

Nicolas Ristorante

Antipasti

Warmed olives, chilli and garlic \$9.50

Mixed Italian sausage, grilled pizza bread, virgin olive oil \$14.50

Crispy fried baby north west calamari, garlic aioli \$14.50

Crumbed Australian sardines, homemade tartare \$16.50

Crumbed mozzarella risotto balls, chilli jam \$12.50

Beer battered onion rings with garlic aioli \$9.50

Grilled scallops wrapped in prosciutto, lemon olive oil \$16.50

Crumbed double cream brie with truffled honey \$14.50

Pan fried wild forest mushrooms, anchovy basil mayo \$9.50

Antipasto-assorted cured meats, cheese, crusty bread \$18.50

Pasta

all pastas finished with a sprinkling of cheese

Fettuccine tossed with Italian prosciutto, mushrooms and garlic cream sauce \$26.50

Homemade potato gnocchi with creamy gorgonzola sauce \$26.50

Black Angus bolognaise with spaghetti \$24.50

Blue manna crab with vodka cream sauce, chilli, fresh coriander with linguine pasta \$29.50

Fettuccine Delicate prawns and scallops with creamy white wine garlic and snow peas \$28.50

Spaghetti marinara with fresh local seafood in tomato basil sauce \$28.50

Rigatoni ragu with slow braised beef cooked in red wine, tomato and basil \$26.50

Penne Arrabiata, Penne pasta tossed with mixed Italian sausage, mushrooms and chilli \$26.50

Handmade poppy seed pasta triangles filled with pumpkin, ricotta and walnuts, seared cherry tomatoes in sauce rosa \$26.50

Handmade Prawn and Scallop star shape filled pasta with smoked salmon cream sauce \$28.50

Penne Con Pollo, Penne Pasta with herbed chicken, mushrooms and garlic with tomato basil sauce \$26.50

ENTREE

Oyster natural with tomato salsa \$3.20ea

Oyster kilpatrick with bacon and smokey BBQ sauce \$3.50ea

Homemade Soup of the day \$14.50

Oven roast Pork belly, wild rocket, poached pear with smoked plum sauce and shaved parmesan \$22.50

Black shell mussels in chilli tomato broth with crusty Italian bread \$18.50 E \$28.50 M

Chilli Australian Prawns with chilli, garlic and tomato basil sauce with steamed jasmine rice \$22.50

Garlic Australian Prawn cutlets cooked with creamy garlic sauce and served with jasmine rice \$22.50

From the Char-Grill

ALL OUR MEATS ARE SOURCED FROM LOCAL PRODUCERS AND ARE MSA QUALITY

Eye Fillet 250gm - \$35.00

Scotch Fillet 350gm - \$36.50

Prime Rib-Eye 500gm - \$42.50

With your choice of:

Beer-battered fries or Truffled potato mash

Pepper Sauce, Mushroom Sauce or

Café de Paris butter.

Topped with creamy garlic prawns \$9.50 extra

MAINS

Seared duck breast on truffle infused polenta with black cherry campari sauce and steamed broccolini \$36.50

Involtni di pollo chicken breast filled with roasted capsicum, sundried tomato, mozzarella cheese with parmesan polenta and a creamy mushroom sauce \$34.50

Grilled local fish of the day on scordalia mash with tartare sauce topped with citrus herb salad \$MP

Black angus slow braised beef cheeks on creamed parsnip puree with venison ravioli and rich beef jus \$38.50

Saffron infused risotto with roast pumpkin, chicken breast and bacon topped with wild rocket and Manjimup truffle oil \$28.50

Seafood hot pot, fresh local fish, scallops, prawns, baby calamari and black shell mussels with a hint of chilli and steamed rice \$38.50

Lamb shanks slow braised in red wine and napoletana sauce served on creamy potato mash \$36.50

Veal saltimbocca with prosciutto, sage and gorgonzola butter, garlic and chilli spaghetti \$34.50

Seafood platter of grilled local fish, prawns, scallops, salt and pepper baby calamari with steamed mussels and beer battered fries \$39.50 for 1 \$75 for 2

Breads and Bruschetta

Garlic Italian bread \$6.50

Homemade pizza bread topped with garlic and mozzarella \$10.50

Fresh Italian bread, balsamic glaze, virgin olive oil \$4.50

Toasted garlic bread with fresh tomato, basil, garlic, virgin olive oil and parmesan \$9.50

Toasted Italian bread with wild forest mushroom ragout, truffle oil and parmesan \$12.50

Toasted Italian bread topped with smoked salmon, goats cheese, dill and caper dressing \$14.50

SIDES

Fresh garden green salad \$8.50 S \$12.50 L

Steamed seasonal garden vegetables tossed with lemon infused olive oil \$9.50 S \$15.50 L

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese \$12.50 S \$17.50 L

Baby cozz lettuce tossed with crisp bacon, croutons and anchovies with our own dressing \$12.50 S \$18.50 L

Greek salad, feta, olives, Spanish onion, oregano in extra virgin olive oil \$9.50 S \$16.00 L

Wild rocket with shaved parmesan cheese and sweet balsamic jus \$8.50 S \$14.50 L

Caprese salad sliced tomato with bocconcini cheese and fresh basil and drizzled with virgin olive oil \$12.50 S \$18.00 L

Green beans, creamy chilli lime and anchovy dressing, roast hazelnuts \$12.50 S \$18.50 L

Beer battered fries \$6.00 S \$11.00 L

Pizza

Assorted wild forest mushroom with Manjimup truffle oil, mozzarella \$24.50

Margherita with mozzarella, tomato and fresh basil \$18.50

Chicken, mozzarella, pine nuts, prosciutto, roasted pumpkin, basil pesto, roasted red capsicum, white cream sauce topped with parsley \$24.00

Spiced pepperoni, chilli, garlic, tomato basil & mozzarella \$22.50

Oven roasted lemon and rosemary lamb with mozzarella, feta, kalamata olives and caramelised onions drizzled with tzatziki dip \$25.50

Italian prosciutto, gorgonzola cheese, poached pear, almonds and fresh baby spinach \$23.50

Fresh prawns, prosciutto, basil pesto, mozzarella, white wine cream sauce and chives \$25.50

Tandoori spiced chicken, chilli jam, roast capsicum, minted yoghurt and wild rocket \$24.50

10% Public Holiday Surcharge