

BREAKFAST

— AVAILABLE 9.00am - 11.30am —

The Hangover - \$30.00

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

Vegetarian al Mondo - \$23.00 V

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

Eggs Benedict - \$25.00

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

**Smoked Salmon optional extra*

Bacon & Eggs Plate - \$23.00

Poached, Fried or Scrambled eggs with bacon on toast

Avo Delight - \$24.00 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 - \$23.00

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

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

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 - \$21.00 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 - \$24.00

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 - \$23.00

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

Chicken Caesar Burger - \$24.00

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

Steak Sandwich - \$24.00

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

Chicken Focaccia - \$15.00

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

Mediterranean Focaccia - \$15.00 V

Roasted capsicum, eggplant and sundried tomato served with salad

Ham, Cheese and Tomato Focaccia - \$15.00

Served with salad

Ham, Cheese & Tomato Sandwich served with salad - \$12.00

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 - \$24.00

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

BBQ Meat Lover - \$24.00

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

Capri - \$25.00

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

Dal Mondo's Special - \$28.00

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

Fiorentina - \$25.00

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

Marche - \$24.00

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

Napoletana - \$22.00 V

Tomato base, basil and mozzarella cheese

Romana - \$24.00 V

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

Salsiccia - \$25.00

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

San Daniele - \$26.00

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

Sicilian – Hot - \$24.00

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

Tropicana - \$24.00

San Marzano sauce, bacon, pineapple and mozzarella cheese

Tuscany - \$24.00 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) - \$14.00 V

Olive oil & garlic base, mozzarella cheese

Bruschetta Pizza - \$17.00 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 - \$17.00

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 - \$26.00 G/F

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

Risotto Di Mare - \$33.00 G/F

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

Risotto Molisana - \$26.00

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 - \$30.00 G/F

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

Nonna's Lasagna - \$26.00

Traditional "Nonna's" Lasagna served with salad

Rigatoni Bolognese- \$25.00

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

Rigatoni Fiorentina- \$30.00

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

Tortellini Carbonara - \$26.00

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

Linguine Marinara - \$33.00

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 - \$26.00

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 - \$34.00 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 - \$32.00 GF

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

Tuscan Veal Stack - \$35.00

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 - \$49.00 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 - \$33.00 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 - \$34.00 GF

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

Chicken Parmigiana - \$29.00

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

Chicken Schnitzel - \$25.00

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

Veal Saltimbocca - \$33.00

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 - \$30.00 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 - \$35.00

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 —

SALADS

Chicken Caesar Salad - \$25.00 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 - \$24.00 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*

SIDES

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

SAUCES

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

Creamy Seafood Sauce - \$8.00

BEVERAGES

BEERS

Carlton Draught	\$7.00
Carlton Dry	\$7.00
Great Northern	\$7.00
Corona	\$9.00
Peroni	\$9.00
Cider	\$9.00

WINE

White	Glass	Bottle
Chardonnay - Bay of Stones	\$9.50	\$38.00
Moscato - BTW	\$9.50	\$38.00
Pino Grigio - Juliet	\$8.90	\$35.00
Prosecco - De Bortoli	\$8.90	\$35.00
Sauvignon Blanc - 3 Tales	\$9.50	\$38.00
Red	Glass	Bottle
Cabernet Sauvignon - Grant Burge	\$9.50	\$38.00
Merlo - Grant Burge	\$9.50	\$38.00
Montepulciano - Calabria Private Bin	\$9.90	\$42.00
Shiraz - Bull Ant	\$9.50	\$38.00

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 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

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		\$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			

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

DESSERT

A few of our favourites to tempt you with -

Sticky Date Pudding - \$11.00

Toblone Cheesecake - G/F - \$11.00

Apple Crumble - \$11.00

Choc Hazelnut Rocher Cake - \$11.00

Lemon Meringue - \$11.00

Frangelico Affogato - \$14.00

Caramel Macademia Cheesecake - GF - \$11.00

Lemon Tart - \$11.00

Lemon Delicious Volcano - GF - \$11.00

Tiramisu - \$11.00

Vanilla Slice - \$11.00