
ENTRÉES

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

INSALATE

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

PRIMI

PASTA

Gnocchi, Spaghetti, Pappardelle, Penne, Ravioli

SAUCES

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

RISOTTO

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

SECONDI

Served with a choice of chips and salad or vegetables

POLLO

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

CARNE

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

SAUCES

Mushroom, barolo, diane, green peppercorn or garlic butter

PESCE

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

CONTORNI

Garden salad	\$4.00
Garlic roast potatoes	\$4.00
Chips	\$4.00
Mixed vegetables	\$5.00

PIZZA

Gluten free base available for an extra \$3.00

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

PIZZA GOURMET

Gluten free base available for an extra \$3.00

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

BAMBINI

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

Penne bolognese	\$12.00
Penne napoli	\$12.00
Chicken nuggets and chips	\$12.00
Fish and chips	\$12.00
Calamari and chips	\$12.00
Ham pizza	\$12.00
Margherita pizza	\$12.00

DOLCI

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

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)