

"CARMINE & CO."

PURVEYORS OF FINE FOOD

ANTIPASTI

Our deep respect for the land and its harvest inspires us to create many great dishes, we love our antipasti so much, sometimes we get carried away and forget to leave room for our mains... Sometimes!

MARINATED MIXED OLIVES	6
PIATTO MISTO	17
Selection of cured meats, cheese's, marinated veg and sicilian olives	
ARANCINI BALLS (3)	15
Crumbled and fried rice balls, filled with bolognese sauce, peas, mozzarella & pecorino cheese served with a Napoletana sauce	
COZZE ALLA SICILIANA	22
Braised black mussels, tossed through tomato, chili, white wine & herbs.	
POLPETTE (3)	15
Home made meatballs in rich tomato & basil pasatta.	
SALSICCIA	15
Grilled pork and fennel sausage, served on crispy ciabatta & topped with paprika caramelised onions.	
HARVEY BAY SCALLOPS (4)	16
Grilled in shell with a mild chili & basil sauce finished with a garnished salad.	
OYSTERS	
FRESH SA PLATE OYSTERS	1/2 Doz 19
Natural, with lemon & cocktail sauce.	
	Doz 32
KILPATRICK	1/2 Doz 21
With bbq, worcestershire & grilled bacon.	
	Doz 36
CHILI AND LIME GRANITA	1/2 Doz 21
Squeezed lime juice and chili frozen, then shaved over fresh Oysters.	
	Doz 34
GAMBERO IMPERIALE	18
Whole cooked SA king prawns, on a mango and avocado salad with a spicy cocktail sauce.	
CALAMARI FRITTI	18
Crisp golden rings of tender squid, battered and fried served with aioli and lemon wedge.	
MELANZANA (VG)	15
Roasted half cut eggplant topped with diced tomato, garlic, oregano & pecorino cheese.	

All meat and cheese boards served with crispy ciabatta bread

IL PRANZO

*Available for a minimum of 4 people

65pp

What being from the south's all about...
enjoying great food and company!

Pairing our best cured meats and cheeses together to start you off the proper way italians eat. Followed by our chefs selection of finest dishes.

(All served with home made fresh pane)

SALUMI E FORMAGGIO

All meat and cheese boards are served with crispy ciabatta bread.

PROSCIUTTO DI PARMA € PARMAGIANO REGGIANO	14
CASALINGA SALAMI € ASIAGO CHEESE	12
MORTADELLA € PROVOLONE CHEESE	12
CAPACOLLO € PROVOLONE CHEESE	12

CONTORNO - SIDES

CAPRESE SALAD (VG)	12
Sliced tomato, bocconcini and fesh basil topped with olive oil and balsamic glaze.	
MIXED GREENS (VG)	9
Seasonal green vegetables locally sourced from SA.	
INSALATA (VG)	8
Cos lettuce, iceberg lettuce, cherry tomato, cucumber, spanish red onion and bocconcini drizzled with a lemon and herb vinaigrette.	
POLENTA CHIPS WITH PAPRIKA AIOLI (VG)	10
Home made herbed polenta fries served with a paprika aioli.	
CAVOLFIORE IMPANATE PALLE (VG)	10
Cauliflower balls fried in a lightly crumbed batter served with a smear of paprika aioli .	
PATATE ARROSTO (VG)	8
Oven roasted hand cut baby potatoes coated in our chefs very own rosemary and herb mix.	
SWEET POTATO CHIPS (VG)	10
POTATO CHIPS (VG)	7

PANE

Baked Daily! - Gluten Free \$3 Extra

GARLIC BREAD	6
GARLIC PIZZA BREAD 12"	10
Home made garlic butter mix coated over our thin pizza base.	
BRUSCHETTA 12" (VG)	18
Fresh tomatoes thinly sliced, topped with spanish onion, shaved parmesan cheese, fresh basil and served on a garlic pizza bread with a light drizzle of olive oil.	
CAPRESE BRUSCHETTA (VG)	12
Crispy ciabatta bread, diced tomatoes, bocconcini, fresh basil, topped with a balsamic glaze	
VEDURE BRUSCHETTA (VG)	12
Crispy ciabatta bread, roasted capsicums, marinated eggplant topped with bocconcini cheese.	

MAINS, PASTA € RISOTO, PIZZA >>



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MAINS		PASTA & RISOTTO	
BISTECCA DI CARMINE	40	GNOCCHI CALABRESE	28
Char-grilled 350 g Black Angus Sirloin steak topped with sautéed spanish onion, mushrooms, basil, chili, garlic & red wine glaze. Served with broccolini & roast potatoes. <i>*Pepper, Dianne & Mushroom Sauces available</i>		Italian Sausage, roasted eggplant, cherry tomatoes, spring onion, chili, garlic, wine & a dash of Napoletana sauce.	
SCALOPINNI SALTIMBOCCA	32	SPAGHETTI FRUTTI DI MARE	32
Veal scaloppini sautéed in a white wine & sage sauce, topped with mozzarella cheese, prosciutto and then oven baked. Served with seasoned roast potatoes.		Panfried prawns, mussels, calamari, vongole, spring onions, fresh basil, fresh tomato, garlic, cracked pepper, Pinot Grigio and olive oil.	
COSTOLETTE DI MAIALLE	40	LINGUINI CRAB	34
450 g slow cooked pork ribs, coated in a home made rosemary plum sauce, served with polenta chips.		Blue swimmer crab, cooked in a zesty lemon cream sauce with garlic, cracked pepper, Pinot Grigio & olive oil.	
POLLO INVOLTINI	30	FETTUCINI CARBONARA	23
Stuffed Maryland chicken, marinated in zesty herbs & breadcrumb, served with a light apple and parmesan salad with cannellini & chickpea puree.		Pancetta, egg, black pepper, pecorino cheese in a cream sauce.	
COSTOLETTE DI LOMBO	29	RIGATONI POLPETTE	27
Pork chops, in a lemon, parsley & mixed herbs marinade with apple slaw.		Nonna Vittoria's classic Italian meatballs in a rich, basil & garlic tomato pasatta.	
FISH OF THE DAY	POA	RISOTTO CON FUNGHI (VG)	27
Refer to our Specials board to see our fish of the day		Truffle infused arborio rice, with exotic mushrooms, spring onion, baby spinach, white wine & a dash of cream topped with reggiano parmigiana.	
NONNA'S CLASSICS		RISOTTO ALLA PESCATORA	29
LASAGNA	24	Panfried prawns, calamari, braised black mussels, onions, garlic, white wine and baby spinach.	
A traditional family recipe topped with bolognese sauce.			
CABBAGE ROLLS	24		
A traditional family recipe made with premium beef and pork mince, rice and italian herbs. Wrapped in cabbage and topped with napolitana sauce.			
SPINACH AND RICOTTA CANNELLONI (VG)	24		
Pasta sheets filled with spinach and ricotta cheese served with a rose sauce.			
PIZZA		DOLCE	
TRADITIONAL MARGARITA (VG)	23	NUTELLA PIZZA 12"	20
Sauce, bocconcini cheese, fresh basil leaves and olive oil.		Plain pizza base coated with Nutella, topped with coconut, white and classic Tim tams, strawberries finished with a scoop of Rocher gelati.	
PROSCIUTTO DI BUFALA	27	TIRAMISU	12
Sauce, mozzarella di bufala, prosciutto, rocket and olive oil.		RASPBERRY & GALLIANO PANACOTTA	
THE CALABRIAN	25	12	
Sauce, fontal cheese, spicy nduja, roast peppers, kalamatta olives.		MANGO & YOGHURT SEMIFREDDO	
FRUTTI DI MARE PIZZA	31	12	
Sauce, provolone cheese, cherry tomatoes, marinated king prawns, calamari topped with chili mussels.		Italian meringue, mango, vanilla yoghurt, vanilla icecream, raspberries drizzled with passionfruit.	
ITALIANO	27	ZEPPOLE AL STREGA	12
Garlic base, mozzarella cheese, pork & fennel sausage, roast peppers, grilled eggplant, onion, fresh tomato, bocconcini, fresh tomato, basil leaves.		Vanilla bean ice cream and a creamy Strega sauce.	
QUATTRO STAGIONI	26	NUTELLA ZEPPOLE	10
Pizza Sauce, provolone cheese, leg ham, kalamatta Olives, marinated artichokes and field mushrooms.		Italian doughnut topped with Nutella and a scoop of your choice of gelato	
PIZZA VEDURE (VG)	27	SORBET	SML 4 LGE 8
Sauce, bocconcini, field mushrooms, artichokes, pickled zucchini, beetroots, topped with Spanish red onion, danish fetta and rocket.		Lemon, Strawberry or Mango	
PIZZA DI CARMINE	28	AFFOGATO	16
Sauce, mozzarella cheese, provolone cheese, sundried tomatoes, Casalinga salami, olives, roasted capsicum and Spanish onions and mild fresh chili.		Vanilla bean gelato, frangelico and a shot of espresso.	
CALZONE RAGU	28	GELATO	SML 4 LGE 8
Nonna Vittoria's home made ragu calzone filled with mozzarella and fontal cheese.		Walnut & Calabrian fig Coffee Classic Chocolate Coconut & Raspberry Vanilla Bean Salted Caramel & Macadamia Rocher	
Gluten Free \$3 Extra		ANTIPASTI, SALUMI & FORMAGGIO, SIDES >>	