



*Welcome to*

# *Pellegrini*

CAFE RISTORANTE



## BREADS & ENTRÉES

<b>Garlic Bread</b> <i>Homemade garlic mix on toasted focaccia</i>	<b>8.0</b>
<b>Garlic Cheese Bread</b> <i>Mozzarella &amp; bocconcini cheeses melted on toasted bread</i>	<b>8.5</b>
<b>Crumbed Haloumi Insalata</b> <i>Fresh crumbed haloumi cheese served on a bed of rocket, cherry tomatoes &amp; Spanish onion, finished with a balsamic glaze</i>	<b>17.5</b>
<b>Seasoned Wedges</b> <i>Served with sour cream &amp; sweet chilli sauce</i>	<b>10.9</b>
<b>Bowl of Chips</b> <i>Served with tomato sauce</i>	<b>10.9</b>
<b>Sweet Potato Wedges</b> <i>Served with homemade aioli sauce</i>	<b>10.9</b>
<b>Lord of the Wings (1 dozen)</b> <i>Chicken wings with your choice of: peri peri, sweet chilli, smoked BBQ sauce or Buffalo sauce</i>	<b>12.9</b>
<b>Sharing Platter</b> <i>Grilled haloumi, crumbed chicken tenderloins, salt &amp; pepper squid, grilled prawns, olives, a selection of dips &amp; pita bread (3 pp - 5 pp)</i>	<b>38.0</b>

## BRUSCHETTA

<b>Tomato Bruschetta V</b> <i>Toasted bread topped with fresh tomato mixed with garlic, fresh basil, oregano &amp; extra virgin olive oil</i>	<b>13.5</b>
<i>add bocconcini</i>	<b>2.0</b>
<b>Bacon Bruschetta</b> <i>Toasted bread topped with a mix of fresh tomato &amp; basil, bacon, rocket &amp; Caesar dressing</i>	<b>15.5</b>
<b>Pellegrini Bruschetta</b> <i>Toasted bread topped with a mix of fresh tomato &amp; basil, prosciutto, finished with a drizzle of extra virgin olive oil &amp; balsamic glaze</i>	<b>15.5</b>
<b>Avocado Bruschetta</b> <i>Smashed avocado, semi-dried tomato, grilled haloumi cheese, finished with rocket, shaved parmesan and a drizzle of lemon infused olive oil</i>	<b>16.0</b>

## FOCACCIA

*Served daily until 3.30pm*

<b>1. Grilled Chicken &amp; Avocado</b> <i>Swiss cheese, lettuce &amp; Pellegrini sauce</i>	<b>14.5</b>
<b>2. Ham, Cheese &amp; Fresh Tomato</b> <i>With ham and a generous amount of cheese</i>	<b>12.0</b>
<b>3. Vegetarian</b> <i>Fresh tomato, red onion, roasted capsicum, lettuce and feta cheese</i>	<b>15.0</b>
<b>4. Smoked Atlantic Salmon</b> <i>Spanish onion, capers, cream cheese &amp; lettuce</i>	<b>14.5</b>
<b>5. Chicken Schnitzel</b> <i>Fresh tomato, lettuce &amp; aioli</i>	<b>14.0</b>
<b>7. Steak Focaccia</b> <i>Avocado, veal scaloppini, seeded mustard, rocket, shaved parmesan &amp; fresh tomato</i>	<b>15.5</b>

## SALAD

<b>Calamari Bella</b> <i>Fresh calamari rings lightly fried &amp; tossed with lemon &amp; garlic, served on a fresh garden salad</i>	<b>17.5</b>
<b>Caesar Salad</b> <i>Cos lettuce, bacon, shaved parmesan, poached egg and croutons finished with Caesar dressing (add chicken 4.0 extra)</i>	<b>21.0</b>
<b>Greek Salad</b> <i>Cherry tomato, cucumber, red onion, green capsicum Kalamata, olives, feta cheese. drizzled with a lemon olive oil dressing</i>	<b>16.0</b>
<b>Warm Chicken Salad GF</b> <i>Gourmet mixed lettuce, roasted capsicum, semi dried tomato, cucumber &amp; Spanish onion, drizzled with a balsamic glaze</i>	<b>22.9</b>

PLEASE PLACE YOUR ORDER AT THE COUNTER

## MAINS

<b>Pellegrini Mixed Grill (3 pp)</b>	Lamb Cutlets, Italian sausage, chicken tenderloin, grilled prawns & calamari served with wedges & tzatziki sauce	<b>42.0</b>
<b>Grain Fed Scotch Fillet (400gm)</b>	Cooked to your liking, served with a side of sautéed vegetables & baby potatoes Sauce: Mushroom, Diane, Pepper, Gravy or Surf & Turf 3.0 extra	<b>35.0</b>
<b>Lamb Cutlets</b>	Chargrilled lamb cutlets served on a bed of seasonal vegetables and smashed potato, finished with blistered cherry tomato and a red wine jus.	<b>32.0</b>
<b>Barramundi Primavera</b>	Pan fried barramundi served with olives, tomato, capers & a touch of chilli in a Neapolitan sauce, served on a bed of vegetables & basmati rice	<b>32.0</b>
<b>Baked Atlantic Salmon</b>	Oven baked Atlantic Salmon served with rosemary potato, broccolini & asparagus in a homemade Hollandaise sauce	<b>32.0</b>
<b>Seafood Platter</b>	Australian beer battered flathead, crumbed tiger prawns, crumbed scallops & salt & pepper squid served with chips, salad & homemade aioli	<b>32.0</b>
<b>Salt &amp; Pepper Squid</b>	Served with chips, salad & homemade aioli	<b>28.0</b>
<b>Garlic Prawns GF</b>	Black tiger prawns cooked with fresh garlic in creamy sauce, served on a bed of steamed rice with a side of seasoned vegetables	<b>28.0</b>
<b>Pollo Prosciutto</b>	Chargrilled chicken breast topped with prosciutto, baby spinach & bocconcini cheese, cooked in a creamy garlic & white wine sauce served on a bed of mashed potato & seasonal vegetables	<b>27.5</b>
<b>Pollo Avocado</b>	Chargrilled chicken breast topped with avocado, semi dried tomatoes and a garlic & white wine cream sauce, served with sautéed vegetables & baby potatoes	<b>27.5</b>
<b>Pollo Marimonte GF</b>	Chargrilled chicken breast topped with tiger prawns, button mushrooms & a creamy rose sauce, served with sautéed vegetables & baby potatoes	<b>28.5</b>
<b>Saltimbocca</b>	Pan seared veal medallions layered with prosciutto & sage, cooked in white wine, finished with Neapolitan sauce & melted Swiss cheese slices, served with sautéed vegetables & mashed potato	<b>28.5</b>
<b>Scaloppine Pescatore</b>	Pan seared tender veal medallions topped with tiger prawns & calamari, finished with a creamy garlic & lemon sauce, served with sautéed vegetables & baby potatoes	<b>30.0</b>
<b>Scaloppine Funghi</b>	Tender veal slices pan seared in a creamy mushroom sauce, served on a bed of sautéed vegetables & mashed potato	<b>28.0</b>
<b>Chicken or Veal Parmigiana</b>	Lightly fried and topped with ham, Neapolitan sauce & melted mozzarella cheese, served with chips & salad	<b>26.0</b>
<b>Chicken or Veal Schnitzel</b>	Served with chips & salad Sauce: Mushroom, Diane, Pepper, Gravy or Surf & Turf 3.0 extra	<b>23.0</b>

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## PASTA

Your choice of Spaghetti, Penne, Fettuccine, Ravioli, Gnocchi or Gluten Free Pasta available upon request 1.50 extra

<b>Alla Panna</b> <i>Mushrooms and leg ham cooked with fresh garlic &amp; white wine in a creamy sauce</i>	<b>23.0</b>
<b>Napoletana</b> <b>V</b> <i>Traditional Napoletana sauce with fresh garlic &amp; basil</i>	<b>22.0</b>
<b>Bolognese</b> <i>Traditional Bolognese sauce with prime mince and Italian herbs cooked slowly in tomato sauce</i>	<b>23.0</b>
<b>Carbonara</b> <i>Bacon pieces cooked with garlic &amp; black pepper in a creamy parmesan cheese sauce</i>	<b>23.5</b>
<b>Puttanesca</b> <i>Anchovies, capers, olives, fresh garlic &amp; a hint of chilli cooked in a Napoletana sauce</i>	<b>23.0</b>
<b>Prawn Pasta</b> <i>Black tiger prawns tossed with olives, semi-dried tomato, Spanish onion &amp; garlic, finished with basil pesto &amp; parmesan cheese</i>	<b>28.0</b>
<b>Al Pesto</b> <i>Chicken, baby spinach &amp; pine nuts cooked with homemade pesto in a creamy sauce</i>	<b>25.0</b>
<b>Con Pollo</b> <i>Chicken pieces cooked with baby spinach, garlic, mushrooms &amp; broccoli in a white wine creamy sauce</i>	<b>25.0</b>
<b>Princess Pasta</b> <i>Tiger prawns, chicken breast pieces, bacon, mushrooms &amp; Spanish onion, cooked with fresh basil in a rosé sauce</i>	<b>28.0</b>
<b>Marinara</b> <i>Tiger prawns, scallops, calamari, diced barramundi &amp; mussels cooked with garlic &amp; lemon, finished with a light Napoletana sauce</i>	<b>28.0</b>
<b>Vegetariana</b> <b>V</b> <i>Medley of selected vegetables cooked with garlic &amp; fresh basil, finished in a creamy rosé sauce</i>	<b>24.0</b>
<b>Traditional Lasagne</b> <i>Homemade lasagne layered with bolognese sauce, mozzarella &amp; béchamel, topped with rocket, shaved parmesan &amp; balsamic salad</i>	<b>24.0</b>
<b>Piemontese</b> <i>Italian sausage, cherry tomato, red onion, olives, mushroom, served in a Napoletana sauce</i>	<b>24.5</b>

## RISOTTO

<b>Con Funghi</b> <b>GF, V</b> <i>Button mushrooms &amp; porcini mushrooms cooked with arborio rice in a creamy sauce topped with shaved parmesan cheese</i>	<b>24.0</b>
<b>Risotto Ortolano</b> <b>GF, V</b> <i>A vegetable medley slowly cooked in Napoletana sauce with arborio rice, topped with shaved parmesan cheese</i>	<b>24.0</b>
<b>Risotto Stella</b> <b>GF</b> <i>Chicken breast pieces cooked with baby spinach, basil, semi-dried tomato &amp; pine nuts in a creamy lemon sauce</i>	<b>24.0</b>
<b>Risotto Marinara</b> <i>Tiger prawns, scallops, calamari, diced barramundi &amp; mussels cooked with garlic in a light Napoletana sauce</i>	<b>28.0</b>

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## PIZZA

	9"	12"	15"
<b>Italiana</b> <i>Tomato sauce, cheese, fresh tomato slices, prosciutto, bocconcini cheese &amp; baby spinach</i>	16.0	23.5	28.0
<b>Margherita V</b> <i>Tomato sauce, cheese, fresh tomato, basil &amp; herbs</i>	15.0	21.5	26.0
<b>Australian</b> <i>Tomato sauce, cheese &amp; ham</i>	15.0	22.5	27.0
<b>American</b> <i>Tomato sauce, cheese &amp; salami</i>	15.0	22.5	27.0
<b>Hawaiian</b> <i>Tomato sauce, cheese, pineapple &amp; ham</i>	15.0	23.5	27.0
<b>Capriciosa</b> <i>Tomato sauce, cheese, olives, salami &amp; mushroom</i>	16.0	23.5	28.0
<b>Pellegrini Special</b> <i>Tomato sauce, cheese, ham, capsicum, mushroom, salami &amp; olives</i>	17.0	23.5	30.0
<b>Vegetarian V</b> <i>Tomato sauce, cheese, capsicum, mushroom, onion, pineapple, olives &amp; fresh tomato</i>	16.0	22.5	27.0
<b>Meat Lovers</b> <i>Tomato sauce, cheese, ham, bacon &amp; salami</i>	17.0	23.5	30.0
<b>Mexican</b> <i>Tomato sauce, cheese, onion, capsicum, salami &amp; olives</i>	16.0	23.5	30.0
<b>BBQ Chicken</b> <i>Tomato sauce, cheese, pineapple &amp; chicken topped with BBQ sauce</i>	16.0	23.5	30.0
<b>Seafood</b> <i>Tomato sauce, cheese, prawns, smoked mussels &amp; anchovies</i>	18.0	25.5	32.0
<b>Supreme</b> <i>Tomato sauce, cheese, onion, ham, salami, capsicum, mushroom, pineapple, bacon, olives, fresh tomato, prawns &amp; anchovies</i>	18.0	26.5	34.0
<b>Each Extra Topping</b>	1.0	2.0	3.0

## GOURMET PIZZA

	9"	12"	15"
<b>Gourmet Roast Chicken</b> <i>Tomato sauce, cheese &amp; roast capsicum topped with sweet chilli sauce</i>	18.0	27.0	34.0
<b>Gourmet Seafood</b> <i>Tomato sauce, cheese, prawns, calamari, fresh mussels, basil &amp; garlic</i>	18.0	27.0	36.0
<b>Gourmet Mediterranean</b> <i>Tomato sauce, marinated lamb, fresh tomato, onion, herbs, capsicum, &amp; cheese, topped with tzatziki sauce</i>	19.0	26.0	34.0
<b>Gourmet Vegetarian V</b> <i>Tomato sauce, cheese, roast capsicum, artichoke, Kalamata olives, semi dried tomatoes &amp; fetta cheese topped with rocket</i>	19.0	26.0	33.0
<b>Gourmet Salami</b> <i>Tomato sauce, salami, olives, fresh tomato, prosciutto, Spanish onion, cheese &amp; basil pesto</i>	19.0	26.0	33.0
<b>Gourmet Pollo Pesto</b> <i>Tomato sauce, chicken, semi dried tomato, bocconcini &amp; fetta cheese, basil pesto &amp; rocket</i>	19.0	26.0	34.0
<b>Gourmet Pellegrini</b> <i>Tomato sauce, marinated lamb back strap, mushroom, beetroot, spinach, topped with tzatziki &amp; a touch of sweet chilli</i>	19.0	26.0	34.0

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## BURGERS

*All burgers served with chips in a toasted brioche bun*

- Grilled Chicken Burger** *With avocado, camembert cheese, tomato chutney, fresh rocket & Caesar sauce* **17.9**
- Grilled Beef Burger** *With bacon, cheese, fresh sliced tomato, mixed lettuce & smokey BBQ sauce* **17.9**
- Pellegrini Super Burger** *With two 200gm homemade beef patties, glazed with our BBQ sauce, stacked high with crispy bacon, egg, sliced tomato, melted Swiss cheese served with sweet potato chips* **18.9**

## CHILDREN'S MENU

*Under 14 years old only*

- Penne Bolognese** **14.5**
- Penne Napoletana** **14.5**
- Chicken Nuggets & Chips** *Served with tomato sauce* **14.5**
- Chicken Schnitzel & Chips** *Served with tomato sauce* **14.5**

## DESSERTS

*For today's selection of fresh cakes please see our display cabinet*

- Banana Caramel Waffles (2 per serve)** *Toasted authentic waffles topped with caramelised banana pieces & sweet caramel sauce, finished with whipped cream & ice cream* **14.9**
- Chocolate Hazelnut Waffles (2 per serve)** *Toasted authentic waffles topped with crushed hazelnuts & chocolate sauce, finished with whipped cream, ice cream & chocolate shards* **14.9**
- Mixed Berry Waffles (2 per serve)** *Toasted authentic waffles topped with a mixed berry coulis finished with whipped cream, ice cream & a drizzle of strawberry sauce* **14.9**
- Banana Split** *Served with vanilla ice-cream, chocolate sauce & crushed hazelnuts, topped with whipped cream* **14.9**

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## COFFEES

	Cup	Mug
Babycino	1.6	
Latté	4.1	5.0
Cappuccino	3.9	5.0
Flat White	3.9	5.0
Long Black	3.9	5.0
Mochaccino	4.5	5.0
Hot Chocolate	4.0	5.0
Short Black	3.8	
Macchiato	3.8	
Vienna Coffee <i>white or black</i>	5.2	
Vienna Chocolate	5.2	
Affogato <i>vanilla gelati with shot of espresso</i>	6.5	
Chai Latté	4.2	5.0

## TEAS

	Mug	Pot
English Breakfast	3.8	6.0
Earl Grey	3.8	6.0
Green with jasmine	3.8	6.0
Peppermint	3.8	6.0
Chamomile	3.8	6.0

## ICED DRINKS & MILKSHAKES

Iced Coffee, Iced Chocolate <i>with or without cream</i>	6.5
Chocolate, Vanilla, Caramel, Strawberry, Lime, Banana, Mango	6.5

## SOFT DRINKS

	Glass	Jug
Coke No Sugar, Coke, Lemonade, Raspberry, Lemon Squash	4.0	10.0
Lemon Lime & Bitters	4.8	
330ml Bottles - Coke, Diet Coke, Coke No Sugar, Fanta, Lift, Sprite	4.5	

## SAN PELLEGRINO

	200ml
Chinotto	4.6
Arranciata Rossa	4.6
Limonata	4.6

## WATERS

500ml San Benedetto Still Mineral	4.0
250ml San Benedetto Sparkling	4.0
750ml San Benedetto Sparkling	8.0

## MOUNTAIN FRESH JUICES

Apple	4.9
Apple & Pineapple	4.9
Apple & Guava	4.9
Tropical	4.9
Apple & Mango	4.9

## LIPTON ICED TEAS

Peach	4.9
Lemon	4.9

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## SPARKLING WINE

	150ml	250ml	Bottle
<b>NV Mascareri Prosecco DOC</b> <i>Montello, Italy</i>	8.0		36.0
<b>Four Sisters Chardonnay Pinot Noir</b> <i>Central Victoria</i>	7.0		32.0
<b>Andrew Peace Sparkling Shiraz</b> <i>Swan Hill, Vic</i>	7.5		36.0

## WHITE WINE

	150ml	250ml	Bottle
<b>Tim Gramp Riesling</b> <i>Clare Valley</i>	7.0	11.0	32.0
<b>Serafino 'Goose Island' Sauvignon Blanc</b> <i>McLaren Vale</i>	8.0	13.0	36.0
<b>Petal &amp; Stem Sauvignon Blanc</b> <i>Marlborough NZ</i>	8.0	13.0	36.0
<b>Four Sisters Sauvignon Blanc</b> <i>Central Victoria</i>	8.5	14.0	40.0
<b>First Drop Endless Summer Pinot Grigio</b> <i>Adelaide Hills</i>	8.5	14.0	40.0
<b>Lobethal Road Pinot Gris</b> <i>Adelaide Hills</i>	8.5	14.0	40.0
<b>McPherson Cartiona Chardonnay</b> <i>Goulburn Valley, Vic</i>	7.5	12.0	34.0
<b>House White</b>	6.0	9.0	25.0

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## ROSÈ & SWEET WINES

	150ml	250ml	Bottle
<b>Pertaringa Moscato</b> <i>McLaren Vale</i>	7.0	11.0	32.0
<b>Serafino Goose Island Rosé</b> <i>McLaren Vale</i>	7.5	12.0	35.0

## RED WINE

	150ml	250ml	Bottle
<b>Bethany First Village Cabernet Merlot</b> <i>Barossa Valley</i>	8.5	14.0	40.0
<b>Tim Gramp Tempranillo</b> <i>Clare Valley</i>	8.0	13.0	36.0
<b>Nepenthe Pinot Noir</b> <i>Adelaide Hills</i>	8.5	14.0	40.0
<b>Majella Musician Cabernet Shiraz</b> <i>Coonawarra</i>	8.5	14.0	40.0
<b>Lake Breeze Bernoota Shiraz Cabernet</b> <i>Langhorne Creek</i>	8.5	14.0	40.0
<b>Serafino Black Label GSM</b> <i>McLaren Vale</i>	8.5	14.0	40.0
<b>First Drop Mother's Milk Shiraz</b> <i>Barossa Valley</i>	8.5	14.0	40.0
<b>Serafino Black Label Shiraz</b> <i>McLaren Vale</i>	9.0	14.5	42.0
<b>Longhop Cabernet Sauvignon</b> <i>Adelaide Hills</i>	8.5	14.0	40.0
<b>House Red</b>	6.0	9.0	25.0

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## BEER

Peroni	8.0
Corona	8.0
Heineken	8.0
Crown Lager	8.0
Coopers Sparkling Ale	8.0
Coopers Pale Ale	8.0
James Boag's Premium	8.0
Pure Blonde - Low Carb	8.0
Hahn Super Dry	8.0
Cascade Light	8.0

## CIDER

Rekordling 330ml	9.0
5 Seeds	8.0
Strongbow Original	8.0

## SPIRITS

Vodka	8.0
Scotch	8.0
Gin	8.0
Bourbon	8.0
Rum	8.0
Ouzo	8.0

## LIQUEURS

Galliano, Frangelico, Baileys	8.5
Kahlua, Tia Maria	8.5

## FORTIFIED

Tawny Port 7.5
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