



cold drinks

Coke, Coke Zero, Sprite, Fanta, Lift,
Creaming Soda, Orange Juice,
Pineapple Juice, Apple Juice

4.5

Chinotto, Orange Crush, Iced Tea

5.0

Lemon, Lime + Bitters

6.0

H2O

Sparkling

small 4.5 | large 9.5

Still

4.0

sparkling

De Bortoli Prosecco *Riverina NSW*
Piccolo 200ml

10.0

Emeri Pink Moscato *Riverina NSW*
Piccolo 200ml

10.0

Canti Prosecco *Italy*

750ml
32.0

white

Yarran Wines Pinot Grigio *Riverina NSW*

8.5 / 31.0

De Bortoli Vat 2 Sauvignon Blanc *Riverina NSW*

8.5 / 32.0

Berton Metal Chardonnay *South Eastern Australia*

9.0 / 33.0

Yellow Tail Moscato *Riverina NSW*

8.0 / 29.0

Matua Valley Sauvignon Blanc *Marlborough NZ*

9.5 / 39.0

red

Johnny Q Cabernet Sauvignon *South Eastern Australia*

8.5 / 31.0

Dee Vine Estate Nericon Durif *Riverina NSW*

8.0 / 29.0

Yarran Wines Merlot *Yenda NSW*

8.5 / 31.0

Dee Vine Estate Nericon Shiraz *Riverina NSW*

8.0 / 29.0

Calabria 3 Bridges Grenache *Barossa Valley SA*

9.0 / 41.0

Warburn Estate Cabernet Merlot *Barossa Valley SA*

30.0

Calabria 3 Bridges Durif *Riverina NSW*

41.0

beer + cider

Yenda Pale Ale

8.5

Carlton Dry

7.5

Great Northern

7.5

Corona

8.5

Peroni

8.5

Pressman's Cider

8.0

Rekorderlig Strawberry / Lime Cider

9.0

coffee / tea / specialty

Espresso, Macchiato, Cappuccino, Flat White,
Latte, Piccolo Latte, Long Espresso

4.5

Mocha, Hot Chocolate

5.5

decaf / strong / soy / lactose free / large

add 0.8

Earl Grey, English Breakfast, Peppermint, Green

4.5

Chai Latte, Matcha Green Tea Latte, Dirty Chai

7.0

Iced Matcha Green Tea Latte,
Iced Chai Latte, Iced Coffee,
Iced Chocolate, Iced Mocha

9.0

Affogato

8.0

add Frangelico 7.0
add Baileys 7.0

toppa

Sml 16.0 / Lrg 24.0 / Family 28.0 / Jumbo 32.0 / GF 11inch 25.0

– pizza base + tomato sauce, garlic, herbs

– pizza base + a garlic and herb butter, parmesan cheese

pizza All with tomato base + mozzarella cheese (mozz) unless stated otherwise

EXTRA TOPPING

Sml 2.0 / Lrg 2.0 / Family 3.0 / Jumbo 3.0
GF 2.0 / Half and half 3.0

traditional pizza

Sml 18.0 / Lrg 26.0 / Family 32.0 / Jumbo 38.0 / GF 11inch 27.0

Special	ham, mushroom, olives, anchovies, capsicum, seafood
Supreme	ham, mushroom, salami, pineapple, onion, capsicum, olives
Il Corso	ham, bacon, mushroom
Capricciosa	ham, olives, mushroom, anchovies
Mexicana (hot)	ham, mushroom, salami, chilli, olives
Meat Lovers	ham, bacon, salami
Pepperoni	tomato, cheese, salami (pepperoni)
Hawaiian	ham, pineapple
Margherita	tomato, cheese, oregano
Vegetarian	capsicum, mushroom, olives, onion
BBQ Chicken	mushroom, chicken, BBQ sauce
Aussie	ham, bacon

gourmet pizza

Sml 19.0 / Lrg 27.0 / Family 34.0 / Jumbo 40.0 / GF 11inch 27.0

Marinara	mixed seafood, anchovies, herbs
Italiana	tomato bruschetta, olives, anchovies, capers, bocconcini cheese topped with fresh rocket + olive oil
Romana	olives, mushroom, salami, artichokes, roasted peppers
Pisa	prosciutto, eggplant, olives, artichokes, roasted peppers
Bolognese	bolognese sauce base, ham, mushroom, olives
Rocket (no mozz)	onion, prosciutto, rocket, balsamic, parmesan cheese
Peri Peri Chicken	bocconcini cheese, roasted capsicum, shallots, caramelised onion topped with peri peri sauce
Bari	prosciutto, tomato bruschetta, grilled zucchini, roasted peppers + gorgonzola cheese
Mediterranean	bacon, mushroom, tomato bruschetta, garlic tiger prawns, fresh capsicum + a drizzle of sweet chilli sauce
Gioia	bacon, potato, garlic, roasted peppers, parmesan, rosemary, topped with fresh rocket

Gluten Free Option indicated by **GFO**. Please advise wait staff.
Gluten Free products are available, however, as the gluten free meals are prepared in the same environment as meals containing gluten, we cannot guarantee that the gluten free meals will be 100% free from gluten.

Monday – Friday from 9am
Saturday – Sunday from 8am



15% surcharge applies on all public holidays

dinner

IL CORSO CAFE

entrée

Garlic Bread
3 pieces 9.0

toasted Italian bread with a garlic herb butter
add extra piece 2.5

Bruschetta
2 pieces 15.0

toasted turkish bread with your choice of
- tomato, red onion, basil + olive oil with balsamic glaze
- avocado, roasted capsicum, ricotta + pinenuts
add extra piece 5.5

Olive Bowl ^{GFO}
15.5

selection of olives with a touch of garlic + olive oil

Gamberi Aglio ^{GFO}
25.0

sautéed tiger prawns in a garlic butter, parsley,
tomato, capers + chilli oil

Pork Belly ^{GFO}
24.0

twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

Arancini
3 pieces 21.0
crumbed ham + pea risotto balls
served with gorgonzola sauce
add extra piece 6.0

Antipasto (for 2) ^{GFO}
27.9
selection of cold meats, cheeses,
marinated olives + vegetables

“**FOOD**
solves everything”

mains

Saltimbocca ^{GFO}
38.9

pan seared veal medallions topped with prosciutto
cooked in a white wine, sage + garlic sauce served
on a bed of mashed potato + greens

Cotoletta Bolognese
32.0

crumbed veal schnitzel topped with mozzarella cheese
+ bolognese sauce served with salad + chips

Pollo Veneto ^{GFO}
39.0

pan seared chicken breast, tiger prawns,
roast peppers + pinenuts in a tomato pesto,
cracked pepper + brandy cream sauce served
on a bed of mashed potato + greens

Agnello Mela Granata ^{GFO}
41.0

pan seared marinated lamb with rocket,
prosciutto + potato salad with minted pea purée
+ pomegrante jus

Scotch Fillet ^{GFO}
350g / 42.0

served on a bed of mashed potato + greens
Il Corso specialty sauce,
mushroom sauce or jus / 4.0

Barramundi Fillet ^{GFO}
39.9

grilled barramundi fillet with baked chat potatoes,
broccolini, roasted capsicum and finished with
a lemoncello and ginger sauce

Calamari Fritti
31.9

cajun salt + pepper dusted calamari
served with chips + garlic aioli

Fritto Misto
33.9

selection of battered and crumbed seafood,
served with salad, chips + tartare sauce

Chicken Schnitzel
28.9

crumbed breast fillet served with salad + chips
Gravy / 2.0
Il Corso specialty sauce or mushroom sauce / 4.0

Pork Belly ^{GFO}
36.0

twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

gourmet pasta + risotto

Spaghetti Marinara
31.5

fresh selection of mixed seafood cooked in
white wine + garlic napoli sauce

Fettuccine Rucola
29.9

tiger prawns, prosciutto, cherry tomatoes,
rocket + chilli tossed in garlic olive oil

Spaghetti Salmone
29.9

salmon, garlic tiger prawns, cherry tomatoes, spinach,
shallots in a chilli, cream + white wine sauce

Homemade Lasagna
28.0

traditional bolognese + bechamel sauce

Risotto Gamberi ^{GFO}
35.0

Il Corso speciality with grilled king prawns

Conchiglioni Formaggio
31.0

shell pasta filled with ricotta, pumpkin, feta,
baby spinach + a sage brown butter sauce

salads

Italian Salad ^{GFO}
18.9

mixed lettuce, kalamata olives,
boconcini cheese, semi-dried tomato,
avocado, red onion, capsicum
add grilled chicken 3.0
add crumbed chicken strips 5.0

Caesar Salad ^{GFO}
18.9

cos lettuce, bacon, caesar dressing,
shaved parmesan, boiled egg + croutons
add grilled chicken 3.0
add crumbed chicken strips 5.0

Warm Chicken Salad ^{GFO}
20.9

mixed lettuce salad topped with marinated grilled
chicken + our chef's special dressing

pasta ^{GFO}

Spaghetti / Fettuccine / Risotto / Penne / Ravioli
25.0

Homemade Gnocchi / Gluten Free Pasta
- add 3.0

Bolognese
rich Italian style meat
+ tomato sauce

Gorgonzola
creamy blue vein cheese
+ parmesan cheese sauce

Boscaiola
mushroom, ham, peas, garlic + cream sauce

Diavola
chorizo sausage, bacon, onion,
roasted capsicum in a cheesy cream sauce

Calabrese
hot salami, capsicum, olives, napoli sauce
+ a touch of cream

Inverno
tiger prawns, mushrooms, napoli sauce,
garlic + a touch of cream

Genovese
sun-dried tomatoes, pesto, chicken,
napoli sauce + a touch of cream

Chicken Avocado
chicken, avocado, garlic + cream sauce

sides

Garden Salad ^{GFO}
7.0

Rocket Salad ^{GFO}
8.0
rocket, balsamic vinegar + olive oil

Steamed Green Vegetables ^{GFO}
8.0
with olive oil + lemon

Chips / Wedges | **Sweet Potato Fries**
7.0 9.0