



# DINNER MENU

## STARTERS / ENTREES

<b>Garlic &amp; Cheese Pizza</b>	\$20
<b>Bruschetta Pizza</b>	\$24
<b>Garlic Bread</b>	\$10
<b>Bruschetta Pomodoro</b> Tomato, Onion, Basil, Balsamic	\$12
<b>Olives</b> Mixed Italian Olives, Herbs, Citrus Oil	\$10
<b>Calamari Fritti</b> Seasoned Flour, Lemon Herb Aioli	\$24
<b>Arancini</b> Assorted Mushroom, Black Truffle Aioli (4pc)	\$22
<b>Zucchini Flowers</b> Goat Cheese, Mascarpone, Mozzarella Filling, Nap Sauce	\$24
<b>Grilled Octopus</b> Marinated in Lemon, & Oregano, Tomato Salsa, Romesco Sauce, Gremolata (GF)	\$25
<b>Popcorn Prawns &amp; Bugmeat</b> , Tempura Batter Spice Mix, Spicy Aioli	\$25
<b>Burrata Caprese</b> , Creamy Italian Cheese, Tomato Mix, Basil, Balsamic EVO (GF)	\$25

## RISOTTO

<b>Gamberi</b> Prawn, Cherry Tomato, Calamari, Nap Sauce (GF)	\$35
<b>Primavera</b> Mushroom, Brocolini, Beans, Truffle, Tomato, (GF)	\$29



### HOST YOUR NEXT EVENT WITH US!

From the simple to the extravagant, Maldini's would love to host your next function or get togeth.

Whether it be a Christening, Engagement, Kitchen Tea, Work Party or any excuse to gather with friends and family, we would love you to celebrate with us.

From groups of 10 - 200 we can create a menu and experience to cater to everyone's needs.

Please advise of any Dietary requirements  
15% surcharge on Public Holidays  
1% applied to Card Payments  
Sorry No Split Bills - \$2pp Cake Charge

GF = Gluten Free | GFR = Gluten Free On Request  
Tuesday - Sunday | Breakfast 8am Lunch 12pm Dinner 5pm

 @maldinisbytheriver

## PASTA

<b>Gnocchi Sorrentina</b> Hand Made Potato Gnocchi, Bocconcini, Basil, Napoletana (Burrata +\$6)	\$31
<b>Linguine Meatballs</b> Pork & Veal Meatballs, Long Pasta, Napoletana, Parmesan	\$28
<b>Fettucine Boscaiola</b> Mushrooms, Bacon, Shallots, Cream	\$28
<b>Linguine Marinara</b> Selection of Seafood, Garlic, Parsley, Napoletana Sauce	\$39
<b>Fettucine Ragu</b> Shredded Beef Cheeks, Peas, Parmesan, Red Wine Jus	\$32
<b>Rigatoni Pollo Pesto</b> Chicken, Sundried Tomato, Pesto, Broccolini (Burrata +\$6)	\$28
<b>Ricotta Ravioli</b> Hand Made Pasta, Filled with Ricotta Cheese, Flamed Vodka Sauce (Burrata +\$6)	\$33
<b>Homemade Lasagne</b> Pork & Veal Bolognese, Bechamel	\$26
<b>Linguine Al Olio</b> Prawn, Calamari, Lemon, Rocket, Cherry Tomato, Pangrattato	\$36

*GlutenFree Penne Available on Request*

## MAINS

<b>Lamb Cutlets</b> Marinated & Grilled, Creamy Mash, Seasonal Vegetables, Jus (GF)	\$48
<b>250g Black Angus Scotch Fillet</b> Summer Potato Salad, Seasonal Vegetables, Red Wine Jus (GF)	\$48
<b>Grilled Barramundi</b> Lemon Pea Puree, Quinoa, Halloumi, Citrus & Fennel Salad (GF)	\$38
<b>Seafood Hot Pot</b> Mussels, Prawns, Balmain Bug, Fish, Rich Red Sauce, House Bread (GFR)	\$48
<b>Beef Cheeks</b> Sweet Potato Puree, Seasonal Vegetables, Jus (GF)	\$39
<b>Porchetta</b> Italian Rolled & Stuffed Pork Belly, Apple Sauce, Sauteed Greens & Mushroom (GF)	\$39
<b>Pork Ribs</b> , Slow Cooked with a Home Made BBQ Sauce, Beer Battered Fries, Seasonal Vegetables, Half Rack	\$45
<b>Chicken Saltimbocca</b> Prosciutto, Sage, Roast Potatoes, Seasonal Vegetables (GF)	\$34
<b>Veal Scallopini</b> Creamy Mash, Sauteed Prawns, Vodka Pink Sauce, Seasonal Vegetables, (GF)	\$48





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## SALADS & SIDES

<b>Rocket Salad</b> Pear, Shaved Parmesan, Walnuts, Balsamic (GF)	\$16
<b>House Salad</b> Mixed Leaf, Tomato, Cucumber, Onion, Olives, (GF, DF)	\$15
<b>Seasonal Vegetables</b> Garlic, Olive Oil (DF) (GF)	\$13
<b>Truffle Fries</b> Parmesan, Truffle Aioli	\$13
<b>Fries</b> Sea Salt	\$9

## DESSERTS

<b>Dessert Platter</b> - Serves 3 -4 People (Chefs Selections from our Dessert menu)	\$48
<b>Mango Passion Pannacotta</b> , Tropical Compote (GF)	\$16
<b>Nutella Tiramisu</b> Mascarpone, Espresso, Nutella Crème	\$18
<b>Affogato</b> Vanilla Gelato, Espresso, Frangelico or Nocello (GF)	\$15
<b>Baked Ricotta Cheesecake</b> Cinnamon Sugar, Strawberry Coulis, Vanilla Mascarpone	\$16
<b>Nutella Pizza</b> Seasonal Fruit, Vanilla Gelato	\$20
<b>Gelato Trio</b> Daily Special (GFR)	\$15
<b>Cannoli</b> Pistachio / Chocolate / Biscoff	\$6ea

## PIZZAS

<b>Margherita</b> Mozzarella, Fresh Basil (Burrata +\$6)	\$23
<b>Napoletana</b> Anchovies, Olives, Garlic, Oregano	\$25
<b>Diavola</b> Hot Pepperoni, Onion, Capsicum, Chilli	\$25
<b>Caprese</b> Fresh Tomato, Bocconcini, Basil (Burrata +\$6)	\$25
<b>Italiano</b> Chicken, Mushroom, Capsicum, Onion, Oregano	\$25
<b>Supreme</b> Ham, Cabanossi, Mushroom, Capsicum, Onion, Olives	\$26
<b>Vegetarian</b> Mushroom, Capsicum, Onion, Pineapple, Olives, Cherry Tom	\$25
<b>Hawaiian</b> Ham, Pineapple	\$25
<b>Meat Lovers</b> BBQ Sauce, Pepperoni, Ham, Bacon, Cabanossi	\$26
<b>Verona</b> Pesto Chicken, Sundried Tomato, Red Onion, Pineapple	\$26
<b>Pepperoni</b> Double Pepperoni	\$25
<b>BBQ Chicken</b> Mushroom, Capsicum, Caramelized Onion	\$27
<b>Milano</b> Ham, Pepperoni, Onion, Capsicum, Bocconcini, Oregano	\$27
<b>Tuscan</b> Pork Belly, Chorizo, Caramelised Onion, Smokey BBQ, Rocket, Aioli	\$28
<b>Portofino</b> King Prawns, Chilli, Garlic, Cherry Tomato, Oregano	\$29
<b>Prosciutto</b> White Base, Prosciutto, Fresh Tomato, Rocket, Parmesan (Burrata +\$6)	\$28
<b>San Marino</b> White Base, Salami, Prawns, Capsicum, Olives, Chilli, Garlic, Pesto	\$29

GLUTEN FREE BASES & VEGAN CHEESE AVAILABLE

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