

Breakfast

Sundays Nights &
Public Holidays

(ALL EGGS ARE FREE RANGE, EGG CHOICES: SCRAMBLED • POACHED • FRIED)

Eggs on Toast	\$8.00	\$8.80
Eggs Benedict	\$14.00	\$15.40
Poached eggs, served on Italian wood-fire bread with seared ham, topped with hollandaise sauce		
Eggs Florentine	\$15.00	\$16.50
Poached eggs, served on Italian wood-fire bread with baby spinach, topped with hollandaise sauce		
Eggs Neptune	\$16.00	\$17.60
Poached eggs, served on Italian wood-fire bread with smoked salmon, topped with hollandaise sauce		
Bacon & Egg Roll	\$9.50	\$10.45
Bacon & Eggs	\$11.00	\$12.10
Prosciutto & Eggs	\$12.00	\$13.20
Big Breakfast	\$17.50	\$19.25
Smoked Salmon & Eggs	\$14.00	\$15.40
Banana Bread	\$4.00	\$4.40
Raisin Toast (2 slices)	\$5.00	\$5.50
Croissant	\$5.00	\$5.50
Croissant jam/honey/nutella	\$6.00	\$6.60
Croissant Ham & Cheese	\$9.00	\$9.90
French Toast	\$12.00	\$13.20
Pancakes choice of –	\$12.90	\$14.19
<ul style="list-style-type: none"> • Maple Syrup • Banana • Mixed Berry • Nutella 		
Fruit Salad with Yoghurt & Honey	\$16.50	\$18.15
Bircher's Muesli with Milk	\$14.50	\$15.95
Bircher's Muesli with Fresh Fruit & milk	\$16.50	\$18.15
Omelette choice of –	\$14.00	\$15.40
<ul style="list-style-type: none"> • Ham, cheese & mushroom • Fetta, spinach & fresh tomato • Spinach, mushroom & ricotta • Spanish Onion, red capsicum & cheese 		
Frittatina	\$16.00	\$17.60
Thin omelette with seared ham, asparagus, shaved Parmesan cheese served with a drizzle of olive oil		
Baked Lemoncello Eggs	\$15.00	\$16.50
Ham, Ricotta, marinated fresh tomatoes, served with fresh wood fire bread		
Home made Cookies	\$3.50	\$3.85
Ask wait person		
Home made Muffins	\$4.00	\$4.40
Ask wait person		
Freshly Squeezed Juices choice of –	\$6.50	\$7.15
<ul style="list-style-type: none"> • Orange • Pineapple • Watermelon • Apple 		



"IL VERO ESPRESSO ITALIANO"

10% Surcharge on Public Holidays and Sunday Nights. Corkage \$3.00.
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Dolci - Desserts

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Chocolate & White Chocolate Semifreddo	\$10.90	\$11.99
Smooth semi frozen chocolate and white chocolate cream served with a warm chocolate sauce		
Chocolate Lava Pudding	\$11.90	\$13.09
Warm soft centred pudding served with ice cream (please allow at least 15 minutes preparation time)		
Tiramisù	\$10.90	\$11.99
Traditional Italian layered Mascarpone and coffee cake		
Sticky Date Pudding	\$10.90	\$11.99
Served with warm butterscotch sauce & vanilla ice cream		
Hazelnut Meringue	\$10.90	\$11.99
Individual meringue filled with hazelnut gelato topped with warm chocolate sauce and nuts		
Chocolate Mousse	\$10.90	\$11.99
A very light and smooth chocolate cream		
Apple Strudel	\$11.90	\$13.09
Fresh diced apple with cherries, brown sugar & raisins wrapped in a filo pastry & oven baked served with ice cream		
Vanilla Bean Crème Bruleè	\$11.90	\$13.09
A rich vanilla custard base topped with a layer of caramelised sugar, served with vanilla ice cream		
Cheese Platter	\$18.90	\$20.79
Chefs selection of cheese		
Gelato		
Flavours: Lemon, Strawberry, Mango Peach, Coffee, Hazlenut, Wildberry		
• 1 scoop	\$4.90	\$5.39
• 2 scoops	\$6.90	\$7.59
• 3 scoops	\$8.90	\$9.79



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Hot Beverages

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Cappuccino	\$3.50	\$3.85
Flat White	\$3.50	\$3.85
Short Black	\$3.00	\$3.30
Long Black	\$3.50	\$3.85
Macchiato	\$3.00	\$3.30
Affogato	\$7.90	\$8.69
Affogato with Frangelico liqueur	\$12.90	\$14.19
Caffe Latte	\$4.00	\$4.40
Vienna	\$4.50	\$4.95
Hot Chocolate	\$4.00	\$4.40
Mocha	\$4.00	\$4.40
Chai Latte	\$4.50	\$4.95
Tea	\$3.00	\$3.30
Black, Green, English Breakfast, Earl Grey, Peppermint, Camomile		

Extras:

Skim50	.55
Soy50	.55
Decaf50	.55
Mug50	.55
Extra shot50	.55

Milkshakes	\$6.00	\$6.60
Iced Chocolate	\$5.50	\$6.05
Iced Coffee	\$5.50	\$6.05

Liqueur Coffees

Roman Coffee	\$9.90	\$10.89
Galliano liqueur		
Irish Coffee	\$9.90	\$10.89
Irish whiskey		
Mexican Coffee	\$9.90	\$10.89
Kahlua liqueur		
Calipso Coffee	\$9.90	\$10.89
Tia Maria liqueur		



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Aperitivi

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Olive	\$7.50	\$8.25
Marinated green olives bread crumbed & deep-fried		
Funghi	\$7.50	\$8.25
Marinated sautéed mushrooms with olive oil, garlic & herbs served cold.		
Formaggio	\$7.50	\$8.25
Grilled Haloumi cheese		
Platter with a selection of all three	\$19.90	\$21.89
Garlic or Herb Bread	\$4.00	\$4.40
Tomato Bruschetta	\$6.00	\$6.60
Prosciutto & Mushroom Bruschetta	\$7.00	\$7.70
Goats Cheese & Capsicum Bruschetta	\$7.00	\$7.70
Bread with Olive Oil & Balsamic	\$4.90	\$5.39

Primi - entrees

Gamberi all'aglio	\$18.90	\$20.79
Prawns in a garlic & napoletana sauce		
Gamberi al peperoncino	\$18.90	\$20.79
Prawns with chilli in a creamy napoletana sauce		
Carpaccio di Manzo	\$16.90	\$18.59
Thinly sliced cured wagu beef, marinated in olive oil, lemon & herbs, topped with a rocket and parmesan cheese		
Calamaretti	\$17.90	\$19.69
Baby squid, lightly dusted in flour, salt, pepper, served with a sweet red wine vinegerette		
Lemoncello Antipasto for one	\$19.90	\$21.89
platter for two	\$29.90	\$32.89
Salami, prosciutto, gorgonzola, parmesan, olives, sun dried tomatoes, red roasted capsicum, grissini and toasted Italian woodfire bread		
Polipi alla griglia	\$17.90	\$19.69
BBQ octopus, served with a side Italian salad		
Grigliata di Funghi	\$17.90	\$19.69
Char grilled field mushrooms with olive oil & fresh herbs, served with haloumi cheese		
Gamberoni ai Ferri	\$19.90	\$21.89
Char grilled king prawns with olive oil and fresh herbs		
Zuppa del Giorno	\$13.90	\$15.89
Soup of the day, ask waitperson		



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Pasta

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Spaghetti Marinara	\$21.90	\$24.09
Tender fresh seafood in a napoletana sauce		
Spaghetti Vongole	\$20.90	\$22.99
Fresh vongole cooked in a white wine & olive oil sauce with a dash of garlic, chilli & herbs		
Fettuccine Genovese	\$18.90	\$20.79
Bacon, onion, rocket & cherry tomatoes in a light napoletana and olive oil sauce		
Fettuccine Napoli	\$19.90	\$21.89
Prawns with mild chilli, in a creamy napoletana sauce		
Penne Estate	\$17.90	\$19.69
A mixture of seasonal vegetables, in a light napoletana & pesto sauce		
Penne Bolognese	\$17.90	\$19.69
Traditional homemade beef mince sauce		
Gnocchi Salsicce	\$20.90	\$22.99
Homemade potato dumplings with braised Italian sausage, onion, garlic, fresh basil & napoletana sauce		
Gnocchi Quattro Formaggi	\$20.90	\$22.99
A selection of cheese, blue vein, parmesan, mozzarella & provolone in a creamy sauce		
Tortellini Boscaiola	\$17.90	\$19.69
Beef tortellini with bacon, mushrooms, in a cream sauce with a touch of garlic		
Tortellini Sopressa	\$18.90	\$20.79
Beef tortellini with bacon, onion, sundried tomato, capsicum, olives & mushrooms, in a creamy napoletana sauce		
Risotto Pollo	\$23.90	\$26.29
Chicken, bacon, mushroom in a cream sauce with a touch of garlic		
Risotto Rosmarino	\$22.90	\$25.19
Cream of pumpkin with fresh rosemary, topped with shaved parmesan cheese		



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Secondi

All mains served with vegetables)

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CARNE - meat

Pollo Gamberoni	\$26.90	\$29.59
Tender chicken breast with king prawns, green peppercorns & Avocado in a creamy garlic sauce		
Pollo Ripieno	\$29.90	\$32.89
A breast of chicken filled with ham, camembert cheese, laced with prosciutto, topped with a cream cheese sauce, served on a bed of mash potatoes & seasonal vegetables		
Pollo Toscano	\$24.90	\$27.39
Tender chicken breast with rosemary & mushroom in a creamy worchestershire sauce		
Pollo Zucca	\$24.90	\$27.39
Tender chicken breast with cream of pumpkin, baby spinach & pine nuts		
Vitello Involtoni	\$26.90	\$29.59
Veal scaloppini stuffed with prawns & scallops, topped with a mushroom cream sauce		
Vitello Capricciosa	\$25.90	\$28.49
Veal scaloppini with bacon, onion, mushroom & rosemary in a creamy napoletana sauce		
Vitello Della Casa	\$26.90	\$29.59
Veal scaloppini with cherry tomatoes, onion, pesto & prawns in a white wine & olive oil sauce		
Vitello Caprese	\$25.90	\$29.59
Veal scaloppini in a napoletana sauce, topped with fresh roma tomatoes, bocconcini cheese & basil		
Maiale (300g)	\$31.90	\$35.09
Oven baked pork loin moisture infused served on a bed of mash potatoes & seasonal vegetables		
Agnello	\$34.90	\$38.39
Lamb Rack, oven baked cooked medium, with a rosemary breadcrumb served on a bed of mash potatoes & seasonal vegetables		
Manzo - Eye Fillet (300g)	\$31.90	\$35.09
Choice of sauces: • Mushroom • Pepper • Dianne		
Manzo con Gamberoni (300g)	\$39.90	\$43.89
Eye Fillet served with king prawns Choice of sauces: • Mushroom • Pepper • Dianne		
Angus Sirloin (400g)	\$39.90	\$43.89
150 day grain fed black Angus sirloin two cut marble score, served on a bed of mash potatoes & seasonal vegetables		
PESCE - fish		
Zuppa di Pesce	\$31.90	\$35.09
Italian style fresh seafood soup		
Sogliola alla Griglia	\$M.P	\$M.P
Whole Lemon Sole, BBQ with olive oil, lemon & herbs		
Scampi alla Griglia	\$M.P	\$M.P
BBQ Scampi served on chips and salad		



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Insalate & Contorni

SALADS

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	Med	Lrg	Med	Lrg
Italian Salad	\$8.50	\$11.50	\$ 9.35	\$ 12.65
Lettuce, tomato, cucumber, spanish onion, olives, capsicum & Italian dressing				
with fetta	\$ 9.50	\$12.50	\$ 10.45	\$13.75
Insalata Caprese	\$11.90	\$14.90	\$ 13.09	\$ 16.39
Roma tomatoes with bocconcini cheese, olive oil and basil				
Rocket Salad	\$11.90	\$14.90	\$ 13.09	\$ 16.39
Balsamic vinegar, olive oil & shaved parmesan cheese				
Caesar Salad	\$10.90	\$13.90	\$ 11.99	\$ 15.29
Fresh cos lettuce, bacon, egg, croutons & shaved parmesan				
with chicken	\$14.90	\$17.90	\$ 16.39	\$ 19.69
Roast Pumpkin & Spinach Salad	\$15.90	\$18.90	\$ 17.49	\$ 20.79
Baby Spinach, roast pumpkin, pinenuts and Italian dressing				

SIDES

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Seasonal vegetables	\$4.00	4.40
Mixed Salad	\$4.00	4.40
Rocket Salad	\$4.00	4.40
Tuscan Cabbage	\$4.00	4.40
Sautéed Baby Spinach & Pine nuts	\$5.00	5.50
Chips	\$4.00	4.40



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Kids Menu

kids menu only available for children under the age of 12

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Fish & Chips	\$10.90	\$11.99
Chicken Snitzel & chips	\$10.90	\$11.99
Penne Napoletana	\$8.90	\$9.79
Penne Olive Oil	\$8.90	\$9.79
Fettuccine Boscaiola	\$8.90	\$9.79
Spaghetti Bolognese	\$8.90	\$9.79
Kids ice cream with choice of topping	\$4.90	\$5.39



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