Dal Mondo

BREAKFAST

— AVAILABLE 9.00am - 11.30am ——

The Hangover - \$26.00 Gourmet sausage, bacon, grilled tomato, mushroom, toasted Italian bread, hash brown and eggs cooked to your liking

Vegetarian al Mondo - \$21.00 V Zucchini and fetta fritter topped with spinach, smashed avocado and a poached egg topped with Italian rocket salad

Eggs Benedict - \$21.00 Poached eggs on toasted Italian bread with ham, spinach and hollandaise sauce *Smoked Salmon* optional

> Bacon & Eggs Plate - \$19.00 Poached, Fried or Scrambled eggs with bacon and toast

Avo Delight - \$21.00 V Crushed avocado with buttered mushrooms, fetta and basil pesto, poached egg on toasted Italian bread

Egg & Bacon Sandwich - \$9.00 Crispy bacon and a fried egg on your choice of white or multi grain bread

French Toast - \$19.00 Bread dipped in a mixture of seasoned beaten egg, pan fried until golden and served with crispy bacon and maple syrup

*Almond, Soy or Lactose Free milk available

EXTRAS

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

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LUNCH

— AVAILABLE 12.00pm - 2.30pm —

Bowl of chips – \$9.50 V, G/F Served with tomato sauce

Bowl of Wedges - \$12.00 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 and a poached egg topped with Italian rocket salad

Egg & Bacon Lunch Sandwich - \$13.00 Crispy bacon and fried egg on white or multi grain bread

Open Lamb Souvlaki - \$23.00 Tender marinated grilled lamb, Greek style salad, warm pita bread, tzatziki sauce served with chips

BURGERS & FOCACCIAS

BLT Burger - \$17.00 Bacon, lettuce, tomato and mayonnaise served with chips

Chicken Focaccia - \$14.00 Chicken, sundried tomato, pumpkin, baby spinach and pesto, served with salad

Chicken Caesar Burger - \$21.00 Chicken, fried egg, bacon, cos lettuce, parmesan and aioli served with chips

Steak Sandwich - \$22.00 Steak, cheese, tomato, egg, bacon and tomato sauce in a toasted focaccia roll served with chips

> DM Burger - \$21.00 Beef patty, bacon, egg, tomato, cheese and BBQ sauce served with chips

Mediterranean Focaccia - \$14.00 V Roasted capsicum, eggplant, olives, sundried tomato and avocado served with salad

> Ham, Cheese and Tomato Focaccia served with salad - \$13.00 Served with salad

> > Ham, Cheese & Tomato Sandwich - \$10.00

Gluten Free Bread Available

SALADS

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 poached egg

Warm Chicken Salad - \$23.00 G/F

Grilled chicken, lettuce, tomato, avocado, pumpkin, 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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PASTA & RISOTTO

Linguine Marinara - \$26.50

A selection of fresh prawns, green shell mussels, scallops and calamari pan tossed with cherry tomatoes and nonna's chilli in aglio olio (oil & garlic) with freshly cooked linguine.

Nonna's Lasagna - \$22.00 Served with salad.

Gnocchi Calabrese - \$25.00

Homemade gnocchi pan tossed with salami, red peppers and olives in our own tomato passata.

Ferricelli Portofino - \$23.00

Ferricelli pasta cooked with chicken, mushroom & sundried tomato in a creamy rose sauce.

Pappardelle Tonno - \$24.00

In house made pappardelle tossed through with tuna, garlic, olive oil, and cherry tomatoes in a Napoli sauce topped with rocket.

Ferricelli Bolognese - \$22.00

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

Risotto Gamberi - \$26.00 G/F

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

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

Mushrooms, chicken, garlic, onions and white wine combined in a creamy sauce, tossed through arborio rice and finished with parmesan cheese.

Risotto Di Mare - \$26.00 G/F

Arborio rice cooked with a selection of fresh prawns, green shell mussels, scallops and calamari in white wine and finished with a tomato passata.

Risotto Campagnola - \$24.00 G/F

Chicken, sundried tomato, avocado and spinach cooked in a creamy risotto.

Gluten Free Pasta Available

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WOOD FIRED OVEN PIZZAS

- AVAILABLE FROM 12.00PM -

Garlic Pizza - \$18.00 V Olive oil and Garlic base, mozzarella cheese

Australian - \$21.00 San Marzano sauce, bacon, egg, onion and mozzarella cheese

BBQ Meat Lover - \$21.00 San Marzano sauce, chicken, salami, bacon, bbq sauce and mozzarella cheese

Capri - \$22.00 San Marzano sauce, 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

San Marzano sauce, chicken, roast pumpkin, cherry tomatos, avocado and mozzarella cheese

Marche - \$22.00

San Marzano sauce, roasted capsicum, kalamata olives, grilled eggplant, salami and mozzarella cheese

Milanese - \$24.00 V

Olive oil and Garlic base, roasted beetroot, fetta, spinach, pine nuts, caramelized onion and mozzarella cheese

Napoletana - \$20.00 V San Marzano sauce, basil and mozzarella cheese

San Daniele - \$23.00 Olive oil and Garlic base, provolone cheese, San Daniele Prosciutto and mozzarella cheese

Sicilian – Hot - \$22.00

San Marzano sauce, salami, roasted capsicum, marinated artichoke, green olives, nonna's chili and mozzarella cheese

Trieste - \$23.00 V Olive oil and garlic base, trio of mushrooms, rocket and mozzarella cheese

Tropicana - \$21.00 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.





Garlic Focaccia (small pizza) - \$10.90 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.

> Arancini - \$17.50 Our selection of Arancini served with salad

Polpette - \$17.00 Italian meatballs cooked in a rich Napoletana sauce

Salt, Pepper and Semolina Calamari - \$18.90 Calamari lightly dusted in salt, pepper and semolina flour served with salad

Mixed Dips - \$17.00 A selection of "chef's" in house made dips with toasted pitta

Crumbed Olives - \$15.00 Green Sicilian olives pitted, crumbed and shallow fried

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MAINS

- AVAILABLE FROM 12.00PM -

Reef & Beef - \$43.00 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.

Herb Encrusted Veal Cottoleta - \$27.00

Veal schnitzel served with a mediterranean salad, roast potato and lemon wedge.

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.

Eggplant Parmigiana Stack - \$26.00 V

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

Seafood Spezatino (Seafood compote) - \$36.00

A selection of fish, prawns, mussels, scallops and calamari cooked in an Italian style salsa served with crusty Italian bread.

Chicken Saltimbocca - \$27.00

Tender chicken pressed with sage & prosciutto gently fried and deglazed with white wine and burnt butter, served with roast potato, broccolini, asparagus and zucchini.

Chicken Parmigiana - \$25.00

Crumbed chicken fillet topped with tomato salsa, ham and mozzarella cheese served with chips and salad.

Fish of the Day - \$26.90 GF

Grilled fish served with lemon butter sauce and seasonal vegetables.

Salt, Pepper and Semolina Calamari - \$26.00

Calamari lightly dusted in salt, pepper and semolina flour served with salad.

SALADS

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 poached egg

Warm Chicken Salad - \$23.00 G/F

Grilled chicken, lettuce, tomato, avocado, pumpkin, 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

SIDES

Seasonal Vegetables - \$8.50 G/F Garden Salad - \$8.50 G/F Italian Style Roast Potatoes with rosemary & garlic oil - \$7.00 G/F Chips - \$7.00

SAUCES

Garlic Sauce - \$3.50 Gravy - \$3.50 Aioli - \$1.50 Mushroom Sauce - \$4.00 Pepper Gravy - \$3.50 Creamy Seafood Sauce - \$7.50

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BEVERAGES

BEERS					
Carlton Draught		\$6.00			
Carlton Dry		\$6.00			
Great Northern		\$6.00			
Corona		\$8.00			
Peroni		\$8.00			
Cider		\$8.00			
WINE					
White	Glass	Dette			
		Bottle			
Chardonnay - Bay of Stones	\$8.90	\$35.00			
Moscato - BTW	\$8.90	\$35.00			
Pino Grigio - Juliet	\$8.90	\$35.00			
Proscecco - 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			

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BEVERAGES

SPIRITS

\$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

COCKTAILS

\$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 Expresso 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

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BEVERAGES

COFFEE & TEA

	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 English Breakfast, Green, Peppermint,	Chamomile	\$4.50	
Ice Chocolate		\$6.00	
Ice Coffee		\$6.00	
Milkshake Banana, Blue Heaven, Caramel, Choco Lime, Strawberry, Vanilla	late, Coffee,	\$6.00	

SOFT DRINK

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

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DESSERT

A few of our favorites to temp you with -

Sticky Date Pudding - \$6.80

Toblorene 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