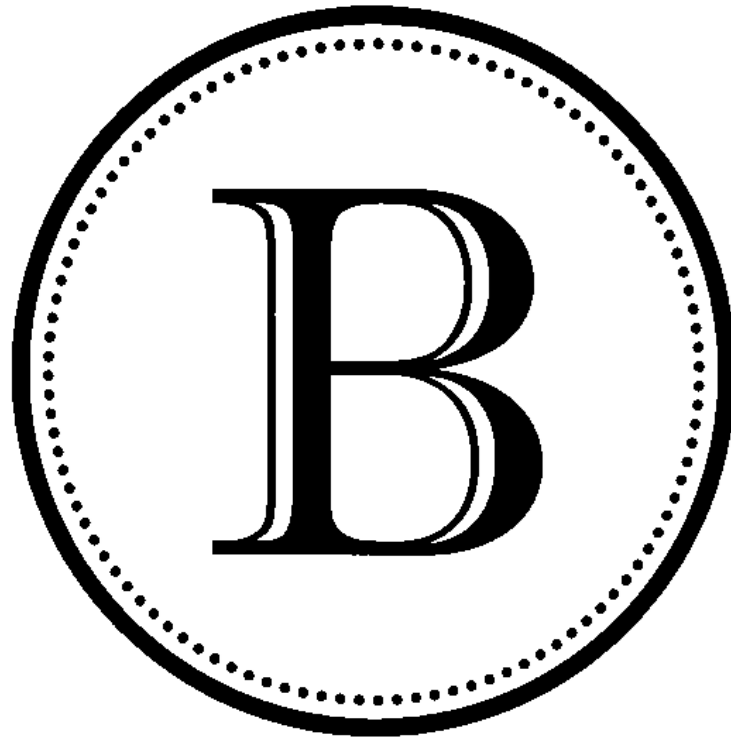


# BORGATA



*Authentic Italian Cuisine*

## *Dinner Menu*

*At Borgata our cuisine is authentic and we pride ourselves on our commitment to preparing it in the traditional Italian manner. We take no shortcuts, we source the very best, fresh ingredients and we cook to order, not in advance. Sometimes this means that it takes a little bit longer for your food to arrive than you may be used to at some restaurants, but the quality of the dishes, when they arrive, we are confident will justify the wait. In the meantime, relax with a glass of wine and enjoy the ambience, la dolce vita. And of course, buon appetito.*

*Fully Licensed - BYO Wine only \$8 Corkage – All prices are GST inclusive.*

*Management reserves the right to change menus and pricing at any time without prior notice.*

# Appetisers & Salads

## *Pane all'Aglio o Erbe*

\$ 6.00

Garlic or herb bread prepared w fresh ingredients.

## *Minestrone di Legumi*

\$ 12.90

This is one of Italy's most famous daily soups.

## *Insalata di Cesare*

\$ 16.90

Our version of Caesar salad w chicken & walnuts (Add prawns for \$5.00 extra).

## *Spiedino di Capesante*

\$ 19.90

A skewer of scallops & bacon, grilled & topped w a creamy garlic sauce on a bed of risotto.

## *Patatine Fritte*

\$ 10.90

Golden fried chunky chips or French fries w tomato sauce and aioli.

## *Antipasto Italiano (serves two people)*

\$ 29.90

A selection of the finest Italian cold meats, cheeses and marinated vegetables.

## *La Mediterranea Salad*

\$ 13.90

Cos lettuce, tomatoes, cucumber, red onions, Kalamata olives & feta cheese w olive oil.

## *Insalata Caprese*

\$ 17.90

Bocconcini, tomato & basil salad – rather patriotic in Italy, as the three colours represent the national flag.

## *Calamari Fritti*

\$ 17.90

Golden fried calamari w homemade lemon & yoghurt tartar sauce.

## *Pane Del Contadino*

\$ 16.90

Layers of grilled veggies w tomato, garlic, onion, parmesan & a touch of pesto on bruschetta bread.

## *Polipo Marinato*

\$ 17.90

Octopus marinated in olive oil, lemon juice & garlic on a bed of salad.

## *Verde Capriccio*

\$ 10.90

Tossed mixed garden salad.

## *Focaccia all'Aglio*

\$ 10.90

Olive oil, garlic and oregano on a focaccia pizza base.

## *Focaccia al Pomodoro (Bruschetta)*

\$ 12.90

Olive oil, garlic, fresh tomatoes, onion, oregano & fresh basil on a focaccia pizza base.

*If you have a specific request, please do not hesitate to ask the staff. We might be able to help you.*

# Pasta & Risotto

## Chicken Risotto

\$ 20.90

*Pan-tossed w/ 4 Italian cheeses, chicken strips, spinach & mushrooms.*

## Veggie Lasagna

\$ 20.90

*Fresh pasta sheets oven baked w/ pumpkin, pine kernels, zucchini, cheese & Napoli sugo.*

## Spaghetti Mare

\$ 24.90

*Tossed w/ prawns, scallops & creamy pesto.*

## Gnocchi Verona

\$ 22.90

*Homemade potato dumplings pan tossed w/ a blend of demi-glance, Napoli sugo and a hint of pesto & chilli.*

## Tagliatelle al Salmone

\$ 24.90

*Cured salmon pan tossed w/ fresh tomatoes, spinach, dill & cream served w/ Italian made tagliatelle pasta.*

## Penne Romana

\$ 22.90

*An ancient roman recipe of veal, tomato, onion, fresh herbs and meat jus tossed with Italian pasta tubes.*

## Tagliatelle alla Carbonara

\$ 20.90

*Italian made tagliatelle pasta tossed in a creamy egg sauce w/ lean bacon, parsley and ground pepper.*

## Linguine ai Frutti di Mare (Marinara)

\$ 26.90

*Chef's selection of fish and shell fish tossed w/ fresh tomatoes, garlic and olive oil served w/ thin pasta ribbons.*

## Penne Boscaiola con Crema

\$ 20.90

*A sauce of roasted tomatoes, lean bacon, mushrooms, olive oil and a touch of cream tossed w/ pasta tubes.*

# Pasta & Risotto *cont:*

## *Spaghetti alla Bolognese* \$ 20.90

*Traditional Italian Bolognese w 100% beef mince and Napoli sugo.*

## *Risotto del pescatore* \$ 26.90

*Pan tossed Arborio rice w fish and shell fish, fresh tomatoes, garlic & olive oil*

## *Lasagne al Forno* \$ 20.90

*Baked layer upon layer of fresh pasta sheets filled w 100% ground beef mozzarella cheese & Napoli sugo.*

## *Ravioli di Vitello* \$ 20.90

*Veal ravioli in a creamy sauce of pumpkin, avocado & pecorino cheese.*

## *Gnocchi w Cheese and Zucchini* \$ 24.90

*Homemade potato dumplings baked to brown in 4 Italian cheeses w zucchini sticks & ground pepper.*

## *Spaghetti Polpette* \$20.90

*With succulent 100% beef meatballs.*

## *Spaghetti al Pesto con Pollo* \$ 20.90

*Sautéed chicken strips in a creamy homemade pesto sauce, tossed w Italian made spaghetti.*

## *Linguine con Gamberi & Vongole* \$ 23.90

*Thin pasta ribbons w prawns, clams, spinach & a touch of chilli.*

## *Rotolo di Pasta con Ricotta e Pollo* \$ 20.90

*Oven baked cannelloni filled w a blend of ricotta, spinach & chicken.*

## *Pappardelle con Pollo* \$ 21.90

*Large ribbons of pasta tossed w chicken, mushrooms & bacon in a white creamy sauce.*

# Main Meals

***Unlucky catch of the day*** **\$ 31.90**

*Cooked in a manner appropriate to the species. Our staff will advise you of today's fresh catch.*

***Gamberoni Piccanti*** **\$ 31.90**

*King prawns pan tossed w fresh tomatoes, onion, garlic, fresh herbs and chilli, served on a bed of risotto.*

***Vitello con Funghi*** **\$ 30.90**

*Baby veal pan fried in a creamy sauce with mushrooms, olives & funghi porcini.*

***Ossobuco Milanese*** **\$ 29.90**

*Braised lamb knuckle served on a bed of saffron risotto. Serves w. vegies or salad*

***Saltimbocca di Vitello al Prosciutto*** **\$ 30.90**

*Pan fried baby veal escalope topped w prosciutto & mozzarella cheese & sage.*

***Vitello e Melanzane*** **\$ 30.90**

*Pan fried baby veal topped w grilled eggplant, mozzarella cheese & Napoli sugo.*

***Ghiotta di Pesce alla Calabrese*** **\$ 31.90**

*A Mediterranean Style of fish & shell fish in a sauce of tomatoes, fresh herbs, chilli, olives (fish lovers dish).*

***Arista di Agnello*** **\$ 32.90**

*Char-grilled rack of lamb glazed w a jus of port, red wine & fresh herbs.*

***Pollo Parma Style*** **\$ 26.90**

*Chicken parmigiana topped w Parma ham, mozzarella & sugo w chips & salad.*

***Bocconcini di Pollo alla Salvia*** **\$ 28.90**

*Chicken breast medallions rolled w pancetta, cheese & avocado in a mild creamy white sauce.*

***Scaloppine di Pollo*** **\$ 26.90**

*Pan fried chicken breast medallions cooked in a creamy sauce of garlic, pine nuts & mango.*

***Costoletta di Maiale al Marsala*** **\$ 26.90**

*Grilled Pork loin in a sauce of sweet Marsala wine w mushrooms.*

***Bistecca di Manzo*** **\$ 34.90**

*A thick juicy porterhouse steak, char-grilled and served w the traditional Fiorentina sauce of oil, garlic, fresh herbs & red wine.*

*(Optional sauces of Mushroom – Pepper – Dianna are available at your request).*

# Gourmet Pizzas and Focaccias

## One Size Only

### 1. Margherita \$ 17.90

*Homemade tomato puree, mozzarella cheese, diced fresh tomatoes & basil.*

### 2. Aussie \$ 18.90

*Tomato puree, mozzarella cheese, champagne ham, bacon & egg.*

### 3. Ortolana (Vegetarian) \$ 17.90

*Fresh vegetables w olives & pine kernels baked on a tomato & mozzarella cheese base.*

### 4. Napolitana \$ 17.90

*Anchovies, mozzarella cheese, fresh tomatoes, olives & capers.*

### 5. Hawaiian \$ 17.90

*Tomato puree, champagne ham, pineapple & mozzarella cheese.*

### 6. Capricciosa \$ 19.90

*Capsicum, cheese, olives, champ ham, tomato puree, artichoke, m/rooms & anchovies.*

### 7. Alla Calabrese \$ 19.90

*Hot salami, tomato puree, capsicums, mozzarella cheese, olives, mushrooms & onions.*

### 8. Con Zucca & Gamberi \$ 22.90

*Pizza base w prawns, pumpkin, sage, goat cheese, spinach, tomato puree & mozza cheese.*

### 9. Al Salmone \$ 22.90

*Tomato puree, mozza cheese, goat cheese, spinach, onions, capers topped w smoked salmon.*

### 10. Borgata Supreme \$ 22.90

*Champagne ham, olives, capsicums, mushrooms, prawns, tomato puree, mozza cheese & onions.*

### 11. Misto Mare \$ 25.90

*Combinations of the freshest seafood w garlic, olives & onions on a tomato & mozza cheese base.*

### 12. Al Pollo \$ 20.90

*Mushrooms, olives, mozza cheese, capsicums, chicken strips, tomato puree, chilli & garlic.*



**13. Ricotta & Spinach** **\$ 18.90**

*Champagne ham, fresh tomatoes, spinach, ricotta cheese, tomato puree, mozzarella & parmesan.*

**14. Classica** **\$ 20.90**

*Prosciutto Parma, fresh rocket, shaved parmesan & a splash of olive oil & balsamic vinegar.*

**15. Siciliana** **\$ 18.90**

*Pizza w sausage, eggplant, capers, olives, pecorino cheese, tomato puree & mozza cheese.*

**16. Feed the Man (Meaty)** **\$ 21.90**

*Sausage, salame, ham, chicken & beef w mushroom on a Margherita base.*

**17. Prosciutto Cotto & Funghi** **\$ 18.90**

*Champagne ham, mushrooms, tomato puree & mozzarella cheese.*

**18. Calzone Vegetarian** **\$ 17.90**

*Pizza pocket filled with tomatoes, mozzarella cheese & assorted grilled vegetables of the day.*

**19. Calzone Quattro Stagioni** **\$ 19.90**

*Pizza pocket filled with tomatoes, mozzarella cheese, mushrooms, olives, ham & artichokes.*

**20. Calzone Svizzero** **\$ 19.90**

*Pizza pocket filled with tomatoes, Swiss cheese, champagne ham, corn kernels & mushrooms.*

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## *Special Children's Menu*

*(Choose any dish for \$9.90)*

***Battered fillet of fish & chips***

***Chicken Nuggets & chips***

***Small Hawaiian Pizza***

***Spaghetti Bolognese***

***Spaghetti Carbonara***

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*If you have a specific request, please do not hesitate to ask the staff. We might be able to help you.*

# Desserts

*All Desserts \$ 11.90*

## *Tiramisu'*

*Sponge fingers soaked in liqueur with mascarpone cheese. (A Traditional Italian Dessert).  
Served w. a scoop of gelato*

## *Crepes*

*Traditional home-style made with a filling of your choice.  
(Strawberry, maple syrup, lemon or chocolate). Served w a scoop of gelato*

## *Fresh Strawberries*

*Marinated in jus of orange, curacao and triple sec liqueur served with ice cream. Served w a  
scoop of gelato*

## *Profiteroles au Chocolat*

*Choux pastry filled with homemade Chantilly cream and topped with pure melted chocolate.  
Served w a scoop of gelato*

## *Cake of the Day*

*(Please ask your waiting staff for selection).*

## *Coppa Gelato*

*A combination of Italian Gelati.*

## *Ice Cream Nut Sundae*

*Vanilla ice cream, nuts and fresh cream covered with a topping of your choice.*

## *Panna Cotta*

*A classic vanilla creamy Italian Budino dressed to perfection. Served w a scoop of gelato*

# Tea & Coffee

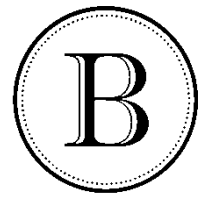
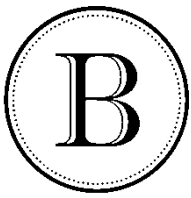
<i>Coffee</i>	<i>Reg.</i>	<i>Lrg.</i>
<i>Cappuccino</i>	<i>\$ 5.00</i>	<i>\$ 6.00</i>
<i>Caffe Latte</i>	<i>\$ 5.00</i>	<i>\$ 6.00</i>
<i>Mokacino</i>	<i>\$ 6.00</i>	<i>\$ 7.00</i>
<i>Flat White</i>	<i>\$ 5.00</i>	<i>\$ 6.00</i>
<i>Espresso</i>	<i>\$ 4.00</i>	
<i>Long Black</i>	<i>\$ 5.00</i>	<i>\$ 6.00</i>
<i>Affogato</i>	<i>\$ 8.00</i>	
<i>Macchiato</i>	<i>\$ 4.00</i>	

<i>Liqueur Coffee</i>	<i>\$ 9.00</i>
<i>Iced Coffee</i>	<i>\$ 7.50</i>
<i>Iced Chocolate</i>	<i>\$ 7.50</i>
<i>Hot Chocolate</i>	<i>\$ 7.00</i>
<i>Milkshake</i>	<i>\$ 7.50</i>
<i>Thick shake</i>	<i>\$ 8.50</i>

## *Tea - \$5.00*

*English Breakfast  
Chinese/Oolong  
Green  
Black  
Peppermint  
Irish Breakfast  
Oolong  
Earl Grey  
Infusion  
Chamomile*





# Drinks

## Spans

		GL	BT
Valdo Prosecco Cuvee Di Boj		\$	\$
Valdo Oro Puro		\$	\$
Valdo Prosecco Quintino	200ml	\$	\$
Asti Spumante		\$	\$
Pinot Chard Sparkling NV		\$	\$
Prosecco Cuvee	200ml	\$	\$
Prosecco Cuvee	750ml	\$	\$

## Whites

	GL	BT
Colavita Verdicchio	\$	\$
Colavita Pinot Grigio	\$	\$
Moscato D'Asti	\$	\$
Industria Chardonnay	\$	\$
Mansion House Sauv. Blanc.	\$	\$
Monteporzio Frascati	\$	\$
Calanica Insolia Chardonnay	\$	\$

## Reds

	GL	BT
Colavita Pinot Noir	\$	\$
Colavita Valpolicella	\$	\$
Ali Sangiovese	\$	\$
Alteo Chianti	\$	\$
Stefani Heathcote Shiraz	\$	\$
The View Pinot Noir	\$	\$
Domain Barossa Merlot	\$	\$
Calanica Nero D'Avola Merlot	\$	\$
Cecchi Chianti Raffia	\$	\$
Donelli Lambrusco	\$	\$

## Premixed Drinks

Stoli Lemon Ruski	\$ 6.50
Strongbow S.D.OR	\$ 7.00
West Coast Cooler	\$ 6.50

## Spirits Standard

\$ 8.00

## Spirits Premium

\$ 9.00

## Cognacs

Berville XO	\$12.00
Hennessey (VSOP)	\$12.00
Camus (VSOP)	\$12.00
XO Courvoisier	\$14.00

XXXX C  
Carlton  
Victoria  
Pure Bl

Boags F  
Crown L  
Coopers  
Coopers  
Coopers  
Tooheys

Menabr  
Carlsbe  
Corona  
Grolsch  
Murphy  
Heineke  
Peroni  
Stella A  
Birra M  
Peroni

Ice Tea  
Coke, D  
Lemona  
Flavour  
Chinotto  
Arancia  
Lemon,  
Ginger  
Tonic W  
Soda W  
Fruit Ju  
Sparklin