

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

TO START

Garlic Bread (VG, GFO) 9.5
Organic garlic, Aussie butter and oregano

Add extra 3
Make it cheesy 4.5

Homemade Foccacia Bread (VG) 10.5
With garlic and rosemary

ENTRÉE

Tomato Bruschetta (2pcs) (VG, GFO, V) 15.5
Diced tomato, Spanish onion and basil topped with balsamic glaze
Add Extra 5

Crispy Steak Fries (VG) 10.5
Seasoned with sea salt and pepper, served with tomato sauce

Arancini (4pcs) (VG) 16
Mushroom and parmesan cheese, served with truffle mayo
Add Extra 4

Marinated Sicilian Olives (GF, VG) 10.5
House olives with lemon, garlic, herbs, chilli and EVO. Served warm

Crispy Southern Fried Chicken (GFO) 21.5
Served with a side of lemon & sriracha mayo

Gamberi al Arrabbiata (GFO) 29.5
Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce, served with garlic bread

SALAD / INSALATA

Italian Salad (GF) 16.5
Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil
Add chicken 6
Add prawn 8

Arugula & Parmesan Salad (V, VG, GF) 18
Crispy rocket, toasted walnut, dried fig, parmesan cheese, aged balsamic, and EVO
Add prosciutto 7
Add chicken 6

PIZZA ALLA NAPOLETANA (ROSSO BASE)

GF base Available +6

Margherita (VG) 21.5
Basilico, buffalo mozzarella, fior di latte and EVO

Vegetarian (VG) 24.5
Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato and fior di latte

Prosciutto and Pesto 28.5
Fior di latte, basil pesto cherry tomato, crispy rocket leaves and sliced prosciutto

Italian Pepperoni 26.5
Caramelised onion, pepperoni and fior di latte

Ham & Pineapple 23.5
Ham, pineapple and fior di latte

Capricciosa 27.5
Mushroom, ham, olives and fior di latte

Meat Lover 30.5
Ham, cabanossi, pepperoni, Spanish onion, beef ragù and fior di latte

Supreme Casa Nova 29.5
Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives and fior di latte

Pizza alla Diavolo 28.5
Hot salami, capsicum, Spanish onion, olives and fior di latte

Split BBQ Chicken 28.5
Mushroom, Spanish onion, bbq chicken and fior di latte

Gamberi al Amatriciana 34.5
Fresh prawns, Spanish onion, cherry tomato, prosciutto and chilli flakes

PIZZA ALLA NAPOLETANA (BIANCO BASE)

Garlic and Rosemary (VG) 20.5
Garlic, rosemary and fior di latte

Quattro Formaggio (VG) 32.5
Brie, gorgonzola, parmesan and fior di latte with truffle oil

Gourmet Truffle Mushroom (VG) 34.5
Porcini, button, black truffle paste, brie, fior di latte and a drizzle of white truffle oil
Add prosciutto +6

Bacon and Potato 27.5
With garlic, fior di latte, sliced parmesan and truffle oil

Marinara 35.5
With garlic prawn, calamari, mussels, cherry tomato, basil and fior di latte

FRESH CRUST

Garlic Crust 18.5
Garlic, EVO and parsley

Casa Summer Crust 25.5
EVO, fresh cherry tomato, oregano, fresh basil, topped with buffalo mozzarella cheese

BURGERS

GF Buns Available +6

Single Stack Double Stack

Smoke House Wagyu Burger 25.5 29.9
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

Southern Fried Chicken Burger 24
With pickled carrot, onion, slice of cheddar with chips

FROM THE GRILL / ALLA GRIGLIA

Beef Scotch Fillet (GFO) 220g 42.5
Grass-fed scotch fillet marinated in mustard and Worcestershire, with green beans, mashed potato, and house Shiraz sauce

Grilled Lamb Rack 45.5
With rosemary roasted potato and house shiraz sauce, topped with fried leek

Veal Saltimbocca 37.5
Pan seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetables on lemon butter sauce

BBQ Pork Ribs Half or Full Rack 30 | 52
Pork ribs basted with BBQ sauce served with chips

Chicken Boscaiola (GF) 32.5
Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato

SIDES / CONTORNO

Baked Potatoes 9.5
Mashed Potato 11
Steamed Vegetables 10.5
Side Chips 8.5
Side Salad 8.5
Duckfat Roasted Potato 12

HOMEMADE PASTA *GF Pasta Available + 6*

- Gnocchi alla Sorrentina** (VG) 29.5
Napoli sauce, basil and topped with fresh buffalo mozzarella
- Fresh Ricotta and Spinach Ravioli** (VG) 28.5
Garlic spinach cream sauce topped with cherry tomato and parmesan cheese
- Spaghetti Marinara** 34.5
Prawns, whiting fish, calamari & mussels with garlic, parsley, cherry tomato, and Napoletana sauce
- Rigatoni Boscaiola** 27.5
With garlic, shallots, bacon, and mushroom in cream sauce
- Pappardelle Ragù** 29.5
12 hour braised beef shoulder with Nap sauce and parmesan cheese
- Beef Lasagna** 28.5
Layers of beef ragù, bechamel and mozzarella topped with grana padano
- Pappardelle Soprano** 28.5
Grilled chorizo, mushroom on Napoletana sauce with touch of cream and chilli

RISOTTO

- Risotto alla Funghi** (VG, GF) 27.5
Fresh forest mushroom, garlic, onion and shallot with parmesan cheese. Topped with a drizzle of truffle oil
Add chicken 6
Add prawn 8

VEGAN

- Vegan Burger** 27.5
Vegan pattie, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, spanish onion
- Risotto alla Verde** 32.2
Arborio rice, spinach, greenpeas mash, asparagus, vegan cheese
- Vegan Pepperoni Pizza** 33.5
Vegan cheese, caramelised onion and vegan pepperoni

LITTLE ONES

- Kids Spag Napoli** 10.5
- Kids Spag Ragù** 12.5
- Kids Orecchiette Alfredo** 13.5
Bacon, cream sauce
- Kids Fish n' Chips** 12.5
- Kids Schnitzel w Chips** 15



HAVE BREAKFAST WITH US!

Saturdays & Sundays, 8:30AM-11AM



BOOK YOUR FUNCTION WITH US

Large group booking, Birthday, private celebration, Anniversary, family get-together & much more.



SHELLHARBOUR

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

TAKEAWAY MENU



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 ragu. Traces of gluten, nuts and dairy may be present.

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