



A la-Carte

Menu

STARTERS all from wood oven on a pizza base

Garlic Bread (V) with sea salt, parsley & roasted garlic	\$9.90
Herb Bread (V) with garlic & fresh herbs plus a side of marinated olives	\$10.90
Chilli Bread (V) with chilli oil & garlic	\$9.90
Roma Bruschetta (V) With vine ripened tomatoes, marinated in extra virgin olive oil, fresh oregano, salt & pepper, pesto	\$14.90
Cheese Bread (V) with garlic, Bocconcini cheese, Mozzarella cheese & Fetta cheese	\$14.90
Schiacciata Pomodoro (V) Wood oven pizza base topped with olive tapenade, sliced tomato, basil and Bocconcini cheese	\$16.90
Schiacciata Prosciutto Wood Oven Pizza Base topped with sliced tomato, Bocconcini cheese, Prosciutto, fresh basil and Parmesan	\$20.90

ENTREES

Soup of the Day refer to the Specials Board	
Bowl of Fries (V) with tomato sauce	\$8.90
Seasoned Battered Wedges (V) with sour cream & sweet chilli sauce	\$9.90
Trio Of Dips Please ask our friendly staff for today's dip range served with our very own house made wood oven bread	\$14.90
Calamari Fritti Tender squid tossed in salt & pepper, flour, fried and served with fresh lemon, aioli and salad greens	\$18.90
Chorizo Pan fried spicy chorizo with Kalamata olives, chilli, confit onion cherry tomatoes and basil served with grilled ciabatta	\$13.90
Arancini (V) 4 Vegetarian risotto balls, crumbed and deep fried, served in a rich sugo with basil and Parmesan Reggiano	\$15.90
Antipasto for 2 A selection of Italian cold cut meats, roasted and pickled Mediterranean vegetables, served with mixed olives and wood oven bread	\$22.90
Saganaki Crispy fried Haloumi cheese served with Kalamata olives, tzatziki, pita bread, lemon and salad greens	\$15.90

BURGERS

ALL BURGERS SERVED WITH FRIES

Brunelli Chicken Burger Marinated Grilled Chicken, American cheese, tomato, bacon, red onion, lettuce & honey mustard aioli	\$15.90
Brunelli Wagyu Beef Burger Wagyu Beef Patty, American cheese, tomato, red onion, lettuce, bacon, American mustard and ketchup	\$15.90
Brunelli Veggie Burger Crispy fried Haloumi pattie, avocado, American cheese, pumpkin puree rocket, tomato and aioli	\$15.90

SALADS

Chargrilled Chicken Caesar Salad Chargrilled Chicken Breast, Cos lettuce, bacon, croutons, egg, shaved Parmesan & Caesar dressing	\$20.90
Warm Chicken Stack (GF) Chargrilled Chicken Breast, mixed lettuce, roasted capsicum, sundried tomatoes, ricotta with a honey mustard dressing & candy balsamic	\$20.90
Mediterranean Salad (V) (GF) Mixed lettuce, tomato, Fetta cheese, cucumber & olives with vinaigrette	\$14.90
Add Chicken \$6.00 Add Lamb \$7.00	
Chicken & Pear Salad (GF) Grilled chicken, Haloumi, rocket, sweet pear, walnuts and shaved Parmesan, topped with candy balsamic vinaigrette	\$21.90
Brunelli Chef Salad Grilled chicken tenders, smoked Tasmanian salmon, grilled prawns, lettuce, tomato, cucumber and onion with a seeded mustard vinaigrette, topped with balsamic aioli	\$24.90

PASTA

**SERVED WITH YOUR CHOICE OF PENNE, SPAGHETTI OR FETTUCINI
(TORTELLINI, GNOCCHI & RICOTTA RAVIOLI EXTRA \$2 - GLUTEN FREE PENNE ADD \$3)**

Sorrentina Traditional tomato and basil sauce with Bocconcini cheese	\$18.90
Gamberi Prawns, pan-fried in extra virgin olive oil, chilli, tossed through rocket, fresh tomato and shaved Parmesan	\$25.90
Con Pollo Chicken breast, broccoli, bacon in a cream sauce and shaved Parmesan	\$21.90
Brunelli Blue swimmer crabmeat, onions, chilli, garlic and prawns in a rose sauce	\$25.90
Traditional Lasagne Homemade lasagne	\$19.90
Bolognese Traditional meat sauce	\$19.90
Marinara Seasonal seafood with your choice of bianco or tomato sauce	\$25.90
Alla Panna Ham, mushroom, cream and Parmesan cheese	\$19.90
Puttanesca Olives, capers, anchovies, garlic, chilli and tomato	\$19.90
Amatriciana Bacon, onion, chili, tomato and basil	\$19.90
Bello Chicken breast, pesto, pumpkin, capsicum, broccoli, onion and garlic cream sauce	\$21.90
Calabrese Pork & fennel sausage, red onions, roasted capsicum, olives, basil and chilli in a tomato sugo	\$21.90
Carbonara Bacon, egg, cream, Parmesan and black pepper	\$19.90
Con Verdure (V) Broccoli, capsicum, mushroom and onion in a rose sauce	\$20.90
Osso Bucco Ragu (Signature Dish) (Chef's Recommendation) with slow braised Veal Osso Bucco in a rich tomato and red wine sugo	\$23.90

RISOTTO

Paella (GF) Prawns, selection of local seafood, chicken, Spanish onion, Chorizo sausage, peas and capsicum cooked in a Saffron infused broth	\$26.90
Tutto Mare (GF) Selection of seasonal seafood, chilli, garlic and basil in a tomato based sauce	\$25.90
Pollo & Zucca (GF) Chicken breast, pumpkin and sage in our home made chicken broth, topped with Parmesan	\$22.90
Funghi e Tartuffi (V) (GF) Swiss and field mushrooms, truffle paste in our home made vegetable broth	\$22.90

MAIN MEALS

Garlic Prawns Pan-fried prawns with garlic, white wine cream sauce served on a bed of steamed rice served with vegetables	\$26.90
Pollo Chilli Prawn Chargrilled chicken breast topped with chilli prawns and a tomato, onion and basil salsa, served with vegetables	\$26.90
Scaloppini Brunelli Pan-fried veal backstrap topped with prawns and squid in a rose sauce served with vegetables	\$27.90
Scaloppini Saltimbocca Pan-fried veal backstrap with ham, cheese, sage in a demi glaze sugo served with vegetables	\$26.90
Vitello di Casa Crumbed beef backstrap topped with cheese served with rosemary potatoes, pan fried spinach and mushroom sauce	\$26.90

FISH OF THE DAY - PLEASE REFER TO THE SPECIALS BOARD

CARNE FROM THE GRILL

ALL STEAKS SERVED WITH MASH & VEGETABLES

MSA Scotch Fillet (GF) - 300gm	\$30.90
MSA Porterhouse (GF) - 300gm	\$29.90
Chicken Breast (GF) - 250gm	\$22.90

Sauces

Creamy Garlic Prawns (GF)	\$5.00	Green Peppercorn	\$2.00
Creamy Avocado Sauce (GF)	\$3.00	Mushroom	\$2.00
Signature House Made Bourbon Sauce	\$2.00	Diane	\$2.00
Hot & Spicy Chilli Sauce	\$2.00	Classic Gravy	\$2.00

PIATTO GRANDE REALLY REALLY BIG

ALL SERVED WITH CHIPS & SALAD

Calamari Fritti Tender squid tossed in salt & pepper lightly floured & fried served with aioli	\$24.90
Open Lamb Souvlaki Marinated braised lamb pieces served with Tzatziki and Pita bread	\$28.90
Seafood Platter Beer battered Garfish, salt & pepper calamari & prawns served with Tartare	\$30.90
Chicken Parmigiana Crumbed chicken breast, ham, cheese, traditional tomato sugo	\$24.90

SIDES

Garden Salad	\$6.00
Steamed Vegetables with olive oil and garlic	\$8.00
Roasted Potatoes with sea salt and rosemary	\$7.00
Onion Rings with aioli and tomato sauce	\$8.00

TRADITIONAL PIZZAS

	SM (10")	LG (13")
Margherita (V) Tomato, oregano, basil and Fior di Latte Mozzarella, shaved Parmesan	16.9	20.9
Napoli Tomato, cheese, anchovies, roasted garlic, Kalamata olives and fresh herbs	19.9	23.9
Pepperoni Tomato, cheese, hot salami, Jalapeno, chilli & fresh herbs	22.9	26.9
Marinara Tomato, cheese, selection of seasonal seafood and fresh basil	25.9	29.9
Prosciutto Tomato, Fior di Latte Mozzarella, topped with prosciutto, rocket and Parmesan	24.9	28.9
Hawaiian Tomato, cheese, ham & pineapple	21.9	25.9
Special Tomato, cheese, ham, salami, mushroom & olives	23.9	27.9
Brunelli Tomato, cheese, salami, artichoke, Kalamata olives, roast capsicum, onion, Bocconcini cheese & basil	23.9	27.9
Quattro Stagione (4 Quarters - 2 Slices per quarter) - NO MODIFICATIONS		28.9
Quarter 1 Tomato, oregano, basil and Bocconcini		
Quarter 2 Tomato, oregano, basil, prawns and Bocconcini		
Quarter 3 Tomato, oregano, basil, Bocconcini, topped with prosciutto		
Quarter 4 Tomato, oregano, basil, pepperoni and Bocconcini		
Calzone Folded pizza with choice of rustico or (V) vegetarian		22.9

GOURMET PIZZAS

Bella Donna BBQ sauce, cheese, chargrilled chicken, bacon & pineapple	24.9	28.9
Alta Mura Tomato sauce, Bocconcini, chicken, sundried tomatoes, baby spinach, Spanish onion and pumpkin	24.9	28.9
Yiros Tomato sauce, cheese, marinated chicken, lamb, Spanish onion, topped with sliced tomato, tabouli & garlic sauce	25.9	29.9
Millionaire Tomato, cheese, King prawns, scallops, crab meat, spring onions, Jalapenos and chillies, topped with Moreton Bay Bug, sour cream and caviar	29.9	33.9
Spaccata (Meatlovers) Premium ground beef sauce, cheese, ham, salami & bacon	23.9	27.9
Mamma T Olive oil base, cheese, pork & fennel sausage, rape (wild broccoli) (Chilli optional)	23.9	27.9

GOURMET VEGETARIAN PIZZAS

Ortolana (V) Tomato sauce, bocconcini cheese, semi-dried tomatoes, mushroom, roasted capsicum, Kalamata olives & fresh herbs	22.9	26.9
Fornetto (V) Tomato, Bocconcini cheese, wood fired roasted pumpkin, roasted capsicum, olives and pesto	22.9	26.9
Quattro Formaggi (V) Tomato, Fior di Latte, Provolone, Parmesan, Gorgonzola	23.9	27.9

Gluten free pizza bases available with any pizzas

DESSERT PIZZAS

**MADE WITH PIZZA DOUGH, SERVED WITH A CREAM CUSTARD
PÂTISSERIE BASE & TOPPED WITH GELATI**

Cherry Ripe Custard, cheery ripe, strawberries & vanilla gelato	\$15.90
Kinder Surprise Banana, custard, marshmallow & chocolate kinder surprise	\$15.90
Death by Chocolate Wood oven pizza base, Nutella, Cadbury caramel chocolate, Cherry Ripe and chocolate gelato, served with chocolate shards	\$16.90

DESSERT CREPES

Crepe Suzette Strawberries, orange & kiwi filled crepe covered with sweet citrus glaze served with cream & vanilla gelato	\$14.90
Coco Choc Bananarama Shredded coconut, caramelized banana & chocolate topped with creamy chocolate sauce, served with cream and vanilla gelato	\$14.90
Nutella Crepe Nutella served with hot chocolate custard & vanilla gelato	\$14.90
Strawberry Sensation Fresh strawberries & syrup served with cream and vanilla gelato	\$14.90
Affogato Crepe Ricotta & Nutella cream topped with pistachio nuts, coffee, Frangelico & vanilla gelato	\$16.90

SAVOURY CREPES

Cheesy Ham & Tomato Egg, succulent leg ham, diced roma tomatoes and grated mozzarella	\$14.90
Bacon & Egg Breakfast Crepe Fried bacon & egg served with tomato sauce	\$14.90
Mushroom & Spinach Sizzle Egg, field mushrooms and baby spinach with ricotta cheese	\$14.90

GELATI

Small \$ 4.00

Medium \$ 5.00

Large \$ 6.00

Cone \$ 4.50

Hazelnut

Mint

Berry Yogurt

Coffee

Tropical

Pistachio

Vanilla Bean

Strawberry

White Chocolate

Chocolate

Roasted Almond

Lemon