

mantellina

STUZZICHINI (ENTREE)

Focaccia (v) Garlic, Rosemary	11
Antipasto for 2 (*) Cantimpalo Salami, Prosciutto, Marinated Vegetables, Soft Cheese, Grilled Bread	22
Mushroom Arancini (4pcs) (v) Mushroom, White Wine, Mushroom Cream	16
Insalata Caprese (v)(n)(mwig) Roma Tomatoes, Red Onion, Bocconcini, Basil, Rocket Leaf Salad, Balsamic Reduction, Pinenuts	18

PRIMI & SECONDI (MAIN)

180g South Gippsland Flat Iron Steak (*) Served with Chips, House Salad & Red Wine Jus	38
Fish and Chips Served with House Salad	32
160g Pan Seared Market Fish (mwig) Served with Steamed Broccoli & Salsa Verde	35
Chicken Parmigiana 30 Napoli Sauce, Mozzarella, Shaved Leg Ham served with Chips & House Salad	
Angus Beef Burger 28 Sher Wagyu Beef, Mayonnaise, Cheddar Cheese, Pickles served with Chips & House Salad	

PASTA

Available without gluten for an additional	5
Bucatini Marinara (*) 35 Calamari, Prawns, Scallops, Chilli, Cream Garlic, Pangrattato, Lemon	
Eggplant Rigatoni (v) 27 Napoli Sauce, Fried Eggplant, Smoked Ricotta, Basil	
Pappardelle Bolognese 27 Beef, Parmesan Cheese, Basil	

CONTORNI (SIDES)

Chips (v) Rosemary Salt, Garlic Aioli & Tomato Sauce	14
House Salad (v)(mwig) 12 Mixed Leaf Salad, Cucumber, Tomatoes, Red Onion, House Dressing	
PIZZA Available without gluten for an additional	5
Margherita (v) 25 Tomato Base, Fior di Latte, Basil, Cherry Tomato	

Tartufata (v) 29 Mushroom Medley, Cream, Truffle Pecorino, Rocket Salad	
Cantbarian Anchovy & Peninsula Honey 28 Napoli Sauce, Anchovy, Black Olives, Capers, Red Onions, Capsicum, Basil, Smoked Ricotta, Honey	
Piccante 34 Smoked Tomato, Hot Sopressa, Olives, Capsicum, 'Nduja' (Pork Sausage), Fior di Latte	
Quattro Formaggi & Prosciutto 32 Garlic Base, Mozzarella, Smoked Ricotta, Fior Di Latte, Parmesan, Australian Prosciutto	

DOLCE (DESSERT)

Nutella Pizza (*) (n) 22 Nutella, Strawberries, Vanilla Ice Cream, Icing Sugar	
Tiramisu 12 Mascarpone cream, Savoiard, Espresso	
Cannoli (*) (n) 5 Crisp Cannoli, Pistachio, Ricotta	

Please inform your server if you have any food allergies or intolerances. While RACV will endeavour to accommodate requests: we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

(v) Vegetarian
(mwig) Made Without Gluten
(n) Contains Nuts
(*) Can Be Made Without Gluten

A surcharge of 15% applies on all public holidays