

breads & dips

Pan di casa w extra virgin olive oil & balsamic vinegar \$4 (v)

Garlic or herb bread \$5.5 (v)

Mixed bruschetta or your choice of;

- Tomato, basil & balsamic reduction \$8.5 (v)

- Prosciutto, bocconcini & roquette \$9

- Tuna, herb mayonnaise & capers \$9

House made dips (3) w olives, fetta & crostini \$9.5pp (v)

starters/salads

Cucina's antipasto - marinated and grilled vegetables, cured meats, olives, and fetta served with char grilled pan di casa and extra virgin olive oil \$14.9

Baby cos Ceasar salad w garlic croutons, poached egg, crispy bacon & house made Caesar dressing \$16

With free range chicken \$18.9

Salad of cherry tomatoes, olives and basil, with warm goat's cheese crouton and red wine vinaigrette \$14 (v)

Salad of prosciutto, granny smith apple, pecorino and balsamic reduction \$14.5 (gf)

Cucina's tasting platter for two – Ask for today's \$29

mains

Spaghetti with crab, chilli, herbs, lemon and crab butter **e\$17 m\$23**

House made potato gnocchi w a creamy gorgonzola sauce **e\$17 m\$22.9 (v)**

House made potato gnocchi w vine ripened tomatoes and parmesan **e\$16.9 m\$22 (v)**

House made potato gnocchi w smoked chicken, green peas and pesto sauce **e\$17.90 m\$24**

Orecchiette pasta w broccoli, pancetta, sun dried tomatoes, pine nuts and herbs \$19.9

Risotto with cauliflower, taleggio cheese and fried parsley \$23 (v/gf)

Risotto with cotechino sausage, chilli, peas and thyme \$22.5 (gf)

Garlic & rosemary marinated lamb rump with ratatouille, black olive tapenade, kipfler potato and port jus \$27.9

Thirlmere spatchcock with sautéed peas & bacon, herbed potato mash and truss tomatoes \$27.9

Market fish M-Price

Grill

Served with beer battered chips, broccolini, garlic roasted truss tomatoes & red wine jus

Free range chicken breast \$23

Grain fed sirloin 280g \$29.5

Scotch fillet 250g \$26.9

Angus eye fillet 250g \$32.9

***Add surf to your turf – garlic prawns with cream & white wine sauce* \$6**

Extras for grill items - \$2.5 each (gf)

-Mushroom, garlic & herb sauce

-Herb & garlic butter

-Traditional Diane sauce

-Green pepper butter

-Pepper sauce

-Caramelised onion

sides - \$5.5 each

Beer battered chips (v)

Crisp potatoes w smoked paprika, parmesan & sea salt (v)

Steamed green beans & broccolini w shallots garlic & lemon zest (v/gf)

Roquette & parmigiano salad w lemon & extra virgin olive oil (v/gf)

breads

- Garlic bread (4) \$5 (v)
- Herb bread (4) \$5 (v)
- Tomato bruschetta (2) \$6 (v)

starters/salads

- Salad of cherry tomatoes, olives and basil, with warm goat's cheese crouton and red wine vinaigrette \$14 (v)
- Caesar salad w crispy bacon, garlic croutons and house made Caesar dressing \$13.5
- With free range chicken \$16.5
- Cucina's antipasto – marinated and grilled vegetables, cured meats, olives, and fetta served with char grilled pan di casa and extra virgin olive oil \$14.9
- Salad of prosciutto, granny smith apple, pecorino and balsamic reduction \$14.5 (gf)

mains

- Thyme roasted Portobello mushrooms, baby spinach & fetta on pan di casa \$14.5 (v)
- Penne – Creamy pesto sauce and parmesan cheese \$14.9 (v)
- Linguini – Sautéed prawns, chorizo, fetta, baby spinach and tomato \$18.9
- Orecchiette – broccoli, pancetta, sun dried tomatoes, pine nuts and herbs \$16.9
- Spaghetti – chilli crab, herbs, lemon and crab butter \$17.9
- House made potato gnocchi with your choice of either:
 - Tomato and basil sauce \$16.9 (v)
 - Creamy gorgonzola \$17.5 (v)
 - Smoked chicken, green peas and pesto sauce \$18.9
- Risotto with cauliflower, taleggio cheese and fried parsley \$17.5 (v/gf)
- Risotto with cotechino sausage, chilli, peas and thyme \$18.5 (gf)
- Veal scallopini with thyme, port & mushroom jus \$19.9 (gf)
- Grilled fish fillets w broccolini, tomato & lemon butter \$Market Price (gf)
- Garlic & rosemary marinated lamb rump with ratatouille, black olive tapenade, kipfler potato and port jus \$27.9
- Thirlmere spatchcock with sautéed peas & bacon, herbed potato mash and truss tomatoes \$27.9

grill

Served with beer battered chips, broccolini, garlic roasted truss tomatoes & red wine jus

- Free range chicken breast \$19.9
- Grain fed sirloin 280g \$26.5
- Scotch fillet 250g \$23.9
- Angus eye fillet 250g \$29.9
- **Add surf to your turf – garlic prawns w cream & white wine sauce** \$6**

Extras for grill items - \$2.5 each (gf)

- Mushroom, garlic & herb sauce
- Herb & garlic butter
- Traditional Diane sauce
- Green pepper butter
- Pepper sauce
- Caramelised onion

sides - \$5.5 each

- Beer battered chips
- Crisp potatoes w smoked paprika, parmesan & sea salt (v)
- Steamed green beans & broccolini w shallots garlic & lemon zest (v/gf)
- Roquette & parmigiano salad w lemon & extra virgin olive oil (v/gf)

Please allow 20 mins for well done steaks

Price include 10% GST