

MAMMA'S

restaurant

Entree

GARLIC BREAD Fresh garlic, olive oil (4 slices)	\$9
PIZZA BREAD* Garlic, parmesan and olive oil (4 slices)	\$15
TOMATO BRUSCHETTA Fresh tomatoes, garlic, basil, olive oil (3 slices)	\$13
OLIVES Selection of warmed olives, white wine, herbs, garlic & chilli, ciabatta	\$9
ARANCINI (4 units) Pork and lentil arancini, smoked aioli	\$13
CAPRESE SALAD Buffalo mozzarella, tomato, basil, wild rocket, olive oil, oregano, balsamic vinegar GF	\$19
POLENTA CHIPS GF Polenta chips, olive aioli, parmesan, herbs	\$14

Mains

PASTAS

*All pastas are topped w fresh herbs and parmesan.
Gluten free pasta available on request.*

TRICOLORE * Spinach fettuccine, creamy tomato sauce, onion, chilli, basil, garlic V	\$24
RAGU * Beef and pork ragu, cracked pepper spaghetti	\$24
VEGAN RAGU Mushrooms ragu, vegan durum tagliolini, vegan parmesan V DF VV	\$24
SALMON * Tomato fettuccine, salmon, mushroom, onion, peas, creamy white wine sauce	\$26
BOSCAIOLA Chicken ravioli, bacon, peas, mushrooms, onion, creamy white wine sauce	\$25
GNOCCHI BLUE CHEESE Potato gnocchi, creamy blue cheese sauce, honey caramelised walnuts V GF	\$23
GNOCCHI "MARE" Potato gnocchi, prawns, garlic, chilli and light tomato sauce GF	\$25
PRAWNS AND SCALLOPS * Angel hair pasta, angel hair chilli, lemon, garlic, creamy white wine sauce	\$28

CHICKEN CARBONARA * Spaghetti, eggs, bacon, chicken, onion, creamy white wine sauce	\$26
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MARE & MONTI * Red capsicum tagliolini, prawn, calamari, fish, scallops, chilli, garlic, lemon and creamy rose sauce	\$28
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MEAT

EYE FILLET W BLUE CHEESE SAUCE Eye fillet, roasted pumpkin mash, roasted red onion, blue cheese sauce	\$37
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EYE FILLET W COFFEE SAUCE Eye fillet, fried kale, bacon and mascarpone double baked potato, Marsala wine and coffee sauce	\$37
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FIorentina 400gr of rib eye steak on the bone marinated in grappa and pepper, potato mash and salad GF	\$38
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BOCCONCINI AL MARSALA Eye fillet bocconcini, vegetables and mushrooms, onion marsala wine sauce GF	\$34
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CHICKEN Chicken tenderloin, apricots, vegetables, Porto wine and mustard creamy sauce GF	\$32
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SIDE DISH

Vegetables of the day	\$8
Garden salad	\$8
Mash potatoes	\$7
Toasted ciabatta bread	\$2.5
Fries	\$7
Italian Parmesan	\$2

Dessert

TIRAMISU Mascarpone cheese, savoiardi biscuits and organic Ioco coffee	\$14
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BRULEE Rich custard base topped with a contrasting layer of caramelised sugar	\$8
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AFOGATTO Vanilla ice cream, hot espresso, Baileys, whipped cream and organic cocoa powder	\$12
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FONDENTE AL CIOCCOLATO For real chocolate lovers! This rich and creamy dessert is made using the finest Belgian chocolate, vanilla ice cream (requires 20 minutes baking)	\$15
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Pizzas

*All Pizzas come with tomato sauce, oregano and mozzarella.
Gluten free bases, vegan mozzarella and extra toppings available on request with extra charge*

MAMMA MIA Bacon, eggplant, sausage, fresh tomatoes, garlic oil	\$22 \$24
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MARGHERITA Fresh tomato, mozzarella, basil	\$17 \$19
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SAPORE DI MARE Prawns, capsicum, red onion, olives	\$23 \$25
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SORISSO DI MOZZARELLA Buffalo mozzarella, fresh tomato, basil	\$22 \$24
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FUNGHI Mushrooms, cream cheese, rocket	\$22 \$24
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DIAVOLA (Spicy) Spiced salami, chilli & parsley served w honey on request	\$22 \$24
VEGETARIANA Mushrooms, eggplant, caramelised onions, olives, pumpkin, broccoli, garlic oil, basil, cream cheese	\$23 \$25

MAFIOSA Bacon, ham, salami, sausage, garlic oil	\$22 \$24
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POLLO & MIRTILLI Smoked chicken, cranberry sauce, brie	\$21 \$23
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BLUE CHEESE Blue cheese, pear, walnuts, served w honey on request	\$21 \$23
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HAWAIIAN Ham & pineapple	\$20 \$22
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Buon Appetito!!! Have a Good Meal!!!

GF - Gluten Free V - Vegetarian DF - Dairy free * DF or GF on request
No surcharge applies on Statutory holidays.

All dishes may contain ingredients not listed in the Menu description.
Please inform your waiter on duty before ordering if you are allergic to any food.

Our chefs use imported and seasonal ingredients.
If we have any ingredients unavailable your waiter will inform you.

Catering Menu is available.