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## ENTRÉES

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<b>Focaccia with garlic and cheese</b>	<b>\$10</b>
<b>Focaccia with herbs</b>	<b>\$10</b>
	<i>Gluten free available</i>
<b>Soup of day</b>	<b>\$7.50</b>
<b>Garlic bread</b>	<b>\$6.50</b>
<b>Herb bread</b>	<b>\$6.50</b>
<b>Bruschetta</b>	<b>\$9.50</b>
Homemade bread with a tomato salsa	
<b>Saganaki</b>	<b>\$14.90</b>
Traditional grilled Greek kefalograviera served with rocket salad	
<b>Trio of dips</b>	<b>\$14.90</b>
Served with homemade bread	
<b>Baked seafood avocado</b>	<b>\$18.00</b>
Avocado topped with a mix of seafood cooked in cream sauce then baked and served with rocket salad	
<b>Olive piccanti</b>	<b>\$12.00</b>
Pan fried black olives with chilli and napoli, served with homemade bread	
<b>Salt and pepper calamari</b>	<b>\$12.00</b>
Pieces of fresh calamari lightly floured and fried with lemon and pepper served with salad, tartare sauce and lemon wedge	
<b>Arancini</b>	<b>\$9.50</b>
Homemade arancini filled with a bolognese sauce and mozzarella cheese	
<b>New York wedges</b>	<b>\$8.90</b>
Served with sour cream and sweet chilli sauce	
<b>Beer battered chips</b>	<b>\$7.90</b>
Served with tomato sauce	
<b>House antipasto</b>	<b>\$22.00</b>
A selection of cured meats and grilled vegetables for two	
<b>Vegetarian antipasto</b>	<b>\$22.00</b>
A selection of grilled and pickled vegetables for two	
<b>Mussels</b>	<b>\$16.00</b>
Fresh mussels cooked with garlic, white wine and a touch of napoli served with our homemade bread	
<b>Oysters</b>	
Natural – With lemon and our homemade sauce (½ Doz. \$16.00; 1 Doz. \$24.00)	
Kilpatrick – With bacon and Worcestershire Sauce (½ Doz. \$18.00; 1 Doz. \$28.00)	

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## INSALATE

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<b>Rocket and parmesan pear salad</b>	<b>\$16.00</b>
Rocket salad with shaved parmesan, pear and balsamic glaze	
<b>Caprese salad</b>	<b>\$16.00</b>
Sliced tomatoes with fior di latte cheese, fresh basil and balsamic glaze	
<b>Lamb salad</b>	<b>\$20.00</b>
Chargrilled lamb fillet with rocket, cucumbers, tomatoes, red onions, olives and a lemon yogurt dressing	
<b>Caesar salad</b>	<b>\$18.00</b>
Cos lettuce, crispy bacon, croutons, anchovies, poached eggs, shaved parmesan and aioli sauce	
<b>Garden salad</b>	<b>\$10.00</b>
Mixed salad with tomatoes, cucumbers, red onions, olives and balsamic vinegar	

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## PRIMI

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### PASTA

#### Gnocchi, Spaghetti, Pappardelle, Penne, Ravioli

#### SAUCES

<b>Napoletana</b>	<b>\$16.00</b>
Fresh basil, garlic and tomatoes	
<b>Bolognese</b>	<b>\$16.00</b>
Minced prime beef cooked in our homemade tomato sauce	
<b>Pescatore</b>	<b>\$26.00</b>
Selection of fresh seafood cooked in napoli sauce	
<b>Marinara</b>	<b>\$26.00</b>
Selection of fresh seafood cooked in olive oil and garlic	
<b>Amatriciana</b>	<b>\$18.00</b>
Seared bacon, capsicum, spring onions and chilli cooked in our homemade tomato sauce	
<b>Carbonara</b>	<b>\$18.00</b>
Bacon, olive oil, farm fresh eggs, cream and finely grated parmesan cheese	
<b>Vegetarian</b>	<b>\$18.00</b>
Selection of fresh vegetables cooked in a light tomato sauce with spinach	
<b>Puttanesca</b>	<b>\$18.00</b>
Capers, olives, anchovies and chilli cooked in our homemade sauce	
<b>Toscana</b>	<b>\$18.00</b>
Olives, salami, bocconcini cheese, red onions and peppers cooked in napoli sauce finished with fresh basil	
<b>Pesto</b>	<b>\$18.00</b>
Pine nuts, garlic parmesan, basil and a touch of cream	
<b>Gorgonzola</b>	<b>\$18.00</b>
Gorgonzola cheese with walnuts and a touch of cream	
<b>Funghi</b>	<b>\$18.00</b>
Selection of fresh mushrooms cooked with a touch of cream	
<b>Lasagna (home made)</b>	<b>\$16.00</b>
Layers of fresh pasta and mozzarella with a bolognese sauce	
<b>Cannelloni (home made)</b>	<b>\$18.00</b>
Fresh pasta filled with ricotta cheese and fresh spinach cooked in a tomato sauce	

### RISOTTO

<b>Marinara</b> <sup>GF</sup>	<b>\$26.00</b>
Selection of fresh seafood cooked in olive oil and garlic	
<b>Vegetarian</b> <sup>GF</sup>	<b>\$18.00</b>
Selection of fresh vegetables cooked in a tomato sauce with spinach	
<b>Chicken and pumpkin</b> <sup>GF</sup>	<b>\$22.00</b>
Diced chicken and pumpkin cooked in a chicken stock served with rocket and pine nuts	
<b>Wild mushroom</b> <sup>GF</sup>	<b>\$22.00</b>
Selection of fresh wild mushrooms cooked with a touch of cream	

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## SECONDI

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*Served with a choice of chips and salad or vegetables*

### POLLO

<b>Chicken parmigiana</b>	<b>\$22.00</b>
Chicken fillet crumbed and pan fried, topped with a napoli sauce and mozzarella cheese	
<b>Chicken cacciatore</b> <sup>GF</sup>	<b>\$26.00</b>
Chicken fillet pan fried with onion, peppers, olives and mushrooms in napoli sauce	
<b>Chicken champignon</b> <sup>GF</sup>	<b>\$26.00</b>
Chicken fillet pan fried with champignons and spring onion, cooked in a white wine with a touch of cream	
<b>Chicken invotini</b> <sup>GF</sup>	<b>\$26.00</b>
Chicken fillet with asparagus, peppers and cheese, wrapped in prosciutto with a creamy mustard sauce	

### CARNE

<b>Baby pork ribs</b>	<b>\$28.00</b>
Marinated in a homemade bbq sauce	
<b>Veal parmigiana</b>	<b>\$24.00</b>
Veal crumbed and topped with mozzarella cheese	
<b>Scaloppini vino bianco</b>	<b>\$28.00</b>
Pieces of baby veal pan fried with spring onions, white wine and a touch of cream	
<b>Scaloppini pizzaiola</b>	<b>\$28.00</b>
Pieces of baby veal pan fried with capers, olives, herbs and napoli sauce	
<b>Scaloppini funghi</b>	<b>\$28.00</b>
Pieces of baby veal pan fried in a mushroom cream sauce	
<b>Porter house 350gm great southern grass fed</b>	<b>\$30.00</b>
Cooked to your liking	
<b>Rib eye steak 350gm</b>	<b>\$34.00</b>
Cooked to your liking	

#### SAUCES

**Mushroom, barolo, diane, green peppercorn or garlic butter**

### PESCE

<b>Fish of the day</b>	<b>Market price</b>
Ask our staff for today's catch of the day	
<b>Salt and pepper calamari</b> <sup>GF</sup>	<b>\$26.00</b>
Calamari pieces dusted with flour, lemon pepper seasoning served with tartare sauce, salad and chips	
<b>Garlic prawns</b> <sup>GF</sup>	<b>\$28.00</b>
Pan fried prawns with chilli and white wine, cooked in a tomato sauce and served with rice	
<b>Chilli prawns</b> <sup>GF</sup>	<b>\$28.00</b>
Pan fried prawns with chilli and white wine, cooked in a tomato sauce and served with rice	
<b>Barramundi fillets</b>	<b>\$26.00</b>
Grilled fillets served with rice rocket salad with a lemon butter sauce	
<b>Seafood platter</b>	<b>\$40.00</b>
Combination of cooked and fresh seafood, fish, prawns, calamari, mussels, oysters, Morton Bay bugs and crabs with lemon, aioli sauce, salad and chips	

## CONTORNI

<b>Garden salad</b>	<b>\$4.00</b>
<b>Garlic roast potatoes</b>	<b>\$4.00</b>
<b>Chips</b>	<b>\$4.00</b>
<b>Mixed vegetables</b>	<b>\$5.00</b>

## PIZZA

*Gluten free base available for an extra \$3.00*

<b>Capricciosa</b> Napoli sauce, mozzarella, virginian ham, mushrooms, olives and anchovies	<b>\$14.90</b>
<b>Margherita</b> Napoli sauce, mozzarella and fresh basil	<b>\$12.90</b>
<b>Napoletana</b> Napoli sauce, mozzarella, anchovies and olives	<b>\$13.90</b>
<b>Vegetarian</b> Napoli sauce, mozzarella, mushrooms, olives and grilled capsicum	<b>\$14.90</b>
<b>Aussie</b> Napoli sauce, mozzarella, virginian ham and egg	<b>\$14.90</b>
<b>Calabrese</b> Napoli sauce, mozzarella, hot salami, red peppers and olives	<b>\$14.90</b>
<b>Hawaiian</b> Napoli sauce, mozzarella, virginian ham and pineapple	<b>\$14.90</b>
<b>BBQ chicken</b> Napoli sauce, mozzarella, grilled chicken, bbq sauce and pineapple	<b>\$15.90</b>
<b>Meat lovers</b> Napoli sauce, mozzarella, virginian ham, hot salami, bacon and bbq sauce	<b>\$16.90</b>
<b>The lot</b> Napoli sauce, mozzarella, virginian ham, mushrooms, grilled capsicum, onions, olives, pineapple and anchovies	<b>\$16.90</b>

## PIZZA GOURMET

*Gluten free base available for an extra \$3.00*

<b>Four cheeses</b> Fior di latte, grana padano, gorgonzola and asiago	<b>\$18.90</b>
<b>Prosciutto</b> Napoli sauce, fior di latte, prosciutto, rocket and cherry tomatoes	<b>\$19.90</b>
<b>Salsiccia</b> Fior di latte, pork sausages, artichokes and potatoes	<b>\$18.90</b>
<b>Marinara</b> Napoli sauce, fior di latte, and mixed seafood	<b>\$19.90</b>
<b>Ortolana (vegetarian)</b> Napoli sauce, mozzarella, eggplant, zucchini, peppers, potatoes and olives	<b>\$18.90</b>

## BAMBINI

*All bambini meals include soft drink, chocolate/strawberry sundae and a show bag.  
Available for children 12 and under.*

<b>Penne bolognese</b>	<b>\$12.00</b>
<b>Penne napoli</b>	<b>\$12.00</b>
<b>Chicken nuggets and chips</b>	<b>\$12.00</b>
<b>Fish and chips</b>	<b>\$12.00</b>
<b>Calamari and chips</b>	<b>\$12.00</b>
<b>Ham pizza</b>	<b>\$12.00</b>
<b>Margherita pizza</b>	<b>\$12.00</b>

## DOLCI

<b>Homemade tiramisu</b> Lady finger biscuits dipped in coffee and with mascarpone cream and chocolate	<b>\$9.50</b>
<b>Panna cotta</b> Vanilla bean custard served with a strawberry coulis	<b>\$9.50</b>
<b>Crème brulee</b> Custard with a caramel topping	<b>\$9.50</b>
<b>Pancake of the day</b> Ask our staff for today's pancake special	
<b>Nutella pizza</b> Served nutella, fresh strawberries and ice cream	<b>\$12.50</b>
<b>Mousse of the day</b> Ask our staff for today's mousse special	<b>\$9.50</b>
<b>Selection of Italian ice creams</b>	<b>\$6.50</b>

club  
italia  
Sporting Club Inc.

# MENU

Please note that menu items may contain traces of nuts, egg, soy, wheat seeds and other allergens. Due to the nature of restaurant meal preparation, there is always the possibility of cross-contamination. As such, Club Italia is unable to guarantee the absence of allergens in menu items.

GF – gluten free

Please note that a public holiday surcharge will apply (10% of total bill)