

SPAGHETTI TREE



MENU

ENTREE

TRIO OF DIPS 18.00
Selection of dips served with warm bread

GARLIC PRAWNS 25.00
Prawns sautéed with garlic, white wine and a touch of cream, served with rice & petite salad

CALAMARI FRITTI 20.00
Calamari rings, served with petite salad & homemade tartare sauce

GARLIC BREAD 10.00

HOME STYLE FRIES 10.50

WEDGES 12.50
With sour cream and sweet chilli sauce

BRUSCHETTA 10.50
Toasted Italian bread with basil pesto, capsicum, Spanish onion, with a olive oil and white balsamic vinaigrette

Please check with waiter for Specials of the day

Kids Menu available 13.00
Ask waiter for options

PASTA

LASAGNA 25.00

Layers of fresh pasta sheets, a rich meat and tomato sauce, cheese, bechamel sauce topped with parmesan cheese

SPAGHETTI BOLOGNESE 24.00

Made according to an old fashioned recipe

SPAGHETTI NAPOLITANA 22.00

Slowly cooked heirloom tomato sauce with fresh cherry tomatoes and basil

SPAGHETTI MARINARA 35.00

Prawns, mussels, calamari, fish and scallops with a touch of garlic, white wine and Napolitana sauce

PENNE CARBONARA 25.00

Bacon, eggs, cheese and a hint of garlic with a touch of cream

PENNE MATRICIANA 25.00

Penne tossed with bacon, spring onion and garlic with a hint of chilli and Napolitana sauce

PASTA AL PRIMAVERA 24.00

Ricotta ravioli with zucchini, pumpkin, roasted capsicums, baby spinach and a touch of Napolitana sauce

PENNE AL FREDO 25.00

Penne tossed with chicken, seasonal mushrooms and garlic in a creamy sauce

Gluten free pasta available#

MAIN COURSES:

VEAL SCALLOPINI 38.00

Thinly sliced veal, pan-fried with seasonal mushrooms, in a Madeira wine sauce. Served with mashed potatoes and seasonal vegetables

PORTERHOUSE STEAK 45.00

Grilled and served with your choice of condiment: Mushroom sauce, Pepper sauce, mustard or Garlic butter. Served with potatoes and seasonal vegetables

FISH OF THE DAY 39.00

Grilled and served with seasonal vegetables

GARLIC PRAWNS 35.00

Prawns sautéed with garlic, white wine and a touch of cream, served with rice & petite salad

CALAMARI FRITTI 34.00

Calamari rings, served with petite salad & homemade tartare sauce

CHICKEN PARMIGIANA 31.00

Panko crumbed chicken schnitzel topped with mozzarella cheese and Napolitana sauce. Served with chips and petite salad

Any requests for extra sauces add 3.50

DESSERTS

CHOCOLATE BROWNIE	17.50
<i>Home made chocolate brownie with Macadamia nuts, served with cream or ice cream – both \$2.00 extra</i>	
BANANA SPLIT	16.00
<i>Old time classic banana split, vanilla ice cream with hot chocolate fudge and crushed nuts</i>	
CHOCOLATE FUDGE SUNDAE	15.50
<i>Vanilla ice cream with hot chocolate fudge, cream and crushed nuts</i>	
GELATI	12.00
<i>Ask waiter for flavours</i>	
TIRAMISU	18.00
<i>Homemade traditional Italian delight made with espresso coffee, mascarpone and Galliano liquor.</i>	
STICKY DATE PUDDING	16.00
<i>Served with butterscotch sauce and cream or vanilla ice cream –both \$2.00 extra</i>	
AFFOGATO	15.00
<i>Vanilla Ice Cream and espresso coffee</i>	
-With your choice of liquor	19.50

**PATRONS WHO MAY HAVE A
SPECIFIC FOOD ALLERGY –
PLEASE ASK TO SEE
DUTY MANAGER TO PLACE
ORDER**

COFFEE & TEA

Short Black, Latte,	5.00
Short Macchiato Cappuccino, Flat White, Long Black, Long Macchiato	
- De caffeinated	5.50
- With Soy	5.50
Iced Coffee	8.50
Tea	5.00
<i>Selection of Twinings and herbal teas; English Breakfast, Earl Grey or Plain. Lemon, Peppermint, Chamomile or Green tea</i>	
Chocolate	
Hot Chocolate	7.00
With Marshmallows	7.50
Vienna Chocolate	7.50
Iced Chocolate	7.50

BEVERAGES

Soft drink	5.00
<i>Pepsi, Lemonade, Solo, Raspberry, Pepsi Max, Tonic water or Dry Ginger</i>	
Milkshakes	8.00
<i>Chocolate, Strawberry, Vanilla, Caramel or Lime</i>	
- With whipped cream	8.50
Spiders	7.50
- With whipped cream	8.00
Fruit Juice	6.50
<i>Apple, Orange, Pineapple or Cranberry</i>	
Schweppes Agrum Mineral Water	6.50
<i>Citrus or Blood Orange</i>	
Sparkling Mineral water	
- 300 ml bottle	5.50
- 750 ml. bottle	9.50
Chinotto	5.50
Lemon, Lime & Bitters	5.50