

ENTRÉE

Lightly fried calamari with Sriracha aioli & Asian slaw

\$16.00

Bombette with prosciutto & Manchengo cheese

\$13.50

Traditional eggplant parmigiana with chargrilled bread

\$14.50

Pacific Rock oysters served natural

\$3.50 each

MAIN

Artichoke ravioli with smoked almonds and Pecorino cheese

\$25.00

Linguine alla marinara w clams, prawns,
calamari & fresh herbs

\$29.00

Pappardelle with pork and fennel ragù

\$27.00

Barramundi fillet with sautéed greens & lemon butter sauce

\$36.00

Porterhouse steak with chat potatoes & red wine jus

\$39.00

SIDES

Seasonal vegetables

Mixed leaf salad

Chat potatoes

Beer battered chips

\$8.50 each

DESSERT

Warm flourless chocolate pudding

\$14.00

Apple & berry crumble with
custard & ice cream

\$12.50

Selezione di formaggi

\$28.00

THREE COURSE

DINNER OPTION

Includes selection of an entrée,
a main and a dessert

\$55.00



BRUNO & Co

OPEN 7 DAYS

Monday to Wednesday
6.30am to 4pm

Thursday and Friday (Open for Dinner)
6:30am to 9:30pm

Saturday
6.30am to 4pm

Sunday
7.30am to 4pm

Follow us on Facebook or Instagram

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Abstract Art by Hanna Rose
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