

Little Sicily

VOLCANIC GRILL

Grain Fed Scotch Fillet

Swordfish

Eye Fillet

Little Sicily brings you a unique do it yourself social dining experience.

A selection of meats will be available for you to choose from.

(ask our friendly staff for meats available and pricing)

Meat will be presented on a special heat retaining volcanic stone at your table, giving you the freedom and enjoyment of freshly cooked meat to your own personal taste, whether rare, medium or well done.

High cooking temperatures seal in all the natural juices and nutrients, giving you one of the healthiest ways of cooking your meat, combined with a sensational taste.

National Heart Foundations around the world support the use of low fat cooking techniques such as the Volcanic Grill ™ method. The meats provided by Little Sicily are grain feed, lean cut and have no added fats or oils.

Please Note: The stone is hot and is not to be touched.

For safety reasons we restrict the use to persons aged 13 years and over. We thank you for your cooperation.

ENTREE

Neonata

White Bait Fritters

17.50

Funghi Trifolati

Oyster Mushrooms, cooked in a broth with garlic and chilli.

17.50

Beef Carpaccio

Thinly sliced beef, olive oil with lemon juice and parmesan cheese.

17.80

Eggplant Rolls

With ricotta, mozzarella, chilli and napolitana sauce.

17.80

Salmon Carpaccio

Thinly sliced salmon with spanish onion, capers, olive oil and lemon juice.

18.80

Garlic Prawns

King prawns pan fried traditional style, w/ garlic chilli and napolitana sauce

19.50

SIDES

Italian Salad

8.50

Rocket Salad

9.50

Vegies

8.50

Pasta

Penne Arrabiata

Tomato, garlic and chilli.

17.50

Fettucini Boscaiola

Pancetta, mushrooms and cream.

17.50

Fettucini Gamberi

Egg ribbon pasta w/ king prawns, asparagus, in a creamy tomato sauce

17.80

Spaghetti Marinara

Cooked in fresh seafood and tomato sauce.

18.80

Gnocchi Pork Ragu

Home made Gnocchi in slow braised Pork Belly and Tomato sauce

19.50

Risotto Pescatore

Arborio rice cooked w/ trawler fresh seafood, cooked w/ garlic, white wine

19.50

Mains

Pollo Rosemarino

Chicken breast fillet with rosemary, garlic and white wine sauce.

21.50

Pollo Boscaiola

Chicken breast cooked with mushrooms, bacon and cream

22.50

Veal Pizzaiola

Olives, capers, oregano and garlic with tomato sauce.

22.50

Veal Parmigiana

Veal cooked with eggplant tomato and mozzarella cheese.

24.80

Stuffed Calamari

BBQ skewered with seasoned bread crumbs

25.50

Filetto Pepe Verde

Fillet steak cooked in green peppercorns and cream.

26.80

Lemon Sole

Grilled whole lemon sole

27.50

BBQ Kingprawns

BBQ QLD King Prawns

32.50

Pizza Crust

Small	Medium	Large	Family
8 .00	11.00	14.00	17.00

Garlic Pizza

Olive Base

Pesto Base

Small	Medium	Large	Family
10 .00	13.00	16.00	19.00

Bruschetta Pizza

Garlic Cheese Pizza

Breads

Garlic Bread
5.00

Herb Bread
5.00