

# Bon Aroma

WOODFIRE PIZZA & ITALIAN RESTAURANT

## Breads, pizza starters & entrees

**Garlic Bread** 5

**Homemade Dips** with wood fire pizza bread 11

**Bruschetta Pomodoro** garlic sour dough, fresh tomato, basil, & olive oil 9

**Sour Dough** basil pesto, roasted capsicum, Spanish onion, crumbled fetta & balsamic glaze 12

**Garlic & Mozzarella pizza** (R) 11 (L) 15

**Pear & Rocket Pizzette** with goat's cheese, roasted walnuts, honey & mustard seeded dressed rocket 14

**Smoked Salmon Pizzette** smoked salmon, Spanish onion, cherry tomato, avocado, & crème fraiche 17

**Salt & pepper calamari & prawns** with roasted capsicum & fetta salad and lemon aioli 16

**Share Plate** meatballs, arancini, marinated olives, w' tomato, bocconcini & basil skewer, dip & ciabatta 18

**Chorizo Hot pan** – chorizo, caramelised onion, fresh herbs, fetta, chilli, tomato & onion jam & Italian bread 18

**Seafood & Chilli Sizzling Pan** – Mussels, prawns, calamari in a tomato, garlic & chilli sauce, served in a hot cast iron pan topped with King prawns and Italian bread (Great to share) 22

## Salads and sides

**Beer Battered Chips** 8

**Tuscan Crushed Potatoes** fresh herbs & lemon 8

**Rocket & Pear Salad** –rocket, pear, shaved parmesan, tossed in a seeded mustard vinegarette 12 (G)

**Greek Salad** – rocket, tomato, olives, red onion, fetta, cucumber, lemon oregano & olive oil dressing 12(G)

**Chicken Salad** bacon, roasted pumpkin, baby spinach and garlic lemon dressing 17(G)

## Children's Menu (12yrs & under only)

Spaghetti Bolognese or Penne Carbonara or Penne Napolitana 8

Kids Pizzette – choice of Hawaiian or Vegetarian or Cheese Lovers 8

Crumbed chicken breast & Chips 11

Vanilla ice cream – with topping or 100s & 1000s 3

(G) GLUTEN FREE  
September 2011

## Speciality Pasta

**Penne Napolitana** - tomato & basil sauce 'w' shaved parmesan **15**

**Fettuccini Carbonara** – Bacon, garlic & cream sauce **16**

**Risotto** –asparagus, peas, spinach, brocolini, semi dried tomatoes and crumbled fetta **17 (G)**

**Spaghetti Bolognese** - beef & homemade napolitana sauce **18**

**Homemade Gnocchi** – roast pumpkin, walnuts and sage butter **18**

**Linguini Chicken**- creamy garlic, pumpkin, pine nuts, rocket & parmesan **19**

**Gnocchi Chicken**-chicken, creamy basil pesto 'w' rocket & shaved parmesan **19**

**Spaghetti Meatballs** – Homemade Italian meatballs, napolitana sauce 'w' shaved parmesan **19**

**Lasagne** – layers of fresh pasta, bolognese, béchamel sauce 'w' chips & Italian mixed leaf salad **20**

**Fettuccini Marinara** -fresh fish, prawns, calamari, mussels, king prawns in tomato & garlic **23**

**Prawn and Crab Linguini** – tiger prawns, blue swimmer crab meat, garlic, chilli, lemon, tomato & rocket **24**

## Mains

**Roasted Duck Breast** w a peach, speck & watercress salad, shaved parmesan and orange & thyme dressing **26**

**Lemon & Rosemary Crumbed Veal Cutlet** – presented on a warm Mediterranean vegetable salad **22**

**Crisp skin Atlantic Salmon Fillet** – preserved lemon risotto, wilted spinach and salsa verde **26(G)**

**Crumbed Chicken Breast** - glazed fresh tomatoes & bocconcini 'w' chips & Italian salad **23**

**Chicken Involtini** - prosciutto wrapped & filled with semi dried tomatoes, bocconcini, spinach set on a parmesan risotto cake & fresh asparagus **27(G)**

**Barramundi Fillet** - pesto crusted, peperonata, Tuscan potatoes, topped 'w' rocket & lemon aioli **22(G)**

**Scotch fillet** - w' beer battered chips, Italian salad, onion rings and Bon Aroma Special butter **28**

**Mediterranean Scotch Fillet** - king and tiger prawns, Tuscan vegetables, sweet chilli & mustard cream sauce **34**

Please inform your waiter of any dietary requirements **GLUTEN FREE PASTA ADD \$3 EXTRA**