

Wine List

Redbank Emily		
Pinot Noir Chardonnay Brut Cuvée / VIC	5.5	25.0
Pirie Estate Sparkling / TAS		50.0

WHITE

Noci Chardonnay / SA	5.5	25.0
Saint Clair Marlborough Sauvignon Blanc / NZ	8.0	38.0
Palliser Estate Sauvignon Blanc / NZ		49.0
Forest Hill Semillon Sauvignon Blanc / WA	7.0	33.0
Torres Vina Esmeralda (Sweet Style) / SPAIN	6.0	28.0
Redbank Sunday Morning Pinot Gris / VIC	8.0	38.0
Corte Giara Pinot Grigio / ITALY	7.0	33.0
Wirra Wirra Scrubby Rise Unwooded Chardonnay / SA	6.5	30.0
Heggies Chardonnay / SA		49.0

RED

Peter Lehmann Rose / SA	7.0	33.0
Noci Cabernet Sauvignon/Shiraz / SA	5.5	25.0
Yalumba Y Series Merlot / SA	6.0	28.0
Palliser Estate Pencarrow Pinot Noir / NZ	8.0	38.0
Antinori Santa Cristina / ITALY	7.5	35.0
O'Leary Walker		
Blue Cutting Road Cabernet Merlot / SA	6.0	28.0
Bleasdale Mulberry Tree Cabernet Sauvignon / SA	7.5	35.0
Primo & Co Shiraz Sangiovese / ITALY		49.0
Earthworks Shiraz / SA	6.0	28.0
Rymill Coonawarra Shiraz / SA		49.0

STICKY'S & FORTIFIED'S

Bleasdale Wise One Tawny Port / SA	6.0	40.0
Peter Lehmann Botrytis Semillon / SA	8.0	35.0

COCKTAILS

Bellini **9.0**
An Italian Favourite of Marie Brizzard Peach Liquor tickled w Sparkling Wine.

Aperol Spritz **9.0**
The Perfect Refresher Combining Aperol Orange w Citrus Flavours, Sparkling Wine and a Soda Spritz for Fizz!

Planter's Punch **13.5**
A Long, Cool Concoction of Bacardi and Appleton's Rum, Orange and Pineapple Juice, a dash of Citrus topped w Soda and Grenadine for that "Sunset" Colour.

Le Cassis **9.5**
This will get you in the Shambles! Chambord, Champagne and Red Bull Sugarfree, mixed to give you Wings!

Frappletini **10.0**
It's just like eating an Apple Pie! Frangelico and Von Schuetter's Butterscotch Schnapps are mixed w Apple Juice in this Martini-Style drink.

Amaretto Sour **10.0**
A Classic drink mixing sweet and sour w the Italiano flavour of Galliano Amaretto Almond Liqueur.

BEERS

We recommend Peroni, Italy's beer!

Peroni	6.5	Peroni Leggera (3.5%, LC)	6.0
Cascade Premium Light (2.6%)	5.0	Blue Tongue Light (2.7%)	5.0
XXXX Gold (3.5%)	5.0	XXXX Bitter	5.5
Pure Blonde	6.0	Crown Lager	6.0
Corona	6.5	Stella Artois	7.0
Blue Tongue Lager	6.5		

SPIRITS

Smirnoff Red Vodka	5.2	MIXER Add 0.8	
Jim Beam		Absolut Vodka	6.2
White Label Bourbon	5.2	Jack Daniels Whiskey	6.2
Wild Turkey Bourbon	6.2	Johnnie Walker Red Label	5.2
Johnnie Walker Black Label	6.2	Glenfiddich Single Malt	6.7
Bundaberg Rum	5.2	Appleton's V/X Rum	6.2
Gordon's Gin	5.2	Bombay Sapphire Gin	6.2
Dorville Brandy	5.2	Bacardi White Rum	5.2
Jose Cuervo Anejo Tequila	6.2		

LIQUORS

Suntory Midori		Kahlua	ALL 6.2
Tia Maria		Bailey's Irish Cream	
Chambord		Marie Brizard Peach Liqueur	
Campari		Aperol Orange	
Galliano Liqueur		Galliano Sambuca	
Galliano Black Sambuca		Galliano Amaretto	
Cointreau		Frangelico	
Southern Comfort		Malibu	
Von Scheuters Butterscotch Schnapps			

SOFT DRINK AND JUICE

Orange / Apple / Pineapple / Cranberry and Tomato Juice	3.5
Fresh Juice of the Day (see our Specials Board)	6.0
Coke / Diet Coke / Sprite / Ginger Ale / Soda / Lift, Fanta / Tonic Water	3.2
Coke 250mL / Diet Coke 250mL / Coke Zero 250mL	4.0
S. Pellegrino Sparkling Water / Acqua Panna Still Water	4.5
S. Pellegrino Limonata, Chinotto, Aranciata Rossa, Mandarinino	4.5
Red Bull, Red Bull Sugar Free	5.0

COFFEE by Caffe Landucci

Short Black	3.0	Long Black	3.8
Flat White	3.8	Cappuccino	3.8
Latte	4.0	Short Macchiato	3.3
Long Macchiato	3.8	Affogato	4.5
Mellocino	4.0	Vienna	4.5
Hot Chocolate	4.0	Hot Mocha	4.5
Extra Shot	0.9	Soy Milk	0.7
Decaf	0.7	Mug Upsize	1.1
Coffee Flavoured Syrups	1.0		
Milkshakes	5.0	Thickshakes	6.0
Spiders	4.5	Iced Choc/Mocha/Coffee	5.0
Tea by Elmstock Boutique Teas			per pot 3.70
English Breakfast, Earl Grey, Chai, Green, Peppermint, Chamomile, Lemongrass & Ginger			

All prices GST inclusive

NOCI

cafe italiano

menu &
wine list

Breakfast (served daily from 8am)

Thick Toast Choice of Honey/Berry Jam/Vegemite	4.0
Raisin Toast w French Butter	6.0
Seasonal Fruit Platter	10.0
Home-Style Muesli / Fresh Yoghurt / Strawberries	9.0
Classic Bacon/Two Poached Eggs/Tomato/Thick Toast	10.0
Noci Big Breakfast 2 Poached Eggs/Bacon/Italian Sausage/Mushies Tomato/Herb Rosti/Beans/Spinach/Toasted Ciabatta	17.0
Eggs Benedict 2 Poached Eggs/Homemade Foccacia/Lemon Basil Hollandaise	
Bacon	13.0
Prosciutto	13.0
Salmon	15.0
Eggs Florentine Spinach/Homemade Foccacia/Lemon Basil Hollandaise	11.0
3 Egg Frittatas (Open Faced Omelettes) w Toasted Ciabatta Bacon/Onions/Mushrooms/Spinach/Mozzarella	13.0
w Asparagus/Spinach/Caramelised Onion/Goats Cheese Semi-Dried Tomato	12.0
w Smoked Salmon/Onion/Bocconcini/Mozzarella	15.0
Buttermilk Pancakes Vanilla Ice Cream or Double Cream/ Maple Syrup/Berry Compote	10.0
French Toast/Maple Syrup	12.0

SIDES

Mushrooms	4.0
Hash Brown	1.5
Tomato	1.5
Italian Sausage	3.0
Baked Beans	3.5
Bacon	3.5
Eggs	3.0
Herb Rosti	3.0
Smoked Salmon	5.0
Toast	4.0
Spinach	2.0
Hollandaise	3.0

Lunch & Dinner

PANE (BREAD)

4 Cheese Calzone Mix of Blue/Parmesan/Mozzarella/Fetta folded in a Baked Noci Pizza Base	11.0
Bruschetta Salsa of Tomato/Red Onion/Basil/Olive Oil/Balsamic Reduction/Parmesan	9.0
Herb Or Garlic Pizza Bread	8.0

**COMPLIMENTARY GLASS OF HOUSE WINE
WITH ANY LUNCH MEAL PURCHASED
CONDITIONS APPLY**

SANDWICHES (available b/w 11:30am & 3:00pm)

	(served On Panini or Foccacia)	
Pollo Roast Chicken/Olives/Artichokes/Mozzarella/Fresh Rocket	10.0	
Lamb Roast Lamb/Fetta/Sun-dried Tomato/Caramelised Onion/Crisp Leaves	10.0	
Garlic Prawn Prawns/Red Onion/Cos/Chilli Lime Mayo	12.0	
Beef Tender Roast Beef/Red Radish/Rocket/Shallots/Horseradish Cream	10.0	
Salami Sun-dried Tomato/Grilled Mushies & Capsicum/Bocconcini/Mayo	9.0	

INSALATA (SALAD)

Caesar Cos/Parmesan/Bacon/Croutons/Egg/Homemade Caesar Dressing	11.0
Mediterranean Olives/Fetta/Semi-dried Tomato/Artichoke Hearts/Green Leaves Balsamic Dressing	11.0
Garden Green Leaves/Spanish Onion/Tomato/Cucumber/Avocado	8.0
Add Chicken	2.5
Add Prawns	4.0
Add Salmon	4.0

ENTRATE (ENTREES)

Calamari Fritti Lemon Pepper Dusted Calamari/Lime and Chilli Aioli	11.0
Antipasto Parmesan Crusted Fish/Pumpkin Frittata/Salami/Sausage Sun-Dried Tomato/Marinated Fetta/Olives/Toasted Foccacia	16.0
Smoked Salmon Avocado/Cucumber/Cherry Tomato/Baby Capers/Red Onion Crisp Leaves/Mayo	14.0
Zucchini And Thyme Fritters Roma Tomato Salsa/Mixed Leaves/White Balsamic	9.5

PRINCIPALE (MAINS)

Scallopine Funghi Medallions of Veal/Mushroom Cream Sauce/Saut�ed Vegetables	25.0
Pesce Del Giorno (Fish of the Day) Ask your Waitperson for Today's Selection	27.0
Raccordo Del Porco Oven Roasted, Pancetta wrapped Pork Fillet/Mediterranean Veg/Rich Jus	27.0
Filetto Di Manzo Rib Fillet/Sun-Dried Capsicum/Baby Spinach/Parmesan Mash/Red Wine Jus	28.0
Catasta Di Melanzana Layers of crumbed Eggplant/Ratatouille/Bocconcini/Napoli Sauce/Parmesan	20.0

BAKED PASTA

Sand Crab Lasagne (Noci's Signature Dish!) Sand Crab Meat/Fresh Pasta Sheets/B�chamel Sauce Baby Spinach/Napoli	19.5
Traditional Lasagne Noci's Rich Bolognese Meat Sauce/Fresh Pasta Sheets B�chamel/Parmesan	16.0
Cannelloni Roast Pumpkin, Spinach and Ricotta Stuffed/Napoli Sauce	16.0

PASTA & RISSOTTO

	ENTREE (LUNCH)	MAIN
Spinach And Ricotta Ravioli w Roast Pumpkin/Pine Nuts/Almond Cream	12.0	17.0
Spaghetti Bolognese Traditional Rich Tomato Based Meat Sauce From Bologna	12.0	17.0
Potato Gnocchi w Fresh Ricotta/Roast Garlic/Mushrooms/Pesto Cream Sauce	13.0	18.0
Fettuccini Carbonara w Saut�ed Bacon/Onion/Garlic/Egg/Cream	12.0	17.0
Penne Puttanesca w Semi-dried Tomato/Olives/Garlic/Capers/Anchovies/Chilli/Napoli	12.0	17.0
Fettuccini Marinara w Fresh Prawns/Scallops/Black Mussels/Fresh Chilli/Garlic/Onion/Napoli	15.0	20.0
Rissotto w Roasted Garlic/Artichoke Hearts/Marinated Eggplant/Mushrooms/Napoli	10.0	15.0

PIZZAS

	LUNCH 7"	LARGE 12"
(Lunch portion served with Salad. Available 11:30am till 3:00pm)		
Supreme Ham/Salami/Capsicum/Tomato/Onion/Mushroom/Olives/Tomato Base	12.0	16.0
Pollo Roast Chicken/Red Peppers/Cajun Potato/Spinach Sweet Chilli Sauce/Sour Cream	12.0	16.0
Carne Ham/Ground Beef/Bacon/Smokey BBQ Base/Onion/Mushroom	12.0	16.0
Zucca Roast Pumpkin/Almonds/Spinach/Fresh Herbs	12.0	16.0
Calabrese Pepperoni/Tomato Base/Anchovies/Olives/Fresh Chilli	12.0	16.0
Seafood Prawns/Scallops/Mussels/Asparagus/Capsicum/Tomato Base	16.0	20.0
Agnello Braised Lamb/Sweet Potato/Raisins/Rocket/Mint Yoghurt	13.0	17.0

Banquet (Min. 4 Persons. Conditions Apply)

2 Course (Bread, your choice of 4 Pizzas and Pastas, Salad)	per head 22.0
3 Course 3 Course (As above plus your choice of Desserts)	per head 28.0

Kids Menu

(Please Ask Our Wait Staff About Our Options For Children)

Dolci (Dessert)

Tiramisu Savoiard Biscuits/Coffee & Tia Maria Liquor/Mascarpone Cream/Shaved Chocolate	9.0
Sticky Date Pudding w Butterscotch Sauce/Vanilla Bean Ice Cream	
Pannacotta Di Cioccolato Italian Pannacotta/Homemade Biscotti/Rich Chocolate Sauce	
Cassata Gelata Layers Of Vanilla, Chocolate & Pistachio Gelato Ricotta & Dried Fruit Mix/Berry Compote	
Zuccotto Amaretti Biscuits folded through Ice Cream and Savoiard Sponge Fingers	
Disco Del Formaggio (Cheese Platter) Blue Cheese/Camembert/Cheddar/Dried Fruits/Nuts/Water Crackers	18.0