

*Cafe*  
**PAIAZZO**

**RESTORANTE • GRILL**



# APPETISERS

## TASTING PLATTER 2/3 PPL **\$39**

An array of Arancini Balls, Prawn Skewers, Chorizo, Crumbed Chicken Tenderloins, Smoked Salmon, Cured Meat, Salt and Pepper Squid, Olives, Pita Bread and a selection of 3 dips

## ARANCINI (V) **\$16.9**

Traditional Italian Arancini; Coated in homemade golden crumbs, filled with gooey mozzarella served with a rich tomato Napolitana sauce

## OYSTERS KILPATRICK

Served in the traditional Kilpatrick style, diced bacon and Worcestershire sauce.  
Grilled to perfection

**1/2 DOZEN \$16.9**

**1 DOZEN \$29.9**

## BURATTA PALAZZO **\$17.5**

Fresh Italian mozzarella di bufala, fresh tomato, dressed with extra virgin olive oil, gourmet sea salt and fresh basil served with house-made sourdough

## BOWL OF CHIPS **\$10.9**

Serve of golden crunchy chips, with tomato sauce and garlic aioli

## SWEET POTATO WEDGES **\$10.9**

Oven baked, Crispy Sweet Potato Wedges, served with our homemade aioli sauce

## BOWL OF WEDGES **\$10.9**

Skin-on potato wedges with a seasoned crunchy coating; Served with sweet chilli sauce and sour cream

## ONION RINGS **\$10**

12 beer battered, crispy onion rings served with a creamy aioli sauce

## GARLIC BREAD **\$8**

Four slices of homemade focaccia with fresh garlic rosemary and rock salt

## GARLIC CHEESE PIZZA **\$9.5**

Pizza base topped with fresh garlic, mozzarella cheese, rosemary and rock salt

## LOADED FRIES **\$13**

Serving of golden chips, topped with a generous amount of crispy bacon and melted cheddar cheese

## PALAZZO LOADED FRIES **\$16.5**

Serving of golden chips topped with sliced jalapenos, tomato salsa, guacamole, sour cream and melted cheddar cheese

## LAMB LOADED FRIES **\$17.5**

Serving of golden chips topped with marinated BBQ lamb, red onion, spring onion sour cream and melted cheddar cheese

## WINGS

Served with your choice of: Buffalo, Smokey BBQ, Sweet Chilli or Peri Peri Sauce

**10 PIECES \$8.5**

**20 PIECES \$16**

**30 PIECES \$24**

# BRUSCHETTA

## BRUSCHETTA TOMATO **\$13.5**

Traditional bruschetta stone baked bread with freshly cut tomato, basil and extra virgin olive oil

Add bocconcini **\$3.00**

Add fetta **\$3.00**

## BRUSCHETTA ITALIANA **\$14.5**

Traditional bruschetta stone baked bread with freshly cut tomato, basil and extra virgin olive oil topped with prosciutto, rocket and shaved parmesan cheese

## BRUSCHETTA SALMON **\$15**

Traditional bruschetta stone baked bread topped with Smoked salmon, avocado and red onion jam finished with rocket and lemon infused olive oil

## BRUSCHETTA PALAZZO **\$16**

Traditional bruschetta stone baked bread topped with freshly cut tomato, basil, crispy bacon, avocado, rocket and garlic aioli topped with fresh rocket, parmesan and extra virgin olive oil

## BRUSCHETTA HALLOUMI **\$14.5**

Traditional bruschetta stone baked bread topped with grilled Halloumi, tomato salsa, guacamole and rocket finished with a drizzle of olive oil

# FOCACCIA SELECTION

SERVED UNTIL 4.00PM

## VEGETARIAN (V)

\$14.5

Roast pumpkin, beetroot, sundried tomato, bocconcini cheese, red onion jam, rocket and basil pesto

## GRILLED CHICKEN

\$14.5

Chicken tenderloins, avocado, swiss cheese, lettuce and aioli sauce

## SMOKED SALMON

\$15

Smoked Salmon, Brie, red onion jam, avocado and baby spinach

## HAM & CHEESE

\$12

Smoked ham, sliced tomato and Provolone cheese

## PALAZZO SPECIAL

\$15

Avocado, veal scaloppini, seeded mustard, rocket, shaved parmesan and fresh tomato



# INSALATA

## GARDEN SALAD (V, GF)

\$16

Mixed lettuce, tomato, cucumber, Kalamata olives, roast capsicum, red onion and homemade dressing

Add Fetta \$3

Add Halloumi \$3

## WARM CHICKEN AND BACON SALAD (GF) \$22.9

Mixed lettuce, tomato, cucumber, roast capsicum, avocado, crispy bacon and chargrilled chicken tenderloins drizzled with sticky balsamic and garlic aioli

## CAESAR SALAD

\$21

Cos lettuce tossed with anchovies, crispy bacon, parmesan cheese, croutons and homemade dressing topped with a soft poached egg

Add chargrilled chicken tenderloins \$4

## SALT AND PEPPER SQUID SALAD

\$21

Mixed lettuce, cucumber, tomato, onion and roast capsicum with salt and pepper squid lanterns, dressed with a lemon homemade dressing

## BARRAMUNDI SALAD (GF)

\$22.9

Grilled barramundi on rocket, sundried tomato, pine nuts, fetta, beetroot, pumpkin, quinoa and pear, served with a citrus dressing

## CHICKEN AND HALLOUMI SALAD

\$22.9

Grilled chicken tenderloins, roast Japanese pumpkin and prosciutto wrapped Halloumi on basil pesto topped with rocket, parmesan cheese and pine nuts

## PRAWN AND CHORIZO SALAD

\$24.9

Chargrilled tiger prawns and chorizo sausage on mixed lettuce, cucumber, cherry tomatoes, red onion and sundried tomato pesto, drizzled with a sticky balsamic glaze and lime infused olive oil

# PASTA

Served with your choice of pasta - Penne, Spaghetti or Fettuccini  
(Beef Ravioli & Gluten Free pasta \$3 extra)

## BOLOGNESE \$23

Homemade Bolognese sauce and fresh torn basil topped with shaved parmesan

## PUTTANESCA \$23

Seared anchovies, Kalamata olives, capers, chilli, fresh tomato and garlic tossed in olive oil, Napolitana sauce and fresh basil

## CARBONARA \$23

Barossa Valley pancetta tossed in cracked black pepper, egg and creamy white wine sauce

## POLLO CON AVOCADO \$23.5

Chicken, avocado, Spanish onion, cherry tomato and baby spinach tossed through a rose sauce

## POLLO E ZUCCA \$23.5

Chicken, roast pumpkin, Spanish onion, baby spinach and pine nuts in a creamy sauce

## CALABRESE \$23.5

Italian salami, sausage, baby spinach, Kalamata olives and mild chilli in our rich Napolitana sauce

## GAMBERO \$28

Tender tiger prawns, crab meat, Spanish onion and broccolini spears in a Napolitana sauce

## MARINARA \$28

Tiger prawns, calamari, scallops, mussels and blue swimmer crab with fresh chilli, tomato and parsley in a light Napolitana sauce

## VEGETARIAN (V) \$23.5

Spanish onion, sautéed broccolini spears, Kalamata olives, pumpkin, sundried tomato, green peas and fresh rocket in a capsicum peperonata sauce served with pine nuts and shaved parmesan

## SPICY MEAT \$23.5

Pan fried chorizo, bacon, salami, jalapeños, cherry tomato, Spanish onion and chilli in a rich homemade Napolitana sauce with fresh torn basil

## MARI E MONTI \$27

Tiger prawns, chicken, bacon, mushroom and Spanish onion cooked with fresh basil in a rosé sauce

## LASAGNE \$24

Homemade lasagne with Bolognese sauce and fresh torn basil served with a garden salad

# RISOTTO

## RISOTTO PRIMAVERA (GF, DF, VG) \$24

Arborio rice cooked al dente with pumpkin, mushroom, roast capsicum, broccolini and sundried tomato in a Napolitana sauce

## TRE FUNGHI (V, GF) \$24

Portobello mushrooms, button mushrooms, garlic and spring onion in a porcini stock with cream, fresh thyme and blue cheese

## MARINARA (GF) \$28

Tiger prawns, mussels, calamari, scallops and blue swimmer crab with fresh cherry tomato, garlic and chilli cooked through olive oil and white wine in a Napolitana sauce

## ZUCCA (GF) \$24

Chicken, roast pumpkin, pine nuts, Spanish onion, white wine and cream finished with fresh baby spinach

## FROM THE GRILL

### MIXED GRILL (FOR 2 PPL) \$44

3 Italian sausages, 3 chicken tenderloins, 3 lamb cutlets, 6 grilled prawns and 6 grilled squid served with potato wedges and tzatziki sauce

### SCOTCH FILLET (400G) \$35

Highly marbled, Juicy, Scotch Fillet cut cooked to your liking with a side of chips and salad

Your choice of Mushroom, Pepper,

Diane or Gravy \$3

Surf & Turf \$4

### RIB EYE STEAK \$39.9

Highly marbled, juicy, rib eye steak cut cooked to your liking with a side of chips and salad. Your choice of mushroom, pepper, classic red wine jus, garlic cream, dijon and gravy sauces

### PORTERHOUSE STEAK \$35

Highly marbled, juicy, porterhouse steak cut cooked to your liking with a side of chips and salad. Your choice of mushroom, pepper, classic red wine jus, garlic cream, dijon and gravy sauces

### RUMP STEAK \$35

Highly marbled, juicy, rump steak cut cooked to your liking with a side of chips and salad. Your choice of mushroom, pepper, classic red wine jus, garlic cream, dijon and gravy sauces

### T-BONE STEAK \$39.9

Highly marbled, juicy, t-bone steak cut cooked to your liking with a side of chips and salad. Your choice of mushroom, pepper, classic red wine jus, garlic cream, dijon and gravy sauces

### LAMB CUTLETS \$32

Chargrilled lamb cutlets served with roasted potatoes and vegetables, finished with a blistered cherry tomato and red wine jus

## MAINS

### CHICKEN OR VEAL FUNGHI \$28

Pan fried with Portobello mushrooms in a creamy sauce served on a bed of mashed potatoes, broccolini spears and crispy prosciutto

### POLLO INVOLTINI \$29.9

Succulent chicken breast stuffed with prosciutto, red onion jam, mushroom and Brie, served on kipfler potatoes and broccolini, finished with creamy basil pesto sauce and crispy prosciutto

### SCALOPPINI DEL MARE \$32

Pan fried veal medallions and tiger prawns stacked on roasted potatoes and pear, topped with capsicum peperonata, fresh rocket and crispy prosciutto dressed with a sticky glaze and olive oil

### CHICKEN OR VEAL SCHNITZEL \$23

Homemade Panko crumbed schnitzel with a side of chips and salad

Sauce: Mushroom, Diane, Pepper,

Gravy Garlic Cream \$3

### CHICKEN OR VEAL PARMIGIANA \$26

Home made panko crumbed, chicken or veal cooked to a crispy golden brown, with Napolitana sauce and mozzarella cheese, served with chips and salad

### POLLO SURF AND TURF \$32

Grilled chicken breast topped with tiger prawns and calamari, finished with a creamy garlic lemon sauces, served with sauteed vegetables and rosemary roasted garlic potatoes

## AMERICAN RIBS

Juicy, meaty American cut pork ribs cooked in our special BBQ sauce; served with chips

FULL RACK \$39

HALF RACK \$22

## SEAFOOD

### FISH & CHIPS

Beer battered flathead served with chips, salad, lemon and homemade aioli

**2 PIECE \$23**

**3 PIECE \$26**

### SALT & PEPPER SQUID

**\$25.9**

Squid lanterns tossed in cracked pepper and sea salt mix with a side of chips and salad served with our homemade garlic aioli

### ATLANTIC SALMON

**\$32**

Crispy skinned salmon fillet, roasted potato, baby carrot, sautéed greens and quinoa on beetroot purée

### FRITTO MISTO

**\$32**

Beer battered flathead, crumbed prawns and a salt and pepper squid lantern served with chips, salad and our garlic aioli

### GARLIC PRAWNS

**\$29**

Juicy Tiger prawns in creamy lemon and garlic sauce served on a bed of rice with sautéed vegetables

### SEAFOOD PLATTER

Scallops, blue swimmer crab claw, crumbed prawns, Kilpatrick oysters, smoked salmon, salt and pepper squid lantern, beer battered flathead, chips and aioli

**1 PERSON \$36.5**

**2 PEOPLE \$65.5**

## BURGER

### PALAZZO BEEF BURGER

**\$18**

200g homemade Palazzo beef patty chargrilled and served on a toasted brioche bun with sliced tomato, cheese, lettuce, bacon, tomato chutney and garlic aioli with a side of crispy chips

### PALAZZO CHICKEN BURGER

**\$18**

Crumbed chicken tenderloins, sliced tomato, caramelised onion, gooey Camembert, aioli and fresh rocket on a toasted brioche bun with a side of crispy chips

### HALLOUMI BURGER

**\$18**

Pan fried halloumi, basil pesto, caramelised onion, Japanese pumpkin and roast capsicum on a toasted brioche bun with a side of crispy chips

### PALAZZO SUPER BURGER

**\$21**

Two 200gm chargrilled Angus beef patties, stacked with double American cheddar, sliced onion, sliced tomato and pickles finished with tomato and American mustard sauce served with a side of battered onion rings

## KIDS MENU

Available all day - 10 years and under.

Includes small glass of soft drink and small Vanilla ice cream

### KIDS PIZZA NAPOLETANA AND CHEESE

### SPAGHETTI OR PENNE

### WITH BOLOGNESE SAUCE

### FISH & CHIPS BATTERED, 1 PIECE

### KIDS CHICKEN NUGGETS WITH CHIPS

### CHEESEBURGER WITH CHIPS

**\$14.50**

# TRADITIONAL PIZZA

Also available 12" gluten free pizza base extra \$3.00

	Small 9"	Large 12"	Family 15"
<b>SUPREME</b> Ham, salami, Kalamata olives, mushrooms, capsicum, Spanish onion and prawns	18	26.5	34
<b>HAWAIIAN</b> Ham and pineapple	17	23.5	26
<b>MARGHERITA (V)</b> Fresh tomato, bocconcini cheese and fresh basil	17	23.5	26
<b>MEAT LOVERS</b> Chicken, ham, salami, crispy bacon, drizzled with BBQ sauce	17	23.5	28
<b>CAPRICCIOSA</b> Shaved leg ham, Kalamata olives, mushrooms	17	23.5	28
<b>PUMPKIN (V)</b> Roasted pumpkin, red onion, fetta cheese and baby spinach	17	23.5	28
<b>AMERICANA</b> Mild salami, roast garlic and fresh basil	17	23.5	28
<b>BBQ CHICKEN</b> Chicken, mushroom, onion and pineapple, drizzled with BBQ sauce	17	23.5	30
<b>MARE</b> Tiger prawns, calamari, mussels and anchovies	18	28	32
<b>POLLO</b> Roast chicken, chargrilled capsicum, mushrooms and red onion	17	23.5	30

# GOURMET PIZZA

Also available 12" gluten free pizza base extra \$3.00

	Small 9"	Large 12"	Family 15"
<b>CHORIZO</b> San marzano tomato, mozzarella, spicy chorizo sausage, sundried tomatoes and caramelised onion topped with fresh rocket, shaved parmesan and olive oil	18	28	34
<b>LAMB YIROS</b> San marzano tomato, mozzarella, marinated lamb pieces, chargrilled capsicum, caramelised onion, tzatziki, shredded baby cos lettuce, parsley and freshly squeezed lemon juice	18	28	34
<b>ITALIANA</b> San marzano tomato, mozzarella, oven roasted Roma tomatoes topped with thinly sliced prosciutto, wild rocket, shaved parmesan and olive oil	18	28	34
<b>POLLO CAMEMBERT</b> San marzano tomato, mozzarella, roast chicken, cherry tomatoes, red onion jam, and soft Camembert cheese drizzled with a homemade basil and pine nut pesto	18	28	34
<b>GOURMET VEG</b> San marzano tomato, mozzarella, mushroom, green olives, sundried tomatoes, Spanish onion, artichoke and fetta topped with basil pesto, fresh baby spinach and olive oil	19	28	34
<b>GOURMET BURATTA</b> San marzano tomato, basil, extra virgin olive oil, prosciutto cotto, fresh tomato, topped with fresh Italian mozzarella di bufala	19	28	35

Please order at the counter

# ALCOHOLIC BEVERAGES

## SPARKLING

	150ML	BOTTLE
TEMPUS TWO BLANC DE BLANC PICCOLO 200ML		9.50
'MASCARERI' PROSECCO	9.00	36.00
FOUR SISTERS CHARDONNAY PINOT NOIR	8.50	34.00
ANDREW GARRETT SPARKLING SHIRAZ	9.50	38.00

## WHITE WINE

	150ML	250ML	BOTTLE
LAKE BREEZE MOSCATO	8.50	12.50	34.00
SKILLOGALEE RIESLING	8.50	12.50	34.00
NEPENTHE 'ALTITUDE' PINOT GRIS	8.50	12.50	34.00
BETHANY 'FIRST VILLAGE' CHARODNNAY	8.50	12.50	34.00
LOBETHAL ROAD SAUVIGNON BLANC	8.50	12.50	34.00
SECRET STONE SAUVIGNON BLANC	8.50	12.50	34.00
GISA-ARC SAUVIGNON BLANC	8.50	12.50	34.00
HOUSE WHITE	7.50	11.50	30.00

## ROSÉ

ROCKFORDS ALICANTE BOUCHET ROSÉ	11.50	15.50	46.00
MAJELLA ROSE	8.50	12.50	34.00

## RED WINE

	150ML	250ML	BOTTLE
GISA-ARC BAROSSA SHIRAZ	9.50	13.50	38.00
ZEMA ESTATE 'CLANCY CABERNET MERLOT	9.00	13.00	36.00
CORIDE SONGBIRD CABERNET SAUVIGNON	9.50	13.50	38.00
FOUR SISTERS MERLOT	8.50	13.50	34.00
GISA-ELIPSIS-G,S.M.	9.00	13.00	36.00
FIRST DROP 'MOTHER'S MILK' SHIRAZ	9.50	13.50	38.00
MAJELLA 'THE MUSICIAN' CAB SHIRAZ	9.00	13.00	36.00
HOUSE RED	7.50	11.50	30.00

Please order at the counter

# DRINKS

## LOCAL BEER

HAHN PREMIUM LIGHT	8.00
CASCADE LIGHT	8.00
COOPERS PALE ALE	8.50
COOPERS SPARKLING ALE	8.50
JAMES BOAGS PREMIUM	9.00
HAHN SUPER DRY	8.50
TOOHEYS EXTRA DRY	8.50
PURE BLONDE	8.50
CROWN LAGER	8.50

## IMPORT BEER

STELLA ARTOIS	9.00
PERONI	9.00
HEINEKEN	9.00
CORONA	9.00

## CIDER

STRONGBOW ORIGINAL, DRY OR SWEET	8.50
5 SEEDS CRISP APPLE	8.50
REKORDERLIG CIDER WILD BERRIES	9.00

## SPIRITS

VODKA, SCOTCH, GIN, BOURBON, BACARDI, BRANDY, RUM, PIMMS, OUZO	
SOUTHERN COMFORT	FROM 8.00

## LIQUEURS

BAILEYS, KAHULA, TIA MARIA, GALLIANO, FRANGELICO, MIDORI, COINTREAU, DRAMBUIE, SAMBUCA AND GRAND MARINIER	
	FROM 8.50

## FORTIFIED

PORT	7.50
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## DESSERTS

### NUTELLA WAFFLES

Nutella, strawberries and vanilla ice cream

### CARAMELISED BANANA AND BUTTERSCOTCH WAFFLES

Two Belgian waffles served with pan-fried banana, homemade butterscotch sauce, fresh strawberries and vanilla ice cream

### MIXED BERRY PANCAKES

Mixed berry compote served with vanilla ice cream and strawberries

### NUTELLA TWIST CHEFS FAVOURITE

Pizza dough roll twisted around Nutella with strawberries and vanilla ice cream

\$15.90

Please order at the counter

# DRINKS

## OTHER

LEMON, LIME AND BITTERS,	4.80
SODA LIME AND BITTERS	4.80
BUNDABERG GINGER BEER	6.50
REDBULL	5.00

## SPRITZ

LEMON, STRAWBERRY, MIXED BERRY 4.80

## SOFT DRINKS

	GLASS	BOTTLE
COKE, COKE NO SUGAR,	4.00	4.50
SPRITE	4.00	4.50
LEMON SQUASH, SODA WATER	4.00	
RASPBERRY, GINGER ALE	4.00	
FANTA, DIET COKE		4.50

## SAN PELLEGRINO

CHINOTTO, LIMONATA, ARANCIATTA ROSA	4.60
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## WATER

SPARKLING MINERAL WATER	250ML	4.80
	1 LITRE	9.00
BOTTLED WATER	600ML	4.50

## SMALL BOTTLED JUICES

APPLE, PINEAPPLE, TOMATO	4.80
ORANGE JUICE (GLASS)	4.80

## NOAH'S CREATIVE JUICES

GREEN Apple, Peach, Kiwi Fruit, Mango and Lime	4.80
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YELLOW Apple, Banana, Lychee and Mango	4.80
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RED Apple, Guava, Blackcurrant , Strawberry and Blueberry	4.80
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ORANGE Orange, Paw Paw, Apple, Guava, Banana and Pineapple	4.80
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PINK Apple, Coconut, Banana, Lychee and Pineapple	4.80
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## MOUNTAIN FRESH JUICE

APPLE AND MANGO	4.90
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APPLE AND GUAVA	4.90
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APPLE AND PEACH	4.90
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TROPICAL	4.90
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Please order at the counter

# DRINKS

## COFFEE

	CUP	MUG
CAPPUCCINO	4.00	5.50
FLAT WHITE	4.00	5.50
CAFE LATTE	4.00	5.50
SHORT BLACK	3.60	
LONG BLACK	4.00	5.50
MOCHA	4.50	5.50
HOT CHOCOLATE	4.50	5.50
CHAI LATTE	4.50	5.50
MACCHIATO	3.80	
VIENNA COFFEE <small>Black or White</small>	6.50	
PICCOLO LATTE	4.00	
BABYCHINO	2.50	
VIENNA CHOCOLATE	6.50	
AFFOGATO	6.50	
AFFOGATO LIQUOR	12.00	

## EXTRAS

	CUP	MUG
EXTRA SHOT	0.80	0.80
DECAF	0.50	0.80
SOY	0.50	1.00
ALMOND	0.50	1.00
ZYMIL	0.50	1.00

## ICED DRINKS

ICED COFFEE, ICED CHOCOLATE,

ICED MOCHA **6.50**  
Add Cream 0.80

## TEA

	CUP	POT
ENGLISH BREAKFAST, EARL GREY OR DARJEELING	3.60	6.50

## HERBAL TEA

	CUP	POT
PEPPERMINT, LEMONGRASS & GINGER, GREEN TEA, CHAMOMILE	3.60	6.50

## ICED TEAS

PEACH OR LEMON **4.90**

## MILKSHAKES

CHOCOLATE, CARAMEL , VANILLA, LIME,  
BANANA, STRAWBERRY **6.50**

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