



MICHELANGELO PIZZA

ITALIAN FARE

REGULAR 17.9 LARGE 21.9

TRADITIONAL

Bocconcini and mozzarella with basil & cherry tomatoes on a napoli base with cracked pepper **V**

CALABRESE

Tomato base, mozzarella, sopressa salami, roasted red capsicum, roasted artichoke, olives & chilli

PROSCIUTTO

Tomato base, goats cheese, roasted red capsicum, roquette, pesto & prosciutto **N**

MARI E MONTE

King prawns, sautéed mushrooms, black olives, fresh chilli, parsley on a tomato, basil sauce & mozzarella base **N**

SALMONE

Tomato and mozzarella base with red onion, smoked salmon, capers, roquette & sour cream

GAMBERETTI

Tomato base with brie, tiger prawns, avocado, garlic & parsley

TANDOORI CHICKEN

Tomato & mozzarella base, Tandoori chicken, caramelised onion, spinach, fresh sliced tomatoes, roasted red capsicum & cashews laced with minted yoghurt (not available gluten free)

SEAFOOD DELUXE

Salmon, calamari & prawns on a herbed tomato base with brie, mozzarella, pesto & cracked pepper **N**

LAMB

Marinated lamb loin, red onion, olives, sliced fresh tomatoes, Persian fetta on a tomato, basil sauce & mozzarella base topped with tzatziki

TRADITIONAL

REGULAR 15.9 LARGE 18.9

MEAT LOVERS

Tomato base, cheese, ham, mild salami, bacon, pork sausage, onion & BBQ sauce

THE LOT

Tomato base, cheese, ham, mushrooms, capsicum, mild salami, olives, anchovies, onions, shrimp, bacon & pineapple

MICHELANGELO SPECIAL

Tomato base, cheese, mushrooms, ham, mild salami, onion, olives, capsicum & pork sausage

CHICKEN SATAY

Tomato base, mozzarella, chicken, cashew nuts & satay sauce **N**

VEGETARIAN

Tomato base, mozzarella, mushrooms, capsicum, pineapple, olives, onion, fresh sliced tomato, oregano & parsley **V**

CHICKEN

Tomato base, mozzarella, chicken, mushrooms, pineapple & BBQ sauce

CLASSICS

REGULAR 15.9 LARGE 17.9

HAWAIIAN

Tomato base, cheese, ham & pineapple

MARGHERITA

Tomato base, double cheese, oregano & fresh basil **V**

CAPRICCIOSA

Tomato base, cheese, mushrooms, ham, olives & anchovies

AUSSIE

Tomato base, cheese, ham, bacon & egg

MEXICANA

Tomato base, cheese, capsicum, salami, onion & chilli

KIDS MENU

For children under 12 years of age

PIZZA

MARGARITA

Tomato base, mozzarella

9.9

POLO

Tomato base, Chicken, pineapple, BBQ sauce & mozzarella

9.9

TROPICAL

Tomato base, ham, pineapple & mozzarella

9.9

MAINS

CHICKEN SCHNITZEL

10.9

CHICKEN PARMIGIANA

11.9

CHICKEN NUGGETS

9.9

KIDS FISH

11.9

Served with a side of Chips or Salad or Vegetables

PASTA

SPAGHETTI BOLOGNAISE

9.9

FETTUCINE CARBONARA

9.9

PENNE NEPOLITANA

9.9

DESSERT

KIDS ICE CREAM

1 scoop 4.0 2 scoops 5.9

KIDS JELLY

5.9

PIZZA OPTIONS

Half & Half (Traditional & Classic Only) Add \$1

Extra Toppings subject to ingredient. Items not substituted.

Gluten free pizza base available. REGULAR SIZE ONLY. Extra \$3

V = vegetarian N = nuts GF = gluten free

FUNCTION ROOM AVAILABLE

Be it small or large we cater for all your function needs.

Please speak to our manager



MICHELANGELO

RISTORANTE ✓ PIZZERIA ✓ CAFFÉ

PANE | BREAD

TRADITIONAL GARLIC BREAD 7.9 V

FOCCACIA AL FORNO
- Rosemary, sea salt & olive oil R 10.9 L 12.9 V
- Garlic & cheese R 10.9 L 12.9 V
- Add prosciutto R 4.5 L 5.5

PANFRITTO
Golden pizza dough bits with choice of:
- Sea salt with firey arrabiata dipping sauce 9.9 V
- 30 month old parmigiana & garlic aioli 9.9 V

ANTIPASTO

ANTIPASTO MISTO: our chefs selection of cured meats & cheese with herb bread to share 26.9

LE BRUSCHETTE

CLASSIC: tomato, onion, basil & balsamic reduction 9.9 V
ROAST PUMPKIN: pumpkin, spinach, goats cheese & balsamic reduction 9.9 V
SAUTÉED MUSHROOM: mushrooms, garlic aioli & parmesan 9.9 V
BRUSCHETTE BOARD: tasting board of all three 19.9 V

CICCHETTI | STARTERS

Small tasting style sharing dishes, a perfect way to start your meal

ARANCINI: risotto balls with truffle aioli 13.9 V
FRIED CAMEMBERT CHEESE: served with roquette & citrus chutney 13.9 V
LEMON PEPPER CALAMARI ENTREE: served with roquette leaves, cherry tomato, lemon wedge & aioli 14.9
PORTUGESE MUSSELS: white wine, napoli, chilli, garlic, parsley & crusty bread E 18.9 M 27.9
POLPETTE: Nonna's homemade beef meatballs with napoli sauce 13.9

CONTORNI | SIDES

PATATE: rosemary spuds 7.9 V
PATATINE: chunky chips 7.9 V
ROQUETTE SALAD: Roquette leaves, shaved parmesan, pine nuts and balsamic dressing 7.9 V
GREEN BEANS: sautéed with butter & almonds 8.9 V
ROASTED VEGETABLES 9.9 V

PASTA *garnished with parmesan cheese & parsley*

SPAGHETTI MARINARA: tiger prawns, fish, scallops, calamari, mussels, garlic & fresh herbs tossed in napoli sauce 23.9
PRAWN LINGUINI: pan fried tiger prawns in a lemon pepper butter & white wine sauce tossed with spinach & fresh chilli 23.9
BAKED GNOCCHI: our house made gnocchi, fresh tomatoes, basil, rich napoli sauce, bocconcini & mozzarella 19.9 V
PENNE A LA PANNA: tube pasta served with chicken breast pieces, mushrooms, pesto & garlic in a cream sauce 19.5 N
LASAGNE: Layers of fresh pasta sheets, bolognaise, bechamel sauce, mozzarella, topped with napoli sauce and parmesan cheese 19.5
CHICKEN DELLA CASA: fettucine with chicken pieces, spinach, bacon, onion, napoli sauce with a touch of cream & pesto 21.9 N
PENNE A' MATRICIANA: tube pasta served with sautéed onion, bacon, parsley in napoli sauce with a touch of chilli 18.5
SPAGHETTI & MEATBALLS: Nonna's homemade beef meatballs, spaghetti & napoli sauce 18.9
PUMPKIN RAVIOLI: ravioli filled with roast pumpkin & ricotta in a rosè sauce, mushrooms & semi dried tomatoes 19.9 V
CLASSIC PASTAS: spaghetti bolognaise or fettucine carbonara 18.9
Gluten free penne pasta is also available, cost 2.5 extra

RISOTTO

POLLO: arborio rice tossed with chicken pieces, mushrooms & spices together with cream sauce 19.9
PUMPKIN: arborio rice tossed with roast pumpkin & fresh spinach together with cream sauce 18.5 V
A LA PANCETTA: arborio rice tossed with bacon, onion, mushrooms & green peas together with cream sauce 19.9
PESCATORE: arborio rice tossed in a mixture of fresh seafood, garlic, fresh herbs in napoli sauce served with lemon wedge 23.9

INSALATE | SALADS

ITALIAN SALAD: mixed lettuce, tomato, cucumber, olives, spanish onion in a balsamic & olive oil dressing 10.5 V GF
MOROCCAN LAMB: marinated lamb in moroccan seasoning, mixed lettuce, spanish onion, tomato, cucumber & chefs own dressing 22.9
CHICKEN CAESAR SALAD: cos lettuce, crispy bacon, croutons, anchovies, parmesan, poached egg & caesar dressing 20.9 *caesar dressing contains anchovies
LEMON PEPPER CALAMARI SALAD: confit cherry tomatoes, roquette, spinach, mint, cashews, capsicum & balsamic dressing 21.9 N
CHICKEN & AVOCADO SALAD: chicken tenderloins with avocado, mixed lettuce, cucumber, tomato, bacon & onion with cajun spice dressing 22.9
SMOKED SALMON SALAD: mixed salad, olives, avocado, tasmanian smoked salmon with balsamic & olive dressing 22.9 GF

SECONDI | MAINS

PORK BELLY: twice cooked, rosemary potatoes, braised cabbage, caramelised apples & balsamic jus 31.9
HONEY GLAZED LAMB: chargrilled lamb marinated in honey & mustard served with salad topped with crispy bacon & pinenuts with rosemary spuds 31.9 N
POLLO INVOLTINI: chicken breast stuffed with spinach, bacon and avocado mousse wrapped in prosciutto served on a wild mushroom risotto & marsala jus 31.5
LAMB SHANKS: slow cooked lamb shanks served with potato mash & green beans topped with red wine & rosemary jus with a hint of tomato 31.9
POLLO VISTA: chicken tenderloins topped with sautéed mushrooms, semi dried tomatoes in a creamy seeded mustard & pesto sauce on a bed of rice, spinach & green beans 29.9 N
VEAL SCALLOPINI: panfried veal medallions topped with mushroom sauce served with roasted vegetables and green beans 30.9
CHICKEN PARMIGIANA: herb & parmesan crumbed chicken breast served with napoli, melted mozzarella, leg ham, chunky chips & salad 23.9
GARLIC PRAWNS: tiger prawns served with jasmine rice & salad 30.5
FISH OF THE DAY: Please ask our friendly staff for the fish of the day served with rosemary spuds and roasted vegetables topped with a lemon caper sauce
Market Price GF
SALMON: pan seared Atlantic salmon fillet with potato mash & green beans topped with teriyaki sauce 30.9
CRUMBED CALAMARI: tender calamari rings served with a lemon wedge, chips, salad & tartare sauce 28.9

Hand selected 100% grass fed
Black Angus steaks grilled to your liking

EYE FILLET: 250gm prime cut steak served with potato mash, green beans & red wine jus 36.9

RIB EYE: 400gm NY cut bad boy fries & roast vegetables with your choice of mushroom sauce, pepper sauce or garlic butter 38.9

Medium well to well done allow 25-35mins

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