

MAZZOLA'S

KIDS

STARTERS

GARLIC BREAD (V) — 10

Sourdough smothered in garden herbs, garlic butter and lightly toasted

MUSSEL POT — 20

Coromandel mussel with garlic, onion, white wine creamy sauce, pangritata, parmesan served with toasted sourdough bread

SICILIANA PRAWNS — 19

Sauteed prawns in saffron cioppino sauce, served with sourdough crostini

PROSCIUTTO BRUSCHETTA — 18

Sourdough bread, ricotta, truffle and parmesan.

VEGETARIAN BRUSCHETTA — 16

Sourdough bread, ricotta, tomato basil

HAWAIIAN PIZZA 12

Ham and pineapple and mozzarella cheese.

FISH & CHIPS 12

Tomato sauce and lemon.

CHEESE BURGER 10

Mince pattie, tomato sauce and cheese.

KIDS PASTA (V) 10

spaghetti with marinara sauce. Add chicken or add bacon extra \$4

KIDS ICE CREAM 5

Chocolate or vanilla ice cream on a waffle cone.

MAINS

Each dish comes with roasted seasonal vegetables and double roasted gourmet potatoes.

SCOTCH FILLET (GF) 38

200g aged scotch fillet, topped with option of redwine beef jus or a mushroom creamy sauce.

LAMB SHANK OSSO BUCCO (GF) 35

Braised lamb in red wine tomato sauce, topped with gremolata.

CHICKEN PARMIGIANA (GF) 27

Chicken breast topped with marinara sauce, mozzarella and parmesan cheese.

EGGPLANT PARMIGIANA (V) 25

Eggplant slices built into a parmigiana topped with marinara sauce, mozzarella, basil pesto.

SIDES

SEASONAL ROASTED VEGETABLES (V) (GF) 12

Garnished with parsley and parmesan.

ROSEMARY ROASTED POTATOES (V) 12

Garnished with truffle and parsley.

GARDEN SALAD (V) (GF) 12

Rocket, cherry tomato, red onion, walnut and pears.

FRIES (V) 10

Served with mustard mayo

PASTAS

gluten-free pasta available on request

FETTUCCINE CHICKEN ALFREDO

Sauteed chicken medallions, mushroom, finished in white wine cream sauce and parmesan.

SPAGHETTI BOLOGNESE 25

Traditional beef bolognese, beef mince, home made tomato sauce finished in parmesan.

SPAGHETTI PORK PUTTANESCA 27

Pork medallions with olives, capers, red capsicum, tomato, garlic cooked in white wine butter sauce and parmesan.

FETTUCCINE CIOPPINO 28

Prawns, clams, mussels, octopus in saffron cioppino sauce and parmesan served with sourdough crustini.

SPAGHETTI CON FUNGHI (V) 30

Medley mushroom, truffle paste, in white wine creamy sauce.

DESERTS

TIRAMISU 16

Coffee flavored tiramisu with mascarpone and chocolate.

PANNA COTTA 15

White chocolate panna cotta garnished with berry compote

AFOGATO 13

Scoop of vanilla ice cream, espresso, biscotti - Add liquor \$6

PIZZAS

gluten free crust +\$4

FOCACCIA (V) — 12

Garlic, olive oil and garden herbs.

HAWAIIAN — 18

Ham and pineapple.

VEGETARIAN — 20 (V)

Medley mushroom, red onion, roasted red capsicum, olives, garden herbs.

MARGARITA (V) — 16

Sliced tomato and basil.

CHICKEN — 22

Chicken breast, pesto, artichoke, red onions, olives, brie.

MAZZOLAS — 16.5

Prosciutto, buffalo mozzarella, mushroom, rocket, parmesan, truffle oil.

PEPPERONI — 18

Pepperoni and jalapeno.

MEAT LOVERS — 26

Beef mince, pork medallion, bacon, pepperoni, caramelised onion, olives bbq sauce.

Our dough is homemade fresh everyday. every pizza comes with tomato base and mozzarella

Our chefs are happy to accommodate your allergies, dietary needs and preferences. We cannot guarantee total gluten free on all dishes but we consider our kitchen to be very low gluten.