

PESCARÈ

RESTAURANT & BAR

Breads

Garlic Bread	6.50
Bruschetta <i>Tomatoes, onion, basil, garlic & parmesan on ciabatta.</i>	8
Dips <i>Selection of gourmet dips with lightly toasted turkish bread.</i>	15

Starters

Saffron Arancini (V) <i>Crumbed rice balls filled with peas, goat cheese & saffron with basil pesto.</i>	12
Pollo Melanzane <i>Crispy chicken with grilled eggplant & roasted capsicum with tzatziki.</i>	12
Chicken Kebab (GF) <i>Marinated in lemon, garlic, herbs – spices & served on quinoa tabouli.</i>	13.50
Moreton Bay Bugs (GF) <i>Grilled bugs with orange, tomato, avocado, chilli & basil salsa.</i>	14.50
Antipasto (GF) <i>Prosciutto, chorizo, smoked salmon, grilled chicken, grilled calamari, bocconcini, fetta, pepperdews with cheese & antipasto vegetables.</i>	19.50
Oysters Natural or Kilpatrick	½ doz. 14 doz. 27
Mussels Veneziane <i>Fresh mussels in white wine, garlic & napoli served with toasted ciabatta.</i>	15.50
Beer Battered Prawns <i>Deep fried beer battered King prawns with green leaves.</i>	15.50
Salt & Pepper Calamari <i>Thinly sliced calamari dusted in flour with rucola.</i>	15
Seared Scallops & Prawns (GF) <i>Prawns & Scallops seared in butter with prosciutto, capsicum & basil pesto.</i>	16

Salads

Pears Rucola Salad (GF) <i>Thinly sliced pears with goat cheese, strawberries, parmesan, pine nuts & fresh roquette leaves.</i>	14
Caesar Salad <i>Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins. 4</i>	15
Pescare Salad (GF) <i>Prawns, scallops & grilled calamari in garlic olive oil with sweet chilli, avocado & mixed green leaves.</i>	21.50

Sides

Roast Garlic & Rosemary Potatoes	8
Thick Crunchy Chips	7
Garlic Sautéed Vegetables/ Steamed Vegetables	8
Chorizo with warm olives	7
Potato Wedges <i>Add bacon & cheese. 2</i>	7

Pasta & Risotto

Gnocchi Gorgonzola (V) <i>Home made gnocchi with mushrooms, spinach, sun dried tomatoes & a gorgonzola cream sauce.</i>	E:13 M:16.50
Spinach Cannelloni (V) <i>Home made cannelloni with ricotta cheese, fetta, spinach & napoli sauce.</i>	16
Penne Calabrese <i>Hot salami, olives, mushrooms, cheese & napoli sauce.</i>	E:14 M:17
Tortellini Romana <i>Veal tortellini, cream, tomato, bacon & spring onions.</i>	E:14.50 M:18
Meat Lasagne <i>Home made meat Lasagne.</i>	17
Gnocchi Pollo Funghi <i>Home made gnocchi with chicken, mushroom, basil pesto & cream.</i>	E:15 M:18.50
Fettuccini Salmone <i>Ribbon Pasta tossed with garlic, olive oil, chilli, capers, fresh salmon flakes, avocado, cream & finished with wilted roquette leaves.</i>	E:16 M:19
Spaghetti Marinara <i>Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine & a touch of tomato.</i>	E:18 M:21.50
Duck Risotto (GF) <i>Shredded duck, onions, peas, celery, mushroom & touch of cream.</i>	E:15 M:18.50
Risotto di Gamberi (GF) <i>Prawns sautéed in onions, olive oil, fresh tomatoes & white wine.</i>	E:17 M:21
Barramundi Risotto (GF) <i>Pan fried barramundi with onions, fetta, spinach & dash of cream.</i>	E:17 M:21

Gourmet Pizza

Garlic/ Herb Foccacia.	8
Margherita (V) <i>Buffalo mozzarella, fresh cherry tomatoes, basil.</i>	14
Campagnola (V) <i>Tomato, mozzarella, pumpkin, zucchini, fetta, spinach, onion & olives.</i>	16
Capricciosa <i>Tomato, mozzarella, Virginia ham, mushroom, olives.</i>	16
Tandoori <i>Tomato, mozzarella, tandoori chicken, chillies, onions, mushroom.</i>	16
Salsiccia e Carne <i>Tomato, fior di latte, chorizo, bacon, hot salami, spinach.</i>	16.50
Salame Piccante <i>Tomato, mushroom, mozzarella, hot salami, chillies, capsicum, onions, olives.</i>	16.50
Hawaiian <i>Tomato, mushroom, mozzarella, ham, pineapple</i>	16

Mains

Chicken Parmigiana	21
<i>Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad.</i>	
Pollo Milanese (GF)	26
<i>Chicken tenderloins in a mildly spiced tomato cream sauce tossed with mushrooms, onion & capsicum accompanied with rice & salad.</i>	
Pollo Farcito (GF)	28
<i>Chicken breast filled with char grilled vegetables, olives, fetta served with capsicum pesto & quinoa tabouli.</i>	
Pepperone (V) (GF)	23
<i>Capsicum stuffed with mushrooms, olives, celery, spinach, parmesan & pumpkin risotto served with sautéed grilled vegetables.</i>	
Fish & Chips	19.90
<i>Beer battered fillets, served with chips & salad.</i>	
Stuffed Calamari (GF)	29
<i>Calamari stuffed with prawns, capsicum, celery, onion risotto complemented with creamy tarragon sauce & citrus salad.</i>	
Salmon Fillet (GF)	29
<i>Fillet with moroccon spices served on mashed potatoes, vegetables & minted yogurt.</i>	
Barramundi Fillet (GF)	32
<i>Grilled fillet drizzled with fresh lemon & orange citrus sauce, served on baby spinach, radicchio & fetta cheese.</i>	
Pescare Seafood Platter (for 2 people)	95
<i>Chef's selection of fresh fish and seafood served grilled & fried. Comprised of salmon, barramundi, calamari, scallops, mussels, oysters, moreton bay bugs & prawn avocado salad.</i>	
Eye Fillet with BBQ Prawns (GF)	34
<i>250gm juicy fillet char-grilled to your liking on a bed of mashed potatoes with glazed onions, dutch carrots, green beans, cherry tomatoes & shiraz jus.</i>	
Rib Eye	34
<i>Steak on bone char-grilled to your liking served with potato wedges, pear gorgonzola salad & mushroom sauce.</i>	
Lamb Shank (GF)	29
<i>Slow-braised lamb shank in red wine & rosemary sauce, served on mashed potatoes, gremolata & complimented with broccolini.</i>	
Veal Involtini (GF)	29
<i>Veal wrapped in prosciutto with mushrooms, semi dried tomatoes, olives & bocconcini served with pumpkin mash, dutch carrots & asparagus, finished with creamy blue cheese sauce.</i>	

Spirits

Basic Spirits	7.50
Soho	7.90
Blue Label	18.50
Chivas Regal/ Black Label 12yo	9.50
Glenfiddich Single Malt 12yo	9.50
Jameson Irish Whiskey 12yo	10.50
Jack Daniel's Single Barrel	11.90
Wild Turkey Rare Breed	11.90
Martell Medallion VSOP Cognac	9.90
Janneau Grand Armagnac	11.90
Bombay Sapphire Gin	9.90
42 Below Vodka	9.90
Imported Grappa <i>Nonino Vendemmia, Nardini Reserva, Nonino Moscato, Questa e Vera</i>	10.90

Liqueurs

Drambuie (Scotland), Galliano (Italy), Amaretto, White, Black or Vanilla (Italy), Grand Marnier (France), Limoncello (Italy), Dom Benedictine (France), Baileys (Ireland), TiaMaria (Spain), Cointreau (France), Frangelico (Italy), Amaro Averna (Italy)	9.50
---	------

Imported Beer

Peroni Leggera _(Italy)	6.50
Peroni _(Italy) Corona _(Mexico)	7.70
Asahi _(Japan) Stella Artois _(Belgium)	7.70

Local Beer

Cascade Light	6
Pure Blonde, VB, Carlton Draught	6.50
Crown Lager, James Boag's	7.50
Fat Yak Pale Ale	7.50

Desserts

Tiramisú <i>Egg savoiardi embedded in coffee liqueur layered with mascarpone & crème.</i>	11
Crème Brulée <i>Light hazelnut custard with caramelized sugar topping.</i>	12
Chocolate Truffle Cake <i>Belgian chocolate gateaux with truffle core.</i>	8
Sticky Date Pudding <i>Lightly spiced date pudding with traditional caramel sauce.</i>	10
With Dessert Passito Wine.	15
Semifreddo <i>Smoothie creamy layers of pistacchio, raspberry, vanilla beans & finished with raspberry coulis.</i>	10
Coppa Gelato <i>Select any three scoops of chocolate, lemon, mint choc chips, mango, strawberry, rainbow, vanilla.</i>	6
Cheese Platter <i>Served with quince paste, muscatels & crackers.</i> Vintage Cheddar 50g Danish Blue 50g Camembert 50g Selection: 1 cheese \$9, 2 cheeses \$16, 3 cheeses \$22	
Cakes <i>Mixed berry cheese cake, Lemon tart, Mars bar.</i>	7.50
Please Ask our staff for more cakes selections.	
Affogato <i>Vanilla ice cream, shot of espresso & your favorite liqueur.</i>	14.50
Non Alcoholic	8.50
Dessert & Fortified Wines <i>Noble One Botrytis Semillon-Riverina NSW</i> <i>Passito di Pantelleria Pellegrino -Italy</i> <i>Vintage Port Burmester -Portugal</i>	9.50

Drinks

Coffee 3.70 Add .50 cents for Double shot, Strong, De-caf, Soy, Irish Cream, Caramel, Cinnamon, Vanilla, Extra Large: add 0.50c	Milk Shake 5.50 Chocolate, Strawberry, Vanilla, Caramel, Banana, Hazelnut Iced Chocolate Iced Coffee 5.50
Liqueur Coffee 9.50 With your favorite liqueur	Soft Drinks. glass 3.70, btl 4.20
Tea (Organic SereniTea) 4 Hot Chocolate Chai Latte 4.20	Lemon Lime Bitters 4.20 Ice Tea 4.20 Juices 4.50
San Pellegrino Sparkling Mineral Water. 500ml 5 700ml 7.50	San Pellegrino Flavoured Drinks 4.20