

Nicola's

SET MENU \$44.5PP

Garlic Bread

Entrees

Soup

Creamy Seafood chowder

OR

Bruschetta

Garlic toast topped with vine ripened tomato, Spanish onion, basil and parmiggiano reggiano cheese, drizzled with olive oil

Mains

Fettuccine prosciutto

Thick strands of handmade fettuccine tossed with prosciutto and mushrooms in a creamy garlic sauce

OR

Pollo parmigiana

Crumbed chicken breast topped with tomato and basil sauce and melted mozzarella cheese and fries

OR

Gamba D'Agnello

Oven braised lamb shank with tomato, garlic & red wine sauce served with a garlic potato puree

Nicola's

SET MENU \$49.50 PP

Bruschetta al Aglio V
Garlic Bread

Entrees

Soup of the day
Creamy Seafood chowder with fresh seafood

OR

Salsiccia Italiana
Grilled hand-made Italian sausage with spiced Cacciatore sausage and pizza bianca

Mains

Fettuccine prosciutto
Thick strands of handmade fettuccine tossed with prosciutto and mushrooms in a creamy garlic sauce

OR

Pollo parmigiana
Crumbed chicken breast topped with tomato and basil sauce and melted mozzarella cheese fresh garden greens and fries

OR

Gamba D'Agnello
Oven braised lamb shank with tomato, garlic & red wine sauce served with a garlic potato puree

OR

Triangoli Alla Zucca
Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

Desserts

Banoffee pie
Chewy caramel pie with fresh cream and banana

OR

Tiramisu
Layers of brandy and coffee soaked sponge fingers with whipped mascarpone and chocolate ganache

Nicola's

SET MENU \$54.5PP

Bruschetta al Aglio

Garlic Bread

Oliva Mista

Mixed gourmet olives tossed with spring onions, garlic and chilli

Entrees

Gamberi con Pepperoncino

Pan-fried prawn cutlets in fresh chilli, garlic and tomato broth served with steamed jasmine rice

Or

Grilled scallops

with enoki mushrooms baby spinach and truffle oil

Or

Insalata alla cesare

Baby cozz lettuce tossed with crisp bacon, croutons and anchovies with our own dressing

Mains

Misto Mare alla Griglia *Grilled fresh local prawns, scallops, mussels, salt & pepper calamari & our fish of the day served with beer battered fries*

OR

Pollo Marsala *Pan-fried local chicken with sweet Marsala sauce & creamy truffle infused mash potato*

OR

Triangoli Alla Zucca

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

OR

Pork and parma tortellini

In a creamy garlic sauce

Nicola's

SET MENU \$59.5PP

Garlic Bread

Entrees

Gamberi con Pepperoncino

Pan-fried prawn cutlets in fresh chilli, garlic and tomato broth served with steamed jasmine rice

Or

Gnocchi Arabbiate

Handmade Italian fresh & dried cacciatore sausage pan-fried with mushrooms, chilli and garlic in a tomato & basil sauce

Or

Insalata alla cesare

Baby cozz lettuce tossed with crisp bacon, croutons and anchovies with our own dressing

Mains

Misto Mare alla Griglia *Grilled fresh local prawns, scallops, mussels, salt & pepper calamari & our fish of the day served with beer battered fries*

OR

Pollo Marsala *Pan-fried local chicken with sweet Marsala sauce & creamy truffle infused mash*

OR

Triangoli Alla Zucca

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

or

Gamba D'Agnello

Oven braised lamb shank with tomato, garlic & red wine sauce served with a garlic potato puree

Desserts

Banoffee Pie

Caramel pie topped with lashings of banana and whipped cream

Or

Cannoli

sweet pastry tubes filled with frangelico chocolate mousse

Nicola's

SET MENU \$67.50 PP

Bruschetta V Garlic toast topped with vine ripened tomato, Spanish onion, basil and parmiggiano reggiano cheese, drizzled with olive oil

Entrees

Gamberi al Pernod gf

Pan fried prawn cutlets with pernod, in a creamy tomato sauce with steamed jasmine rice

Or

Insalata gorgonzola V

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese

Or

Pettini di Truffle lf gf

Seared local scallops with wild rocket, enoki mushrooms, shaved parmesan, black truffle oil

Or

Penne con Pollo

Fresh penne pasta tossed with herbed chicken & mushrooms with truffled tomato basil sauce

Mains

Misto Mare con Pepperoncino gf df lf

Pan-fried Fish of the day, prawns, scallops, calamari and mussels with garlic, chilli & tomato basil sauce with steamed jasmine rice

OR

Kangaroo fillet

caramelized onion sweet poached pear crumbled gorgonzola cheese on creamed polenta

OR

Petta d'Anarta alla Toscana \$ gf

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

OR

Pollo limone Pan fried local chicken with fresh lemon, white wine & a dash of cream on truffle mash potato

Or

Triangoli Alla Zucca

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

shared

Insalata mista

Fresh garden green salad

Verdura small

Steamed seasonal garden vegetables tossed with lemon infused olive oil

Nicola's

SET MENU \$72.5PP

Bruschetta V Garlic toast topped with vine ripened tomato, Spanish onion, basil and parmiggiano reggiano cheese, drizzled with olive oil

Entrees

Gamberi al Pernod gf

Pan fried prawn cutlets with pernod, in a creamy tomato sauce with steamed jasmine rice

Or

Insalata gorgonzola V

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese

Or

Pettini di Truffle lf gf

Seared local scallops with wild rocket, enoki mushrooms, shaved parmesan with black truffle oil

Or

Penne con Pollo LF

Fresh penne pasta tossed with herbed chicken & mushrooms with a truffled tomato basil sauce

Mains

Misto Mare con Pepperoncino

Pan-fried Fish of the day, prawns, scallops, calamari and mussels with garlic, chilli & tomato basil sauce with steamed jasmine rice

OR

Fileto gamberi Prime Dardanup eye fillet on scordalia mash with creamy garlic tiger prawn

OR

Petta d'Anarta alla Toscana \$ gf

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

OR

Fresh fish of the day

served with mash and topped with mixed salad greens

Or

Triangoli Alla Zucca

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

Insalata mista Fresh garden green salad & **Verdura** small Steamed seasonal garden vegetables

Desserts

Il budino di cioccolta (please allow 15mins cooking time) Soft centred chocolate fondant pudding with Muscat glazed cherries and vanilla bean Gelato

Or

Torta di Formaggio Chocolate honeycomb and Bailey's cheesecake

Nicola's

SET MENU \$68.5PP

Il Pane del Giorno

Fresh baked bread with extra virgin olive oil and balsamic

Entrees

6 Oysters Kilpatrick *Fresh Ceduna Oysters topped with bacon and grilled with our own smoked BBQ sauce*

Or

Linguine di granchio

Local blue manna crab with fresh linguine, garlic chilli, coriander & vodka cream sauce

Or

Insalata di Polpo BBQ

Barbequed marinated octopus, tossed with a baby spinach and shaved parmesan salad, drizzled with lemon virgin olive oil

Or

Salsiccia Italiana

Grilled hand-made Italian sausage with spiced Cacciatore sausage and pizza bianca

Mains

Misto Mare alla Griglia *Grilled fresh local prawns, scallops, mussels, salt & pepper calamari & our fish of the day served with beer battered fries*

OR

Involtini di Pollo gf

Free range chicken breast filled with sundried tomato, roast capsicum & mozzarella cheese on parmesan polenta & a wild mushroom cream sauce

OR

Triangoli Alla Zucca

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

OR

Fileto gamberi *Prime Dardanup eye fillet on scordalia mash with creamy garlic tiger prawn*

Dessert

Il budino di cioccolta *(please allow 15mins cooking time) Soft centered chocolate fondant pudding with Muscat glazed cherries and vanilla bean Gelato*

Or

Banoffee Pie

Caramel pie topped with lashings of banana and whipped cream