



Dolce Vita

Lunch

SHARE PLATES

Flip For Mains

Dip Charcuterie

A selection of marinated olives, salami, gherkins, prosciutto, parmesan cheese, sun-dried tomatoes, roasted capsicum, fresh basil and parsley. Finished with balsamic glaze, extra virgin olive oil, and accompanied by warm crusty bread. (GF, DF Available)

\$30

Saganaki Cheese

Pan-seared Saganaki cheese with a rich, house-made fig jam and a wedge of lemon. The creamy, savory notes of the cheese are perfectly balanced by the sweet and fruity fig. (GF)

\$25

Pasta Bowl For 2

Pasta of the day accompanied by garlic bread and greek salad (GF Pasta +\$5)

\$50

Potato Croquette

Golden, crispy potato croquette served with smashed avocado, topped with a rich creamy smoked salmon-infused mousse

\$30

Arancini Of The Day

Arancini served on a bed of napoli sauce, topped with pea puree & sprinkled with parmesan cheese

\$30

Trio Dips of the Day

Our house made assortment of dips served with pappadums (GF,DF,V)

\$28

PANINIS

Salami

Salami, roasted capsicum, roasted eggplant, sun-dried tomato, lettuce, pesto, mayo and bocconcini

\$25

Ham

Ham, roasted capsicum, roasted eggplant, sun-dried tomato, lettuce, mayo and bocconcini

\$25

Crumbed Chicken

Crumbed chicken, roasted capsicum, sliced tomato, lettuce, pesto, mayo and bocconcini

\$25

Lunch Menu

Beef Cordon Bleu Parmigiana

Tender beef cordon bleu stuffed with ham and cheese, topped with rich Napoli sauce and melted bocconcini accompanied by greek salad and chips

\$35

Altitude 250g Porterhouse Steak

250g porterhouse steak, with a creamy pepper sauce, a side of greek salad and chips.
(GF Available)

\$35

Calamari Greek Salad

Pan-fried calamari, lightly seasoned and served with a fresh greek salad of tomato, red onion, cucumber, olives and feta, finished with a light dressing. **(GF, DF Available)**

\$30

Pasta Of The Day (GF Pasta +\$5)

\$30

Prosciutto & Cheese Stuffed Chicken Breast

Succulent chicken breast stuffed with garlic herb butter, melted cheese, and prosciutto, served on a bed of sweet potato mash and finished with a vibrant salsa verde of tomatoes, capers, shallots, oregano and olive oil. (GF)

\$35

Fish Of The Day

Pan-fried fish with lemon butter, served with greek salad, thick cut chips and mayonnaise.
(GF, DF Available)

\$30

Gnocchi

Gluten free gnocchi with a pumpkin, sun-dried tomato, and spinach sauce topped with a cashew crumb. (GF, DF, V)

\$48

Sides

Marinated Roasted Capsicum

Served with feta, capers, anchovies, olive oil & balsamic glaze dressing (GF)

\$18

Bowl Of Chips

Served with mayonnaise, topped with parmesan cheese (DF Available)

\$15

Baked Bread

Served with balsamic vinegar & olive oil accompanied by our house smoked butter

\$15

Bowl Of Steamed Broccolini (GF, DF)

\$15

Greek Salad

Grilled capsicum, olives, cucumber, lettuce, red onion, feta, cherry tomatoes & balsamic dressing (GF, DF Available)

\$18

Extras

Parmesan Cheese +\$2

Chilli flakes/ oil +\$2

Sauces +\$2

Dolce Vita is a proud locally owned business committed to sourcing the highest quality produce available. To ensure the freshest seafood, the origin of our seafood may vary depending on seasonal availability and supply.

Our staff are happy to answer any questions you may have regarding the new aim labelling system.