNE PESTO	\$30
Mushroom, baby spinach & parmesan	
PAPARDELLE BOSCAIOLA	\$29
Prosciutto, mushrooms, cream, parsley & parmesan	
CARBONARA PAPARDELLE	\$29
Bacon, garlic, egg & parmesan	
SAFFRON CHICKEN RISOTTO	\$28
Served with spinach and mushroom	
LA VEGETARIANA SPAGHETTI	\$28
Asparagus, broccolini, capsicum, zucchini, cooked in white wine, EVOO & parmesan	

Kids

SPAGHETTI MEATBALLS	\$15
TOMATO AND CHEESE PIZZA	\$15
CHICKEN SCHNITZEL WITH CHIPS	\$15



Main

GRILLED TUSCAN CHICKEN (carne) [GF]	\$34
Tuscan seasoned chicken breast with sautéed mushroom & creamy pistachio sauce, blanched broccolini, roasted potatoes.	
SALMON (pesce) [GF]	\$37
Green pea and broccoli puree, burnt lemon and fennel, pineapple salsa and lemon butter sauce	
EYE FILLET 300g (carne) [GF]	\$49
Roasted pumpkin and asparagus salad, roasted potatoes served with salsa verde & red wine jus	
VEAL SALTIMBOCCA [GF] (carne)	\$37
Truffle roast potatoes, harrisa blended capsicum puree served with green beans, sundried tomatoes & olives	
CRISPY ROASTED PORCHETTA (carne) [GF]	\$36
Sweet potato mash with basil oil, apple, fennel dill and orange salad served with apple gravy sauce	

Sides

POTATO CHIPS	\$10
SWEET POTATO FRIES	\$12
GREEN SALAD WITH HAZELNUTS	\$12
STEAMED GREENS WITH FETTA & MINT	\$12

Dessert

PANNA COTTA	\$15
Raspberry coulis, roasted pistachio & seasonal fruits	
LIMONCELLO SEMIFREDDO	\$16
Raspberry coulis & seasonal fruits	
TIRAMISU	\$16
OREO CHEESECAKE	\$16