



Art Deco Bar and Restaurant

Entrée & Starters

Bruschetta: Pizza base with fresh tomatoes, garlic, red onion, drizzled with E.V.O. (V)	\$8
Garlic Focaccia: Pizza base with crushed garlic drizzled with E.V.O. (V) add cheese \$3	\$8
Herb Focaccia: Pizza base with herbs drizzled with E.V.O. (V) add cheese \$3	\$8
Arancini Bolognese Homemade Rice Balls filled with Bolognese sauce, mozzarella (x3)	\$13
Arancini Fungi: Rice balls filled with mushroom and cheese (x5) (V)	\$12
Lemon Pepper Calamari: Pineapple scored squid served with lemon aioli	\$17.9
Antipasto Di Casa Selection of cured meats and grilled vegetables <i>(designed for 2 people)</i>	\$21.9
Vegetarian Platter Chef's selection <i>(designed for 2 people) (V)</i>	\$18.9
Caprese: Fresh tomato, Mozzarella di buffalo and prosciutto	\$16

Gourmet Pizza – “TASTE THE DIFFERENCE AT ART DECO”

(Our flour is imported from Napoli, we use Fior Di Latte a semi-soft Creamy Italian Mozzarella made in MELBOURNE, all our other toppings are locally sourced for quality and freshness)

Rosso (Tomato Base)

Reginella: Tomato, Fior Di Latte and fresh basil (V)	\$15.9
Capriciosa: Tomato, Fior Di Latte, leg ham, mushroom, artichoke, olives	\$19.9
Calabrese Tomato, Hot salami, Chili and Black Olives	\$19.9
Caponatina: Smoked Mozzarella, Tomato, onion, zucchini, capsicum, eggplant (V)	\$19.9
Prosciutto: Fior di latte, Tomato, Prosciutto, parmesan & rocket	\$22.9
Ortolana: Fior Di Latte Tomato, Zucchini, eggplant, potato, & olives (V)	\$19.9
Quatro Salumi: Tomato, Fior Di Latte, Ham, Hot Salami, Mild Salami, Pork Sausage	\$23.9
Diavoletta: Buffalo Mozzarella, Tomato, Hot Salami, Chili	\$22

Bianco (Non- Tomato Base)

Liguria : Persian Fetta, Basil Pesto (V)	\$18
Veronese: Buffalo Mozzarella, Prosciutto & Mushroom	\$20.9
Salsicce : Pork & Fennel Sausage, smoked mozzarella and potato	\$21.9
Quatro Formaggi: Four cheese topping (V)	\$19.9
Gluten free base	\$ 3
Extra topping	\$ 3

Sides:

Seasonal Steamed Vegetables	\$10
Garden Salad /Rocket and Parmesan Salad	\$10
Art Deco Salad: Cherry tomato, Spanish Onion, Rocket, Pizza bread, fior di latte	\$12.9
Black olives (ADD CHICKEN \$6.00)	
Steak Fries	\$10.9

**Gluten free pizza and pasta available

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Pasta and Risotto

Lasagne: Layers of pasta with prime beef mince, mozzarella cheese and Homemade Napoli Sauce.	\$18
Fettucine Carbonara: Flat wide strands of pasta with pancetta, parmesan cheese, touch of cream	\$18.9
Risotto Porcini: Arborio Rice cooked with wild mushroom, with a touch of parmesan & cream(v)	\$19.9
Risotto Pescatore; A combination of mixed seafood including prawns in tomato coulis	\$25.90
Penne Napoli: Pasta tubes tossed in tomato & garlic with fresh basil(v)	\$15.9
Gnocchi Gorgonzola: Ricotta & potatoes dumplings, with shaved pear & tossed walnuts	\$21.9
Ossobuco Ravioli: Tossed with spicy homemade tomato sauce	\$23
Tortelloni: Large tortellini filled with mixed seafood with saffron & cream sauce	\$24.9
Spaghetti Bolognese: Prime minced beef cooked in our homemade Napoli sauce	\$18.5
Spaghetti Marinara: Pasta strands cooked in a fresh seafood mix, garlic and a touch of cream.	\$25.9

Meat & Chicken

Chicken Parmigiana: Crumbed chicken breast fillet topped with Napoli sauce and mozzarella Accompanied with chunky chips.	\$21.9
Pollo Pizzaiola: Free range chicken breast with capsicum, tomato, olives, with a squeeze of lemon Finished in Napoli Sauce.	\$25.9
Veal Schnitzel Crumbed veal served with lemon wedge and mixed lettuce leaves	\$22
Rib Eye Fillet 300g: Prime 6-star rating grass fed Rib-Eye steak Served with roast potato, your choice of pepper, mushroom sauce or hot English mustard.	\$36
Scotch Fillet 300g: New York cut served with chunky chips; your choice of mushroom pepper sauce or Hot English mustard.	\$28.9
Lamb Cutlets: French Cut, 4 lamb cutlets served on a bed of mash potato & confit of garlic	\$28.9

Slow cooked Wood Fired Ribs & Roast *(with side steak fries.)*

Lamb Rump – Tender lamb rump rubbed with our secret Moroccan spices, seared on a hot grill. Finished in our wood fired oven, in a white wine and garlic jus.	\$24.9
New York Style Pork Ribs Half Rack \$21.90	
U.S.A. Style Beef Ribs Half Rack \$21.90	
Our own unique American style BBQ Sauce on top of our prime ribs, flamed lava grill and finished in our Wood fired oven	
Pork Cutlet: 300gram with bone in rubbed with homemade chermoula spices served with broccoli & apple sauce	\$24.9

Seafood:

Art Deco signature Seafood Platter (for 2 people to share)	\$45.9
Chef's selection of fresh, grilled, crumbed, pan-fried and wood fired seafood served with steak fries.	
Atlantic Salmon: Grilled Atlantic Salmon served with cherry tomato and grilled lemon	\$28.9
Fish & Chips: Beer Battered fish served with chips and aioli sauce.	\$20
Barramundi: Baked Barramundi served with mash and broccoli	\$25.9
Cozze Bollite: Poached half shell mussels in white wine, herb and lemon grass	\$23

Bambini – KIDS MENU (UNDER 12) *(includes soft drink and ice cream)*

Penne: Bolognese/Napoli or Butter and Parmesan	\$12
Pizzetta: Tomato, Ham, Mozzarella	
Crumbed Chicken & Chips	

**Gluten free pizza and pasta available