

Windross of Cockle Bay

Lunch Menu

Antipasto & salads...

Garlic foccacia bread or herb foccacia bread	\$3.50
Olive e caprino marinated olives with feta cheese	\$10.50
Zupa dell giorno soup of the day	\$11.50
Antipasto misto a fine assortment of Italian and NZ delicacies	\$19.50
Fegatini di polio chicken livers, onions, mushrooms, fresh garlic & herbs, finished in a marsala cream sauce	\$15.50
Fungi trifolatti mushrooms, onions & fresh garlic herbs flamed in white wine, served on toasted foccacia	\$13.50
Calamari al ferri sea-fresh calamari, grilled with olive oil, garlic, Italian parsley and fresh lemon	\$16.50
Garlic or chilli king prawns Australian king prawns in the shell, served with either garlic cream or chilli sauce	\$17.50
Mussels half-shelled green lip mussels, steamed in white wine, garlic, Italian parsley, finished in fresh lemon juice	\$13.50
Scallops napoleon pan-fried, flamed in 15 year old napoleon brandy with garlic, chef's special napoletana cream sauce, served over arborio rice	\$18.50
Spanish omelette traditional style with smoked ham, mushrooms, diced boiled potatoes, eggs, garlic, parsley with lemon wedges	\$18.50
Mixed salad fancy mixed lettuce, cucumber, tomato, sweet carrot sticks, with home-made Italian dressing	\$8.50
Green salad Mixed green leaves with home-made Italian dressing	\$7.50
Insalata della casa Salad mix with tomato, cucumber, capsicum, black olives, feta cheese & carrot in olive oil dressing	\$12.50
Salmone fumigato Smoked salmon, lettuce & cucumber with lemon dressing	\$18.50
Avocado shrimp The classic shrimp cocktail with an Italian touch, drizzled in a home-made, lemon base mayo sauce	\$17.50
Trio salad Grilled king prawns, scallops, baby octopus, with garlic, olive oil & fresh lemon, tossed in fancy lettuce, sun-dried tomato & Italian dressing	\$20.50
Chicken salad Grilled chicken strips, fresh fancy lettuce, tomato, cucumber & egg with Italian dressing	\$19.50
Garden fresh seasonal vegetables & roasted potatoes	\$9.50

*Prices and availability subject to change without notice
Up to date as of 29/08/2012

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Pasta, risotto & main courses...

Spaghetti marinara	\$21.50
Mixed seafood with roasted garlic & fresh herbs, finished in napoletana sauce	
Spaghetti Bolognese	\$19.50
With traditional tasty meat sauce	
Fettucine di pollo	\$21.50
pan-fried chicken slices, with olive oil, button mushrooms, fresh garlic, Finished in a creamy sauce	
Pene ciao bella	\$20.50
Sauteed chicken in olive oil with a hint of fresh basil & garlic, served with seasonal vegetables, finished in a tomato panna sauce	
Tortellini panna	\$21.50
Chicken minced filled pasta with ham & mushrooms, garlic & herb cream sauce	
Gnocchi primavera	\$21.50
Another one of mama's favourites, home-made potato pasta, sauteed with garden vegetables & napoletana sauce...a vegetarian delight	
Chicken risotto	\$21.50
Arborio rice, together with grilled chicken strips, mixed with fresh vegetables in a tomato sauce	
Lasagne	\$20.50
Layers of pasta, soft bechamel sauce, bolognese meat, mozzarella cheese & salami, topped with our special tomato sauce	
Cannelloni di pollo	\$21.50
Pasta tubes, filled with chicken, creamed spinach, potatoes, mozzarella, herbs, finished with bechamel, tomato & cheese	
Chicken mango	\$26.50
Marinated chicken breast together with nz's finest camembert, mango slices, finished with a small splash of chardonnay & a hint of cream, served with potato & garden-fresh vegetables	
Bistecca pepe	\$28.50
Prime scotch fillet with stone ground pepper, roasted garlic, flamed with brandy, Italian parsley & herbs with a touch of cream, served with vegetables & salad	
Veal avocado	\$28.50
Sauteed in wine, garlic, mushroom, fresh herbs & slices of avocado based sauce, served with vegetables & salad	
Pesce del giorno (fish of the day)	\$29.50
Fresh fillet of the day, naturally grilled with garlic, fresh lemon, olive oil, served with seasonal vegetables	

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