

## ANTIPASTI SHARE BOARD

52.5

Prosciutto, beef bresaola, salami, mixed olive, artichokes, grilled eggplant, grana padano, Adelaide brie, and pana di casa with EVO

## TO START

### Garlic Bread (VG, GFO) 3pcs

Organic garlic, Aussie butter and oregano

Extra 3.5  
Make it Cheesy 4.5

10

### Focaccia Bread (VG, V)

Homemade olive and sundried tomatoes focaccia bread

11.5

## ENTRÉE

### Tomato Bruschetta (VG, GFO, V) 2pcs

Diced tomato, Spanish onion and basil topped with a balsamic glaze

Extra 5

15.5

### Crispy Steak Fries (VG)

Seasoned with sea salt and pepper, served with Tom sauce

11

### Arancini (VG)

Saffron and beetroot rice balls served with truffle mayo

18

### Marinated Sicilian Olives (V, GF)

House olives with lemon, garlic, herbs, chilli and EVO served warm

10.5

## FROM THE SEA

### Sydney Rock Oyster

Natural 26 42  
Kilpatrick 31 56

18

### Gamberi Al Arrabbiata (GFO)

Pan fried prawns, garlic and a touch of chilli in Napoletana sauce. Served with garlic bread

29.5

## SALAD / INSALATA

### Italian Salad (V, VG, GF)

Mixed Lettuce with onion, tomato, olives, cucumber. Dressed with herbed balsamic olive oil

Add chicken 6  
Add prawn 8

16.5

## Pizza Alla Napoletana (Rosso Base)

### Margherita (VG)

Basilico, buffalo mozzarella, fior di latte, EVO

23

### Vegetarian (VG)

Spanish onion, mushroom, olives, capsicum, zucchini, fior di latte

26

### Prosciutto and Pesto

Fior di latte, basil pesto, cherry tomato, crispy rocket leaves, sliced prosciutto

29

### Italian Pepperoni

Caramelised onion, pepperoni, fior di latte

27

### Ham & Pineapple

Ham, pineapple, and fior di latte

24

### Capricciosa

Mushroom, ham, olives, and fior di latte

28

### Meat lover

Ham, cabanossi, pepperoni, Spanish onion, beef ragu and fior di latte

31

### Supreme Casa Nova

Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte

29

### Split BBQ Chicken

Mushroom, spanish onion, bbq chicken and fior di latte

29

### Pizza Polpetta

Wagyu meat balls, buffalo mozzarella, Spanish onion, fresh basil, fior di latte

30.5

### Gamberi al Amatriciana

Fresh prawns, Spanish onion, cherry tomato, prosciutto and chili flakes

36.5

## Pizza Alla Napoletana (Bianco Base)

### Garlic and Rosemary (VG)

Garlic, rosemary, fior di latte

21

### Marinara

With garlic prawn, calamari, mussels, cherry tomato, and fior di latte cheese

32

### Quattro Formaggi (VG)

Bianco base, brie, gorgonzola, parmesan and fior di latte with truffle oil

34

### Gourmet Truffle Mushroom (VG)

Bianco base, Fresh ricotta, brie and a drizzle of white truffle oil

35

### Pizza with Pancetta and Artichoke

Garlic base, fior di latte, and fresh tarragon

31.5

## Fresh Crust

### Garlic Crust

Garlic, EVO and parsley

18

### Casa Summer Crust

EVO, fresh cherry tomato, oregano, fresh basil

25

## BURGERS GF Buns Available + 6

### Smoke House Wagyu Burger

With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

29.5

### Battered Fish Burger

Green pea mash, rocket leaves, onion, cucumber and tartar sauce, served with chips

27.5

## FROM THE GRILL/ ALA GRIGLIA

### Sous Vide Beef Tenderloin (GF) 220 gm

With potato mash, grilled asparagus and house sauce, topped with carrot crisp

47.5

### Grilled Lamb Rack (GF) 4 Bones

With rosemary roasted potato and house Shiraz sauce, topped with fried leek

47.5

### BBQ Pork Ribs Half or Full Rack (GF)

Pork ribs basted with BBQ sauce served with chips

31 | 53

### Pan-seared Barramundi (GF)

With mash potato, spinach, salsa verde and lemon wedge

36.5

### Veal Saltimbocca

Pan seared veal with grilled lemon, prosciutto & sage, served on lemon butter sauce with steamed vegetables

38.5

## RISOTTO

### Risotto Alla Funghi (V, VG, GF)

Fresh forest mushroom, garlic, onion, and shallots with parmesan cheese, topped with a drizzle of truffle oil

Add Chicken 6

27.5

### Risotto Aranciata Pancetta

Grated carrot, butternut squash, orange juice and parmesan cheese

Add grilled prawn 8

28

**HOMEMADE PASTA** *GF Pasta Available* + 6

**Gnocchi Tartufi** 31  
With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese and drizzle of truffle oil

**Spaghetti Marinara** 35.5  
Prawns, whiting fish, calamari & mussels with garlic, parsley, cherry tomato and Napoletana sauce

**Orecchiette Soprano** 29  
Grilled chorizo, mushroom on Napoletana sauce with touch of cream and chilli

**Fresh Ricotta and Spinach Ravioli (VG)** 28.5  
Garlic spinach cream sauce topped with cherry tomato and parmesan cheese

**Pappardelle Ragù** 30  
12 hour braised beef shoulder with Nap sauce and parmesan cheese

**Pappardelle with Scallops** 33.5  
Garlic, EVO, zucchini, cherry tomato and grated bottarga

**Beef Lasagna** 29.5  
Layers of Beef Ragù, bechamel and mozzarella, basil pesto, topped with grana padano

**LITTLE ONES**

**Kids Spag Ragu** 12

**Kids Orecchiette Alfredo** 14  
Bacon, cream sauce

**Kids Spag Napoli** 12

**Kids Fish n Chips** 12.5

**Kids Schnitzel** 13

**SIDES / CONTORNO**

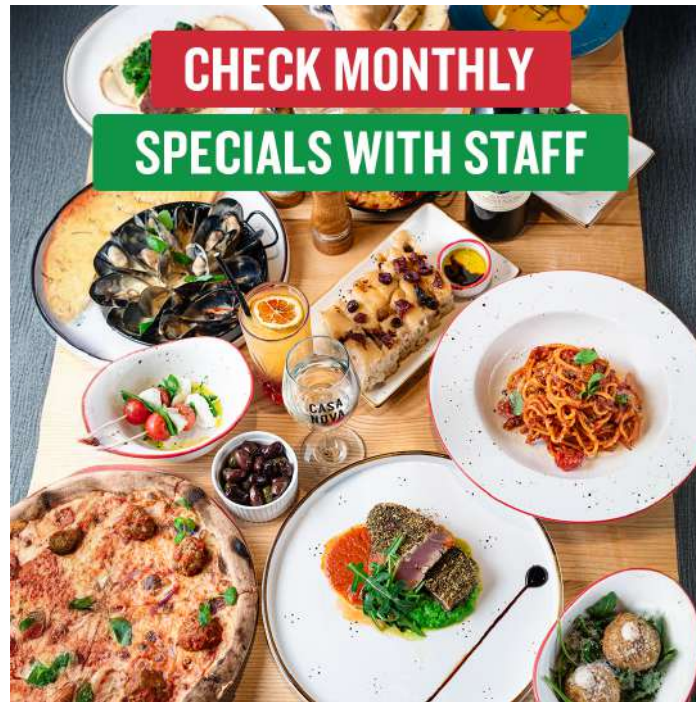
Mashed Potato with parmesan, truffle oil 11  
Garlic Grilled Broccoli 13  
Baked Potatoes 10  
Steamed Vegetables 10.5  
Side Chips 9  
Side Salad 9

**Vegan**

**Vegan Burger** 27.5  
Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, spanish onion

**Risotto alla Verde** 32.2  
Arborio rice, spinach, green peas mash, asparagus, vegan cheese

**Vegan Pepperoni Pizza** 33.5  
Vegan cheese, caramelised onion and vegan pepperoni



**HONEYSUCKLE**

1 Molly Morgan Drive,  
East Maitland, NSW 2323  
**TAKEAWAY MENU**



Menu Key

GFO - Gluten Free Option

GF - Gluten Free

VG - Vegetarian

VGO - Vegetarian Option

\* 15% Surcharge applies on Public Holidays  
Trading Hours

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragu. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes when modifying dishes.