

IL CORSO CAFE

drinks / pizza

cold drinks

Coke, Coke Zero, Sprite, Fanta, Lift, Creaming Soda, Orange Juice, Pineapple Juice, Apple Juice
4.0

Chinotto, Orange Crush, Iced Tea
4.5

Lemon, Lime + Bitters
6.0

H2O

Sparkling
small 4.5 | large 9.0

Still
4.0

coffee / tea / specialty

Espresso, Macchiato
3.8

Cappuccino, Flat White, Latte, Piccolo Latte, Long Espresso
4.0

Mocha, Hot Chocolate
5.0

decaf / strong / soy / lactose free / large
add 0.7

sparkling

Calabria Private Bin Prosecco
200ml
10.0

Emeri Pink Moscato
Piccolo 200ml
9.0

Calabria Private Bin Prosecco
750ml
30.0

white

Yarran Wines Pinot Grigio *Riverina NSW*
7.0 / 26.0

De Bortoli Vat 2 Sauvignon Blanc *Riverina NSW*
7.0 / 28.0

Berton Metal Chardonnay *South Eastern Australia*
7.5 / 28.0

Yellow Tail Moscato *Riverina NSW*
7.0 / 26.0

Matua Valley Sauvignon Blanc *Marlborough NZ*
8.0 / 29.0

Oyster Bay Sauvignon Blanc *Marlborough NZ*
34.0

red

Johnny Q Cabernet Sauvignon *South Eastern Australia*
7.5 / 28.0

Dee Vine Estate Nericon Durif *Riverina NSW*
7.0 / 25.0

Yarran Wines Merlot *Yenda NSW*
7.0 / 26.0

Dee Vine Estate Nericon Shiraz *Riverina NSW*
7.0 / 25.0

Pepper Jack Shiraz *Barossa Valley SA*
48.0

Warburn Estate Cabernet Merlot *Barossa Valley SA*
27.0

Calabria 3 Bridges Durif *Riverina NSW*
36.0

Taylors Jaraman Shiraz *Clare Valley McLaren Vale SA*
48.0

beer + cider

Yenda Unfiltered Lager
8.0

Carlton Dry
7.0

Great Northern
7.0

Corona
8.0

Peroni
8.0

Peroni Leggera
8.0

Pressman's Cider
7.0

Rekorderlig Strawberry / Lime Cider
8.0

toppa

Sml 13.0 / Lrg 20.0 / Family 24.0 / Jumbo 28.0 / GF 11inch 22.0

- pizza base + tomato sauce, garlic, herbs

- pizza base + a garlic and herb butter, parmesan cheese

pizza

Sml 15.0 / Lrg 24.0 / Family 29.0 / Jumbo 35.0 / GF 11inch 25.0

All with tomato base + mozzarella cheese (mozz) unless stated otherwise

Special

ham, mushroom, olives, anchovies, capsicum, seafood

Supreme

ham, mushroom, salami, pineapple, onion, capsicum, olives

Il Corso

ham, bacon, mushroom

Capricciosa

ham, olives, mushroom, anchovies

Mexicana (hot)

ham, mushroom, salami, chilli, olives

Meat Lovers

ham, bacon, salami

Pepperoni

tomato, cheese, salami (pepperoni)

Hawaiian

ham, pineapple

Margherita

tomato, cheese, oregano

Vegetarian

capsicum, mushroom, olives, onion

BBQ Chicken

mushroom, chicken, BBQ sauce

Aussie

ham, bacon

Marinara

mixed seafood, anchovies, herbs

Italiana

tomato bruschetta, olives, anchovies, capers, bocconcini cheese topped with fresh rocket + olive oil

Romana

olives, mushroom, salami, artichokes, roasted peppers

Pisa

prosciutto, eggplant, olives, artichokes, roasted peppers

Bolognese

bolognese sauce base, ham, mushroom, olives

Rocket (no mozz)

onion, prosciutto, rocket, balsamic, parmesan cheese

Peri Peri Chicken

bocconcini cheese, roasted capsicum, shallots, caramelised onion topped with peri peri sauce

Bari

prosciutto, tomato bruschetta, grilled zucchini, roasted peppers + gorgonzola cheese

Mediterranean

bacon, mushroom, tomato bruschetta, garlic tiger prawns, fresh capsicum + a drizzle of sweet chilli sauce

Gioia

bacon, potato, garlic, roasted peppers, parmesan, rosemary, topped with fresh rocket

EXTRA TOPPING

Sml 2.0 / Lrg 2.0 / Family 3.0 / Jumbo 3.0
GF 2.0 / Half and half 3.0

Monday - Friday from 10:30am
Saturday - Sunday from 8am



15% surcharge applies on all public holidays

IL CORSO CAFE

dinner



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Saturday – Sunday from 8am

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Gluten Free Option indicated by GFO. Please advise wait staff. Gluten Free products are available, however, as the gluten free meals are prepared in the same environment as meals containing gluten, we cannot guarantee that the gluten free meals will be 100% free from gluten.

entrée

Garlic Bread

3 pieces 7.0

toasted Italian bread with a garlic herb butter
add extra piece 2.0

Bruschetta

2 pieces 13.0

toasted turkish bread with your choice of
- tomato, red onion, basil + olive oil with balsamic glaze
- avocado, roasted capsicum, ricotta + pinenuts
add extra piece 5.0

Olive Bowl ^{GFO}

13.0

selection of olives with a touch of garlic + olive oil

Gamberi Aglio ^{GFO}

21.0

sautéed tiger prawns in a garlic butter, parsley,
tomato, capers + chilli oil

Pork Belly ^{GFO}

20.0

twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

Arancini

3 pieces 19.0

crumbed ham + pea risotto balls
served with gorgonzola sauce
add extra piece 5.0

Antipasto (for 2) ^{GFO}

24.0

selection of cold meats, cheeses,
marinated olives + vegetables

“**FOOD**
solves everything”

mains

Saltimbocca ^{GFO}

32.0

pan seared veal medallions topped with prosciutto
cooked in a white wine, sage + garlic sauce served
on a bed of mashed potato + greens

Cotoletta Bolognese

29.0

crumbed veal schnitzel topped with mozzarella cheese
+ bolognese sauce served with salad + chips

Pollo Veneto ^{GFO}

33.0

pan seared chicken breast, tiger prawns,
roast peppers + pinenuts in a tomato pesto,
cracked pepper + brandy cream sauce served
on a bed of mashed potato + greens

Agnello Mela Granata ^{GFO}

34.0

pan seared marinated lamb with rocket,
prosciutto + potato salad with minted pea purée
+ pomegranate jus

Scotch Fillet ^{GFO}

350g / 34.0

served on a bed of mashed potato + greens
Il Corso specialty sauce,
mushroom sauce or jus / 2.50

Barramundi Fillet ^{GFO}

35.0

grilled barramundi fillet with baked chat potatoes,
broccolini, roasted capsicum and finished with
a lemoncello and ginger sauce

Calamari Fritti

29.0

cajun salt + pepper dusted calamari
served with chips + garlic aioli

Fritto Misto

32.0

selection of battered and crumbed seafood,
served with salad, chips + tartare sauce

Chicken Schnitzel

26.0

crumbed breast fillet served with salad + chips

Pork Belly ^{GFO}

34.0

twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

gourmet pasta + risotto

Spaghetti Marinara

26.0

fresh selection of mixed seafood cooked in
white wine + garlic napoli sauce

Fettuccine Rucola

25.0

tiger prawns, prosciutto, cherry tomatoes,
rocket + chilli tossed in garlic olive oil

Spaghetti Salmone

25.0

salmon, garlic tiger prawns, cherry tomatoes, spinach,
shallots in a chilli, cream + white wine sauce

Homemade Lasagna

24.0

traditional bolognese + bechamel sauce

Risotto Gamberi ^{GFO}

29.0

Il Corso speciality with grilled king prawns

Conchiglioni Formaggio

25.0

shell pasta filled with ricotta, pumpkin, feta,
baby spinach + a sage brown butter sauce

salads

Italian Salad ^{GFO}

18.0

mixed lettuce, kalamata olives,
bocconcini cheese, semi-dried tomato,
avocado, red onion, capsicum
add grilled chicken 3.0
add crumbed chicken strips 5.0

Caesar Salad ^{GFO}

18.0

cos lettuce, bacon, caesar dressing,
shaved parmesan + croutons
add grilled chicken 3.0
add crumbed chicken strips 5.0

Warm Chicken Salad ^{GFO}

20.0

mixed lettuce salad topped with marinated grilled
chicken + our chef's special dressing

pasta ^{GFO}

Spaghetti / Fettuccine / Risotto / Penne / Ravioli
21.0

Homemade Gnocchi / Gluten Free Pasta
- add 2.0

Bolognese

rich Italian style meat
+ tomato sauce

Gorgonzola

creamy blue vein cheese
+ parmesan cheese sauce

Boscaiola

mushroom, ham, peas, garlic + cream sauce

Diavola

chorizo sausage, bacon, onion,
roasted capsicum in a cheesy cream sauce

Calabrese

hot salami, capsicum, olives, napoli sauce
+ a touch of cream

Inverno

tiger prawns, mushrooms, napoli sauce,
garlic + a touch of cream

Genovese

sun-dried tomatoes, pesto, chicken,
napoli sauce + a touch of cream

Chicken Avocado

chicken, avocado, garlic + cream sauce

sides

Garden Salad ^{GFO}

5.5

Rocket Salad ^{GFO}

7.0

rocket, balsamic vinegar + olive oil

Steamed Green Vegetables ^{GFO}

7.0

with olive oil + lemon

Chips / Wedges | Sweet Potato Fries

5.50

7.0