

# Giardinetto Restaurant

## *Appetizers and small plates*

<b>Fresh Market Seafood Grill with Salsa Verde</b>	<b>45</b>
Marinated seafood; Green prawns, scallops, calamari, octopus and fish with chef's special sauce (400g)	
<b>Potato Gnocchi</b>	<b>14</b>
With cherry tomatoes, garlic, sun dried tomatoes, olives, onions in white wine sauce	
<b>Spicy Marinated Olives</b>	<b>6</b>
With garlic, rosemary, pepper, olives	
<b>Calamari Fritto</b>	<b>16</b>
With spicy marinara	
<b>Herb, Garlic or Mixed Bread</b>	
2 pieces per serve/ 4 pieces per serve	<b>3.5/ 6.5</b>
<b>Bruschetta</b>	
2 pieces per serve/ 4 pieces per serve	<b>6/ 11.5</b>
<b>Freshly toasted bread with butter</b>	<b>5</b>

## *Salads*

<b>Green Salad</b>	<b>12</b>
<b>Caesar Salad/ Chicken Caesar Salad</b>	<b>12/ 16</b>
<b>Roasted Veggie Salad</b>	<b>16</b>
Freshly roasted veggies with fetta, wild rocket and Chef's special pesto	
<b>Char Grilled Baby Octopus Salad</b>	<b>16</b>
<b>Wild Baby Rocket Salad</b>	<b>15</b>
Tossed with pears, walnut and reduction balsamic	
<b>Italian Salad</b>	<b>17</b>
Vine ripened tomatoes topped with bocconcini, basil with extra virgin oil and balsamic reduction	

## *Entrees*

<b>Mussels Soup</b>	<b>14</b>
With crushed cherry tomatoes, garlic, chilli, basil served with casa bread	
<b>Roast Pumpkin Ravioli</b>	<b>16</b>
With sage butter sauce	
<b>Chicken Pate</b>	<b>14</b>
Beautiful fresh pate served on toasted bread	
<b>Smoked Salmon</b>	<b>17</b>
With avocado, crème fraiche and chives	
<b>Garlic Prawns</b>	<b>20</b>
Freshly cooked prawns with shallots and white wine, served with rice	
<b>Chicken and Mushroom Crepes</b>	<b>17</b>
Chicken filled crepes cooked with cream, brandy, shallots and mushrooms	

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## *Pasta & Risotto*

<b>Vegetarian Pasta</b>	<b>14</b>
Traditional pasta served with seasonal vegetables eggplant, zucchini, and red capsicum with tomatoes base sauce	
<b>Penne Bolognese</b>	<b>14</b>
With traditional Italian meat sauce	
<b>Smoked Salmon Linguine</b>	<b>15</b>
Linguine with mix of capers, black olives, Cherry tomatoes, rocket and Spanish onion and smoked salmon	
<b>Linguine Gamberetti</b>	<b>19</b>
Linguine with bacon, prawns, scallops and creamy nap sauce	
<b>Duck Risotto</b>	<b>17</b>
Pieces of duck breast, sun-dried tomatoes and fetta in pink sauce	
<b>Button Mushroom Risotto</b>	<b>15</b>
Creamy mushroom risotto with black olives, fetta and baby rocket	
<b>Cajun Lamb Risotto</b>	<b>16</b>
Pan-fried Lamb with leek, shallots, garlic, olives and Napolitana sauce	
<b>Moroccan Chicken Risotto</b>	<b>16</b>
Diced chicken, leek, shallots, parsley, garlic with Napolitana sauce	
<b>Any dish large size</b>	<b>extra \$5</b>

## *Main Course*

<b>Wild Barramundi</b>	<b>22</b>
Pan fried WA Barramundi fillet with green Prawns and lemon basil sauce	
<b>Salmon Fillet</b>	<b>22</b>
Crispy skin fish served with burnt butter and balsamic reduction with pickle red onions and dill	
<b>Duck a la Orange</b>	<b>26</b>
Breast of duck, flamed in cognac and caramelized orange, perfect classic dish	
<b>Chicken Breast</b>	<b>21</b>
Tender chicken breast served with avocado and pink peppercorn sauce	
<b>Lamb Shank</b>	<b>23</b>
Lamb shank served with ratatouille	
<b>Lamb Fillet</b>	<b>23</b>
Tender lamb fillet marinated with rosemary and garlic served with rocket, balsamic vinegar and parmesan	
<b>Veal Back Strap</b>	<b>23</b>
Veal with mushroom and pancetta demi	
<b>Fillet Mignon</b>	<b>27</b>
Eye fillet wrapped with bacon in red wine jus	
<b>Fillet Steak Giardinetto</b>	<b>28</b>
Tender eye fillet steak, topped with grilled scallop and oyster mushrooms red wine jus. Our Chef's specialty!	

*All mains are served with baked potato slices & seasonal steamed vegetables*

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## *Side Dishes*

<b>Steamed Green vegetables with Garlic and E.V.O</b>	<b>6</b>
<b>Salad of the Day</b>	<b>6</b>
<b>Roasted potato with Rosemary and garlic</b>	<b>6</b>
<b>Chips</b>	<b>6</b>

## *Chef's Recommendations*

<b>John Dory Fillet</b>	<b>37</b>
Pan-fried fish fillet with grilled pineapple, cherry tomatoes, topped with lemon creamy saffron sauce served asparagus	
<b>Prime Grilled 500g rib eye steak</b>	<b>39</b>
With rich wine jus and homemade spicy radish sauce served vegetables	