

# IL CORSO CAFE

dinner

everyday from 8am | **F**  
15% surcharge applies on all public holidays

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

7.0

toasted Italian bread with a garlic herb butter

### Bruschetta

12.0

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

### Olive Bowl GFO

11.0

selection of olives with a touch of garlic + olive oil

### Gamberi Aglio GFO

19.5

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

### Gamberi Dolce

22.0

tempura tiger prawns, fresh fruit + a honey chilli butter sauce

### Pork Belly GFO

19.5

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

### Arancini

17.5

crumbed ham + pea risotto balls served with gorgonzola sauce

### Antipasto (for 2) GFO

22.0

selection of cold meats, cheeses, marinated olives + vegetables

## mains

### Saltimbocca GFO

30.0

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

28.0

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

### Pollo Marsala GFO

30.0

pan seared chicken breast in a creamy mushroom + marsala sauce served on a bed of mashed potato + greens

### Pollo Veneto GFO

32.0

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 / Eye Fillet GFO

350g / 34.0      300g / 36.0

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

### Snapper Fillet GFO

32.0

grilled with a mild chilli crust, served with a slaw of cabbage, carrot + snow peas, balsamic vinegrette + a raspberry 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

25.0

crumbed breast fillet served with salad + chips

## gourmet pasta + risotto

### Fettuccine Rucola

24.0

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

### Spaghetti Salmone

24.0

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

### Conchiglioni Formaggio

24.0

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

### Spaghetti Marinara

24.0

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

### Homemade Lasagna

23.0

traditional bolognese + bechamel sauce

### Risotto Gamberi GFO

28.0

Il Corso speciality with grilled king prawns

## salads + sides

### Italian Salad GFO

18.0

mixed lettuce, kalamata olives, bocconcini cheese, semi-dried tomato, avocado, red onion, capsicum - add grilled chicken / 3

### Caesar Salad GFO

19.5

cos lettuce, bacon, caesar dressing, shaved parmesan + croutons - add grilled chicken / 3

### Garden Salad GFO

5.5

### Steamed Green Vegetables GFO

with olive oil + lemon

7.0

### Wedges / Chips / Sweet Potato Fries

5.5

## pasta GFO

Spaghetti / Fettuccine / Risotto / Penne / Ravioli  
20.0

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 + cream sauce

### Diavola

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

### Calabrese

hot salami, capsicum, olives + napoli sauce

### 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 + cream sauce

“Your diet is a bank account...”

**GOOD**

food choices are

**GOOD**

investments.”

# IL CORSO CAFE

## drinks / pizza

everyday from 8am |  15% surcharge applies on all public holidays

### 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  
5.5

### 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

Divici Dry Prosecco Italy  
35.0

### white

Yarran Wines Pinot Grigio Riverina NSW  
6.5 / 24.0

De Bortoli Vat 2 Sauvignon Blanc Riverina NSW  
7.0 / 26.0

Berton Metal Chardonnay South Eastern Australia  
7.5 / 28.0

Yellow Tail Moscato Riverina NSW  
6.5 / 24.0

Matua Valley Sauvignon Blanc Marlborough NZ  
9.0 / 29.0

Calabria Pinot Bianco Riverina NSW  
26.0

Oyster Bay Sauvignon Blanc Marlborough NZ  
34.0

Devil's Lair Dance with the Devil Chardonnay Margaret River WA  
36.0

### red

Squealing Pig Rosé Marlborough NZ  
9.0 / 34.0

Johnny Q Cabernet Sauvignon South Eastern Australia  
7.0 / 26.0

Dee Vine Estate Nericon Durif Riverina NSW  
6.5 / 24.0

Yarran Wines Merlot Yenda NSW  
7.0 / 24.0

Dee Vine Estate Nericon Shiraz Riverina NSW  
6.5 / 24.0

Pepper Jack Shiraz Barossa Valley SA  
10.0 / 48.0

Warburn Estate Cabernet Merlot Barossa Valley SA  
27.0

Fickle Mistress Pinot Noir Central Otago NZ  
36.0

Calabria 3 Bridges Durif Riverina NSW  
34.0

Taylors Jaraman Shiraz Clare Valley McLaren Vale SA  
48.0

### beer + cider

Yenda Unfiltered Lager  
7.0

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  
7.0

### toppa

Sml 12.0 / Lrg 20.0 / Family 23.0 / Jumbo 27.0 / GF 11inch 22.0

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

### pizza

Sml 15.0 / Lrg 23.0 / Family 28.0 / Jumbo 34.0 / GF 11inch 24.0

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 1.0 / Lrg 2.0 / Family 2.0 / Jumbo 2.0  
GF 1.0 / Half and half 2.0