

Windross of Cockle Bay

Dinner Menu

Entrees...

Garlic foccacia bread or herb foccacia bread	\$3.50
Olive e caprino Marinated olives with feta cheese	\$11.50
Zupa dell giorno	\$11.50
Soup of the day	
Antipasto misto A fine assortment of Italian and NZ delicacies	\$20.50
Fegatini di pollo Chicken livers, onions, mushrooms, fresh garlic & herbs, finished in a marsala cream sauce	\$16.50
Fungi trifolatti Mushrooms, onion & fresh garlic herbs flamed in white wine, served on toasted foccacia bread	\$14.50
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	\$18.50
Mussels Fresh mussels steamed in white wine, garlic, herbs & fresh tomato sauce	\$14.50
Scallops napoleon Pan-fried, flamed in napoleon brandy with garlic, chef's special napoletana cream sauce, served over arborio rice	\$19.50
Avocado shrimp The classic shrimp cocktail with an Italian touch, drizzled in a home-made, lemon base mayo sauce	\$17.50

Salads...

Mixed salad Fancy mixed lettuce, cucumber, tomato, sweet carrot sticks, with home-made Italian dressing	\$9.50
Green salad Mixed green leaves with home-made Italian dressing	\$8.50
Insalata della casa Salad mix with tomato, cucumber, capsicum, black olives, feta cheese & carrot in olive oil dressing	\$12.50
Garden fresh seasonal vegetables & roasted potatoes	\$9.50

Pasta & risotto...

Spaghetti Bolognese With traditional tasty meat sauce	\$21.50
Spaghetti arabiata Mushrooms, capers, olives, garlic chilli, olive oil & fresh tomato sauce	\$21.50

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Fettucine di pollo	\$23.50
Pan-fried chicken slices, with olive oil, button mushrooms, fresh garlic, finished in a creamy sauce	
Salmon fettucine	\$24.50
Smoked salmon, spinach, mushrooms, garlic, herbs & a fresh cream sauce	
Pene ciao bella	\$22.50
Sauteed chicken in olive oil, with a hint of fresh basil & garlic, with seasonal vegetables pan fried to perfection, finished in a tomato panna sauce	
Penei con vitello	\$23.50
Sauteed, thin sliced baby veal, flamed in Italian chardonnay, with a hint of garlic & mushrooms, in a panna sauce – “just like mama use to make”	
Gnocchi primavera	\$23.50
Another one of mama’s favourites, home-made potato pasta, sauteed with seasonal vegetables in a napoletana sauce... a vegetarian delight	
Tortellini panna	\$24.50
Chicken minced filled pasta with ham & mushrooms, garlic & herb cream sauce	
Chicken risotto	\$22.50
Aborio rice, together with grilled chicken strips, mixed with fresh vegetables in a tomato sauce	
Seafood risotto	\$24.50
Mixed seafood with roasted garlic & fresh herbs, finished in napoletana sauce	
Lasagne	\$22.50
Layers of pasta, soft bechamel sauce, bolognese meat, mozzarella cheese & salami, topped with our special tomato sauce	
Canneloni di polio	\$22.50
Pasta tubes, filled with chicken, creamed spinach, potatoes, mozzarella & herbs, topped with a splash of bechamel sauce, tomato & cheese	
Main courses...	
Chicken mango	\$29.50
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	
Chicken parmigiana	\$29.50
Smoked ham, sun-dried tomatoes, laid over a breast of chicken, grilled with mozzarella cheese, served with vegetables & salad	
Veal avocado	\$31.50
Sauteed in wine, garlic, mushroom, fresh herbs & slices of avocado based sauce, served with vegetables & salad	
Veal marsala	\$31.50
Sliced veal, flamed in white wine, garlic mushrooms, finished with a dash of marsala over cream, served with vegetables & salad	

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Veal pikante	\$31.50
Pan-fried in olive oil, black olives, capsicum, red onion & capers, in a spicy tomato sauce, served with vegetables & salad	
Bistecca pepe	\$31.50
Prime scotch fillet with stone ground pepper, roasted garlic, flamed with 15 year old brandy, Italian parsley & herbs with a touch of cream, served with vegetables & salad	
Bistecca Alexander	\$31.50
Prime scotch fillet, seared in red vino with bacon, mushrooms & roasted garlic, in a cream sauce, served with seasonal vegetables & salad	
Lamb cutlets	\$33.50
Grilled with olive oil, served with mash potato & spinach, served in a mint cream sauce with seasonal vegetables	
Venison	\$32.50
Pan-fried with black cherry red wine sauce, served with salad & seasonal vegetable	
Mixed seafood plate	\$34.50
A fine selection of Australian king prawns, sea-fresh green lip mussels, calamari, scallops & fish pieces, flamed in fresh garlic, served over aborio rice & the chef's special sauce	
Pesce del giorno (fresh catch of the day)	\$32.50
Fresh fillet of the day, naturally grilled with garlic, fresh lemon, olive oil, served with seasonal vegetables	

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