



Bruschetta

Garlic & Cheese	10
Tomato, Spanish Onion & Basil	12
Pesto, Mozzarella & Prosciutto	15
Hot Smoked Salmon, Fried Capers, Dill Mascarpone	17

Antipasto

Traditional Antipasto

Selection of Italian meats, cheeses, vegetables and seafood

For 1 \$25 - For 2 \$35 - For 3 \$45

Primi Piatti

Cannelloni with pumpkin and chicken

14

Roast pumpkin poached chick fetta, pine nuts topped with Napoli & parmesan

Smoked Salmon Risotto Cake

17

Crispy risotto cake topped w smoked salmon, fresh rocket, heritage tomatoes & chive yoghurt dressing

Grilled Chilli Red Claw

19

Local red claw tossed in a light bell pepper salad

Eggplant Parmigiana

13

Crispy eggplant topped w spiced Napoli & mozzarella cheese

Sardines on toast

13

Toasted sourdough, Italian sardines, blistered tomato & truffle paste

Garlic Prawns

19

Pan tossed prawns, garlic, light cream sauce, saffron linguine

Vitello

17

Thin slices of herb crusted veal, herb sour cream dressing, crunchy croutons, crispy capers, fresh tomato

Insalata

Pear and Walnut

17

Rocket, pear, walnut, crispy pancetta w a creamy gorgonzola dressing

Caprice

15

Tomato wrapped in prosciutto fresh basil buffalo mozzarella

Duck

18

Confit duck, citrus, fennel, baby spinach & creamy citrus dressing

Roast Pumpkin

15

Roast pumpkin, Persian fetta, sundried tomato, baby spinach, pine nuts, creamy balsamic dressing

Le Porte Rosse Casa Gnocchi

Quattro Formaggio 27

Gorgonzola fetta parmesan & a touch of mozzarella in a light cream sauce

Amatriciana 26

Sautéed bacon, chilli garlic Napoli sauce topped w Persian fetta

Veal Ragu 28

Slow cooked veal, light Napoli sauce topped w fresh parmesan

Pesto Spinach 24

Fresh pesto, baby spinach, sundried tomato & light creamy garlic sauce

Le Porte Rosse Casa Pasta (Handmade)

Fettuccini Alla Panna 29

Smoky bacon, tiger prawns, chicken, mushrooms & spring onions in a creamy Napoli sauce

Fettuccini Carbonara 26

Smoky bacon, button mushrooms, light creamy white wine sauce, egg yolk, finished w spring onions & fresh parmesan

Linguini Marinara 28

Linguini w a selection of fresh seafood sautéed w chilli, garlic and white wine Napoli sauce

Veal & Mushroom Lasagna 24

Veal & mushroom ragout layers of pasta, Napoli, mozzarella & herb sour cream

Pappardelle Ragu 28

Slowly braised shoulder pork, lamb & veal in a rich tomato sauce

Spaghetti Sicilian 27

Sautéed bacon, chilli, garlic, olives, anchovies in a Napoli sauce

Penne with pumpkin 32

Roast pumpkin, asparagus, cherry tomato & baby spinach in a creamy sav blanc sauce.

Duck Linguini 32

Roasted duck, cherry tomato, rocket, truffle oil & fresh parmesan

Penne Pollo Pesto 27

Chicken, sundried tomato, asparagus, fennel, in a creamy pesto sauce

Ask our waiter about our handmade pasta of the week

Piatto Principale

Roast Duck	35
<i>Twice roasted duck, crispy potatoes asparagus marsala jus</i>	
Le Porte Rosse Fish & Chips	28
<i>Crumbed or grilled Barramundi, fat chips, prawn, fennel & beetroot slaw</i>	
Baked Salmon	32
<i>Pesto, blistered tomatoes & fennel salad</i>	
Pork Marsala	32
<i>Pork medallions in a rich wild mushroom & Marsala sauce</i>	
Veal Scallopini	32
<i>Tender veal medallions, green peppercorn, marsala jus, creamy mashed potato, Mediterranean vegetables</i>	
Venetian Chicken	29
<i>Chicken medallions, smoky bacon, mushroom, prawns in a light Napoli sauce w a touch of double cream</i>	
Beef Cheeks	33
<i>Tender beef cheek, sticky red wine glaze, crispy potato & roasted carrots</i>	
Pepper Steak	38
<i>Rib fillet steak, fat chips, Greek salad & pepper jus</i>	

Pizza

Greek Lamb	22
<i>Slow cooked lamb shoulder, eggplant, roasted capsicum, tzatziki, fetta, house Napoli & mozzarella</i>	
Mediterranean Vegetable	19
<i>Roasted Mediterranean vegetables, spinach, fetta, house Napoli, mozzarella</i>	
Margarita	17
<i>Fresh tomato, buffalo mozzarella, basil, olive oil</i>	
Sardinia	22
<i>Pepperoni, Italian sardines, cherry tomato, rocket, house Napoli, mozzarella</i>	
Pesto Chicken	22
<i>Roasted pesto chicken, roast capsicum, spinach, camembert, house Napoli, mozzarella</i>	
Smoked Salmon	24
<i>House hot smoked salmon, Spanish onion, goats cheese, rocket, sour cream, crispy capers, house Napoli, mozzarella</i>	

Sides

Rosemary Salted Fat Chips	9
Roast Pumpkin Salad	
Rocket Pear Salad	

Kids Options

Pizza

Ham and Pineapple	10.9
Ham, pineapple, mozzarella cheese, napoli sauce	
Meat Lovers	15.9
Chicken, bacon, salami, BBQ sauce, mozzarella cheese	
Napolitano	12.9
Napoli & mozzarella cheese	
<i>Nona's Favoriti</i>	
Spaghetti Bolognese	13.9
Traditional served with parmesan cheese	
Creamy Bacon	15.9
Bacon, creamy garlic sauce, parmesan cheese	
Garlic Prawns	16.9
King prawns, creamy garlic sauce, fettuccine	
Beef Lasagne	15.9
Traditional served with side salad	

Piatto Principale

Rib Fillet Steak	16.9
Served with chips and salad	
Grilled Tiger Prawns	14.9
Served w garden salad	
Chicken Parmigiana	13.9
Crispy chicken breast topped w Napoli & melted cheese, served w Chips and salad	
Grilled or crumbed Barramundi	14.9
Served with chips and salad	
Sides	5.9
Bowl of chips with tomato, BBQ or aioli	

Desserts

Lemon Meringue 12.5

Vanilla custard, lemon curd, marshmallow meringue, lemon shortbread crumb

Tiramisu 12.5

Traditional layered Italian dessert, coffee cream & finger sponge

Vanilla Bean Crème Brule 12.5

Served w vanilla ice-cream & lemon shortbread crumb

Chocolate Mousse 12.5

Belgium chocolate mousse, fresh berries, whipped cream & chocolate shavings

Trio of Desserts 15.5

A trio consisting of miniature Vanilla Bean Crème Brule, Tiramisu & gluten free Chocolate Brownie

Cakes and Torte (all served with whipped cream) 8.5

Chocolate Cherry Ripe

Hummingbird

Chocolate Brownie & Berry Mousse

Cheesecakes (all served w whipped cream)

Rocky Road 8.5

Choc peppermint

White Chocolate Raspberry

Pies and Tarts (all served warm w ice-cream)

Apple 9.5

Triple Chocolate Pecan

Cookies and Slices

Melting Moment

Chocolate Peanut Butter Cookie 4.5

Chocolate Brownie

Banana bread

After Dinner

Limoncello

Penfolds Grandfather Rare Tawny Port

Galway Pipe Grand Tawny Port 8

Giori Grapper 16

9

7

Dimattina Coffee**4.5 Cup****5.5 Mug**

Cappuccino

Latte

Flat white

Long black

Mocha

Espresso

3.5

Macchiato

4

Vienna (black or white)

Affogato

6.5

Hot chocolate

Chai latte

Syrups: Caramel, Hazelnut, Vanilla**extra .50****Berry Tea Shop Pot of Tea****4.5**

Earl Grey

English Breakfast

Jasmine Green

Chamomile

Peppermint

Chai Masala

Decafe Tea

Milk Options: Coconut, Almond, Skim Dairy, Full Fat Dairy,
Lactose Free, Pouring Cream, Soy