

Nicolinis

Pizza - Pizza

- Nicolini Special** Supreme ham, pepperoni, onion, olives, mushroom, capsicum, anchovies, oregano with homemade tomato pizza sauce and mozzarella **Reg 19.90 Lge 24.90 Family 29.90**
- Marinara** Selection of fresh seafood, garlic with homemade tomato pizza sauce and mozzarella **Reg 20.90 Lge 25.90 Family 30.90**
- Pollo** Chicken, mushrooms, onions with homemade tomato pizza sauce and mozzarella **Reg 19.90 Lge 25.90 Family 29.90**
- Margarita** Mozzarella cheese with homemade tomato pizza sauce **Reg 16.90 Lge 19.90 Family 24.90**
- Napolitana** Anchovies, olives, garlic, oregano with homemade tomato pizza sauce and mozzarella **Reg 17.90 Lge 22.90 Family 27.90**
- Tropicale** Ham, pineapple with homemade tomato pizza sauce and mozzarella **Reg 17.90 Lge 22.90 Family 27.90**
- Aussie** Ham, egg with homemade tomato pizza sauce and mozzarella **Reg 17.90 Lge 22.90 Family 27.90**
- Capricciosa** Ham, mushrooms, olives, anchovies with homemade tomato pizza sauce and mozzarella **Reg 17.90 Lge 22.90 Family 27.90**
- Vegeteriana** Mushrooms, onion, olives, capsicum with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 23.90 Family 28.90**
- Americana** Pepperoni with homemade tomato pizza sauce and mozzarella **Reg 18.90 Lge 23.90 Family 28.90**
- Meatlovers** Ham, pepperoni, bacon, chicken with homemade tomato pizza sauce and mozzarella. Topped with a BBQ sauce **Reg 18.90 Lge 23.90 Family 28.90**
- Gamberoni** Fresh prawns, garlic with a homemade tomato pizza sauce and mozzarella **Reg 25.90 Lge 28.90 Family 32.90**
- Gluten Free Pizza Base **7.00** Extra Toppings **Reg 3.00 Lge 4.00 Family 5.00**



Le Bevande - Beverages

Red Wine - Yellow Tail Wines

- Shiraz Cabernet **Glass 9.50 Bottle 36.00**
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- Cabernet Sauvignon **Glass 9.50 Bottle 36.00**
- Pinot Noir **Glass 9.50 Bottle 36.00**
- Merlot **Glass 9.50 Bottle 36.00**
- House Rose **Glass 9.50 Bottle 36.00**
- Wolf Blass Cabernet Merlot **Glass 10.50 Bottle 42.00**
- Lambrusco **Glass 9.50 Bottle 36.00**
- Red Knot Cabernet Sauvignon **Glass 12.00 Bottle 55.00**
- Red Knot Shiraz **Glass 12.00 Bottle 55.00**



White Wine

- Yellow Tail Chardonnay **Glass 9.50 Bottle 36.00**
- Yellow Tail Sauvignon Blanc **Glass 9.50 Bottle 36.00**
- Villa Maria Sauvignon Blanc **Glass 12.00 Bottle 55.00**
- Penfolds Chardonnay **Glass 12.00 Bottle 55.00**
- Brown Brothers Moscato **Glass 12.00 Bottle 55.00**
- House Moscato **Glass 9.50 Bottle 36.00**

Sparkling

- Yellow Tail Prosecco **Glass 12.00 Bottle 55.00**
- Chandon **Glass 15.00 Bottle 65.00**

Soft Drinks

- Cans - Coke, Sprite, Fanta **6.00**
- Post Mix **Glass 5.00**
- San Pellegrino 500ml **6.00**
- San Pellegrino 1ltr **10.00**
- Ginger Beer **6.00**
- Lemon Lime & Bitters **6.00**
- Mount Franklin Still **4.00**
- Chinotto **6.00**

Juice

- Orange, Pineapple,
Cranberry, Apple,
Tomato **6.00**
- Iced Tea **6.00**

Beer

- Cascade **9.50**
- Carlton Draught **9.50**
- XXXX Gold **9.50**
- Tooheys New **9.50**
- VB **9.50**
- Corona **10.00**
- Peroni Red **10.00**
- Peroni Nastro **10.50**
- Stone & Wood **10.50**
- Great Northern **10.50**

Cider

- Somersby Apple Cider **10.00**

Cocktails

- Ask your wait staff

Spirits

- Jim Beam **9.50**
- Smirnoff Vodka **9.50**
- Bacardi Rum **9.50**
- Johnny Red **9.50**
- Johnny Black **10.00**
- Gin **9.50**
- Southern Comfort **9.50**
- Tequila **9.50**
- Ouzo **10.00**
- Bundy **10.00**
- Canadian Club **10.00**
- Malibu **10.00**
- Wild Turkey **10.00**
- Jack Daniels **10.00**

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Antipasto - Starter

Focaccia Light, crunchy pizza bread seasoned with garlic, herbs and rock salt **10.00** Add tomato base *nc*
Add sliced prosciutto **15.90**

Garlic Bread Crusty italian bread slices with butter, herbs and a drizzle of balsamic glaze **9.00**

Ciabatta Served warm with extra virgin olive oil, balsamic vinegar and artichoke dip **10.00**

Bruschetta Crusty bread with garlic, olive oil, fresh roma tomatoes, spanish onion, basil and a drizzle of balsamic glaze **12.00**

Mushroom Bruschetta Crusty bread with panfried mushrooms in a creamy garlic sauce **14.90**

Calamaretti Fritti Crumbed baby squid, shallow fried and served with lemon and tartare sauce **19.00**

Antipasto Our selection of cured meats, italian cheese and marinated vegetables, served with grissini bread sticks **22.00**

Chilli Mussels Mussels cooked in a napoli and chilli sauce, served with spaghetti and crusty bread **22.00**

Primi - Pasta and Risotto

Soup of the day Ask our wait staff **14.00**

Spaghetti Bolognese Slow cooked beef in a homemade napoli sauce topped with parmesan cheese **22.00**

Seafood Marinara Your choice of fettuccine, spaghetti or penne with mixed fresh seafood in a homemade garlic and napoli sauce **34.00**

Pasta Gamberi Your choice of pasta, prawns, cherry tomatoes, spring onions, garlic, chilli, lemon and olive oil **32.00**

Boscaiola Your choice of fettuccine, spaghetti or penne with pancetta, mushrooms, garlic, shallots, parmesan and italian herbs and spices in a homemade napoli sauce with a touch of cream **23.90**

Tortellini Papalina Beef filled pasta parcels with pancetta, mushrooms, onion, cream, parmesan and cracked pepper **23.90**

Alla Matraciana Your choice of fettuccine, spaghetti or penne with pancetta, chorizo, onion, garlic and chilli in a homemade napoli sauce **22.90**

Carbonara Your choice of fettuccine, spaghetti or penne with pancetta, egg, extra virgin olive oil, garlic, cracked pepper, parmesan cheese and cream **22.90**

Lasagne Slow cooked beef in a homemade napoli sauce with a rich bechamel sauce and parmesan cheese **23.90**

Ricotta and Spinach Ravioli Large parcels of ricotta and spinach filled with pasta in a homemade napoli sauce with a touch of cream **23.90**

Gnocchi Ai Quattro Formaggi Italian potato dumplings in a creamy four cheese sauce of gorgonzola, pecorino, parmesan and provolone **24.90**

Risotto Ai Funghi Fresh mushrooms blended with arborio rice in aromatic creamy sauce **23.90**

Risotto Pescatore Mix of fresh seafood and arborio rice infused in garlic, herb and cream sauce **30.90**

Secondi - Mains

All meals are served with your choice of vegetables, chips or salad (any 2)

Scaloppine Nicolini Veal medallions with pancetta, mushrooms, garlic and shallots in Napoli sauce **36.00**

Veal Schnitzel Pan fried veal with chips and seasoned vegetables **29.50** or with spaghetti bolognese **31.00**

Scaloppine Funghi Veal medallions smothered in shallots, mushroom and brandy cream sauce **33.00**

Pollo Parmigiana Lightly crumbed chicken breast topped with Italian mozzarella and homemade napoli sauce **32.50**

Pollo Funghi Pan fried chicken breast in a creamy wild mushroom sauce **32.50**

Grilled Barramundi Fresh barramundi fillet with a lemon butter and dill sauce **34.00**

Beef and Reef Grilled 250g rump steak topped with fresh prawns and our homemade garlic sauce **38.00**

Garlic Prawns Prawns lightly sauteed in extra virgin olive oil and garlic. Served with white wine sauce on a bed of rice **36.00**

Sauces Aioli, Napoli, Mushroom, Pepper, Garlic or Brandy cream **4.00**

Contorni - Sides

Italian Olives **10.00**

Bowl of Chips Crunchy and lightly seasoned **8.90**

Sweet Potato Fries Served with a side of aioli **9.90**

Italian Side Salad Lettuce mix, roma tomato, kalamata olives, spanish onion with cucumber tossed in a balsamic and extra virgin olive oil **9.90**

Side of Vegetables A selection of in season vegetables **9.90**

Insalate - Salads

Italian Salad Lettuce mix, roma tomatoes, kalamata olives, spanish onion and cucumber tossed in a balsamic and extra virgin olive oil dressing **14.00**

Cesar Salad Crunchy cos lettuce, croutons, crispy bacon, poached egg and shaved parmesan tossed in a garlic, anchovy and mayo dressing **19.90**
Add grilled chicken **23.90**



Children's Menu

Includes one soft drink or juice **12.00**

Spaghetti Bolognese

Fettuccine Carbonara

Lasagne with chips

Mini Cheese Pizza 6"

Fish 'n' Chips

Chicken Parmigiana with chips

Chicken Nuggets with chips