

Salads

Peppered Beef Salad – grilled beef mixed with roasted mediterranean vegetables, baby spinach & greek fetta, finished with pesto dressing <i>gf, ♥</i>	18.5
Moroccan Chicken Salad – marinated moroccan chicken grilled & served on mixed leaves, garden tomatoes, spanish onions & avocado, finished with a lime & coriander dressing <i>gf, ♥</i>	18.5
Classic Caesar Salad – crispy bacon, parmesan croutons, egg & anchovy dressing	14.9
Lamb & Haloumi Skewers – garlic with rosemary infused lamb & haloumi skewers drizzled with pesto dressing served on a small salad	19.9
Salt & Pepper Calamari – seasoned calamari served with napolitana sauce & a fresh garden salad	15.9
Prawn & Avocado Salad – grilled prawns (6) on a fresh garden salad with avocado & mango vinaigrette <i>gf, ♥</i>	19.9
Greek Salad – mixed leaves, tomato, cucumber, red onion, fetta & olives tossed with a lemon, oregano & olive oil dressing <i>v, gf, ♥</i>	13.9

Something Extra With Your Salad

with chicken	add	5.0
with smoked salmon	add	6.0
with calamari	add	5.0
with grilled prawns (4)	add	6.9
with a lamb & haloumi skewer	add	7.5

Something Else

Chips – with tomato sauce		6.9
Seasoned Wedges – served with sour cream & sweet chilli sauce		9.9
Nachos – oven baked corn chips, mozzarella cheese, salsa, sour cream & guacomole <i>v</i>		14.5
	add chilli con carne	4.0
Garden Fresh Salad		8.5
Seasonal Steamed Vegetables		8.5
Additional Sauces – herbed mayo, tomato salsa, garlic aioli, sweet chilli mayo, tomato, BBQ	ea	1.3

Children's Menu (up to 12 years)

Kid's Breakfast (available until 5pm)

Bacon & Egg – bacon, egg of choice & toast	7.0
Pancake – with maple syrup & cream	7.0
	add ice cream 1.5

Kid's Mains

Crumbed Fish & Chips	7.0
Spaghetti Bolognaise	7.0
Chicken Nuggets & Chips	7.0
Ham & Cheese Pizza	7.0
Cheeseburger & Chips	7.0
Toasted Ham Sandwich	7.0

All kid's main meals come with a complimentary glass of soft drink

We accept Debit Cards, Visa, Mastercard, Bankcard, Diners & Amex (\$10 min applies)
\$3.00 Corkage p/p, \$2.00 Cakage p/p. All prices are inclusive of GST.

Gluten Free: All products are manufactured in facilities that store and utilise gluten and nut ingredients so our products may contain traces of gluten and nuts.

Pastas

(gluten free pasta available, add 2.20 sml, 3.50 lrg)

	sml	lrg (400g)
Fettuccini Carbonara – bacon, egg, shallots & garlic in a creamy parmesan sauce	15.5	22.9
Garlic Prawns on Fettuccini – sautéed garlic prawns & mushrooms with fettuccini in a creamy garlic & white wine sauce	17.5	26.9
Chicken Spumante – chicken, bacon, onion, tomato & mozzarella with penne pasta	15.5	22.9
Ricotta & Spinach Ravioli – ricotta & spinach filled ravioli with grilled vegetables & basil pesto finished with crème fraiche v	15.9	23.9
Penne Funghi – mushrooms, capsicum, semi-dried tomatoes & fresh basil with napolitana sauce v	15.5	22.9
Pesto Chicken Pasta – chicken, semi-dried tomatoes & mushrooms mixed with penne in a creamy pesto sauce	15.5	22.9
Fettuccini Matricciana – bacon, pepperoni, mushroom, capsicum & onion with a hint of chilli in a napolitana sauce	15.5	23.9
Spaghetti Bolognese – rich beef & tomato bolognese sauce mixed with spaghetti pasta	14.9	22.9
Fettuccini Marinara – moreton bay bug, prawns, scallops, fish, mussels & calamari with a touch of chilli in a napolitana sauce	18.9	27.9
Beef Lasagne – layered beef & roasted tomato with fresh pasta served aside a fresh garden salad		18.5 add chips 3.7

Risottos

Chicken & Mushroom Risotto – chicken, mushroom & semi-dried tomatoes, finished in a creamy napolitana sauce gf	15.5	22.9
Roasted Pumpkin & Sage Risotto – pumpkin roasted with sage & garlic, mixed through arborio rice finished with spinach, & fetta v, gf	15.5	22.9
Spicy Prawn & Chorizo Risotto – prawns & chorizo sausage pan-fried with garlic & paprika, finished with rocket & mild chilli napolitana sauce	17.9	26.9

Gourmet Pizzas (gluten free bases available, add 2.50)

Moroccan Chicken – chicken marinated in yoghurt & moroccan spices topped with roasted peppers & coriander finished with tzatziki v	19.9
Tuscan Lamb – herbed lamb, marinated fetta, olives, caramelised onion, rosemary, mozzarella & napolitana sauce v	19.9
Spanish Pizza – chorizo sausage, ham, roasted capsicum & red onion with napolitana sauce, mozzarella & fresh rocket leaves	19.5
Hearty Meat Pizza – ham, pepperoni, chicken, bacon, marinated beef, mozzarella & BBQ sauce	19.9
Veggie Delight – pumpkin, broccoli, capsicum, fetta, rosemary, sour cream, mozzarella & napolitana sauce v, v	18.9

Main Meals

Chicken Toscani's – chicken breast tossed in a creamy dijon mustard, white wine & sage cream sauce, served with sweet potato & fetta mash, wilted spinach & crisp prosciutto	28.9
Veal Boscaiola – pan-fried veal scaloppini, with mushroom, bacon & shallots in a creamy white wine sauce served on italian spiced potato & steamed seasonal vegetables	28.9
Filetto Agnello – grilled rosemary & lemon infused lamb fillets, served on sweet potato mash & roasted mediterranean vegetables with red wine jus	29.9
Chicken Involtni – chicken breast filled with prosciutto, fetta & pesto, with a rich tomato & basil sauce served on italian spiced potatoes & steamed seasonal vegetables	28.5
Fish of the Day – served with chips & fresh garden salad	25.9
Grilled Atlantic Salmon – served on a warm potato, rocket & caper salad, seasoned beans finished with lemon beurre blanc	30.5

From The Grill

Cooked to your liking, served with your choice of sauce, chips & fresh garden salad.

Sauces – choose from mushroom, green peppercorn, red wine, diane or tomato & chilli

Big Rump (70 day grain-fed MSA)	27.9
Rib Fillet (70 day grain-fed MSA)	29.0
Eye Fillet (70 day grain-fed MSA)	33.5

Something Extra

with Calamari	add 5.0	with Grilled Prawns (4)	add 6.9
Chips – with tomato sauce			6.9
Garden Fresh Salad			8.5
Seasonal Steamed Vegetables			8.5
Additional Sauces – herbed mayo, tomato salsa, garlic aioli, sweet chilli mayo, tomato, BBQ			ea 1.3

Desserts

- Crème Brûlée** – slow baked vanilla custard beneath a glassy toffee crust - this classic french dessert is mouth-wateringly rich & creamy **9.9**
- Tiramisu** – italian for ‘pick me up’, this dessert will surely do just that. Layers of savoiardi sponge fingers drenched in coffee & liqueur flavoured mascarpone, served with raspberry compote & double cream **9.9**
- Sticky Date Pudding** – an all time favourite served with decadent butterscotch sauce, cream & ice cream **8.9**
- Chocolate Panforte** – chocolate log with crushed biscotti & marsala, chill set & served with a wicked homemade caramel sauce & vanilla ice cream **9.9**
- Chocolate Fondue for Two** – your choice of silky smooth french couverture chocolate, served with strawberries, chocolate brownie, bananas & marshmallows. Indulge with milk or dark chocolate, or both! **15.9**
- Brandy Snap Ambrosia** – an ice cream dessert straight from heaven! Four generous scoops of creamy vanilla ice cream with luscious berry compote & chocolate corinthian wafer, drizzled with a fondue choc top in a delicious brandy snap basket **8.5**

Cakes & Cheesecakes (served w/cream, add ice cream 1.50)

- Toscani’s Honeycomb Choc Crunch** – choc honeycomb heaven! Our signature mud cake, layered with honeycomb cream, choc honeycomb pieces throughout then finished with a chocolate ganache coating **7.5**
- Carrot Cake** – a blend of fresh carrot & spices topped with lemon flavoured cream cheese, this carrot cake is moist & bursting with flavour **6.9**
- Flourless Orange & Almond Cake** – juicy whole oranges slowly marinated with spices, folded through pure almond meal & fresh butter, then baked to perfection **gf** **6.9**
- The Big Mud** – the king of muds! A rich moist traditional chocolate mud cake finished with creamy chocolate ganache & dark chocolate flakes **7.5**
- Banana Banoffee** – a crispy sweet pastry filled with caramel cream, bananas, topped with fresh cream & chocolate flakes **6.9**
- Chocolate Brûlée Tart** – rich chocolate & fresh crème brûlée filling in a base of sweet pastry topped with smooth & creamy white chocolate ganache. This is a true family favourite! **6.9**
- New York Cheesecake** – one of the creamiest cheesecakes ever created, traditionally baked until golden brown **6.9**

Slices & Tarts (served w/cream, add ice cream 1.50)

- Chocolate Brownie** – the perfect brownie, with a mix of chocolate & walnuts, topped with ganache & lightly dusted with icing sugar **4.9**
- Chocolate Caramel Slice** – thick creamy caramel on a rich coconut base, finished with chocolate ganache **4.9**
- Caramel Tartlet** – a sweet pastry tart filled with creamy caramel then topped with splinters of dark chocolate **5.9**
- Lemon Curd Tartlet** – a sweet pastry tart filled with tangy lemon curd, simply finished, simply delicious **5.9**
- Flourless Chocolate Cake** – a flourless rich chocolate cake made from ground almond meal & nestlé chocolate, then dusted with cocoa. Straight from heaven! **gf** **6.9**
- Mini Rhubarb & Apple Cake** (dairy free) – moist rhubarb & apple on an almond meal base topped with a fine crumble **gf** **6.5**
- Caramel Kiss** – a buttery biscuit base with a generous layer of creamy caramel filling topped with the perfect amount of rich chocolate icing. The perfect bite sized accompaniment to a cup of coffee **2.7**

Bakery (served w/cream)

- Muffins** – choose from our daily selection **3.9**
- Cupcakes** – delicious combination of vanilla cupcake, choose from chocolate, strawberry or vanilla **3.0**
- Banana Bread** – delicious warmed, served with butter **4.9**

Daily Bakery & Coffee Special (available until 5pm)
Choose any bakery item and a regular coffee or tea for only **6.0**

Sparkling

glass bottle

Lone Fig Brut Cuvee, SA Refreshing citrus flavours, soft dryness & a smooth finish	6.2	19.9
Emeri Sparkling Pink Moscato (200ml), Multi Cheerful hues, pretty musk & rose petal fragrances, slightly sweet style		7.7
Jacob's Creek Pinot Noir Chardonnay (200ml), SA A touch creamy, scents of brioche, delicious flavours, very easy drinking		7.9
Emeri Sparkling Pinot Grigio, Multi Subtle aromas of rose & lychee, backed up with fresh honey		24.9

Whites

Lone Fig Chardonnay, SA Peaches & cream flavours, medium bodied, fresh & juicy	6.2	22.5
Lone Fig Semillon Sauvignon Blanc, SA Fruity citrus flavours with a touch of honey & a soft dry finish	6.2	22.5
Montage Semillon Sauvignon Blanc, NSW Fresh, clean & grassy with a hint of tropical fruit & lychee characters	6.9	25.5
Jacob's Creek Chardonnay, SA A true favourite, melon & citrus fruit flavours with a creamy oak finish	7.1	26.5
Richmond Grove Footbridge Riesling, SA Refreshing citrus & apple aromas, soft dry palate with a touch of spice	7.1	26.5
Round 2 Chardonnay, SA Fresh & zesty – by Kym Teusner Qantas young wine maker of the year '07	7.1	26.5
Jacob's Creek Sauvignon Blanc, SA Medium bodied with tropical fruit flavours & a fresh zing	7.1	26.5
Windy Peak Pinot Grigio, VIC Clean & fragrant grassy aromas with subtle fruit characters	8.1	29.5
Shearwater Sauvignon Blanc, Marlborough NZ Fresh, citrus flavours with aromatic gooseberry, lime & cut grass flavours	8.1	29.5
Durvillea Pinot Grigio, Marlborough NZ Medium bodied - pear & peach flavours, mineral texture & a long finish	8.5	32.5
Teusner Sauvignon Blanc, SA Tropical flavours of passionfruit, rockmelon & gooseberry with trademark creaminess	9.1	33.5
Stoneleigh Sauvignon Blanc, Marlborough NZ Rich Marlborough wine, balanced acidity with elegant fruit flavours	9.7	37.5
Woodlands Chardonnay, WA Balanced & refined with a mix of toasty cashew nut & citrus flavours for a crisp, clean finish	9.9	38.5

Reds

Lone Fig Shiraz, SA A soft juicy red, medium bodied with a touch of spicy oak	6.2	22.5
Montage Cabernet Merlot, NSW A generous wine that shows vibrant fruit coupled with spicy aromas	6.9	25.5
Round 2 Shiraz, SA Big plummy liquorice flavours – by Kym Teusner Qantas young wine maker of the year '07	8.1	29.5
Windy Peak Cabernet Merlot, VIC Displays blueberries & plums, subtle oaks & a savoury dry finish	8.1	29.5
Wyndham Bin 555 Shiraz, SA Bold rich full bodied Shiraz, with spicy fruit flavours & a smooth finish	8.1	29.5
Windy Peak Pinot Noir, VIC Complex cherry like Pinot fruit flavours	8.1	29.5
Wyndham Bin 444 Cabernet Sauvignon, SA Medium to full bodied, with savoury blackberry & cherry fruit flavours	8.1	29.5
Round 2 Merlot, SA A Barossa classic filled with vibrant & juicy berry fruits with a touch of liquorice & mint	8.1	29.5
Balnaves The Blend, SA From the fantastic Coonawarra region, this is an elegant wine with dark fruit characters & a soft finish	9.9	38.5
Teusner "The Reibke" Shiraz, SA Smooth, ripe dark fruit with juicy plums blackberry & spice. A must try!	9.9	38.5

Cocktails

Midori Spice – midori, vodka, triple sec & pineapple juice	13.0
Daiquiri (Peach, Strawberry, Mango) – bacardi rum, triple sec, fresh lemon juice with a selection of your desired fruit liqueur	13.0
Pina Colada – bacardi rum, malibu, fresh pineapple juice & cream	13.0
Margarita – tequila, triple sec, fresh lemon & lime juice (served shaken)	14.0
Cosmopolitan – vodka, cointreau, cranberry juice & fresh lime juice (served shaken)	14.0

Beer

Light Beer

Boags Premium Light	5.6
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Midstrength Beer

Pure Blonde Naked, XXXX Gold	5.6
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Heavy Beer

Tooheys Extra Dry, Pure Blonde (low in carbs), XXXX Summer Bright (low in carbs)	5.9
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Premium Beer

Stella Artois, James Boag Premium, James Boag Pure, Crown Lager, Corona, Peroni, Heineken	6.6
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Spirits & Liqueur (incl mixer)

Canadian Club, Scotch, Bundaberg Rum, Bacardi Rum, Gin, Bourbon, Vodka, Brandy, Ouzo	7.5
Cointreau, Tia Maria, Baileys, Kahlua, Midori, Tequila	8.5
Frangelico, Southern Comfort, Malibu	8.5

Premium Spirits, Liqueur & Ports

Johnnie Walker, Jack Daniel's Bourbon, Jim Beam, Jamesons Irish Whiskey	9.2
Glenfiddich Single Malt Scotch, Remy Martin V.S.O.P Cognac	9.5
Galway Pipe Port	7.5

Cold Beverages

Bottled Coke / Diet Coke / Coke Zero / Sprite / Fanta	3.8
Lemon, Lime & Bitters	4.9
Lipton Iced Tea – lemon, peach or green citrus	4.6
Tiro Sparkling – grapefruit, red orange or apple	4.0
Ginger Beer	4.0
San Pellegrino Chinnotto	4.0
Hartz Mineral Water – lemon lime or wild berry	4.0
Fruit Juices – orange, pineapple, apple, tomato or tropical	4.7
Bottled Mt Franklin – sparkling (250ml)	3.0
Bottled Mt Franklin – still (600ml)	3.0
Iced Coffee – or chocolate, caramel, strawberry, vanilla, banana or lime	5.0
Iced Mocha	5.0
Milk Shakes (malt extra \$0.20) – chocolate, caramel, strawberry, vanilla, banana or lime	4.9
thick shake add	1.5
Fruit Smoothie – A blend of fruit salad with mango, or fresh banana, with ice cream & ice	6.9
Kid's OJ	3.0
Kid's Milk Shake	3.0

Breakfast (available until 5pm)

(choice of eggs are fried, poached or scrambled)

Toscani's Big Breakfast – eggs of your choice with bacon, tomato, chipolatas, rib fillet steak, mushrooms, hash brown & thick toast	18.5
Bacon, Eggs & Tomato – bacon, eggs of choice, grilled tomato on thick toast	13.5
Mediterranean Breakfast – grilled haloumi cheese, spinach, tomato bruschetta & poached eggs, drizzled with pesto on toasted turkish bread v	16.5
Eggs on Toast – choice of eggs served with grilled tomato on thick toast v	9.9
Eggs Benedict – poached eggs on grilled turkish bread topped with hollandaise sauce & grilled tomato:	
with grilled mushrooms & spinach v	14.9
with champagne ham	15.9
with smoked salmon	17.9
Baked Omelette – choose three fillings from cheese, ham, tomato, onion, bacon & mushrooms all wrapped in a 3 egg omelette & served with turkish bread v, ♥	15.9
additional option: 'the works'	17.9
Bacon & Egg Sandwich – grilled bacon, fried egg on lightly toasted ciabatta with caramelised onions & tomato sauce	10.9
Traditional Pancakes – a stack of fluffy pancakes with maple syrup & whipped cream v	12.5
with ice cream (1 scoop) add	1.5
with mixed berry compote add	3.0
with bacon add	4.5
French Toast – two slices of thick ciabatta dipped in egg then grilled & finished with cinnamon, bacon & maple syrup	11.5
Thick Raisin Toast v, ♥	
1 slice	2.7
2 slices	4.7
Fruit Salad – seasonal assorted fruit gf, ♥	9.9
(with natural yoghurt extra 2.00, with muesli extra 2.50)	

For children's breakfast options please refer to the Children's Menu page

Extras (available with any breakfast)

Hash Brown (1)	1.9	Tomato	1.9	Salmon	5.9
Chipolatas (2)	3.9	Gluten Free Toast (1)	1.9	Mushrooms	2.2
Bacon (2)	4.5	Hollandaise Sauce	1.9	Spinach	1.9

Hot Beverages

Cappuccino – rich, full flavoured espresso with a creamy froth, topped with chocolate	3.7
Flat White – rich, full flavoured Toscani's signature blend espresso mixed with silky hot milk	3.7
Espresso – short or long black	3.2
Cafè Latte – a velvety, milky coffee with espresso	4.0
Macadamia Nut Latte – a delicious macadamia nut flavoured latte	4.9
Traditional Hot Chocolate – served with marshmallows	4.5
Hot Chocolate Fondue Pot – create your own delicious hot chocolate with Toscani's silky smooth french couverture milk chocolate, served with marshmallows	5.9
Hot Mocha – a rich, chocolate & coffee blend with marshmallows	4.9
White Chocolate Mocha – a velvety white chocolate & coffee blend	5.1
Italian Hot Ciok – a heavenly thick hot chocolate	5.9
Chai Latte – special blend of calming spices blended with hot milk	4.1
Vienna – a long espresso topped with thick whipped cream	4.4
Melloccino – a cappuccino served with marshmallows	4.4
Macchiato – espresso topped with a dash of creamy froth, short or long	3.5
Affogato – espresso topped with a scoop of vanilla ice cream	5.5
Loose Leaf Tea – english breakfast, irish breakfast, earl grey, jasmine, peppermint, lemongrass, chamomile, green tea	3.7
Irish Coffee – signature blend espresso with irish whiskey & whipped cream	8.9
Mexican Coffee – signature blend espresso with kahlua & whipped cream	8.9
Venezia Coffee Flavours – irish cream, macadamia nut, butterscotch, orange, caramel, vanilla, hazelnut, chai or almond	1.0
Extras: mega mugs	1.1
soy milk	0.9
decaf	0.9
ice cream	1.5