

Nicolas Ristorante

Antipasti

Nicolas Meat plank with assorted Italian cured meats, Italian sausages, arancini balls, cheeses, garlic rosemary pizza bread, and warmed garlic and chilli olives \$30 for 2, \$12 extra per person

Warmed olives, chilli and garlic \$9.50

Mini pizza dough filled with greek provolone cheese, fresh oregano, lemon extra virgin olive oil \$18.50

Arancini balls, truffled wild mushroom, and mozzarella and served with chilli jam \$16.50

Crumbed double cream brie with Manjimup truffled honey \$14.50

Mixed Italian sausage, grilled pizza bread, virgin olive oil \$14.50

Crispy fried baby north west calamari, roasted garlic aioli \$15.50

Scallops wrapped in prosciutto on rocket with lemon extra virgin olive oil \$16.50

ENTREE

Oyster natural on ice with fresh lemon \$3.50ea

Oyster kilpatrick with bacon and smokey BBQ sauce \$3.80ea

Soup of the Day \$14.50 E \$24.50 M

BBQ greek octopus with kalamata olives, feta cheese, lemon olive oil and fresh oregano \$22.50

Oven roast pork belly, wild rocket, poached pear with smoked plum sauce and shaved parmesan \$18.50 E \$28.50 M

Black shell mussels in chilli tomato broth with crusty Italian bread \$22.50 E \$34.50 M

Chilli Australian prawns with chilli, garlic and tomato basil sauce with steamed jasmine rice \$22.50 E \$34.50 M

Garlic Australian prawns cooked with creamy garlic sauce and served with jasmine rice \$22.50 E \$34.50 M

MAINS

Tasmanian cape grim grass fed scotch fillet with café de Paris butter, rocket, shaved aged parmesan and truffle oil with roasted duck fat potato \$45

Linley valley free range pork cutlets in parmesan crumbs on blue cheese mash with sweet poached pears in burnt butter sauce \$36.50

Grilled local fish of the day on olive oil mash topped with lime thyme butter and wild rocket \$MP

Slow cooked beef cheeks on soft parmesan polenta with merlot jus \$36.50

Italian risotto of prawns, scallops, pork sausage and peas, topped with shaved parmesan \$36.50

Chicken saltimbocca panfried free range chicken breast with fresh sage and cured prosciutto on olive oil mash with sweet masala glaze \$36.50

Tender lamb shank slowly braised in red wine and tomato ragout on garlic scented mash \$35.00

Seafood hot pot of panfried local fish, prawns, scallops, calamari and mussels in a chilli tomato broth with jasmine rice \$39.50

Seafood platter for 1 of grilled local fish, prawn cutlets, sea scallops, baby NW calamari and boston bay mussels cooked with butter and a touch of garlic and served with beer battered fries \$39.50

Seafood platter for 2 of grilled local fish, prawn cutlets, sea scallops, baby NW calamari and boston bay mussels cooked with butter and a touch of garlic and served with beer battered fries with fresh salad and 6 oysters cooked to your liking \$99.00

Breads and Bruschetta

Fresh Italian bread, balsamic glaze, extra virgin olive oil \$6.50

Pizza bread, garlic, rosemary, seasalt, extra virgin olive oil \$12.50

Garlic Italian bread (2 slices) \$6.50

Homemade pizza bread topped with garlic and mozzarella \$12.50

Toasted garlic bread with fresh tomato, spanish onion, basil, garlic, virgin olive oil garlic and parmesan \$12.50

Wild forest mushrooms, Manjimup truffle oil on toasted garlic bread topped with parmesan \$14.50

SIDES

Fresh garden green salad \$9.50 S \$14.50 L

Steamed seasonal garden vegetables tossed with lemon infused olive oil \$10.50 S \$15.50 L

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese \$12.50 S \$18.50 L

Baby coz lettuce tossed with crisp bacon, croutons and anchovies with our own dressing \$12.50 S \$18.50 L

Greek salad, tomato, cucumber, feta, olives, Spanish onion, oregano in extra virgin olive oil \$9.50 S \$18.50 L

Wild rocket with shaved aged parmesan cheese with Manjimup truffle oil and extra virgin olive oil \$9.50 S \$16.50 L

Caprese salad, baby cherry tomato with bocconcini cheese and fresh basil and drizzled with virgin olive oil \$12.50 S \$18.00 L

Beer battered fries or sweet potato wedges \$8.00 S \$14.00 L

Pizza

Calabrese Hot & Spicy chilli salami, mozzarella, fresh basil, tomato base with parmesan cheese \$24.50

Marinara, Tomato base with garlic oil, anchovies, prawns, scallops and mussels with fresh oregano and mozzarella cheese \$26.50

Italian prosciutto Fresh mozzarella, prosciutto, shaved aged parmesan, wild rocket and truffle oil, tomato base \$26.50

Quattro Formaggio cheddar, mozzarella, feta, gorgonzola \$24.50

Ham and Mushroom Smoked leg ham with wild forest mushrooms, cheese and truffle oil \$25.50

Margherita Tomato base with fresh mozzarella and fresh basil \$22.50

Chilli Crab Blue manna crab meat, prawn cutlets, garlic, chilli, spring onions, coriander, fresh wild rocket, cheese \$26.50

Greek Lamb Marinated lamb, feta, purple onion, grilled zucchini, kalamata olives, cheese with tzatziki dressing \$26.00

Meat Lovers Tomato base with ham, pepperoni, pancetta, prosciutto and fresh Italian sausage, cheese, BBQ swirl \$26.00

Veg Out Roast zucchini, blistered baby tomatoes, eggplant, roast capsicum, Kalamata olives and melted cheese \$24.50

Pork and pear Spiced bbq plum sauce, crisp pork belly, sweet poached pears, mozzarella, shaved aged parmesan, wild rocket \$26.50

Gluten Free pizza base available, \$3 extra

Pasta

all pastas finished with a sprinkling of cheese

5 cheese ravioli
Handmade Saffron ravioli filled with mascarpone, bocconcini, gorgonzola, ricotta and parmesan with walnut and sage burnt butter \$26.50

Tagliatelle carbonara
Chicken and bacon with creamy garlic sauce, tossed and fresh tagliatelle pasta \$28.50

Crab linguine
Shark bay blue manna crab meat tossed with garlic, chilli and coriander, fresh linguine and smimoff vodka cream sauce \$34.50

Tagliatelle delicate
Fresh strands of pasta tossed with scallops and prawns with sliced snow peas and garlic white wine sauce \$34.50

Spinach and ricotta ravioli
Pillows of pasta filled with spinach and ricotta, rosa tomato cream sauce \$26.50

Paccheri bolognese
Paccheri pasta tossed with slow cooked beef and pork mince red wine ragout \$26.50

Ricotta gnocchi gorgonzola
Fresh handmade ricotta potato dumpling tossed with creamy gorgonzola sauce \$26.50

Paccheri Arabbiate
Paccheri shells tossed with cacciatore and fresh pork sausage with garlic, mushroom and chilli in tomato sauce \$28.50

Spaghetti meatballs
Pork and beef meatballs cooked in red wine ragout and tossed with fresh spaghetti \$28.50

Gluten free pasta available,
\$3 extra Allow extra 15 mins cooking time