



La Rustica

by the lake

BREAD

ITALIAN BREAD **V** - \$4.00
2 pieces per serve.

GARLIC BREAD **V** - \$4.70
2 pieces per serve.

HERB BREAD **V** - \$4.70
2 pieces per serve.

ANCHOVY BREAD - \$6.00
Italian bread topped with mozzarella & anchovies, 2 pieces per serve.

STARTERS

ANTIPASTO - \$25.90
A selection of cured meats, Italian cheese & marinated vegetables, served with Italian bread.

OLIVI FRITTI **V** - \$13.90
Black olives (seeds in) tossed through extra virgin olive oil, baby tomatoes & chilli served with Italian bread.

PEPPERONATA **V** - \$13.90
An assortment of red, green, yellow capsicum, aubergine & potatoes slow roasted in a pomodoro sauce, served with Italian bread.

FOCACCIA **V** - \$13.90
Topped with extra virgin olive oil, oregano, rosemary & sea salt.

BIANCA **V** - \$16.90
Pizza base topped with extra virgin olive oil, garlic & mozzarella.

DIPS **V** - \$17.90
A trio of dips, served with warm focaccia.

TOMATO BRUSCHETTA **V** - \$16.90
2 pieces per serve;
Toasted Italian bread topped with baby tomatoes, Spanish onion, bocconcini & basil. Dressed with extra virgin olive oil & a balsamic reduction.

ARANCINI **V** - \$15.90
Rice balls stuffed with asiago cheese, crumbed & deep fried, topped with a pomodoro sugo & parmesan cheese.

ENTREE

VEAL CARPACCIO **GF** - \$18.90
Thin slices of raw veal cured with lemon, extra virgin olive oil, topped with roquette & shaved parmesan.

FEGATO ALLA RUSTICA - \$19.90
Lambs fry topped with bacon, drizzled with a red wine & balsamic jus.

SCALLOPS - \$17.90
Lightly floured and deep fried, served on a bed of warm tomato salsa & balsamic reduction.

CALAMARI FRITTI - \$18.90
Squid lightly floured and deep fried, served with a mixed salad with our chef's special mayonnaise.

TUNA CARPACCIO **GF** - \$18.90
Thin slices of raw tuna fillet cured with an extra virgin olive oil, honey, ginger, onion vinaigrette, garnished with roquette & fish roe.

PASTA E FAGIOLI **V** - \$16.90
A traditional borlotti bean soup with in-house made cannarozzi pasta.

SALAD

CASA **VGF** - \$10.90
An assortment of mixed lettuce, tomatoes, olives (seeds in) & Spanish onion topped with a thick Italian balsamic dressing.

CAPRESE **VGF** - \$12.90
Freshly sliced tomatoes, bocconcini cheese, basil and oregano, dressed with extra virgin olive oil.

VERDURA **VGF** - \$15.90
Marinated & grilled seasonal vegetables, with mixed lettuce & an avocado & lime mayonnaise dressing.

RUCOLA **VGF** - \$12.90
Fresh roquette dressed with lemon juice and extra virgin olive oil, topped with parmesan cheese.

MEDITERRANEAN **GF** \$14.90
Tomato, olives (seeds-in), cucumber, Spanish onion, goats cheese extra virgin olive oil, balsamic vinegar.

V = VEGETARIAN

GF = GLUTEN FREE

***** NO SPLIT BILLS *****

**** ONE BILL PER TABLE ****

PIZZA

SMALL (9 INCH) MEDIUM (13 INCH) LARGE (15 INCH)
GLUTEN FREE PIZZA AVAILABLE, ADD \$3.50 TO MEDIUM PRICE.

**** PLEASE NOTE ALL OLIVES HAVE SEEDS ****

PATATE **V**
S \$17.90 M \$22.90 L \$28.90
Potato, rosemary & extra virgin olive oil.

VINCENZO
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, leg ham, bacon, mild salami, mushrooms, anchovies & olives (seeds in).

EUGENIO **V**
S \$18.90 M \$24.90 L \$29.90
Tomato base, mozzarella, gorgonzola, parmesan & provolone.

NAPOLI
S \$18.90 M \$24.90 L \$29.90
Tomato base, mozzarella, anchovies, olives (seeds in) & oregano.

MARGHERITA **V**
S \$16.90 M \$23.90 L \$28.90
Tomato base, mozzarella & basil.

OLGA **V**
S \$18.90 M \$24.90 L \$29.90
Tomato base, roasted aubergine, roasted zucchini & fresh tomato.

CALABRESE
S \$18.90 M \$24.90 L \$29.90
Tomato base, mozzarella, mild salami, capsicum, onion & chilli.

TROPICAL
S \$17.90 M \$24.90 L \$29.90
Tomato base, mozzarella, leg ham & pineapple.

MARINARA
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, prawns, perch, & calamari.

PIETRO
S \$18.90 M \$24.90 L \$29.90
Tomato base, mozzarella, gorgonzola, mild salami & chilli.

GALLETTO
S \$18.90 M \$24.90 L \$29.90
Tomato base, mozzarella, grilled chicken & mushrooms.

KATA
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, roquette, parmesan & fresh prosciutto.

SALSICCE
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, Italian pork sausage, onion & chilli.

ANTONIO **V**
S \$18.90 M \$24.90 L \$29.90
Tomato base, parmesan, bocconcini & fresh basil.

LUPU
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, leg ham, bacon & mild salami.

JAMES
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, chicken, bacon & pineapple.

ROZALIA
S \$18.90 M \$25.90 L \$30.90
Tomato base, mozzarella, gorgonzola, sun-dried tomato, capers, aubergine, olives (seeds in) & chilli.

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PASTA

PENNE AMATRICIANA - \$23.90

Thinly sliced bacon, Spanish onion & chilli tossed through a pomodoro sugo.

PENNE ASPARAGI E GAMBERI

- \$24.90

Tiger prawns, asparagus, shallots, garlic, white wine, extra virgin olive oil & chilli.

PENNE PUTANESCA - \$24.90

Anchovies, capers, olives (seeds in), chilli, garlic, shallots & white wine in a pomodoro sugo.

SPAGHETTI PESCATORE - \$29.90

An assortment of fresh seafood with white wine, chilli & garlic shallots in a pomodoro sugo.

FETTUCINI SALMONE - \$24.90

Tasmanian smoked salmon with white wine, garlic in a rosé sauce.

GNOCCHI SORRENTO **V** - \$24.90

In house made potato dumplings, tossed through pomodoro sugo topped with mozzarella & parmesan. Grilled under the salamander.

GNOCCHI GORGONZOLA **V** - \$24.90

In house made potato dumplings, tossed through a creamy gorgonzola sauce.

SPAGHETTI NERO - \$23.90

In house made squid ink (black) spaghetti, tossed through white wine, shallots, chilli, garlic & extra virgin olive oil.

CASSARECCI NORMA **V** - \$24.90

In house made fusilli, tossed through sautéed aubergine in a pomodoro sugo with last minute added provolone cheese.

LASAGNA - \$18.90

A traditional in house made layered pasta with beef bolognese & béchamel sauce.

SPAGHETTI PRIMAVERA **V** - \$23.90

Mushroom, spinach, fresh tomato, olives (seeds in), pine nuts, pesto, shallots with white wine & extra virgin olive oil.

BALMAIN BUGS - \$27.90

Tossed through spaghetti in a creamy garlic white wine sauce.

PASTA & RISOTTO

RAVIOLI **V** - \$24.90

In house made pasta pillows filled with spinach & ricotta sautéed in a pomodoro sugo.

RISOTTO POLLO **GF** - \$24.90

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic, shallots, chicken stock & cream sauce.

RISOTTO MARINELLA **GF** - \$25.90

Carnaroli rice sautéed with tiger prawns, scallops, squid, perch, shallots, chilli, garlic, white wine, fish stock & a touch of pomodoro sugo.

MAINS

SCALLOPINI GAMBERI - \$31.90

Veal lightly floured & pan fried, sautéed with tiger prawns, garlic, shallots, in a creamy white wine sauce. On a bed of potato & pumpkin mash served with seasonal vegetables.

SCALLOPINI SALTI IN BOCCA - \$31.90

Veal lightly floured & pan fried topped with pancetta, sautéed in sage butter, white wine, shallots & garlic. On a bed of potato & pumpkin mash served with seasonal vegetables.

MEDAGLIONE DI MANZO - \$40.90

Grilled beef tenderloins layered with crisp prosciutto, topped with a spicy red wine & balsamic jus, on a bed of potato & pumpkin mash served with seasonal vegetables.

BISTECCA - \$39.90

300gram grain feed sirloin (MSA graded) served with your choice of a sauce;

Creamy pepper.

Creamy mushroom.

Cafe de pari sauce.

Spicy red wine & balsamic jus.

On a bed of potato & pumpkin mash served with seasonal vegetables.

COSTOLETTE D'AGNELLO - \$35.90

Grilled lamb cutlets topped with a spicy red wine & balsamic jus, on a bed of potato & pumpkin mash served with seasonal vegetables.

MAINS

POLLO VERDURA - \$29.90

Marinated grilled chicken breast stacked with grilled aubergine and zucchini, topped with mixed lettuce, roast capsicum and drizzled with a lemon & herb dressing.

POLLO MARSALA - \$29.90

Marinated grilled chicken breast, sautéed in a creamy sweet marsala sauce, on a bed of potato & pumpkin mash served with seasonal vegetables.

POLLO PARMIGIANA - \$31.90

In house made crumbed chicken breast layered with provolone cheese & aubergine, topped with pomodoro sugo, on a bed of potato & pumpkin mash served with seasonal vegetables.

FUNGHI GRIGLIATO **V GF** - \$26.90

Roasted flat mushrooms with a tomato, ginger chutney, topped with a mixed salad, with a dijon mustard dressing & crumbled goats cheese.

SALMONE ALLA RUSTICA - \$32.90

South coast salmon fillet served on a bed of pepponerata, topped with roquette, capers and drizzled with a lemon and herb dressing.

FRITTO MISTO DI MARE - 36.90

Lightly floured & deep fried fish fillets, tiger prawns, squid & scallops, served with a mixed salad.

PESCE ALLA GRIGLIA - \$28.90

Grilled Nile perch fillet topped with a lemon & herb dressing, served with a mixed salad.

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***** NO SPLIT BILLS *****

**** ONE BILL PER TABLE ****

**** PLEASE NOTE ****

**ALL RED MEAT IS TOSSED
THROUGH A BUTTER SHOWER
THERE IS A WAIT TIME WITH
STEAKS. PLEASE ASK YOUR SERVER
FOR AN APPROXIMATE TIME.**

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