

al Lago



Italian Restaurant

Pizza

Meat Lovers \$20.00
Shaved Ham, Pepperoni, Chicken Breast, Salami, and Capsicum

Pier (V) \$20.00
Spinach, Feta, Roast Pumpkin, Roast Capsicum, Kalamata Olives, Spanish Onion and Mushroom

Pisa \$20.00
Tiger Prawns, Smoked Salmon, Anchovies, Avocado and Shallots, finished with Rocket Leaves, Lemon Oil and Capers

Al Lago \$20.00
Chicken, Avocado, Shallots, Spanish Onion, Mushroom and Capsicum

Hawaiian \$20.00
Traditional Shaved Ham and Pineapple

Roma \$20.00
Prosciutto, Kalamata Olives and Tomatoes, finished with Rocket Leaves and Pesto

Main

Pan-Roast Fillet of Salmon (GF) \$30.00
Potato, Olive, Spinach & Cherry Tomato Compote, Red Pesto

Char-Grilled Scotch Steak (GF) \$31.00
Sautéed Potatoes, Rocket & Baby Tomato Salad, Pepper Sauce

Lamb Backstrap (GF) \$31.00
Potato of the day, Spinach, Broccolini, Rosemary Jus

Char-Grilled Chicken Breast (GF) \$28.50
Spinach, Cherry Tomato, Pine Nut, Olive & Sweet Potato with Pesto Mayonnaise

Entree

Garlic and Herb Crust (V) \$10.00
9 inch Pizza Crust with Garlic Herb Oil and Mozzarella

Bruschetta (V) (GF on request) \$11.00
Tomato, Spanish Onion, Basil, Parmesan Cheese on Toasted Sour Dough

Toasted Ciabatta and Olive Plate (V) \$11.00
Served with Pesto Dip

Salt and Pepper Calamari \$15.50
Served on a Rocket, Semi-Dried Tomato and Olive Salad

Antipasta Platter for 2 \$26.50
(GF on request)
Marinated Feta, Olives, Semi-dried Tomato, Artichokes, Grilled Eggplant, Roast Capsicum, Shaved Prosciutto, Toasted Ciabatta

Chicken Caesar Salad \$15.50
Cos Lettuce, Bacon, Chicken, Anchovies and Free Range Egg

Sautéed Garlic Prawns (GF) \$15.50
Avocado, Rocket, Asparagus Salad

Watermelon and Prosciutto Salad \$13.50
Stack of Melon, Marinated Feta and sliced Prosciutto, Sweet Sherry Reduction

Sides

Chips with Aioli \$6.50

Rocket & Parmesan Salad (GF) \$6.50

Garden Salad (GF) \$6.50

Creamed Spinach \$6.50

Pasta

Chicken Penne \$21.00
Chicken Breast with Mushroom, Semi-Dried Tomato, Seeded Mustard in a Creamy Tomato Sauce

Bosciola with Fettucini \$20.00
Sautéed Mushrooms, Bacon, Garlic and Shallots finished with White Wine Cream

Spaghetti Bolognese \$20.00
Ground Beef cooked in a Rich Bolognese Sauce

4 Cheese Ravioli (V) \$20.00
Shallots, Cherry Tomatoes, Napolitana Sauce

Homemade Ravioli (V) \$20.00
Giant Sweet Potato, Red Capsicum, Spinach, & Goat's Cheese Ravioli with Herb, Garlic, Pea & Asparagus Sauce

Smoked Salmon & Prawn \$21.00
Creamy Smoked Salmon and Prawns with Shallots served with Fettucini Pasta

Dessert

Sticky Toffee Pudding \$11.00
Toffee Sauce, Vanilla Bean Ice Cream

Vanilla Bean Panacotta \$11.00
Strawberry Compote, Raspberry Gelato

Dark Chocolate Tart \$11.00
Kahlua Anglaise, Chocolate Ice Cream

Affogatto \$12.00
Vanilla Ice Cream, Espresso & Frangelico

Selection of Ice Cream and Sorbet \$11.00
(Ask your waiter for flavours of the day)

(V) - Vegetarian Dishes

(GF) - Gluten Free

Please note we cannot guarantee that dishes are free of nuts or nut derivatives