

Benvenuti! Welcome to our home. We are all about sharing, laughing, eating and generosity, and we are so glad you're here. This menu contains food at the front, and vino and other drinks towards the back. Sit back, relax and enjoy. Buon appetito.

// primi //

Pane – crusty sourdough, house made vincotto, extra virgin olive oil (v, gfo)	8.5
Olive miste – warmed mixed olives, marinated with roasted garlic cloves, thyme & olive oil served with grilled ciabatta (v, gfo)	12.5
Bruschetta con aglio – garlic bruschetta, garlic butter, mozzarella cheese, oregano, sea salt (veg, gfo)	15.5
Bruschetta con ‘nduja– fresh burrata, wild rocket, drizzled with extra virgin olive oil(gfo)	18.5
Calamari fritti – crisp fried squid tossed with rosemary & lemon myrtle, wild rocket, black pepper aioli	17.5
Salsa bianco di fagioli – white bean dip, parmesan infused olive oil, crisp fried chickpeas, pea shoots, served with toasted ciabatta (gfo, vo)	16.5
Pancetta di maiale – crispy pork belly, sweet pickled pear, warm black rice, barley & fresh herb salad, house made vincotto (gfo)	23.5
Brodo di cozze e chorizo– mussels & chorizo broth in a traditional chilli tomato broth, served with crusty sourdough (gfo)	22.5
Antipasti – cured meats, house made pickles, wild rocket, marinated anchovies, buffalo mozzarella, basil pesto, grilled ciabatta (Serves 2) (gfo)	32.5

gf – gluten free gfo – gluten free optional veg - vegetarian
n – contain nuts v – vegan vo – vegan optional

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// pasta e risotto //

Spaghetti alla marinara – mussels, local fish, squid, prawns, garlic, white wine, butter (gfo)	34.5
Spaghetti alla carbonara – pancetta, egg yolk, cream, garlic, cracked black pepper, shaved reggiano (gfo)	29.5
Risotto al pollo – chicken, roasted mushroom, pancetta, sage & walnut pesto, toasted walnuts (gf, n)	29.5
Linguine cotechino sausage – kale, pea, marsala cream sauce, crisp fried kale(gfo)	29.5
Gnocchi alla ‘nduja – Spicy ‘nduja, cherry tomato, olive, red onion, spinach, napolitana, house made ricotta (gfo)	29.5
Fusilli beef ragu – slow cooked beef ragu, rosemary, shaved reggiano (gfo)	29.5
Spaghetti chargrilled zucchini – preserved lemon, peas, mint, dill, white wine, butter, house made ricotta (gfo, vo)	28.5
(Extra side of Parmigiano Reggiano for any pasta \$2.5)	

// secondi //

Pesce fresco – oven roasted murray cod, grilled asparagus spears, zesty hollandaise, crispy fried capers (gf)	39.5
Involtoni di pollo– chicken breast stuffed with roast capsicum, tomato & buffalo mozzarella, rolled in pancetta, creamy polenta, rocket, pan jus (gf)	37.5
Filetto di manzo – prosciutto wrapped eye fillet, roast vegetable medley, broccolini, chianti jus (gf)	45.5
Frutti di mare – mussels, prawns, local fish & fregola in a chilli tomato broth topped with crispy fried squid (gfo)	40.5
Peperone ripieno – capsicum stuffed with a pesto, herb & chickpea risotto, warm cauliflower, salsa verde, semidried tomato & almond salad (gf, veg, vo, n)	29.5
Tasmanian wallaby shank – braised with native pepperberry, confit garlic mashed potato, salsa verde (gf)	38.5

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// contorni //

Insalata con rucola - wild rocket and Parmesan salad, red wine vinaigrette (vo, gf)	14.5
Misticanza – sautéed greens with garlic, chilli, white wine, butter, lemon (vo, gf)	16.5
Puré di patate all’aglio confit - Confit garlic mashed potato, jus(gf)	11.5
Patatine fritte - crunchy rustic fries, house made salt blend, parmesan aioli (veg, vo)	11.5
Verdure miste arrosto - truffle aioli, sea salt & pepper (gf, v)	14.5

// dolci //

Tiramisu – layers of savoiardi sponge, espresso, chocolate, marsala, whipped mascarpone	15.5
Cheesecake al cioccolato fondente - dark chocolate baked cheesecake, raspberry sauce, pistachio praline	15.5
Budino di riso - warm coconut rice pudding infused with lemon myrtle & cardamom, poached rhubarb, toasted almond flakes (gf, n, v)	15.5
Torta alla ricotta e arancia - Moist orange & ricotta cake, vanilla whipped cream, dark chocolate feuilletine (gf, n)	15.5
Affogato – Valhalla’s vanilla ice cream, espresso, a shot of frangelico, biscotti	17.5
Formaggi – a choice of 1, 2, 3 cheeses accompanied by house made preserve, fresh apple, lavosh (See our wait staff)	MP

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// aperitivi //

Espresso Maldini // <i>THE drink for classy caffeine fiends</i> //	21.5
Vodka, Kahlua, Yellow Galliano, Espresso,	
Americano // <i>The Classic</i> // Campari, Sweet Vermouth and Soda	17.5
Negroni // <i>Dangerously sippable</i> // Campari, Gin and Sweet Vermouth	22.5
Aperol Spritz // <i>Light orange and pleasant bitterness</i> //	18.5
Aperol, Prosecco and Soda	
Amalfi Spritz // <i>Refreshing, crisp and perfectly balanced</i> //	19.5
Limoncello, Prosecco and Soda	

// birre e sidre //

James Boags Premium (TAS)	10.5
James Boags Premium Light (TAS)	9
James Boags Draught (TAS)	9.5
Willie Smith's Apple Cider (TAS)	12.5
Spreyton Sparkling Pear Cider (TAS)	12.5
Little Creatures Pale Ale (AUS)	11.5
White Rabbit Dark Ale (AUS)	11.5
Spotty Dog California Haze (TAS)	12.5
Peroni Nastro Azzurro (ITA), 4 Pines Pacific Ale (AUS) On Tap	9.5
10 oz	13.5
Pint	

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Our wine list is designed to be a blend of great Tasmanian discoveries, Italian treasures and a few special finds in between. Whether you choose to just sip away or pair with our food, there is definitely something here to satisfy all! We hope you enjoy exploring the list and find a few new favourites. Salute!

// frizzanti //

Astoria Prosecco DOC	<i>Treviso, ITA</i>	12.5/59.5
Kreglinger Estate Sparkling NV	<i>Pipers Brook, TAS</i>	14 /67.5
Bream Creek Sparkling Rosé	<i>Marion Bay, TAS</i>	65
Veuve Cliquot Yellow Label Brut NV	<i>Reims, France</i>	149

// bianchi //

Chalk Hill Moscato	<i>McLaren Vale, SA</i>	11/52.5
Kris Pinot Grigio	<i>Alto Adiege, ITA</i>	57.5
Milton Estate Pinot Gris	<i>East Coast, TAS</i>	13 /62.5
Bream Creek Chardonnay	<i>Marion Bay, TAS</i>	12 /57.5
Goaty Hill Riesling	<i>Tamar Valley, TAS</i>	12/57.5
Kingston Estate Sauvignon Blanc	<i>Limestone Coast, SA</i>	11/52.5
Laurel Bank Sauvignon Blanc	<i>Granton, TAS</i>	12.5/59.5
Kelvedon Estate Sauvignon Blanc	<i>Swansea, TAS</i>	63.5
Villa Trasqua Vermentino	<i>Tuscany, ITA</i>	11.5/55
Schild Estate Late Harvest Semillon (Dessert wine 90ml)	<i>Barossa Valley, TAS</i>	11/45

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// rossi //

Milton Estate Rosé	<i>East Coast, TAS</i>	12.5/59.5
Tasmanian Icon Pinot Noir	<i>Coal River, TAS</i>	11.5/55
Milton Estate Pinot Noir	<i>East Coast, TAS</i>	13.5/65
Goaty Hill Pinot Noir	<i>Tamar Valley, TAS</i>	62.5
Bream Creek Reserve Pinot Noir (Awarded 8 Gold)	<i>Marion Bay, TAS</i>	95
Laurel Bank Cabernet Merlot	<i>Granton, TAS</i>	12 /57.5
Heartland Director's Cut Cab Sav	<i>Langhorne Creek SA</i>	75
Teusner Joshua GMS	<i>Barossa Valley, SA</i>	69
Kingston Estate Shiraz	<i>Clare Valley, SA</i>	11/52.5
Lost Buoy Shiraz	<i>Mclaren Vale, SA</i>	13/62.5
Levantine Hill Estate Syrah	<i>Yarra Valley, VIC</i>	110
Kalleske Greenock Shiraz	<i>Barossa Valley, SA</i>	96
Toscolo Chianti Classico	<i>Tuscany, ITA</i>	11.5 /55
Umani Ronchi Montepulciano D'Abruzzo	<i>Osimo, ITA</i>	54
Monte Antico Sangiovese, Merlot, Cabernet	<i>Tuscany, ITA</i>	12/57.5
Bricco Maiolica Langhe Nebbiolo	<i>Piedmont, ITA</i>	85
Marchesi Di Barolo DOCG	<i>Piedmont, ITA</i>	185
Tom Foolery Artful Dodger Shiraz	<i>Barossa Valley, SA</i>	155

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// single malts //

Balvenie 12 year old 'Double wood' (40%)	<i>Scotland</i>	15.5
Lark's Single Cask (43%)	<i>TAS</i>	20
Remnant "The Scoundrel" (44%)	<i>TAS</i>	22
Glenfarclas (10 years old) (40%)	<i>Scotland</i>	17.5

// grappa e amaro //

Questa Vera Viola Grappa (the true grappa)	<i>Veneto, Italy</i>	12.5
Nonino Amaro (Orange/Spices)	<i>Friuli, Italy</i>	11.5
Nonino Prunella(Prune and Almonds)	<i>Friuli, Italy</i>	11.5
Montenegro Amaro(Bitter Orange)	<i>Montenegro, Italy</i>	8.5

// port and tokay //

Grant Burge Tawny	<i>SA</i>	9.5
Rutherglen, Tokay	<i>VIC</i>	9.5
Penfolds Grandfather	<i>SA</i>	14.5

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// cognac, armagnac and brandy //

Hennessy VSOP	<i>France</i>	13.5
St Remy Brandy	<i>France</i>	10.5
Bas-Armagnac	<i>France</i>	14.5

// liqueurs //

Tia Maria, Baileys, Galliano Sambuca Black, Galliano Vanilla, Galliano Sambuca, Disaronno Amaretto, Frangelico, Kahlua, Cointreau, Campari		11
Dom Benedictine, Grand Marnier, Drambuie		12

// spirits //

Bombay Gin, Bundaberg Rum, Absolut Vodka, Southern Comfort, Famous Grouse, Bacardi Rum, Makers Mark Bourbon, Sailor Jerry Spiced Rum, Tequila Blu Reposado,		11
Hendricks Gin, Johnnie Walker Black , Jameson Irish Whiskey, Jack Daniels, Canadian Club		12
Forty Spotted Gin (TAS),		13
Hartshorn Sheep Whey Vodka (TAS)		14

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// cold drinks //

San Pellegrino mineral water 750ml	9.5
Soft drinks - Coke, Diet Coke, lemonade, soda, lemon squash, lime and soda, dry ginger ale, raspberry and lemonade, tonic water, lemon lime and bitters	5
Italian soft drink- Aranciata, Limonatta, Chinotto	5.8
Juices - apple, orange	
Iced drinks (served with 2 scoops of house made semifreddo) -iced chocolate, iced coffee or iced mocha	9

// hot drinks //

Espresso	3.8
Regular coffee / double espresso	4.2
Large coffee	6
Hot chocolate with marshmallows	4.8
Corretto with Sambuca	8
Extras - decaffeinated, soy milk, double shot, almond milk (Milk Lab)	.5

// loose leaf tea //

Black and green - English breakfast, Mount Wellington, French earl grey, Australian green	
Herbal and non-caffeinated - Australian peppermint, lemongrass and ginger, chamomile, rooibos chai, liquorice and peppermint	
	4.8

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