

# BREAKFAST

— AVAILABLE 9.00am - 11.30am —

## The Hangover - \$26.00

*Gourmet sausage, bacon, grilled tomato, mushroom, hash brown and 2 eggs cooked to your liking on toasted Italian bread*

## Vegetarian al Mondo - \$21.00 V

*Zucchini and fetta fritter topped with spinach, smashed avocado topped with Italian rocket salad and a poached egg*

## Eggs Benedict - \$22.00

*Toasted Italian bread topped with ham, spinach, 2 poached eggs and hollandaise sauce*

*\*Smoked Salmon optional extra*

## Bacon & Eggs Plate - \$20.00

*Poached, Fried or Scrambled eggs with bacon on toast*

## Avo Delight - \$22.00 V

*Crushed avocado with buttered mushrooms, fetta and basil pesto, and a poached egg on toasted Italian bread*

## Bacon & Egg Sandwich - \$9.00

*Crispy bacon and a fried egg on white or multi grain bread*

## French Toast - \$21.00

*Sliced Bread dipped in a mixture of seasoned beaten eggs, pan fried until golden served with crispy bacon and maple syrup*

## MILKLAB

Almond, Soy or Lactose Free milk available on request

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## EXTRAS

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Tomato / Mushroom / Cheese / Spinach / Hash Brown  
\$3.00

Italian Pork Sausage / Bacon / Avocado  
Smoked Salmon / Hollandaise Sauce  
\$4.00

\*Gluten Free Bread Available on request\*

# LUNCH

— AVAILABLE 12.00pm - 2.30pm —

**Bowl of chips – \$9.50 V, G/F**

*Served with tomato sauce*

**Bowl of Wedges - \$13.00 V, G/F**

*Served with sweet chili sauce and sour cream*

**Crumbed Calamari - \$19.90 V**

*Served with salad*

**Vegetarian al Mondo - \$21.00 V**

*Zucchini and fetta fritter topped with spinach, smashed avocado topped with Italian rocket salad and a poached egg*

**Open Lamb Souvlaki - \$23.00**

*Tender marinated grilled lamb, Greek style salad, warm pita bread, tzatziki sauce served with chips*

**Bacon & Egg Focaccia - \$14.00**

*Crispy bacon and fried egg on a toasted focaccia roll*

**DM Burger - \$21.00**

*Beef patty, bacon, egg, tomato, cheese and BBQ sauce served with chips*

**Chicken Caesar Burger - \$22.00**

*Chicken, fried egg, bacon, cos lettuce, parmesan and aioli served with chips*

**Steak Sandwich - \$23.00**

*Steak, cheese, tomato, egg, bacon and tomato sauce in a toasted italian bread served with chips*

**Chicken Focaccia - \$14.00**

*Chicken, sundried tomato, avocado, spinach, served with salad*

**Mediterranean Focaccia - \$14.00 V**

*Roasted capsicum, eggplant and sundried tomato served with salad*

**Ham, Cheese and Tomato Focaccia - \$14.00**

*Served with salad*

**Ham, Cheese & Tomato Sandwich served with salad - \$10.00**

\*Gluten Free Bread Available on request\*

# WOOD FIRED OVEN PIZZAS

— AVAILABLE FROM 12.00PM —

## **Garlic Pizza - \$18.00 V**

*Olive oil and Garlic base, mozzarella cheese*

## **Aussie - \$22.00**

*Tomato base, bacon, egg, onion and mozzarella cheese  
(NO ADDITIONS CAN BE MADE TO THIS PIZZA)*

## **BBQ Meat Lover - \$22.00**

*Tomato base, salami, bacon, bbq sauce and mozzarella cheese*

## **Capri - \$23.00**

*Tomato base, black olives, anchovies, salami, mushrooms and mozzarella cheese*

## **Dal Mondo's Special - \$26.00**

*Olive oil & Garlic base, prawns, mozzarella cheese, smoked salmon, goat's cheese and rocket & yoghurt dressing*

## **Fiorentina - \$23.00**

*Tomato base, chicken, cherry tomatoes, avocado and mozzarella cheese*

## **Marche - \$23.00**

*Tomato base, roasted capsicum, kalamata olives, grilled eggplant, salami and mozzarella cheese*

## **Napoletana - \$21.00 V**

*Tomato base, basil and mozzarella cheese*

## **Romana - \$23.00 V**

*Tomato base, ham, mushrooms, capsicum, and mozzarella cheese*

## **Salsiccia - \$24.00**

*Olive oil & Garlic base, roast potatoes, Italian sausages, rosemary, provolone and mozzarella cheese*

## **San Daniele - \$24.00**

*Olive oil and Garlic base, provolone cheese, San Daniele Prosciutto and mozzarella cheese*

## **Sicilian – Hot - \$23.00**

*Tomato base, salami roasted capsicum, marinated artichoke, green olives, Nonna's chili and mozzarella cheese*

## **Tropicana - \$23.00**

*San Marzano sauce, bacon, pineapple and mozzarella cheese*

## **Tuscany - \$22.00 V**

*Olive oil and Garlic base, roasted capsicum, green olives, marinated artichoke, grilled eggplant and mozzarella cheese*

\*Gluten Free Bases available on request\*

We apologize for the inconvenience, but no half and half pizzas.

# ENTREES

— AVAILABLE FROM 12.00PM —

## **Garlic Focaccia (small pizza) - \$12.00 V**

*Olive oil & garlic base, mozzarella cheese*

## **Bruschetta Pizza - \$15.00 V**

*Mozzarella cheese, mixture of olive oil, crushed garlic, parsley, chopped tomato and onion topped with rocket and drizzled with a balsamic glaze.*

## **Crumbed Haloumi - \$17.50**

*Crumbed Haloumi lightly fried served with a rocket salad, lemon wedge and garlic aioli*

## **Arancini - \$17.50**

*Arancini served with aioli and a side salad*

## **Salt, Pepper Calamari - \$18.90**

*Calamari dusted in pepper and seasoned flour, served with salad and side of aioli*

## **Crumbed Olives - \$15.00**

*Green Sicilian olives pitted, crumbed and shallow fried*

## **Mixed Dips - \$18.00**

*A selection of "chef's" in house made dips with toasted pitta*

## **Fried Chicken Ribs- \$17.50**

*Spicy fried chicken ribs served with salad and a creamy dipping sauce*

## **Polenta Chips - \$16.00**

*Crispy fried Polenta chips served with Italian tomato salsa*

# PASTA & RISOTTO

— AVAILABLE FROM 12.00PM —

## Risotto Pollo e Funghi - \$24.00 G/F

*Trio of field mushrooms, chicken, white wine and cream finished with parmesan cheese*

## Risotto Di Mare - \$30.00 G/F

*Tomato base with a selection of fresh prawns, green shell mussels, scallops and calamari*

## Risotto Molisana - \$25.00

*Tomato base with Italian pork sausage, potatoes, peas and white wine*

## Risotto Genovese - \$26.00

*Creamy basil pesto, asparagus, sundried tomato finished with goat's cheese and rocket*

## Risotto Gamberi - \$26.00 G/F

*Fresh tiger prawns, peas and asparagus cooked in a buttery white wine risotto, finished with crispy pancetta.*

## Nonna's Lasagna - \$23.00

*Traditional "Nonna's" Lasagna served with salad*

## Rigatoni Bolognese- \$23.00

*Veal & Pork slowly braised in a rich tomato and red wine ragu, tossed through rigatoni pasta, finished with parmesan cheese*

## Rigatoni Fiorentina- \$25.00

*Prawns, peas, asparagus and cherry tomatoes in a rose sauce finished with parmesan cheese and crispy pancetta*

## Tortellini Carbonara - \$23.00

*Veal Tortellini tossed through creamy onion, bacon, mushroom and white wine sauce finished with egg yolk and parmesan cheese*

## Linguine Marinara - \$30.00

*A selection of fresh prawns, green shell mussels, scallops and calamari cooked in a garlic, olive oil, white wine, cherry tomato and fresh chili sauce*

## Gnocchi Napolitana - \$24.00

*In house made gnocchi tossed in a fresh tomato sugo finished with parmesan cheese*

\*Gluten Free Pasta Available\*

# MAINS

— AVAILABLE FROM 12.00PM —

## **Beef Cheeks - \$31.00 GF**

*Beef Cheeks slowly cooked in a classic red wine tomato ragu served with creamy garlic mashed potato and seasonal vegetables*

## **Fish of the Day - \$28.00 GF**

*Grilled fish served with a selection of fresh seasonal vegetables and a lemon butter sauce*

## **Tuscan Veal Stack - \$33.00**

*Tender veal scaloppini encrusted in Italian breadcrumbs, layered with chargrilled eggplant and roasted capsicum, finished with grilled mozzarella cheese and served with & salad*

## **Reef & Beef - \$44.00 GF**

*350 gram grain fed Eye fillet cooked to your liking, topped with a selection of fresh prawns, green shell mussels, scallops & calamari cooked in a creamy garlic sauce, served on Italian style garlic mash potato*

## **Sizzling Lamb Siciliana - \$31.00 GF**

*Tender marinated lamb pieces pan tossed with garlic, capsicum, mushrooms and onions cooked in a rich tomato ragu served sizzling with a side of crusty Italian bread.*

## **Garlic Prawns - \$32.00 GF**

*Tiger prawns cooked in a creamy garlic sauce and served on a bed of wild rice pilaf*

## **Chicken Parmigiana - \$28.00**

*In house crumbed chicken fillet topped with tomato salsa, ham and mozzarella cheese served with chips and salad*

## **Chicken Schnitzel - \$24.00**

*In house crumbed chicken fillet served with chips, salad and a lemon wedge*

## **Veal Saltimbocca - \$29.00**

*Tender veal wrapped with sage and prosciutto, gently fried and deglazed with wine and burnt butter, served with roast potato, broccolini and asparagus*

## **Eggplant Stack - \$27.00 V**

*Italian style crumbed eggplant layered with a rich tomato Napoli sauce, roasted capsicum and mozzarella cheese topped with rocket and crumbled fetta*

## **Salt, Pepper Calamari & Prawns - \$32.00**

*Calamari and Prawns dusted in a seasoned pepper flour, served with chips, salad, house made aioli and lemon wedges*

# SALADS - SIDES - SAUCES

— AVAILABLE LUNCH & DINNER —

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## SALADS

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Chicken Caesar Salad - \$24.00 G/F if without crouton

*Chicken, bacon, cos lettuce, crouton and parmesan cheese tossed  
in a creamy dressing topped with fried egg*

Warm Chicken Salad - \$23.00 G/F

*Grilled chicken, lettuce, tomato, avocado, cucumber and red onion tossed  
in a tangy mustard dressing*

Prawn Caesar Salad - \$26.00 G/F

*Prawns, tomato, cucumber, crispy bacon, red onion and cos lettuce  
in a creamy dressing*

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## SIDES

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Seasonal Vegetables - \$8.80 G/F Garden Salad - \$8.50 G/F

Chips - \$7.00

Italian Style Roast Potatoes with rosemary & garlic oil - \$7.00 G/F

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## SAUCES

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Garlic Sauce, Gravy, Aioli, Mushroom Sauce, Pepper Sauce \$4.00

Creamy Seafood Sauce - \$8.00

# BEVERAGES

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## BEERS

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Carlton Draught	\$6.00
Carlton Dry	\$6.00
Great Northern	\$6.00
Corona	\$8.00
Peroni	\$8.00
Cider	\$8.00

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## WINE

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White	Glass	Bottle
Chardonnay - Bay of Stones	\$8.90	\$35.00
Moscato - BTW	\$8.90	\$35.00
Pino Grigio - Juliet	\$8.90	\$35.00
Prosecco - De Bortoli	\$8.90	\$35.00
Sauvignon Blanc - 3 Tales	\$8.90	\$35.00
Red	Glass	Bottle
Cabernet Sauvignon - Grant Burge	\$8.80	\$35.00
Merlo - Grant Burge	\$8.80	\$35.00
Montepulciano - Calabria Private Bin	\$9.90	\$39.50
Shiraz - Bull Ant	\$8.80	\$35.00

# BEVERAGES

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## SPIRITS

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\$10.00

Bacardi  
Canadian Club  
Captain Morgan  
Cointreau  
Frangelico  
Galliano  
Gin  
Jack Daniels  
Jim Beam  
Kahula  
Midori  
Rum - Bundaberg  
Sambucca  
Scotch - Johnnie Walker  
Southern Comfort  
Vodka  
Wild Turkey  
Malibu  
Ouzo

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## COCKTAILS

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\$14.00

TEQUILA SUNRISE  
Tequila, Orange Juice, Grenadine, Ice

PEARL HARBOUR  
Vodka, Midori, Pineapple Juice, Ice

SEX ON THE BEACH  
Vodka, Peach Snaps, Orange Juice, Cranberry Juice, Ice

EXPRESSO MARTINI  
Vodka, Kahlua, Cold Espresso Coffee, Ice

FRUIT TINGLE  
Blue Curacao, Vodka, Raspberry Syrup, Lemonade, Ice

MOJITO  
Bacardi, Sugar Syrup, Soda Water, Mint, Lime Juice, Ice

PASSIONFRUIT MOJITO  
Bacardi, Sugar Syrup, Passionfruit, Soda Water, Mint, Lime Juice, Ice

COSMOPOLITAN  
Vodka, Cointreau, Lime Juice, Cranberry juice, Ice

# BEVERAGES

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## COFFEE & TEA

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	Regular	Large	Jumbo
Babbacino	\$1.50		
Affocato	\$4.50		
Cappuccino	\$4.50	\$5.50	\$6.50
Chai Latte	\$4.50	\$5.50	\$6.50
Flat White	\$4.50	\$5.50	\$6.50
Latte	\$4.50	\$5.50	\$6.50
Long Black	\$4.50	\$5.50	
Macchiato - Long	\$4.50		
Macchiato - Short	\$4.50		
Moccha	\$4.50	\$5.50	\$6.50
Short Black	\$3.00		
Shot of either Sambucca, Frangelico or Galliano	\$3.00		
Hot Chocolate	\$4.00	\$5.50	\$6.50
Nutella Hot Chocolate		\$5.50	\$6.50
Frangelico Affogato		\$9.00	
Irish Coffee		\$6.50	
Pot of Tea		\$4.50	
English Breakfast, Green, Peppermint, Chamomile			
Ice Chocolate		\$6.00	
Ice Coffee		\$6.00	
Milkshake		\$6.00	
Banana, Blue Heaven, Caramel, Chocolate, Coffee, Lime, Strawberry, Vanilla			

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## SOFT DRINK

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Coke, Coke Zero, Lemonade, Lemon Squash, Ginger Ale, Soda Water, Tonic Water	\$5.00
Sanpellegrino - Chinotto, Limonata & Aranciata Rossa	\$4.00
Lemon Lime & bitters	\$5.00
Orange or Apple Juice	\$4.00

# DESSERT

A few of our favourites to tempt you with -

Sticky Date Pudding - \$6.80

Toblone Cheesecake - G/F - \$6.80

Apple Crumble - \$6.80

Choc Hazelnut Rocher Cake - \$7.00

Lemon Meringue - \$6.80

Frangelico Affogato - \$9.00

Caramel Macademia Cheesecake - GF - \$6.80

Lemon Tart - \$6.80

Lemon Delicious Volcano - GF - \$6.80

Tiramisu - \$7.00

Vanilla Slice - \$6.80