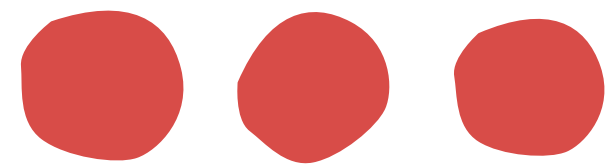


Vinnies

PIZZA BOYS
MT ELIZA



get social @VINNIESPIZZABOYS

MENU >>>

TO START

FOCACCIA BREAD 7
MIXED OLIVES 9
BAKED GOATS CHEESE w tomato 18
BUFFALO MOZZARELLA 11
PROSCIUTTO 16
TOMATOES 12

SMALL PLATES

PENINSULA CALAMARI lightly floured, dusted w S+P 21
BRUSCHETTA diced tomato, spanish onion, pesto, olive oil, russian tomato, served on pizza base bread (2-3 ppl) 17
ATLANTIC SCALLOPS cooked w creamy garlic sauce (6p/serve) 30
GARLIC + CHEESE FOCACCIA 11
GARLIC PRAWNS oven baked 22
CAULIFLOWER deep fried, drizzled w balsamic glaze 13

PASTA + RISOTTO

MARINARA SPAGHETTI white wine, garlic, cherry tomatoes, fresh Australian seafood + olive oil 41
LOBSTER + PRAWN RAVIOLI creamy prawn meat + leek sauce 33
WILD MUSHROOM FETTUCINI truffle oil, touch of cream, pecorino 31
PESTO + BROCCOLINI PENNE touch of cream + spring onion 30
BOLOGNESE SPAGHETTI housemade bolognese sauce w lean beef 32
CARBONARA FETTUCINI bacon, onion, parmesan, touch of cream + egg 31
PUTTANESCA PENNE capers, chili, anchovies, olives + vodka sauce 31
SAFFRON RISOTTO w spinach + pecorino 30

LARGE PLATES

GRASS FED EYE FILLET 250g cooked to your liking, a choice of mushroom sauce, peppercorn sauce, mustard board or herb/garlic butter 56
FISH OF THE DAY MP
CHICKEN VALENTINO chicken breast served w a creamy avocado, bacon, mushroom + spring onion sauce 41
MILK FED VEAL w butter lemon sauce 39

all large plates served w a choice of ONE of the following:
chips/greens beans/mixed leaf salad

KIDS MENU

CHICKEN STRIPS W FRIES 14
SPAGHETTI BOLOGNESE 17
PENNE PASTA IN BUTTER 13
HAWAIIAN OR MARGHERITA 17

PIZZA

SAN DANIELE
tomato, buffalo mozzarella, caramelised roma tomatoes, san daniele prosciutto, topped w rocket + drizzled w olive oil S22 L30
MARGHERITA
tomato, mozzarella, buffalo mozzarella S18 L26
CLASSIC SALAMI
tomato, mozzarella, hot salami, spanish onion, fresh tomato, garlic, chilli + olive oil S22 L30
VEGETARIAN
tomato, mozzarella, grilled eggplant, roasted red capsicum, artichoke, mushroom, bocconcini, garlic, pesto, baby spinach + olive oil S22 L30
CAPRICCIOSA
tomato, mozzarella, bocconcini, leg ham, mushroom, anchovies + olives S22 L30
SMOKED SALMON
tomato, mozzarella, spanish onion, smoked salmon, capers, rocket, olive oil S22 L30
PUMPKIN + GOAT CHEESE
tomato, rocket + pine nuts S22 L30
MOROCCAN BEEF
tomato, mozzarella, spanish onion, roasted capsicum, beef meatballs, chickpeas & yogurt S22 L30

SIDES

CHIPS/FRIES 9
AVOCADO cos lettuce, spanish onion + creamy pecorino dressing 20
CAPRESE tomato, buffalo mozzarella, pesto, balsamic 22
ROCKET w apple, parmesan, balsamic 17
GREEN BEANS olive oil + lemon 9
BROCCOLINI w pine nuts 12

SWEETS

TIRAMISU sponge biscuits soaked in a house blend of coffee + scotch, layered w mascarpone + chocolate 16
GIANDUJOTTO hazelnut gelato surrounded by rich chocolate gelato, covered in chocolate flakes and roasted hazelnuts 11
AFFOGATO espresso, frangelico, vanilla ice cream 18
CCC COOKIE w milk + caramilk chocolate chips & vanilla ice cream 12

ALLERGIES

We take great care to accommodate guests who suffer from allergies. During normal cooking and kitchen procedures, these foods may have come into contact with a given allergen. Therefore, while we will do our best, we cannot guarantee that any single menu item is completely free of any given allergen.

CORKAGE \$9 P/BTLE