BREAKFAST

AVAILABLE FROM 7.00AM - 11.30AM

OPEN OMELETTE *	17
Chorizo, spanish onion, pimento, semidrio	ed
tomato & parsley.	

POACHED EGGS WITH 18 **CRISPY PROSCIUTTO**

Wild rocket, Greek feta, crushed avocado & bush tomato jam

WILD MUSHROOMS 20 & ASPARAGUS (V) *

Sautéed garlic & thyme roasted wild mushrooms, asparagus & baby spinach, topped with poached eggs & drizzled with

EGGS BENEDICT	
w Champagne Ham	18
w Double Smoked Bacon	19
w Smoked Salmon With citrus hollandaise	20
EGGS FLORENTINE (V) With sautéed baby spinach leaves.	17

CORN, ZUCCHINI, CHICKPEA 17 FRITTERS (GF)

Pumpkin puree, poached eggs, mixed leaf salad, and coriander mint yoghurt.

EGGS *	15
Scrambled, poached or fried with	
slow roasted tomato.	

15

MANGO & COCONUT CHIA PARFAIT (GF) Gluten free macadamia muesli, marinated

strawberries, seasonal fruits, Greek style yoghurt & toasted coconut chips

BREAKFAST BRUSCHETTA 17 Sautéed cherry tomatoes, spinach,

mushroom & chorizo drizzled with apple balsamic reduction

PANCAKES (V) 16 Fresh pancakes stack topped with fresh

marinated strawberries, candied walnuts, maple syrup & vanilla bean gelato

FRUIT SALAD 14

Fresh seasonal tropical fruits, honey roasted nuts muesli (GF), chia seeds, toasted coconut chips & Greek style yoghurt

FRUIT SALAD AÇAİ BOWL

Fresh seasonal tropical fruits, honey roast nut muesli (GF), chia seeds, toasted coconut chips with açaí puree

We only use FREE RANGE eggs *Served with freshly baked sourdough ciabatta.

BREADS & PASTRIES

CROISSANT

w Homemade seasonal fruit Jam w Ham and Cheese	4.5 8.5
CHOCOLATE CROISSANT	4.5
TOASTED WALNUT BANANA BREAD	6
TOASTED SOURDOUGH CIABATTA	5
APRICOT & CINNAMON	5

EXTRAS

Smoked Salmon

Herb Slow Roasted Tomatoes	4
Sauteed Baby Spinach	
Hash Brown	
Crushed Avocado	5
Homemade Cannellini Beans	
Roasted Garlic & Thyme	
Field Mushroom	
Pork Fennel Sausage	
Champagne Ham	
Bacon	

6

ENTREE & SALAD

AVAILABLE FROM 11.30AM - LATE

BOWL OF MIXED OLIVES	7
PIZZA BREAD Garlic or Herb	7.5
BRUSCHETTA Tomatoes, garlic, red onion, basil & extra virgin olive oil	11
TRIO OF DIPS Fetta mash, olive tapenade & semi-dried tomato pesto with our homemade ciabatta bread	12.5
INSALATA DI CASA Mixed lettuce, tomato, capsicum, onion, olive & balsamic vinaigrette	11
CAESAR Cos lettuce in Caesar dressing, crisp bacon, anchovies, poached egg, shaved parmesan	18
w Chicken	22
w Prawns	24
w Smoked Salmon	24.5
WARM SALAD Tiger prawns or chicken, rocket, hazelnut & mango lemon dressing	18
RUCOLA Rocket leaves, balsamic vinegar, olive oil, parmesan & sliced pears	12.5
INSALATA CAPRESE Bocconcini w tomatoes & basil olive oil	16

MAIN MEALS

AVAILABLE FROM 4.00PM - LATE

POLLO	SALTATO	32.5

Sautéed chicken breast over roasted chats, baby spinach leaves with a citrus hollandaise

BRACIOLA 32.5

Pan seared pork chop with roasted rosemary chats, pumpkin, zucchini, spinach leaves and mango chutney

BARRAMUNDI 29.5

Pan seared wild caught Barramundi on pickles and mixed leaves topped with mediterranean veggies (kalamatta olives, spanish onions, orange segments & cherry tomatoes) with mango dressing

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SIDES

Roasted Chats with Rosemary	7
Garlic & Lemon Snow Peas	7
French Beans with Butter Almonds	7

In a hurry? We do takeaway

txt 0475 555 080 for drinks

07 4031 2646

PASTA

AVAILABLE FROM 11.30AM - LATE

Linguine or Penne with your choice of sauce:

NAPOLITANA	21	2
Rich tomato & basil		

BOLOGNAISE 23 25.5

Rich tomato minced meat & herb sauce

CARBONARA 23 26.5 Bacon, garlic & onion in a white wine cream

GAMBERI 25 27.5 **PEPERONCINO**

Prawns, cherry tomato, garlic & chilli tossed w olive oil and rocket leaves

LASAGNE AL FORNO 26

Traditional dish w layers of pasta, minced beef, tomato & béchamel and insalata di casa

ALLA PESCATORA 27 29.5 Spanish mackeral, frutti Di mare, cherry tomatoes tossed in olive oil and parsley

ALLA PUTTANESCA Kalamata olives, anchovies, capers, chilli and

garlic tossed in a napolitana sauce **ZUCCA & ZUCCHINE** 24 27.5

Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil

KIDS MEAL AVAILABLE 13 Carbonara, napolitana, bolognaise

RISOTTO OR GNOCCHI

(linguine or penne).

ZUCCA GORGONZOLA 25 28 e NOCI

Pumpkin and spinach finished with Gorgonzola cheese & toasted walnut crumble

QUATTRO FORMAGGI 25 28 Gorgonzola, pecorino, taleggio and grono

pandano parmesan with dill

WILD MUSHROOM 25 28 Sautéed wild mushroom tossed with fresh

herbs and a hint of truffle oil

PIZZA CREATIONS

AVAILABLE FROM 8.00AM - LATE

MARE FANTASIA 17 **SEAFOOD FANTASY**

Tomato, mozzarella, mixed seafood garnished with mussel & prawn... Magnificent!

17

26

Tomato, mozzarella, Spanish onion topped with smoked salmon & pesto sauce

TRATTORIA SPECIAL17 21 26 Tomato, mozzarella, salami cotto, onion, mushroom, semi-dried tomatoes, drizzle with garlic and a herb crème fraiche

SALMONE

TANDOORI POLLO 17 21 25.5

Tomato, mozzarella, tandoori chicken, roasted red peppers, almonds & coriander

ZUCCA 16 20 24.5

Tomato, mozzarella, roasted pumpkin, fetta cheese, pine nuts & fresh rosemary

ROMANO 17 22 26.5

Tomato, mozzarella cheese topped with rocket leaves & prosciutto crudo

DA MONTANIA 16 20 25.5 Tomato, mozzarella, goats cheese, red onion jam & rocket

18 22.5 MARGHERITA 14 Abundance of mozzarella, tomato & oregano

NAPOLI 20 24.5 16 Tomato, mozzarella, anchovies,

garlic & black olives

TROPICANA 16 20 24.5 Tomato, mozzarella, champagne ham & pineapple

CAPRICE 17 20 24.5 Tomato, mozzarella, champagne ham, fresh

mushrooms, onion & roasted red peppers **SUPREME** 17 21 26.5

Tomato, mozzarella, champagne ham, salami, onion, fresh mushrooms, capsicum,

pineapple, anchovies & black olives **PUTTANESCA** 16 20 25

Tomato, mozzarella, tuna, onion,

anchovies, black olives & fresh chilli **VEGETARIANA** 16 20 24.5

Tomato, mozzarella, fresh mushrooms, capsicum, onion, pineapple & black olives

MEXICANA 16 20 24.5 Tomato, mozzarella, salami,

25

from 6.5

capsicum & jalapeño chilli

AUSTRALIANA 16.5 20.5 Tomato, mozzarella, double smoked

bacon, eggs & oregano

HALF / HALF PIZZA

MOOZ DESSERTS

TRIO OF SORBET 8.5 Scoops of lemon, strawberry & mango sorbet

TIRAMISU Traditional Italian Savoiardi biscuits soaked in espresso coffee and marsala liqueur, lavered

with indulgent soft mascarpone & fresh cream PANNA COTTA

Traditional lightly set creme naturally sweetened with honey and subtly flavoured with vanilla & macerated berries

AFFOGATO Espresso coffee to pour over

vanilla ice-cream, try it with liqueur

BANANA SPLIT 10 **DOLCE DI CASA** (5 flavours)

Please see our beautiful selection of cakes & homemade ice cream selection. All ice cream is made from Jersey Milk locally sourced from Mungalli Creek.



lapizza@iig.com.au

All prices are inclusive of GST. \$1.00 surcharge applies on all credit cards.