

## To Start

<b>Garlic Bread (3pcs ) (VG, GFO)</b>	9.5
Organic garlic, Aussie butter and oregano	
Add Extra	3
Make it Cheesy	4.5
<b>Homemade Focaccia Bread (VG)</b>	10.5
With garlic and rosemary	

## Entrée

<b>Tomato Bruschetta (2pcs) (VG, GFO)</b>	15.5
Diced tomato, Spanish onion and basil topped with balsamic glaze	
Add Extra	5
<b>Crispy Steak Fries (VG)</b>	10.5
Seasoned with sea salt and pepper, served with Tom sauce	
<b>Crispy Southern Fried Chicken (GFO)</b>	21.5
Served with a side of lemon & Sriracha mayo	

## From the Sea

<b>Sea Sydney Rock Oyster</b>	
Natural	26 42
Kilpatrick	31 56
<b>Cocktail di Gamberetti</b>	30
Cocktail sauce, prawns, avocado, watercress and lemon wedge	

## Vegan

<b>Vegan Calamari Fritti</b>	25.5
Vegan calamari, lemon pepper and Arrabbiata sauce	
<b>Vegan Burger</b>	27.5
Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, spanish onion	
<b>Risotto alla Verde</b>	32.2
Arborio rice, spinach, green peas mash, asparagus, vegan cheese.	
<b>Vegan Pepperoni Pizza</b>	33.5
Vegan cheese, caramelised onion and vegan pepperoni	

## Antipasti Share Board 51.5

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, foccacia bread, grissini and pana di casa with EVO

<b>Marinated Sicilian Olives (GF, VG)</b>	10.5
House olives with lemon, garlic, herbs, chilli and EVO. Served warm	
<b>Arancini (4pcs) (VG)</b>	16
Mushroom and parmesan cheese served with truffle mayo	
Add Extra	4
<b>Beef Carpaccio (GF)</b>	29.5
Thinly sliced fillet mignon, aged balsamic, rocket leaves, capers & slice parmesan	

<b>Gamberi al Arrabbiata (GFO)</b>	29.5
Pan fried prawns, garlic and a touch of chilli in Neapolitana sauce, served with garlic bread	
<b>Calamari Fritti</b>	22.5
Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges	

## Burgers

GF Buns Available 6

	Single stack	Double stack
<b>Smoke House Wagyu Burger</b>	25.5	29.9
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips		
<b>Southern Fried Chicken Burger</b>	24	
With pickled carrot, onion, slice of cheddar with chips		

## FRESH CRUST

GF base available 6

<b>Garlic Crust</b>	18.5	<b>Casa Summer Crust</b>	25.5
Garlic, EVO and parsley		EVO, fresh cherry tomato, oregano, fresh basil, topped with buffalo mozzarella cheese	

## Pizza Alla Neapolitana (ROSSO BASE)

GF base available 6

<b>Margherita (VG)</b>	21.5	<b>Supreme Casa Nova</b>	29.5
Basilico, buffalo mozzarella, fior di latte and EVO		Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives and fior di latte	
<b>Vegetarian (VG)</b>	24.5	<b>Meat Lover</b>	30.5
Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato and fior di latte		Ham, cabanossi, pepperoni, Spanish onion, beef ragù and fior di latte	
<b>Prosciutto and Pesto</b>	28.5	<b>Pizza alla Diavolo</b>	28.5
Fior di latte, basil pesto, cherry tomato, crispy rocket leaves and sliced prosciutto		Hot salami, capsicum, Spanish onion, olives and fior di latte	
<b>Italian Pepperoni</b>	26.5	<b>Split BBQ Chicken</b>	28.5
Caramelised onion, pepperoni and fior di latte		Mushroom, Spanish onion, bbq chicken and fior di latte	
<b>Capricciosa</b>	27.5	<b>Ham and Pineapple</b>	23.5
Mushroom, ham, olives and fior di latte		Ham, pineapple and fior di latte	
<b>Gamberi Al Amatriciana</b>	34.5	<b>Casa Calzone</b>	30.5
Fresh prawns, Spanish onion, cherry tomato, prosciutto and chilli flakes		Folded pizza stuffed with mild salami, ricotta cheese and mozzarella cheese	

## Pizza Alla Neapolitana (BIANCO BASE)

<b>Garlic &amp; Rosemary (VG)</b>	20.5	<b>Bacon and Potato</b>	27.5
Garlic, rosemary and fior di latte		With garlic, fior di latte, sliced parmesan and truffle oil	
<b>Quattro Formaggio (VG)</b>	32.5	<b>Marinara</b>	35.5
Brie, gorgonzola, parmesan and fior di latte with truffle oil		With garlic prawn, calamari, mussels, cherry tomato, basil and fior di latte	
<b>Gourmet Truffle Mushroom (VG)</b>	34.5		
Porcini, button mushroom, black truffle paste, brie, fior di latte and a drizzle of white truffle oil			

## SALAD / INSALATA

<b>Italian Salad (GF, VG)</b>	16.5	<b>Arugula &amp; Parmesan Salad (VG, GF)</b>	18
Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil		Crispy rocket, toasted walnut, dried fig, parmesan cheese, aged balsamic, and EVO	
Add chicken	6	Add prosciutto	7
Add prawn	8	Add buffalo mozzarella	6

## From the Grill / Alla Griglia

<b>Prosciutto Wrapped Atlantic Cod</b>	39.5
Potato dauphinoise, tomato consomme, watercress orange fennel salad	
<b>Beef Scotch Fillet (GFO) 220g</b>	42.5
Grass-fed scotch fillet mustard worcestershire marinated, green beans, mashed potato, and house Shiraz sauce	
<b>Grilled Lamb Rack</b>	45.5
With rosemary roasted potato and house shiraz sauce, topped with fried leek	
<b>Veal Saltimbocca</b>	36
Pan seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetables on lemon butter sauce	
<b>BBQ Pork Ribs Half or Full Rack</b>	30   52
Pork ribs basted with BBQ sauce served with chips	

## Homemade Pasta

GF Pasta Available 6

<b>Gnocchi Tartuffi (VG)</b>	29.5
With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese and drizzle of truffle oil	
<b>Fresh Ricotta &amp; Spinach Ravioli (VG)</b>	28.5
Garlic spinach cream sauce topped with cherry tomato and parmesan cheese	
<b>Spaghetti alla Carbonara</b>	26.5
Pancetta, pecorino romano, grana padano, egg yolk, and cracked pepper	
<b>Rigatoni Boscaiola</b>	27.5
With garlic, shallots, bacon, and mushroom in cream sauce	
<b>Spaghetti Marinara</b>	34.5
Prawns, whiting fish, calamari & mussels with garlic, parsley, cherry tomato and Napoletana sauce	

<b>Chicken Boscaiola (GF)</b>	32.5
Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato	
<b>Bistecca alla Pizzaiola</b>	48
Paprika rubbed Ribeye served with duck fat roasted potato grilled green broccoli topped with gorgonzola sauce	

## Sides

<b>Baked Potatoes</b>	9.5
<b>Mashed Potato</b>	11
<b>Steamed Vegetables</b>	10.5
<b>Side Chips</b>	8.5
<b>Side Salad</b>	8.5
<b>Duck Fat Roasted Potato</b>	12

<b>Beef Lasagna</b>	27
Layers of beef ragù, bechamel and mozzarella, basil pesto topped with grana padano	
<b>Pappardelle Soprano</b>	28.5
Grilled chorizo, mushroom on Napoletana sauce with touch of cream and chilli	
<b>Pappardelle Ragù</b>	29.5
12 hour braised beef shoulder with Nap sauce and parmesan cheese	

## Risotto

<b>Risotto alla Funghi (VG, GF)</b>	27.5
Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil	
Add Chicken	6
Add Prawn	8



# SHELLHARBOUR

Shop 2021B, Stockland Shellharbour,  
Lake Entrance Rd, Shellharbour City Centre,  
NSW 2529



### Menu Key

GFO - Gluten Free Option

GF - Gluten Free

VG - Vegetarian

\* 15% Surcharge applies on Public Holidays

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

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