

# Pellegrini

CAFE RISTORANTE

LUNCH • DINNER

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PLEASE ORDER AT COUNTER

## BREADS & ENTRÉES

### AMERICAN CUT PORK RIBS (1) 26.5

Juicy, meaty American cut pork ribs cooked in our special JD sauce served with chips

### GARLIC BREAD 9.0

Homemade garlic mix on toasted focaccia

### GARLIC CHEESE BREAD 10.5

Mozzarella & bocconcini cheeses melted on toasted bread

### SEASONED WEDGES 11.5

Served with sour cream & sweet chilli sauce

### BOWL OF CHIPS 11.5

Served with tomato sauce

### SWEET POTATO WEDGES 12.5

Served with homemade aioli sauce

### LORD OF THE WINGS (1 DOZEN) 13.0

Chicken wings with your choice of: peri peri, sweet chilli, smoked BBQ sauce, plum sauce, honey soy, Buffalo sauce, coriander with sweet chilli and garlic sauce

### SHARING PLATTER (3PP-4PP) 58.0

Grilled haloumi, crumbed chicken tenderloins, salt & pepper squid, grilled prawns, olives, a selection of dips & pita bread

### GARLIC CHEESE PIZZA 9" 13.0

Pizza base topped with fresh garlic and mozzarella cheese

## BRUSCHETTA

### TOMATO BRUSCHETTA (V) 15.0

Toasted bread topped with fresh tomato mixed with garlic, fresh basil, oregano & extra virgin olive oil

add bocconcini 2.0

### BACON BRUSCHETTA 17.5

Toasted bread topped with a mix of fresh tomato & basil, bacon, rocket & Caesar dressing

### PELLEGRINI BRUSCHETTA 18.5

Toasted bread topped with a mix of fresh tomato & basil, prosciutto, finished with a drizzle of extra virgin olive oil & balsamic glaze

### AVOCADO BRUSCHETTA 18.5

Smashed avocado, semi-dried tomato, grilled haloumi cheese, finished with rocket, shaved parmesan and a drizzle of lemon infused olive oil

### GOAT CHEESE BRUSCHETTA 18.5

Toasted bread with fresh tomato mixed with garlic, fresh basil, oregano & extra virgin olive oil topped with goat cheese



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## **FOCACCIA** *Served daily until 3.30pm*

### **1. GRILLED CHICKEN & AVOCADO** 18.5

*Swiss cheese, lettuce & Pellegrini sauce*

### **2. HAM, CHEESE & FRESH TOMATO** 15.5

*With ham and a generous amount of cheese*

### **3. VEGETARIAN** 18.0

*Fresh tomato, red onion, roasted capsicum, lettuce, eggplant, pesto, and haloumi cheese*

### **4. SMOKED ATLANTIC SALMON** 18.5

*Spanish onion, capers, cream cheese & lettuce*

### **5. CHICKEN SCHNITZEL** 16.5

*Fresh tomato, lettuce & aioli*

### **6. STEAK FOCACCIA** 18.5

*Avocado, veal scaloppine, seeded mustard, rocket, shaved parmesan & fresh tomato*

## **SALAD**

### **CALAMARI BELLA** 23.0

*Fresh calamari rings lightly fried & tossed with lemon & garlic, served on a fresh garden salad*

### **CAESAR SALAD** 24.0

*Cos lettuce, bacon, shaved parmesan, poached egg and croutons finished with Caesar dressing (add chicken 5.0 extra)*

### **GREEK SALAD** 19.5

*Cherry tomato, cucumber, red onion, green capsicum, Kalamata olives, feta cheese, drizzled with a lemon olive oil dressing*

### **CRUMBED HALOUMI INSALATA** 21.0

*Fresh crumbed haloumi cheese served on a bed of rocket, cherry tomatoes & Spanish onion, finished with a balsamic glaze*

### **WARM CHICKEN SALAD (GF)** 26.0

*Gourmet mixed lettuce, roasted capsicum, semi dried tomato, cucumber & Spanish onion, drizzled with a balsamic glaze*

### **CHICKEN & GOAT CHEESE** 25.5

*Chicken, goat cheese, roasted capsicum, tomato, black olives, mixed leaves, and Italian dressing*



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## **MAINS**

### **PELEGRINI MIXED GRILL (3 PP) 72.0**

Lamb Cutlets, Italian sausage, chicken tenderloin, grilled prawns & calamari served with wedges & tzatziki sauce

### **GRAIN FED SCOTCH FILLET (400GM) 49.0**

Cooked to your liking, served with a side of sautéed vegetables & baby potatoes  
Sauce:

Mushroom, Diane, Pepper or Gravy 4.5 extra  
Surf & Turf 7.0 extra

### **RIB EYE STEAK (400GM) 52.0**

Highly marbled, juicy, cooked to your liking, served with a side of sautéed vegetables & baby potatoes

Sauce:

Mushroom, Diane, Pepper or Gravy 4.5 extra  
Surf & Turf 7.0 extra

### **LAMB CUTLETS 40.0**

Chargrilled lamb cutlets served on a bed of seasonal vegetables and smashed potato, finished with blistered cherry tomato and a red wine jus.

### **BARRAMUNDI 39.0**

Pan fried barramundi served with garlic, vinegar, a touch of chilli, Neapolitan sauce, served with mashed potato and broccolini

### **BAKED ATLANTIC SALMON 39.0**

Oven baked Atlantic Salmon served with rosemary potato, broccolini & asparagus in a homemade Hollandaise sauce

### **SEAFOOD PLATTER 39.5**

Australian beer battered flathead, crumbed tiger prawns, crumbed scallops & salt & pepper squid served with chips, salad & homemade aioli

### **SALT & PEPPER SQUID 32.0**

Served with chips, salad & homemade aioli

### **GARLIC PRAWNS (GF) 36.0**

Black tiger prawns cooked with fresh garlic in creamy sauce, served on a bed of steamed rice with a side of seasoned vegetables

### **LAMB SHANK 34.0**

Slow cooked lamb shank in a rosemary gravy, served with seasonal vegetables & mash potato

### **POLLO PROSCIUTTO 33.5**

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

### **POLLO AVOCADO 33.5**

Chargrilled chicken breast topped with avocado, semi dried tomatoes and a garlic & white wine cream sauce, served with sautéed vegetables & baby potatoes

### **POLLO MARIMONTE (GF) 36.0**

Chargrilled chicken breast topped with tiger prawns, button mushrooms & a creamy rose sauce, served with sautéed vegetables & baby potatoes

### **SALTIMBOCCA 35.0**

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

### **SCALOPPINE PESCATORE 36.0**

Pan seared tender veal medallions topped with tiger prawns & calamari, finished with a creamy garlic & lemon sauce, served with sautéed vegetables & baby potatoes

### **SCALOPPINE FUNGHI 35.0**

Tender veal slices pan seared in a creamy mushroom sauce, served on a bed of sautéed vegetables & mashed potato

### **CHICKEN OR VEAL PARMIGIANA 29.0**

Crumbed and topped with ham, Neapolitan sauce & melted mozzarella cheese, served with chips & salad

### **CHICKEN OR VEAL SCHNITZEL 29.0**

Served with chips & salad

Sauce:

Mushroom, Diane, Pepper or Gravy 4.5 extra  
Surf & Turf 7.0 extra

### **OSSO BUCCO 34.0**

Slow cooked osso bucco served with mash potato & seasoned vegetables

### **AMERICAN CUT PORK RIBS 2 FULL RACKS 45.0**

**1 FULL RACK 26.5**

Served with chips & salad

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## PASTA

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

### **ALLA PANNA** 25.5

Mushrooms and leg ham cooked with fresh garlic & white wine in a creamy sauce

### **NAPOLETANA (V)** 24.0

Traditional Neapolitan sauce with fresh garlic & basil

### **BOLOGNESE** 25.0

Traditional Bolognese sauce with prime mince and Italian herbs cooked slowly in tomato sauce

### **CARBONARA** 26.0

Bacon pieces cooked with garlic & black pepper in a creamy parmesan cheese sauce

### **PUTTANESCA** 26.0

Anchovies, capers, olives, fresh garlic & a hint of chilli cooked in a Neapolitan sauce

### **PRAWN PASTA** 35.0

Black tiger prawns tossed with olives, semi-dried tomato, Spanish onion & garlic, finished with basil pesto & parmesan cheese

### **AL PESTO** 29.0

Chicken, baby spinach & pine nuts cooked with homemade pesto in a creamy sauce

## RISOTTO

### **CON FUNGHI (GF, V)** 26.0

Button mushrooms & porcini mushrooms cooked with arborio rice in a creamy sauce topped with shaved parmesan cheese

### **RISOTTO ORTOLANO (GF, V)** 26.0

A vegetable medley slowly cooked in Neapolitan sauce with arborio rice, topped with shaved parmesan cheese

### **RISOTTO STELLA (GF)** 26.0

Chicken breast pieces cooked with baby spinach, basil, semi-dried tomato & pine nuts in a creamy lemon sauce

### **RISOTTO MARINARA** 36.0

Tiger prawns, scallops, calamari, diced barramundi & mussels cooked with garlic in a light Neapolitan sauce

### **CON POLLO** 29.0

Chicken pieces cooked with baby spinach, garlic, mushrooms & broccoli in a white wine creamy sauce

### **PRINCESS PASTA** 36.0

Tiger prawns, chicken breast pieces, bacon, mushrooms & Spanish onion, cooked with fresh basil in a rosè sauce

### **MARINARA** 36.0

Tiger prawns, scallops, calamari, diced barramundi & mussels cooked with garlic & lemon, finished with a light Neapolitan sauce

### **VEGETARIANA (V)** 26.0

Medley of selected vegetables cooked with garlic & fresh basil, finished in a creamy rosè sauce

### **TRADITIONAL LASAGNE** 26.0

Homemade lasagne layered with bolognese sauce, mozzarella & béchamel, topped with rocket, shaved parmesan & balsamic salad

### **PIEMONTESE** 26.0

Italian sausage, cherry tomato, red onion, olives, mushroom, served in a Neapolitan sauce

### **SCALLOP PASTA** 37.0

Scallop meat, shallot onions, prawns, smoked salmon, cherry tomatoes, a touch of chilli, finished in a rosé sauce

### **GRANCHIO** 37.0

Crab meat, spanish onion, white wine and a touch of chilli, garlic and spring onion topped with crab claw



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## PIZZA

9" 12" 15"

### ITALIANA

17.0 24.5 32.0

Tomato sauce, cheese, fresh tomato slices, prosciutto, bocconcini cheese & baby spinach

### MARGHERITA (V)

16.0 24.5 32.0

Tomato sauce, cheese, fresh tomato, basil & herbs

### AUSTRALIAN

16.0 24.5 32.0

Tomato sauce, cheese & ham

### AMERICAN

16.0 24.5 32.0

Tomato sauce, cheese & salami

### HAWAIIAN

16.0 24.5 32.0

Tomato sauce, cheese, pineapple & ham

### CAPRICIOSA

17.0 24.5 32.0

Tomato sauce, cheese, olives, salami & mushroom

### PELLEGRINI SPECIAL

18.0 24.5 32.0

Tomato sauce, cheese, ham, capsicum, mushroom, salami & olives

### VEGETARIAN (V)

17.0 24.5 32.0

Tomato sauce, cheese, capsicum, mushroom, onion, pineapple, olives & fresh tomato

### MEAT LOVERS

18.0 24.5 32.0

Tomato sauce, cheese, ham, bacon & salami

### MEXICAN

17.0 24.5 32.0

Tomato sauce, cheese, onion, capsicum, salami & olives

### BBQ CHICKEN

17.0 24.5 32.0

Tomato sauce, cheese, pineapple & chicken topped with BBQ sauce

### SEAFOOD

19.0 27.5 34.0

Tomato sauce, cheese, prawns, mussels & anchovies

### SUPREME

19.0 27.5 36.0

Tomato sauce, cheese, onion, ham, salami, capsicum, mushroom, pineapple, bacon, olives, fresh tomato, prawns & anchovies

### EACH EXTRA TOPPING

2.0 3.0 4.0

## GOURMET PIZZA

9" 12" 15"

### GOURMET ROAST CHICKEN

19.0 29.0 37.0

Tomato sauce, cheese & roast capsicum topped with sweet chilli sauce

### GOURMET SEAFOOD

19.0 29.0 39.0

Tomato sauce, cheese, prawns, calamari, mussels, basil & garlic

### GOURMET MEDITERRANEAN

20.0 29.0 37.0

Tomato sauce, marinated lamb, fresh tomato, onion, herbs, capsicum, & cheese, topped with tzatziki sauce

### GOURMET VEGETARIAN (V)

20.0 29.0 37.0

Tomato sauce, cheese, roast capsicum, artichoke, Kalamata olives, semi dried tomatoes & feta cheese topped with rocket

### GOURMET SALAMI

20.0 29.0 37.0

Tomato sauce, salami, olives, fresh tomato, prosciutto, Spanish onion, cheese & basil pesto

### GOURMET POLLO PESTO

20.0 29.0 37.0

Tomato sauce, chicken, semi dried tomato, bocconcini & feta cheese, basil pesto & rocket

### GOURMET PELLEGRINI

20.0 29.0 37.0

Tomato sauce, marinated lamb back strap, mushroom, beetroot, spinach, topped with tzatziki & a touch of sweet chilli

### GOURMET GOAT CHEESE & ONION

20.0 29.0 37.0

Tomato sauce, goat cheese, caramelised red onion, ham, baby spinach, cherry tomato, mozzarella cheese, drizzled with olive oil



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## **BURGERS**

All burgers served with chips in a toasted brioche bun

### **GRILLED CHICKEN BURGER 22.0**

With avocado, camembert cheese, tomato chutney, fresh rocket & Caesar sauce

### **GRILLED BEEF BURGER 22.0**

With bacon, cheese, fresh sliced tomato, mixed lettuce & smokey BBQ sauce

### **PELLEGRINI SUPER BURGER 23.0**

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

## **CHILDREN'S MENU**

Under 14 years old only

### **PENNE BOLOGNESE 17.0**

### **PENNE NAPOLETANA 17.0**

### **CHICKEN NUGGETS & CHIPS 17.0**

Served with tomato sauce

### **CHICKEN SCHNITZEL & CHIPS 17.0**

Served with tomato sauce

## **DESSERTS**

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

### **BANANA CARAMEL WAFFLES (2 PER SERVE) 17.5**

Toasted authentic waffles topped with caramelised banana pieces & sweet caramel sauce, finished with whipped cream & ice cream

### **CHOCOLATE HAZELNUT WAFFLES (2 PER SERVE) 17.0**

Toasted authentic waffles topped with crushed hazelnuts & chocolate sauce, finished with whipped cream, ice cream & chocolate shards

### **MIXED BERRY WAFFLES (2 PER SERVE) 17.0**

Toasted authentic waffles topped with a mixed berry coulis finished with whipped cream, ice cream & a drizzle of strawberry sauce

### **BANANA SPLIT 15.5**

Served with vanilla ice-cream, chocolate sauce & crushed hazelnuts, topped with whipped cream



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## COFFEE

	CUP	MUG
BABYCINO	1.6	
LATTE	4.8	5.8
CAPPUCCINO	4.8	5.8
FLAT WHITE	4.8	5.8
LONG BLACK	4.8	5.8
MOCHACCINO	5.4	5.8
HOT CHOCOLATE	4.8	5.8
SHORT BLACK	3.9	
MACCHIATO	3.9	
VIENNA COFFEE	6.0	
<i>White or Black</i>		
VIENNA CHOCOLATE	6.0	
AFFOGATO	7.4	
<i>Vanilla gelati with shot of espresso</i>		
CHAI LATTE	4.8	5.8
PICOLLO	3.9	

## TEA

	MUG	POT
ENGLISH BREAKFAST	4.5	6.6
EARL GREY	4.5	6.6
GREEN TEA	4.5	6.6
PEPPERMINT	4.5	6.6
CHAMOMILE	4.5	6.6
LEMON & GINGER	4.5	6.6

## ICED DRINKS & MILKSHAKES

ICED COFFEE, ICED CHOCOLATE	6.8
<i>With or without cream</i>	
MILKSHAKE	6.8
<i>Chocolate, Vanilla, Caramel, Strawberry, Lime, Banana, Mango</i>	

## SOFT DRINKS

	GLASS	JUG
COKE NO SUGAR/ COKE/	4.2	11.0
LEMONADE/RASPBERRY/LEMON SQUASH		
LEMON LIME & BITTERS	4.8	
330ML BOTTLES	4.9	
COKE/DIET COKE/COKE NO SUGAR/FANTA/ LIFT/SPRITE		

## SAN PELLEGRINO

	200ML
CHINOTTO	4.9
ARRANCIATA ROSSA	4.9
LIMONATA	4.9

## WATERS

500ML STILL MINERAL WATER	4.0
250ML STILL SPARKLING WATER	4.0
750ML STILL SPARKLING WATER	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 TEA

PEACH	5.0
LEMON	5.0

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## RED WINE

	150ML	250ML	BOTTLE
<b>BETHANY FIRST VILLAGE</b>			
<b>CABERNET MERLOT</b>	9.5	15.0	41.0
<i>Barossa Valley</i>			
<b>TIM GRAMP TEMPRANILLO</b>	9.0	14.0	37.0
<i>Clare Valley</i>			
<b>NEPENTHE PINOT NOIR</b>	9.5	15.0	41.0
<i>Adelaide Hills</i>			
<b>MAJELLA MUSICIAN</b>			
<b>CABERNET SHIRAZ</b>	8.5	15.0	41.0
<i>Coonawarra</i>			
<b>CORIOLE MOLLY'S GARDEN</b>			
<b>SHIRAZ SANGIOVESE</b>	9.5	15.0	41.0
<i>Mclaren Vale</i>			
<b>PERTARINGA TWO</b>			
<b>GENTLEMEN'S GRENACHE</b>	9.5	15.0	41.0
<i>Mclaren Vale</i>			
<b>FIRST DROP MOTHER'S</b>			
<b>MILK SHIRAZ</b>	10.0	15.5	43.0
<i>Barossa Valley</i>			
<b>SERAFINO BLACK</b>			
<b>LABEL SHIRAZ</b>	10.0	15.5	43.0
<i>Mclaren Vale</i>			
<b>PERTARINGA UNDERSTUDY</b>			
<b>CABERNET SAUVIGNON</b>	9.5	15.0	41.0
<i>Mclaren Vale</i>			
<b>HOUSE RED</b>	7.0	10.0	28.0

## WHITE WINE

	150ML	250ML	BOTTLE
<b>TIM GRAMP RIESLING</b>	8.0	12.0	33.0
<i>Clare Valley</i>			
<b>SERAFINO 'GOOSE ISLAND'</b>			
<b>SAUVIGNON BLANC</b>	9.0	14.0	37.0
<i>Mclaren Vale</i>			
<b>LANDMADE</b>			
<b>SAUVIGNON BLANC</b>	9.0	14.0	37.0
<i>Marlborough NZ</i>			
<b>FOUR SISTERS</b>			
<b>SAUVIGNON BLANC</b>	9.5	15.0	41.0
<i>Central Victoria</i>			
<b>FIRST DROP ENDLESS SUMMER</b>			
<b>PINOT GRIGIO</b>	9.5	15.0	41.0
<i>Adelaide Hills</i>			
<b>LOBETHAL ROAD</b>			
<b>PINOT GRIS</b>	9.5	15.0	41.0
<i>Adelaide Hills</i>			
<b>MCPHERSON CARTIONA</b>			
<b>CHARDONNAY</b>	8.5	13.0	35.0
<i>Goulburn Valley, Vic.</i>			
<b>HOUSE WHITE</b>	7.0	10.0	28.0

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## SPARKLING WINE

	150ML	BOTTLE
<b>NV MASCARERI PROSECCO DOC</b> <i>Montello, Italy</i>	8.5	38.0
<b>FOUR SISTERS CHARDONNAY</b>		
<b>PINOT NOIR</b> <i>Central Victoria</i>	7.5	34.0
<b>ANDREW PEACE SPARKLING SHIRAZ</b> <i>Swan Hill, Vic</i>	8.0	37.0

## ROSÉ & SWEET WINES

	150ML	250ML	BOTTLE
<b>PERTARINGA MOSCATO</b> <i>Mclaren Vale</i>	8.0	12.0	33.0
<b>BEC HARDY ROSE</b> <i>Mclaren Vale</i>	8.5	13.0	36.0

## BEER

PERONI	9.0
CORONA	9.0
HEINEKEN	9.0
STELLA ARTOIS	9.0
COOPERS LAGER	9.0
CROWN LAGER	9.0
SPARKLING ALE	9.0
BOAGS	9.0
COOPERS PALE ALE	9.0
PURE BLONDE - LOW CARB	9.0
HAHN SUPER DRY	9.0
CASCADE LIGHT	9.0

## CIDER

REKORDLING 330ML	10.0
5 SEEDS	9.0
STRONGBOW ORIGINAL	9.0

## SPIRITS

VODKA	9.0
SCOTCH	9.0
GIN	9.0
BOURBON	9.0
RUM	9.0
OUZO	9.0

## LIQUEURS

GALLIANO, FRANGELICO, BAILEYS	9.5
KAHLUA, TIA MARIA	9.5

## FORTIFIED

TAWNY PORT	8.5
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CAFE RISTORANTE

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