

Breads & Starters

Garlic & Herb Pizzetta – (gluten free add \$2.50) v	6.5
	add mozzarella cheese v 2.0
Chef's Baked Bread Loaf – toasted & served with a balsamic, roasted garlic & olive oil reduction v	6.9
Tomato & Basil Bruschetta – served on toasted turkish bread, with shaved parmesan v, ♥	9.9
Tuscan Pizzetta – caramelised onion & sage with a blend of boccocini & mozzarella cheese v	11.9
Garlic & Cheese Calzone – pizza bread filled with garlic & melted cheese v	11.9
Chef's Seasonal Soup of the Day – served with lightly toasted turkish bread	9.5
Oysters	
natural	(6) 14.9 (12) 24.9
kilpatrick	(6) 16.9 (12) 27.9

Something to Nibble on

Cajun Meatballs (4) – served with tomato relish	7.9
Fetta & Pesto Arancini Balls (4) – italian styled risotto balls crumbed & fried until golden v	7.9
Lemon & Chilli Chicken Skewers (4) – lemon & chilli chicken skewers with grilled capsicum gf, ♥	9.9
Tempura Prawns (4) – served with lime & coriander dipping sauce	9.9
Crumbed Boccocini Balls (6) – shallow fried boccocini cheese v	8.9
Grilled Eggplant (4) – crumbed eggplant served with kasoundi relish v	7.9
Bell Peppers (6) – filled with greek fetta cheese v, gf	9.9
Chorizo (4) – pan-fried chorizo served with caramelised onion	8.9
Lamb & Haloumi Skewers (2) – garlic infused petite lamb & haloumi skewers	9.9

Toscani's Mezze Platter (to share)

Lemon & chilli chicken skewers, cajun meatballs, chorizo, fetta & pesto arancini, crumbed boccocini, & grilled eggplant	24.9
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Gourmet Lunch Bar (available until 5pm)

Club Sandwich on Turkish Bread – chicken, bacon, lettuce, egg, tomato, swiss cheese & mayonnaise served on lightly toasted turkish bread, with shoestring fries	14.9
Steak Sandwich on Ciabatta – seared rib fillet on toasted ciabatta with tomato, beetroot, caramelised onion & tomato relish, served with shoestring fries	14.9
Toscani's Gourmet Wagyu Beef Burger – served on toasted turkish bread with rocket, marinated boccocini cheese, spanish onion & kasoundi relish, served with shoestring fries	15.5
Chicken Fillet Burger – grilled chicken, lettuce, tomato & aioli on lightly toasted turkish bread, served with shoestring fries	14.9
Gourmet Chicken Open Grill – chicken, avocado, red onion & sweet chilli sauce with swiss cheese served on turkish bread (1 slice) ♥	9.5
Tempura Fish & Chips – lightly battered fish with shoestring fries & tartare sauce	13.5

Grilled Ciabatta with your choice of:

– prosciutto, boccocini cheese & sundried tomato tapenade	11.9
– grilled chicken, camembert, rocket & basil pesto	11.5
– roasted field mushrooms, eggplant chutney & swiss cheese v, ♥	10.5
– smoked salmon, red onion, capers & avocado cream cheese ♥	11.9
add fries to any ciabatta	3.5

*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.

Salads

Peppered Beef Salad – grilled beef mixed with roasted mediterranean vegetables, baby spinach & greek fetta, finished with pesto dressing gf, ♥	18.5
Moroccan Chicken Salad – marinated moroccan chicken grilled & served on mixed leaves, garden tomatoes, spanish onions & avocado, finished with a lime & coriander dressing gf, ♥	18.5
Classic Caesar Salad – crisp 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	18.9
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 gf, ♥	19.9
Greek Salad – mixed leaves, tomato, cucumber, red onion, fetta & olives tossed with a lemon, oregano & olive oil dressing v, gf, ♥	13.5

Something Extra With Your Salad

with chicken	add	4.9
with smoked salmon	add	5.9
with calamari	add	4.9
with grilled prawns (4)	add	6.5
with a lamb & haloumi skewer	add	6.9

Something Else

Shoestring Fries – 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 v		14.9
	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	1.2

Children's Menu (up to 12 years)

Crumbed Fish & Chips	7.0
Penne Bolognaise	7.0
Chicken Nuggets & Chips	7.0
Ham & Cheese Pizza	7.0
Cheeseburger & Chips	7.0

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

Pastas

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

	sml	lrg
Fettuccini Carbonara – bacon, egg, shallots & garlic in a creamy parmesan sauce	14.9	21.9
Garlic Prawns on Fettuccini – sautéed garlic prawns & mushrooms with fettuccini in a creamy garlic & white wine sauce	16.9	25.9
Chicken Spumante – chicken, bacon, onion, tomato & mozzarella with penne pasta	14.9	21.9
Ricotta & Spinach Ravioli – ricotta & spinach filled ravioli with grilled vegetables & basil pesto finished with crème fraiche v	15.5	22.9
Pappardelle Fungi – mushrooms, capsicum, semi-dried tomatoes & fresh basil with napolitana sauce v	14.9	21.9
Pesto Chicken Pasta – chicken, semi-dried tomatoes & mushrooms mixed with penne in a creamy pesto sauce	14.9	21.9
Fettuccini Matricciana – bacon, pepperoni, mushroom, capsicum & onion with a hint of chilli in a napolitana sauce	14.9	22.9
Pappardelle Bolognese – rich beef & tomato bolognese sauce mixed with pappardelle pasta	14.9	21.9
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		17.9
	add fries	3.5

Toscani's Pasta Challenge – Are you up for the challenge?

1kg Pappardelle Bolognese – rich beef & tomato bolognese sauce mixed with pappardelle pasta.		29.9
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Risottos

Chicken & Mushroom Risotto – chicken, mushroom & semi-dried tomatoes, finished in a creamy napolitana sauce gf	14.9	21.9
Roasted Pumpkin & Sage Risotto – pumpkin roasted with sage & garlic, mixed through aborio rice finished with spinach, fetta & pinenuts v, gf	14.9	21.9
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 & pinenuts finished with tzatziki v		19.5
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		18.9
Hearty Meat Pizza – ham, pepperoni, chicken, bacon, marinated beef, mozzarella & BBQ sauce		19.9
Veggie Delight – pumpkin, broccoli, capsicum, fetta, pinenuts, rosemary, sour cream, mozzarella & napolitana sauce v, v		18.5

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	27.9
Veal Boscaiola – pan-fried veal scaloppini, with mushroom, bacon & shallots in a creamy white wine sauce served on italian spiced potato & steamed seasonal vegetables	27.9
Filetto Agnello – grilled rosemary & lemon infused lamb fillets, served on sweet potato mash & roasted mediterranean vegetables with red wine jus	28.9
Chicken Involtini – chicken breast filled with spinach, mushroom & fetta with a rich tomato & basil sauce served on italian spiced potatoes & steamed seasonal vegetables	27.5
Fish of the Day – served on italian spiced potatoes & steamed seasonal vegetables with onion rings & lemon beurre blanc	23.9
Grilled Moreton Bay Bugs – two bugs, halved & grilled, served on garlic & capsicum risotto with a creamy white wine sauce gf	29.9

From The Grill

Nolan's famous tender 'private selection' – cooked to your liking, served with Italian spiced potatoes & seasonal vegetables with your choice of sauce.

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

Big Rump (70 day grain-fed MSA)	24.9
Eye Fillet (70 day grain-fed MSA)	31.9

BBQ Pork Ribs (approx 700g) – a full rack of Toscani's tender pork ribs slow cooked for 12 hours, basted with lemon grass & chilli BBQ marinade, served with shoestring fries	36.9
OP Rib Fillet 450gram (130 day grain-fed MSA) – grilled & served on sweet potato & wilted spinach, finished with roasted field mushrooms & red wine jus	38.9

Something Extra

with Calamari	add 4.9	with Grilled Prawns (4)	add 6.5
Shoestring Fries – 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 1.2

Chef's Choices

Half Rack of BBQ Pork Ribs – a half rack of Toscani's tender pork ribs slow cooked for 12 hours, basted with lemon grass & a chilli BBQ marinade, served with shoestring fries	19.9
Grilled Atlantic Salmon – served on a warm potato, rocket & caper salad finished with an olive & lemon beurre blanc	27.9
Chilli Prawn Pizza Delight – mild chilli & herb prawn cutlets, lemon infused avocado, with red onion, mozzarella & napolitana sauce	19.9
Chocolate Profiteroles – custard filled profiteroles, topped with a warm chocolate sauce & vanilla ice cream	9.5

Desserts

Crème Brûlée – served with ice cream	8.9
Tiramisu – served with raspberry compote & double cream	9.9
Chocolate Salami – 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 in two choices of chocolate from white, milk or dark	15.9

Cakes

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	6.9
Carrot Cake – a blend of fresh carrot & spices topped with whipped & blended Neufchatel cheese & pecan nuts. Our carrot cake is moist & bursting with flavour	6.9
Flourless Orange & Almond Cake – a flourless cake baked from fresh oranges & ground almond meal, finished with oranges & sliced almonds gf	6.9
Mississippi Mud Cake – moist, rich, dark chocolate cake with lashings of chocolate ganache then finished with coca-dusted chocolate pieces & chocolate buds	6.9

Cheesecakes (served w/cream, add ice cream 1.20)

Caramel Bonbon Cheesecake – a creamy caramel cheesecake on a sweet biscuit base	6.5
New York Baked Cheesecake – one of the creamiest cheesecakes ever created, traditionally baked until golden brown	6.5
Mango & Macadamia Cheesecake – luscious mangoes & macadamia nuts are used in this dreamy cheesecake	6.5

Slices & Tarts (served w/cream, add ice cream 1.20)

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 gf	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
Sticky Date Pudding – loaded with luscious dates, served warm with a smooth butterscotch sauce	6.5

Bakery (served w/cream)

Muffins – choose from our daily selection	3.5
Cupcakes – delicious combination of vanilla cupcake, choose from chocolate, strawberry or vanilla	3.0
Banana Bread – delicious toasted, 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	6.0	19.9
Refreshing citrus flavours, soft dryness and a smooth finish		
Emeri Sparkling Pink Moscato (200ml), <i>Multi</i>		7.5
Cheerful hues, pretty musk and rose petal fragrances, slightly sweet style		
Jacob's Creek Pinot Noir Chardonnay (200ml), SA		7.9
A touch creamy, scents of brioche, delicious flavours, very easy drinking		
Emeri Sparkling Pinot Grigio, <i>Multi</i>		24.9
Subtle aromas of rose and lychee, backed up with fresh honey		

Whites

Lone Fig Chardonnay, SA	6.0	21.9
Peaches and cream flavours, medium bodied, fresh and juicy		
Lone Fig Semillon Sauvignon Blanc, SA	6.0	21.9
Fruity citrus flavours with a touch of honey and a soft dry finish		
Montage Semillon Sauvignon Blanc, NSW	6.7	24.9
Fresh, clean and grassy with a hint of tropical fruit and lychee characters		
Jacob's Creek Chardonnay, SA	6.9	25.9
A true favourite, melon and citrus fruit flavours with a creamy oak finish		
Richmond Grove Footbridge Riesling, SA	6.9	25.9
Refreshing citrus and apple aromas, soft dry palate with a touch of spice		
Round 2 Chardonnay, SA	6.9	25.9
Fresh & zesty – By Kym Teusner Qantas young wine maker of the year '07		
Jacob's Creek Sauvignon Blanc, SA	6.9	25.9
Medium bodied with tropical fruit flavours and a fresh zing		
Windy Peak Pinot Grigio, VIC	7.9	28.9
A clean and fragrant grassy aromas with subtle fruit characters		
Dusky Sounds Sauvignon Blanc, <i>Marlb NZ</i>	7.9	28.9
Fresh, tangy with aromatic grassy flavours, lovely balance with soft acidity		
Teusner Sauvignon Blanc, SA	8.9	32.9
Tropical flavours of passionfruit, rockmelon and gooseberry with trademark creaminess		
Stoneleigh Sauvignon Blanc, <i>Marlb NZ</i>	9.5	36.9
Rich Marlborough wine, balanced acidity with elegant fruit flavours		
Storm Bay Chardonnay, TAS	9.9	37.9
Lovely structure with stonefruit, delicate grapefruit and creamy toasty flavours		
Waipara Hills Pinot Gris, NZ	9.9	37.9
Gold medal winner, fresh apple and pear with rich gum drop aromas		

Reds

Lone Fig Shiraz, SA	6.0	21.9
A soft juicy red, medium bodied with a touch of spicy oak		
Montage Cabernet Merlot, NSW	6.7	24.9
A generous wine that shows vibrant fruit coupled with spicy aromas		
Round 2 Shiraz, SA	7.9	28.9
Big plummy liquorice flavours – By Kym Teusner Qantas young wine maker of the year '07		
Windy Peak Cabernet Merlot, VIC	7.9	28.9
Displays blueberries and plums, subtle oaks and a savoury dry finish		
Wyndham Bin 555 Shiraz, SA	7.9	28.9
Bold rich full bodied Shiraz, with spicy fruit flavours and a smooth finish		
Windy Peak Pinot Noir, VIC	7.9	28.9
Complex cherry like Pinot fruit flavours		
Wyndham Bin 444 Cabernet Sauvignon, SA	7.9	28.9
Medium to full bodied, with savoury blackberry and cherry fruit flavours		
Dusky Sounds Merlot, NZ	7.9	28.9
Raspberries, subtle chocolate with ripe dark fruit well balanced with a luscious juicy finish		
Storm Bay Cabernet Merlot, TAS	9.9	37.9
Deliciously juicy, hint of oak, blackberry and raspberry flavours dominate		
Teusner "The Reibke" Shiraz, SA	9.9	37.9
Smooth, ripe dark fruit with juicy plums blackberry and spice. A must try!		

Cocktails

Midori Splice – midori, vodka, triple sec & pineapple juice	12.0
Daiquiri (Peach, Strawberry, Mango) – bacardi rum, triple sec, fresh lemon juice with a selection of your desired fruit liqueur	12.0
Pina Colada – bacardi rum, malibu, fresh pineapple juice & cream	12.0
Margarita – tequila, triple sec, fresh lemon & lime juice (served shaken)	13.0
Cosmopolitan – vodka, cointreau, cranberry juice & fresh lime juice (served shaken)	13.0

RTDs

Jim Beam & Cola, Bundaberg Rum & Cola, Vodka Smirnoff Red	9.0
Vodka Smirnoff Black	10.0

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),	5.9
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XXXX Summer Bright (low in carbs)

Premium Beer

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

Scotch, Bundaberg Rum, Bacardi Rum, Gin, Bourbon, Vodka, Brandy, Ouzo	7.2
Cointreau, Tia Maria, Baileys, Kahlua, Midori, Tequila	8.0
Frangelico, Southern Comfort, Malibu	8.0

Premium Spirits, Liqueurs & Ports

Johnnie Walker, Jack Daniel's Bourbon, Jamesons Irish Whiskey, Jim Beam	8.9
Glenfiddich Single Malt Scotch, Remy Martin V.S.O.P Cognac	9.0
Galway Pipe Port	7.2

Cold Beverages

Bottled Coke / Diet Coke / Coke Zero / Sprite / Fanta	3.7
Lemon, Lime & Bitters	4.6
Lipton Iced Tea – lemon, peach or green citrus	4.6
Tiro Sparkling – grapefruit, red orange or apple	3.9
Ginger Beer	3.9
San Pellegrino Chinnotto	3.9
Hartz Mineral Water – lemon lime or wild berry	3.9
Fruit Juices – orange, pineapple, apple, tomato or tropical	4.5
Bottled Mt Franklin – sparkling (200 ml) or still (250 ml)	3.0
Mt Franklin – still (600 ml)	3.0
Iced Coffee – or chocolate, caramel, strawberry, vanilla, banana or lime	4.9
Iced Mocha	4.9
Milk Shakes (malt extra \$0.20) – chocolate, caramel, strawberry, vanilla, banana or lime	4.9

Breakfast (available until 5pm)

(choice of eggs are fried, poached or scrambled)

Toscani's Big Breakfast – eggs of your choice with bacon, tomato, chipolatas, mushrooms, hash brown & lightly toasted ciabatta	15.5
Bacon, Eggs & Tomato – bacon, eggs of choice & grilled tomato on ciabatta	10.9
Mediterranean Breakfast – grilled haloumi cheese, spinach, tomato bruschetta & poached eggs, drizzled with pesto on toasted turkish bread v	13.9
Eggs on Toast – choice of eggs served with grilled tomato served on ciabatta v	9.9
Eggs Benedict – poached eggs on grilled turkish bread topped with hollandaise sauce & grilled tomato:	
with champagne ham	13.9
with smoked salmon	15.9
with grilled mushrooms & spinach v	12.9
Baked Omelette – choose three fillings from cheese, ham, tomato, onion, bacon & mushrooms all wrapped in a 3 egg omelette & served with turkish bread v, ♥	13.9
Bacon & Egg Sandwich – grilled bacon, fried egg on lightly toasted ciabatta with caramelised onions & tomato sauce	9.9
Traditional Pancakes – a stack of fluffy pancakes with maple syrup & whipped cream v	11.5
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	10.9
Thick Raisin Toast v, ♥	
1 slice	2.5
2 slice	4.5
Fruit Salad – seasonal assorted fruit gf, ♥ (with natural yoghurt extra 2.00, with muesli extra 2.50)	9.9

Extras (available with any breakfast)

Hash Brown (1)	1.9	Tomato	1.9	Salmon	5.9
Chipolatas (2)	3.7	Gluten Free Toast (1)	1.5	Mushrooms	2.2
Bacon (2 rashes)	4.5	Hollandaise Sauce	1.9	Spinach	1.9

Hot Beverages

Venezia Coffee Flavours – irish cream, macadamia nut, butterscotch, orange, caramel, vanilla, hazelnut, chai or almond	0.9
Extras: mega mugs	1.0
soy milk	0.7
decafe	0.7
ice cream	1.2
Cappuccino – rich, full flavoured espresso with a creamy froth, topped with chocolate	3.6
Flat White – rich, full flavoured Toscani's signature blend espresso mixed with silky hot milk	3.6
Espresso – short or long black	3.1
Cafè Latte – a velvety, milky coffee with espresso	3.9
Macadamia Nut Latte – a delicious macadamia nut flavoured latte	4.8
Hot Chocolate Fondue Pot – create your own delicious hot chocolate with your choice of Toscani's silky smooth french couverture chocolate, choose from milk or white, served with marshmallows	4.9
Hot Mocha – a rich, chocolate & coffee blend with marshmallows	4.6
White Chocolate Mocha – a velvety white chocolate & coffee blend	4.9
Italian Hot Ciok – a heavenly thick hot chocolate	5.6
Chai Latte – special blend of calming spices blended with soy hot milk	3.9
Vienna – a long espresso topped with thick whipped cream	4.2
Melloccino – a cappuccino served with marshmallows	4.2
Macchiato – espresso topped with a dash of creamy froth, short or long	3.3
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	3.6
Irish Coffee – signature blend espresso with irish whiskey & whipped cream	8.5
Mexican Coffee – signature blend espresso with kahlua & whipped cream	8.5