

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
with olive oil + lemon

Steamed Green Vegetables ^{GFO}

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