Entrée

Traditional garlic bread

\$6.50

Garlic pizza bread

\$9.00

Basil pesto pizza bread

\$9.00

Olive tapenade pizza bread

\$9.00

Camembert pizza bread with tomato chilli jam

\$10 00

Bruschetta

\$10.00

SALAD

Caesar. Cos lettuce, bacon, parmesan cheese, croutons & homemade Caesar dressing \$13.50 add Cajun or Tandoori Chicken \$3.50

 $\begin{tabular}{ll} \textbf{Pear \& Walnut}. & \texttt{Mesclun leaves, thinly sliced pear, walnuts, goat cheese, onion \& homemade apple cider dressing \\ \end{tabular}$

\$14.50

\$15.50

Chicken & Avocado. Cajun chicken, bacon, avocado, mesclun leaves, tomatoes, onion, brie cheese & homemade aioli dressing

\$16.50

PASTA

Crab Linguini. Crab claw meat, tiger prawns, onion, chilli, tomato, garlic, white
wine, lemon juice, parmesan cheese & fresh herbs \$23.50

Penne. Bacon, tomato, onion, mushrooms, white wine, parmesan cheese, cream & fresh herbs

\$15.50

 ${f Linguini}$. Chorizo sausage, salami, olives, Napoli sauce, onion, garlic, tomato, white wine & fresh herbs

\$16.50

 ${f Bucatini.}$ Cajun chicken, bacon, mushroom, onion, garlic, white wine, cream, parmesan cheese & fresh herbs

\$16.50

Vegetarian Bucatini. Garlic, chilli, lemon, olive oil, parmesan cheese, spinach, white wine, fresh herbs & Pangrattato

\$14.50

RISOTTO

Risotto Vegetarian. Tomato, mushroom, roasted capsicum, spinach, roasted pumpkin, goat cheese, garlic, onion, white wine, cream & basil pesto \$19.50

Risotto Cajun Chicken. Chorizo sausage, bacon, onion, salami, white wine & tomato \$23.50

Risotto Garlic Prawn. Tiger prawns, cream, white wine, spinach & fresh herbs \$23.50

CLASSIC PIZZA

Margherita. Napolitana, mozzarella, fresh basil & bocconcini

\$10.50 \$15.50

Sicilian. Salami, tomato, mozzarella, mushroom, roasted capsicum, olives & fresh

basil

\$13.50 \$18.50

Hawaiian. Smoked ham, bacon, tomato, mozzarella, & pineapple

\$13.50 \$18.50

GOURMET PIZZA

 $\textbf{Supremo.} \hspace{0.1in} \textbf{Salami, smoked ham, bacon, chicken, mushroom, pineapple, olives &}$

mozzarella

\$16.50 \$22.50

Prawn & Pig. Garlic tiger prawns, bacon, tomato, mozzarella, brie cheese, fresh

herbs & aioli

\$16.50 \$22.50

Mumbai Mozza. Tandoori chicken, cashew nuts, tomato, onion, fresh herbs, mozzarella

& lime yoghurt

\$15.50 \$21.50

Moroccan. Spiced slow roasted lamb, onion, tomato, pine nuts, baby spinach & mango

chutney

\$15.50 \$21.50

Vegetarian. Basil pesto, onion, roasted capsicum, olives, roasted pumpkin, pine

nuts baby spinach, mozzarella, goat cheese & fresh herbs

\$14.50 \$20.50

Pescatori. Lemon pepper fish, sichuan calamari, garlic tiger prawns, tomato,

mozzarella, fresh herbs & aioli

\$17.50 \$23.50

The Atlantic. Tasmanian smoked salmon, capers, tomato, onion, brie cheese,

mozzarella, fresh herbs & aioli

\$17.50 \$23.50

Amanti Carni. (Meat Lovers) Bacon, salami, smoked ham, chorizo sausage, tomato,

onion, mozzarella, BBQ sauce & fresh herbs

\$16.50 \$22.50

New Orleans. BBQ sauce, Cajun chicken, smoked ham, bacon, garlic tiger prawns,

mozzarella and chorizo sausage

\$16.50 \$22.50

Volcano. Smoked ham, bacon, pineapple, chilli, garlic tiger prawns, mushroom,

mozzarella, brie cheese & fresh herbs

\$16.50 \$22.50

Small pizza 9" Large pizza 13" Gluten Free pizza 11" at large price

Dessert

Panna Cotta. A delicate, freshly made vanilla bean, butter milk & fresh cream
dessert served in a glass with a tumble of macerated berries
\$8.00

White Chocolate Mojito Cheesecake. The bright citrus flavour of the mojito & fresh lime zest makes these light and refreshing. The white chocolate adds a smooth layer of flavour and decadence. Served in a glass with a slice of lime \$8.00

Mocha Ricotta Tiramisu. Espresso infused savoiardi sponge fingers layered with
whipped, marsala spiked, cream & milk chocolate served in a glass
\$10.00

Childrens' Meals

Spaghetti & Meatballs Penne Neapolitan

\$10.50 \$10.00

Cheese Pizza Ham & Pineapple Pizza

\$10.00 \$10.50

Ham & Cheese Pizza

\$10.50 \$10.50

Vanilla Ice-cream Cup Fruit Juice Box

\$3.00 \$2.00

Meal deal. Choice of any childrens' meal, ice-cream & juice box. \$13.00

All meals, toppings & pizza dough prepared, & cooked fresh daily on premises using fresh local produce when seasonally available

Please advise our staff of any allergies as not all ingredients are listed

Small pizza 9" Large pizza 13" Gluten Free pizza 11" at large price

Extra toppings
Meat & cheese, small \$2.00 large \$3.00
Vegetable & sauce, small \$1.00 large \$2.00
Half & half pizza \$2.00

Open seven days a week including public holidays
Dinner 5:00pm – 9:00pm
Lunch, Saturday & Sunday only 12:00pm – 2:30pm
Function options are available, contact management

La Vera is a fully licenced restaurant with a great selection of wine, beer & spirits. We do allow BYO; however, it is "Strictly Wine Only" at a charge of \$5.00 per bottle

No BYO for group bookings of 10 or more

15% Surcharge on Public Holidays

\$0.25 Surcharge for all EFTPOS transactions No minimum purchases required No cash out

WINE Sparkling	Bottle	
Sparkling	ROTTIE	
Yellowglen Yellow 65 Brut Cuvée Piccolo 200ml South Eastern Australia Lemon sherbet characters abound with a clean refreshing palate	\$8.00	
Yellowglen Pink 65 Soft Rosé Piccolo 200ml South Eastern Australia Distinctive aromas of strawberries, berries & a hint of lemon and lime	\$8.00	
Rothbury Estate Sparkling Cuvée South Eastern Australia Crisp and refreshing with a vibrant bouquet exhibits green apple and melon rich creamy palate	\$18.00	
Lindeman's Early Harvest Moscato South Eastern Australia fresh grape aromas of musk, citrus & honeysuckle vibrant sherbet and tropical sweet fruit flavours	\$25.00	
Wolf Blass Red Label Chardonnay Pinot Noir South Eastern Australia Creamy stone fruit & citrus characters with a long clean lingering finish	\$25.00	
Maison De Grand Esprit Les petite Vignette PNC Burgundy, France Luxurious French wine with delicate aromas of baked bread. Clean dry flavours of yeast, biscuit and cashew	\$45.00	
White	Bottle	Glass
Rosemount Estate Encore Moscato South Eastern Australia Sweet fruits and floral aromas of rose peel & limes. Crisp citrus flavours & a subtle spice finish	\$19.50	\$5.50
Penfolds Koonungra Hill Autumn Riesling 2012 South Australia Initial burst of rose petal & perfume are followed by delicate aromas of lime juice & orange blossom	\$34.00	\$8.00
Lindeman's Early Harvest Crisp Dry White South Eastern Australia Citrus & tropical fruit characters on nose & palate. Clean & crisp	\$25.00	\$7.00
Rothbury Estate Semillon Sauvignon Blanc South Eastern Australia Fresh fruit, cut grass and lychee flavours balanced by a crisp dry finish	\$19.50	\$5.50
Lindeman's Henry's Sons Semillon Sauvignon Blanc South Eastern Australia Bright tropical fruit aromas with a crisp finish	\$18.00	\$5.00

by-the-glass wines are served at 150ml, roughly equivalent to 1.5 standard drinks

White	Bottle	Glass
Angel Cove Sauvignon Blanc Marlborough New Zealand Fresh & lively with tropical fruits & citrus notes. Clean & fresh	\$23.00	\$6.50
Distant Cousins Sauvignon Blanc Marlborough New Zealand Packed full of ripe citrus & punchy tropical fruit flavours with a crisp, refreshing finish	\$32.00	\$8.00
Cape Schanck T'Gallant Pinot Grigio Mornington Peninsula Victoria Lovely spiced pear aromas mix with a racy red apple acidity on the palate	\$32.00	\$8.00
Lindeman's Henry's Sons Chardonnay South Eastern Australia Ripe peach notes with a medium bodied palate	\$18.00	\$5.00
Wynns Coonawarra Estate Chardonnay Coonawarra South Australia Cashew & honeysuckle with citrus notes Medium bodied with a long clean finish	\$40.00	\$9.00
Red	Bottle	Glass
Matua Regional Hawkes Bay Merlot Hawkes Bay New Zealand Sweet red berry fruit on the nose & palate backed by a soft subtle finish	\$29.00	\$7.50
Annie's Lane Cabernet Merlot Clare Valley South Australia Ripe generous characters & plummy fruit with a nice touch of sweet oak completes the picture	\$34.00	\$8.00
Rothbury Estate Cabernet Merlot South Eastern Australia Lovely ripe berry fruit with a nicely rounded mouth feel that makes it delicious with pizza	\$20.00	\$6.00
Fifth Leg Whippersnapper Shiraz Western Australia Winner 2013 Queensland Gold Wonderful blend of ripe fruit with a savoury backbone	\$29.00	\$7.50
Linderman's Bin 50 Shiraz South Eastern Australia Medium to full bodied packed with intense plum flavours, touches of dark chocolate and spice. Elegant finish	\$23.00	\$6.50
Lindeman's Henry's Sons Shiraz Cabernet South Eastern Australia Dark red berries with a lifted spice note medium bodied	\$18.00	\$5.00

by-the-glass wines are served at 150ml, roughly equivalent to 1.5 standard drinks

Red Bottle Glass

Wynns Coonawarra Estate \$36.00 \$8.50

The Gables Cabernet Sauvignon Shiraz

Coonawarra South Australia

Lifted plums, dark berries & a hint of spice

by-the-glass wines are served at 150ml, roughly equivalent to 1.5 standard drinks

Draught (on tap) Beer & Cider

Asahi 300ml \$7.00 Somersby apple 400ml \$8.00

Asahi 400ml \$8.00

Bottled Beer & Cider

Light \$4.50 **Heavy** \$5.50

Clipper Light XXXX Bitter Ale

Hahn Super Dry

Mid Strength \$5.00 Tooheys New

XXXX Gold Lager

Cricketers Arms Journeyman Lager

Premium \$7.00 Cider \$7.00

Cricketers Arms Spearhead Pale Ale Somersby Pear Cider

James Boag's Premium Lager

Crown Lager Pre-Mix

Corona Extra Lager Cruisers \$8.00

Peroni Nastro Azzurro

Heineken Lager

Spirits

Basic \$6.00 Premium \$8.00

Jim Beam Bourbon Glenfiddich Single Malt Whisky

Wild Turkey Bourbon Wild Turkey Rare Breed

Jack Daniels Bourbon

Johnnie Walker Whisky

Bundaberg Rum

Absolute Vodka

Gordon's London Dry Gin

Baileys Irish Cream

Kahlua

Midori

Tequila Spirits served with choice of mixer & ice

Bottled Water \$6.00

San Pellegrino sparkling natural mineral water 750ml

Bottled	soda	\$4.00	Canned	soda	\$3.00
		Ψ 1.00			Ψ0.00

Coffee Tea

Espresso \$3.50 English Breakfast \$3.50

Flat white \$4.00 Café Latte \$4.00 Cappuccino \$4.00

PH 3410 0221 7 TOORBUL ST BONGAREE