



GIUSEPPE'S

Authentic Italian Cuisine



Antipasti

Arancini – 4 pieces (V) \$15.50

our unique risotto balls, panko crumbed and fried to perfection served with rocket and napolitana sauce.

Calamari \$19.50

calamari dusted in herbs and spices, lightly fried served with rocket, red cabbage, black sesame salad finished with mango aioli and lemon, lime dressing.

Prawn and avocado bruschetta \$19.50

king prawns, aioli and avocado served on warm ciabatta.

Tomato bruschetta (V) \$14.50

diced tomato, basil, oregano, red onion and pecorino cheese drizzled with balsamic glaze.

Tre Tuffi \$17.00

olive tapenade, roasted capsicum pesto and balsamic olive oil served with garlic flat bread.

Garlic bread (V) \$8.00

freshly toasted with garlic and herb butter.

Garlic cheese bread (V) \$10.00

freshly toasted with garlic, herb butter and melted mozzarella.

Herb bread (V) \$8.00

freshly toasted with garden herb butter.

Herb cheese bread (V) \$10.00

freshly toasted bread with garden herb butter and melted mozzarella.

Toppa

Garlic toppa (V) reg - \$10.00
pizza base with garlic, oil and herbs. large - \$14.00

family - \$17.00
party - \$22.00

Tomato toppa (V) pizza base with tomato, herbs and garlic. available with cheese

Rocket toppa reg - \$17.00
tomato base, garlic, prosciutto, rocket and parmesan cheese drizzled with olive oil. large - \$22.00
family - \$29.50
party - \$36.00

Mains

Our meals are carefully designed and prepared, you may remove some items from these dishes but we cannot substitute ingredients.

Angus scotch fillet steak ^(GF) \$39.50

cooked to your liking and served with mushroom, pepper or diane sauce.

served with a side of vegetables.

Pork belly ^(GF) \$31.00

slow cooked pork belly served with red cabbage, apple slaw, jus and mash.

Chilli prawns \$31.00

king prawns cooked in our chef's creamy chilli sauce with risotto and toasted ciabatta bread.

Garlic prawns \$31.00

king prawns cooked in a creamy garlic sauce served with risotto and toasted ciabatta bread.

Chicken parmigana \$31.00

schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese (plain schnitzel also available).

served with a side of vegetables.

Crispy chicken burger \$27.50

crispy chicken breast with lettuce, bruschetta mix, cheese and Giuseppes bbq aioli, served with a side of chips.

Saltimbocca \$38.50

veal scallopini and prosciutto cooked in a garlic, white wine and butter served with asparagus, dutch carrots and roasted potatoes.

Scallopini al funghi \$38.50

veal scallopini topped with creamy portabella mushroom in a diane sauce served with asparagus, dutch carrots and roasted potatoes.

Cotoletta bolognese \$31.00

veal schnitzel topped with rich bolognese sauce and mozzarella cheese.

served with a side of vegetables.

Atlantic salmon ^(GF) \$34.00

pan fried salmon steak with fresh capsicum salsa and balsamic glaze served with asparagus, dutch carrots and roasted potatoes.

Fillet of barramundi \$31.00

fillet of grilled barramundi served with creamy lemon sauce.

served with a side of vegetables.

Chips ^(V) \$12.00

served with tomato or bbq sauce.

(GF) = gluten free ingredients, not gluten free environment

(V) = vegetarian

We use products which contain nuts, we are not a nut free environment



italiano

Pasta

\$23.50

risotto (GF), fettuccine, penne or spaghetti.

ALL PASTAS SERVED WITH PECORINO FRESHLY GRATED IN HOUSE.

Arrabiata

spicy napolitana sauce with bacon, onion, roasted capsicum and our own chilli sauce.

Bolognese

rich mince beef ragu.

Boscaiola

roasted chicken, bacon and mushroom slow cooked in napolitana sauce with a touch of cream.

Carbonara

bacon and mushroom sautéed in fresh herbs and garlic cooked in a rich creamy sauce.

Chef's special

light oil base pasta tossed with Giuseppes chilli sauce, bacon, roasted pumpkin, fresh basil, red onion and finished with fetta.

Napolitana (V)

traditional slow cooked tomato and herbs napolitana sauce, a recipe that has been in our family for generations.

Vegetarian (V)

fresh roasted eggplant, mushroom, capsicum sautéed with olives, onion, spinach cooked in a rich napolitana sauce.

Gourmet Pasta

\$26.00

risotto (GF), fettuccine, penne or spaghetti.

Di mamma

prosciutto wilted through our napolitana sauce with eggplant, artichokes, olives, basil and spinach all sautéed with garlic and herbs.

Flag of Italy

freshly made pesto with herbs from our garden matched with chicken, avocado and sundried tomatoes in a cream sauce.

Gorgonzola (V)

rich gorgonzola cheese melted through our cream sauce.

Gamberoni

king prawns and roasted chicken sautéed with mushroom and herbs in our napolitana sauce with a touch of cream.

Italian sausage

locally sourced Italian sausage, prosciutto, roasted capsicum pesto, pine nuts, baby spinach cooked in a creamy napolitana sauce.

Marinara

king prawns, calamari, scallops and mussels slow cooked in white wine, garlic and butter tossed through our rich napolitana sauce.

Insalata (salads)

Chicken caesar salad

\$25.50

chicken breast, bacon, lettuce, croutons, parmesan cheese and egg with caesar dressing.

Rocket Salad

\$15.00

rocket, sundried tomato, pecorino cheese and balsamic dressing.

Smoked salmon

freshly smoked salmon matched with capers, red onion, roasted capsicum, artichokes in a creamy dill sauce.

Gnocchi

our signature light and fluffy potato pasta that we handcraft served with any of our delicious sauces. Additional \$4.00

pizza dough, gnocchi pasta, a with love by our staff from ou

Traditional Pizza

reg - \$16.00
large - \$19.00
family - \$27.00
party - \$36.50

Australian

tomato base, cheese, ham, bacon and egg.

Bambini

tomato base, cheese and ham.

Margherita ^(V)

tomato base, cheese and oregano.

Pepperoni

tomato base, cheese and salami.

Tropical

tomato base, cheese, ham and pineapple.

Bambini Options

\$14.00

penne, spaghetti

all pastas served with cheese.

Napolitana

rich tomato and fresh herb sauce.

Bolognese

rich mince beef ragu.

Chicken nuggets and chips

available for children 12 years and under.

Premium Pizza

reg - \$18.50
large - \$22.50
family - \$32.50
party - \$54.50

Bolognese

rich mince sauce with cheese, ham and onion.

Calabrese

tomato base, cheese, olives, salami, anchovies and chilli.

Caprice

tomato base, cheese, ham, mushrooms, olives and anchovies.

Chicken

tomato base, cheese, chicken, mushrooms and pineapple.

Giuseppe's

tomato base, ham, cheese, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Jamie's special

tomato base, cheese, ham, pineapple, mushrooms and salami.

Meat lovers

tomato base, cheese, ham, bacon and salami.

Mexican

tomato base, cheese, ham, capsicum, onion and chilli con carne.

Sam's special

tomato base, cheese, ham, mushrooms, olives and salami.

Cuisine Pizza

reg - \$22.50
large - \$29.50
family - \$36.50
party - \$62.50

Italian sausage

tomato base, cheese, Italian sausage, roasted potato, salsa verde, capsicum and bocconcini.

Lamb

olive tapenade base, roast lamb, rocket, fetta, pine nuts, balsamic glaze and mozzarella cheese.

Milano

garlic base, cheese, bruschetta mix, king prawns, baby spinach, chilli and balsamic glaze.

Sticky char siu pork

tomato base, cheese, pork belly with sesame, shallots and sweet chilli mayo.

Three cheese rocket

garlic base, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

Toscana

tomato base, cheese prosciutto, sun-dried tomatoes, artichokes, basil, roasted capsicum and eggplant.

Ultimate meatlovers

tomato base, cheese, chicken, ham, bacon, salami, italian sausage, chilli con carne topped with BBQ aioli.

Vegetarian ^(V)

tomato base, cheese, baby spinach, roasted capsicum, roasted pumpkin, eggplant and fetta.

half/half option available with Traditional and Premium pizzas in large, family and party size. additional cost for extra pizza toppings - no substitute toppings.

*Gluten free base available (large size only) - extra \$7.00

and sauces are **hand-made**
our Italian family recipes.

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