

DOLCI

TIRAMISU layers of savoiardi sponge, espresso, chocolate, marsala, whipped mascarpone	\$17.0
LIQUEUR AFFOGATO valhalla's vanilla ice cream, espresso, frangelico liqueur, biscotti (n)	\$21.5
TORTA DI FORMAGGIO ALL'AMARETTO house baked chocolate amaretto cheesecake, chocolate ganache, amaretto caramel, toasted almond flakes (gf,n)	\$16.5
BRULEE ALLA CREMA DI PISTACHIO silky vanilla custard, pistachio, caramelized sugar crust (gf, n)	\$16.0
VALHALLA SORBET LIMONE lemon sorbet (2 scoops) (gf)	\$9.5

MALDINI SET COURSE MENUS

(MINIMUM 2 PEOPLE)
(ALL MUST SELECT FROM THE SET MENU)
(VEGAN & VEGETARIAN OPTION AVAILABLE ON REQUEST)

2 COURSE SET MENU ~ \$58

ENTRÉE

Antipasti ~ cured meats, house pickle, buffalo mozzarella, marinated olives, semi dried tomatoes, white bean dip, grissini breadstick, ciabatta (gfo)

CHOICE OF MAIN

Spaghetti Carbonara ~ pancetta, cream, egg, garlic, black pepper, shaved reggiano (gfo)

Risotto con Pollo ~ chicken, portobello mushroom, garlic, mascarpone, shaved reggiano (vego, gf)

Petto di Pollo ~ kiev cut roast chicken breast, oven baked potatoes, fried artichoke, velouté sauce

MAIN EXTRA: ADD \$12.5

Filetto di Manzo ~ 250gm prosciutto wrapped eye fillet, broccolini, chianti jus (gfo)

SIDES

Insalata di rucola ~ wild rocket and parmesan salad, red wine vinaigrette (vo, gf)

Patatine fritte ~ crunchy rustic fries, house made paprika seasoning, truffle aioli (v)

3 COURSE SET MENU ~ \$70

ENTRÉE

Antipasti ~ cured meats, house pickle, buffalo mozzarella, marinated olives, semi dried tomatoes, white bean dip, grissini breadstick, ciabatta (gfo)

CHOICE OF MAIN

Spaghetti marinara ~ spring bay mussels, prawns, market fish, calamari, white wine, garlic, butter (gfo)

Risotto con Pollo ~ chicken, portobello mushroom, garlic, mascarpone, shaved reggiano (vego, gf)

Petto di Pollo ~ kiev cut roast chicken breast, oven baked potatoes, fried artichoke, velouté sauce

MAIN EXTRA: ADD \$12.5

Filetto di Manzo ~ 250gm prosciutto wrapped eye fillet, broccolini, chianti jus (gf)

SIDES

Insalata di rucola ~ wild rocket and parmesan salad, red wine vinaigrette (vo, gf)

Patatine fritte ~ crunchy rustic fries, house made paprika seasoning, truffle aioli (v)

CHOICE OF DESSERT

Brulee alla crema di pistachio ~ silky vanilla custard, pistachio, caramelized sugar crust (gf, n)

Valhalla's lemon sorbet (gf)

MALDINI

ITALIAN CAFE RESTAURANT



10% surcharge applies on sunday and 15% surcharge applies on public holidays

"Benvenuti! Welcome to our home. We are all about sharing, laughing, eating and generosity, and we are so glad you're here.

PRIMI

PANE crusty sourdough, house made vincotto, evoo (v, gfo)	\$9.0
OLIVE MISTE mixed marinated olives, roasted garlic, evoo, grilled ciabatta (v, gfo)	\$15.5
BRUSCHETTA CON AGLIO (GARLIC BREAD) toasted sourdough, garlic butter, mozzarella cheese, oregano, sea salt (veg, gfo)	\$16.5
PATE DI FEGATO TOSCANO chicken liver pate, clarified butter, sage, blackberry conserva, grilled ciabatta (gfo)	\$21.5
CALAMARI FRITTI crispy fried calamari, fennel and lemon seasoning, wild rocket, garlic aioli	\$23.0
QUAGLIA ALLA GRIGLIA chargrilled quail, black barley, blue cheese, wild rocket, walnuts, vincotto (n)	\$24.5
ARANCINI AI FUNGHI arborio rice, portobello mushroom, mozzarella, parmesan, truffle aioli (veg)	\$19.5
ANTIPASTI cured meats, house pickle, buffalo mozzarella, marinated olives, semi dried tomatoes, white bean dip, grissini breadstick, ciabatta (serves 2) (gfo)	\$42.5

PASTA E RISOTTO

SPAGHETTI ALLA MARINARA spring bay mussels, prawns, market fish, calamari, white wine, garlic, butter (gfo)	\$34.5
SPAGHETTI ALLA CARBONARA pancetta, cream, egg, garlic, black pepper, shaved reggiano (gfo)	\$32.5
RISOTTO CON POLLO chicken, portobello mushroom, garlic, mascarpone, shaved reggiano (vego, gf)	\$32.5
FETTUCINE CON MANZO slow cooked beef ragu, napoletana sauce, shaved reggiano (gfo)	\$31.5
FETTUCINE AI GAMBERI prawns, chilli, basil, garlic, white wine, butter, napoletana sauce, pangrattato (gfo)	\$33.5
ORECCHIETTE AL COTECHINO pork sausage, snow peas, garlic, marsala wine, cream, crispy kale (gfo)	\$32.5
GNOCCHI GORGONZOLA pumpkin, gorgonzola cheese, spinach, garlic, cream, walnuts (veg, n)	\$33.5

(EXTRA PARMIGIANO REGGIANO \$2.0)

SECONDI

PETTO DI POLLO kiev cut roast chicken breast, oven baked potatoes, fried artichoke, rich velouté sauce	\$42.5
OSSO BUCO slow cooked beef shin, polenta, tomato sugo, salsa verde (gf)	\$43.5
PESCE DEL GIORNO market fish, prosciutto wrapped asparagus, limoncello butter sauce, cauliflower puree (gf)	\$47.5
FILETTO DI MANZO 250g prosciutto wrapped eye fillet, broccolini, chianti jus (gf) add dijon mustard \$2	\$51.5
FRUTTI DI MARE fruits of the sea, spring bay mussels, prawns, market fish, calamari, saffron tomato broth, chilli, orzo, fresh sourdough (gfo)	\$48.5

CONTORNI

INSALATA DI RUCOLA wild rocket and parmesan salad, red wine vinaigrette (vo, gf)	\$14.0
PATATINE FRITTE crunchy rustic fries, housemade paprika seasoning, truffle aioli (v)	\$12.5
BROCCOLINI IN PADELLA sautéed broccolini, spinach, garlic, chilli, butter, white wine, pangrattato (veg, gf)	\$16.5
PATATE AL FORNO crispy oven baked potatoes, house blend paprika seasoning, garlic aioli (gf, v)	\$15.5
CAVOIFILORE ARROSTO oven roasted cauliflower, cannellini bean dip, salsa verde, almond flakes, evoo (gf, v)	\$18.5

veg (vegetarian)
vego (vegetarian optional)
v (vegan)
vo (vegan option)
gf (gluten free)
gfo (gluten free option)
n (contains nuts)

