

OUR RESTAURANT IS FULLY LICENSED & BYO
(WINE & NON ALCOHOLIC BEER ONLY)



CATALANO'S
— CAFE —

  **CATALANOS CAFE**

Corkage is \$8.00 per bottle | No Individual payments accepted |
15% surcharge will apply on public holiday | No food specials on
public holiday and special days

APPETISERS

FRESH BREAD

GARLIC & HERB PIZZA

BRUSCHETTA

Toasted Italian bread topped with fresh tomato, basil, feta onion and garlic

PLATE FOR 2

Large selection of traditional Italian delights

SALSICCIA

Authentic grilled Italian sausage accompanied by marinated olives and provolone cheese

GRILLED OR CRUMBLED CALAMARI

GRILLED OR CRUMBLED PRAWNS

CHILLI MUSSELS

Fresh local mussels in a white wine, chilli, garlic and tomato sauce. Not for the faint hearted.

TAPAS PLATE

Turkish bread served with a selection of dips

OYSTERS

Natural

Kilpatrick

SALADS

GARDEN SALAD

Mixed greens served with extra virgin olive oil & red wine vinaigrette

MARINATED GRILLED CHICKEN SALADS

GREEK SALAD

Traditional style Greek Salad

MARINATED GRILLED CHICKEN SALADS

CAESAR SALAD

Cos lettuce with croutons, bacon, egg, shaved parmesan & anchovies tossed

throughout own special dressing

MARINATED GRILLED CHICKEN SALADS

SALMONE AFFUMICATO

Smoked salmon with mixed greens, sun dried tomato, capers, Spanish onion with a Dijon mustard, lemon juice & olive oil dressing garnished with avocado

CALAMARI SALAD

Lemon pepper calamari, gourmet lettuce, continental cucumber, cherry tomatoes, Spanish onion tossed in a lime, coriander mayonaise dressing, garnished with avocado

KIDS MENU

KIDS SPAGHETTI BOLOGNESE \$12

KIDS NAPOLETANA \$12

KIDS CHIPS & NUGGETS \$12

CHICKEN

CHICKEN SCHNITZEL

Whole chicken breast butterflied and coated in seasoned bread crumbs and grilled until golden brown

CHICKEN PARMIGIANA

Freshly crumbed chicken breast topped with a rich tomato sauce and mozzarella cheese

CHICKEN SCALOPPINI

Tender chicken medallions cooked in your choice of sauce*

CHICKEN SCHNITZEL & SPAGHETTI

POLLO ALLA GRIGLIA

Succulent grilled chicken breast pan fried in a creamy, pink and green peppercorn sauce then topped with tiger prawns

MEAT

VEAL SCHNITZEL

Veal cutlet coated in seasoned bread crumbs and grilled until golden brown

VEAL SCHNITZEL & SPAGHETTI

VEAL PARMIGIANA

Freshly crumbed tender veal cutlet topped with a rich tomato sauce and mozzarella cheese

VEAL PARMIGIANA & SPAGHETTI

VEAL SCALOPPINI

Tender veal medallions cooked in your choice of sauce*

RIB EYE

Grilled to your liking served with your choice of mushroom, pepper or pizzaiola sauce

BEEF SIRLOIN ROSMARINO

Prime cut of beed grilled to your liking served with a rich rosemary sauce

MARINATED GRILLED LAMB CUTLETS

Served on a bed of sauteed baby spinach and asparagus

SEAFOOD

FISH OF THE DAY

Fresh catch of the day, grilled and served with optional lemon butter sauce

CALAMARI

Crumbled or grilled

CHILLI CALAMARI

Calamari, lightly pan fried in a chilli, garlic, white wine tomato sauce

CRUMBLED PRAWNS

Deep fried until golden brown

\$M.P.

GARLIC PRAWNS

Local tiger prawns cooked to our own traditional recipe

GAMBERONI

Local tiger prawns grilled to perfection

CATALANO’S SEAFOOD PLATTER

A selection of local fresh seafood including prawns, calamari, scallops, mussels and grilled fresh fish

\$35

\$35

\$46

\$75



SAUCES OF CHOICES

BOSCAIOLA

Creamy mushroom & white wine sauce

MARSALA

Mushrooms & Marsala in a creamy white wine sauce

ALL THE ABOVE DISHES SERVED WITH CHIPS AND YOUR CHOICE OF SALAD OR VEGETABLES

PASTA

ADD GF \$4 PENNE PASTA

SPAGHETTI BOLOGNESE \$26
Classic beef, tomato and basil sauce

SPAGHETTI NAPOLETANA \$22
A combination of slow cooked roma tomatoes and basil sauce

PENNE ARRABBIATA \$25
Italian sausage pan fried in a whitewine, garlic, chilli, basil and tomato sauce

FETTUCCINE MARINARA \$32
Fresh local seafood cooked in white wine garlic, basil and tomato sauce (chilli optional)

PENNE AI FUNGHI \$27
Gently pan fried mushrooms, roasted peppers, bocconcini cheese and fresh tomato cooked in garlic and extra virgin olive oil (chilli optional)

FETTUCINE CARBONARA \$26
A rich creamy egg, bacon and fresh parmesan cheese sauce topped with shallots

PENNE ALLA VODKA \$26
Chicken tenders sauteed with baby spinach in a vodka, tomato and cream sauce garnished with pine nuts

FETTUCCINE CONCHIGLIE \$32
Local fresh prawns and scallops with snow peas and red peppers in a smooth rich creamy sauce

FETTUCCINE BROCCOLI \$26
Broccoli, sun dried tomatoes, olives, feta cheese and chilli in a garlic and extra virgin olive oil base

SPAGHETTI SALMONE \$30
Fresh smoked salmon, baby spinach, asparagus and pink peppercorns in a creamy chesse sauce

LASAGNE \$27
Our own traditional receipe passed down over three generations of Catalano’s

RISOTTO \$28.5
Risotto of the day



WOODFIRED PIZZA

SINCE

1989

ENTREE

FOCACCIA \$18
Fior di latte, garlic, origano, Parmesan

FONDINA PLATTER \$19
Fluffy Italian focaccia serve with melted fonduta cheese

PIZZE ROSSE SUGO (TOMATO BASE)

REGINA \$22
Fior di latte, EVOO olive oil, buffalo, fresh basil

CAPRICCIOSA \$25
Fior di latte, premium gold leg ham, marinated artichoke, olives, mushrooms

MARINARA \$27
Prawns, anchovies, capers, oregano, homemade Italian EVOO

NAPOLETANA \$22
Fior di latte, anchovies, basil

CONTADINA \$26
Fior di latte, porcini, capsicum, artichoke, Parmesan, cherry tomato, fresh basil

TROPICAL \$22
Fior di latte, premium gold leg ham, pineapple

CALABRESE \$27
Fior di latte, ‘Nduja, fresh rocket, olives, buffalo

BIZZE BIANCHE (WHITE BASE)

ITALIAN FLAG \$28
Fior di latte, olives, prosciutto, cherry tomato, Parmesan, fresh basil

MORTAZZA \$26
Fior di latte, mortadella, gratin pistachio di bronte roasted, burrata

BOSCAIOLA \$26
Fior di latte, Porcini, Italian pork fennel sausage, Parmesan, fresh basil

PRINCIPESSA \$28
Fior di latte, fresh rocket, burrata, cherry tomato, olives, oregano, Italian hot salami



→ HOURS

242322

OPEN 7 DAYS A WEEK

L'AMORE SI MISURA
IN PIATTI CUCINATI

MON TUES WED THURS FRI SAT SUN

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CAKES & DESSERTS

LARGE CAKES

Please see our range of fresh asorted cakes from the display fridge

Served with cream \$10.5/slice Served with Ice cream \$14/slice

GELATO

CONE

BANANA SPLIT

SUNDAE

ASSORTED BISCUITS

\$5

\$15

\$12

ASSORTED CHOCOLATES

Pure indulgence a family favourite!

CAFFE

CAPPUCCINO \$4.5

CAFFE LATTE \$4.5

FLAT WHITE \$4.5

LONG BLACK \$4.5

SHORT BLACK \$4.5

LONG MACCHIATO \$4.5

CHAI LATTE \$4.5

HOT CHOCOLATE \$4.5

MOCHA \$4.8

VIENNA \$4.8

VIENNA CHOCOLATE \$4.8

AFFOGATO \$9

SHORT MACCHIATO \$4.5

LIQUER COFFEE \$9.5

EXTRAS

DECAF COFFEE \$0.5

SOY MILK \$0.5

MUGS \$1

MARSHMALLOWS \$0.5

FLAVOURED COFFEE \$1

ALMOND MILK \$1

TEA

(Twinning) selection of Earl Grey, English Breakfast, Chamomile, Peppermint, Orange and Green Tea

\$4

COLD DRINKS

COKE, COKE ZERO, \$5.5

SPRITE, LIFT, FANTA

OR SODA WATER

CHINNOTO \$5

SANTA VITTORIA

MINERAL WATER (750ml) \$8

SPRING WATER \$5

LEMON LIME &

BITTERS \$6

ICED TEA (PEACH

OR LEMON) \$5

JUICES

ORANGE, APPLE, PINEAPPLE, TROPICAL \$4.5

MILK & SHAKES

ICED COFFEE

Served with ice cream or cream

\$5.5

ICED CHOCOLATE

Served with ice cream or cream

\$5.5

MILKSHAKES

Chocolate, Strawberry, Banana, Caramel, Spearmint, Coffee

\$6.5

THICKSHAKES

Chocolate, Strawberry, Banana, Caramel, Spearmint, Coffee

\$8.5

MOCKTAILS

STRAWBERRY AND LIME MOJITO

Strawberry syrup, cranberry juice, lime, orange and mint

\$12

PASSION FRUIT PUNCH

Passion fruit syrup, mango juice, cranberry juice and lime

\$12

VIRGIN COLADA

Pineapple juice, lime juice, coconut syrup and fresh cream

\$12

VICTORIA PARK

RELAX
TAKE IT CHEESY



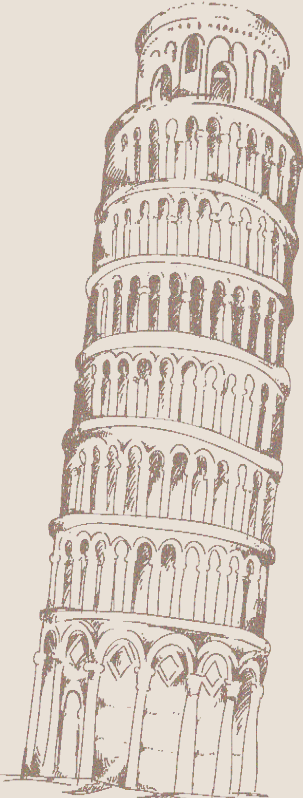
L'AMORE SI
MISURA IN
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VIC
PARK



Buon
Appetito!





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