



# DINNER MENU

## STARTERS / ENTREES

<b>Garlic &amp; Cheese Pizza</b>	\$20
<b>Bruschetta Pizza</b>	\$24
<b>Garlic Loaf</b> Sourdough Cob, House Made Garlic Herb Butter	\$14
<b>Olives</b> Mixed Italian Olives, Herbs, Citrus Oil	\$10
<b>Calamari</b> Hand Crumbed Salt & Pepper Mix, Lemon Aioli	\$24
<b>Arancini</b> Assorted Mushroom, Arancini Panko Crumb, Truffle Aioli (4pc)	\$22
<b>Eggplant Parmigiana</b> Grilled Eggplant, Rich Neapolitan Sauce, Mozzarella, Bechamel, Parmesan (GF)	\$22
<b>Popcorn Prawns</b> Tempura Batter Spice Mix, Spicy Aioli	\$25
<b>Burrata Caprese</b> Creamy Italian Cheese, Tomato Medley, Basil, Balsamic EVO, Sourdough	\$25

## PASTA & RISOTTO

<b>Gnocchi Sorrentina</b> Hand Made Potato Gnocchi, Bocconcini, Basil, Neapolitan (Burrata +\$9)	\$31
<b>Linguine Meatballs</b> Pork & Veal Meatballs, Long Pasta, Neapolitan, Parmesan	\$29
<b>Fettucine Boscaiola</b> Mushrooms, Bacon, Shallots, Cream	\$29
<b>Linguine Marinara</b> Selection of Seafood, Garlic, Parsley, Neapolitan Sauce	\$39
<b>Fettucine Ragù</b> Shredded Beef Cheeks, Peas, Parmesan, Red Wine Jus	\$32
<b>Rigatoni Pollo Pesto</b> Chicken, Sundried Tomato, Pesto, Broccolini (Burrata +\$9)	\$29
<b>Rigatoni Sausage</b> Short Pasta, Italian Pork Sausage, Eggplant, Truffle Oil, Light Pink Sauce, Shallots (Burrata +\$9)	\$32
<b>Burrata Ravioli</b> Hand Made Pasta, Filled with Creamy Cheese, Flamed Vodka & Pink Sauce (Burrata +\$9)	\$33
<b>Linguine Al Olio</b> Prawn, Calamari, Lemon, Rocket, Cherry Tomato, Pangrattato	\$36
<b>Risotto Gamberi</b> Prawn, Bacon, Cherry Tomato, Calamari, Light Pink Sauce (GF)	\$35

*Gluten Free Penne Available on Request*

## MAINS

<b>Lamb Cutlets</b> Marinated & Grilled, Dukkha Crust, Creamy Mash, Seasonal Vegetables, Red Wine Veal Jus (GF)	\$48
<b>250g Black Angus Scotch Fillet</b> Creamy Mash, Seasonal Greens, Garlic Butter, Jus (Chimmi Churri +\$4) (GF)	\$48
<b>Grilled Barramundi</b> Lime & Coconut Curry, Charred Green & Potato, Roasted Almonds (GF)	\$39
<b>Seafood Hot Pot</b> Mussels, Prawns, Balmain Bug, Fish, Rich Red Sauce, House Bread (GFR)	\$48
<b>Beef Cheeks</b> Slow Cooked in a rich Red Sauce, Sweet Potato Puree, Seasonal Vegetables, Red Wine Veal Jus (GF)	\$39
<b>Chicken Rotolo</b> Prosciutto, Sage Butter, Golden Polenta Chips, Seasonal Vegetables, Vodka Rose Sauce (GF)	\$36
<b>Half Rack Pork Ribs</b> Slow Cooked with a Home Made BBQ Sauce, Beer Battered Fries, Seasonal Vegetables	\$45
<b>Maldini's Signature Lamb Shoulder (Serves 2-3)</b> Slow Cooked Lamb with a Herb Crust, Creamy Mash, Seasonal Vegetables, Red Wine Veal Jus (GFR)	\$89

### HOST YOUR NEXT EVENT WITH US!

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



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

@maldinisbytheriver

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



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## SALADS & SIDES

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

## DESSERTS

<b>Dessert Platter</b> - Serves 3 -4 People <i>(Chefs Selections from Our Dessert menu)</i>	\$48
<b>Vanilla Crème Brulee</b> Fresh Berries, Almond Biscotti (GFR)	\$18
<b>Kinder Bueno Tiramisu</b> Mascarpone, Espresso, White Hazelnut Crème	\$18
<b>Chocolate Fondant</b> Rich Chocolate Lava Cake, Mini Chocolate Cannoli, Berry Compote, Vanilla Mascarpone	\$19
<b>Sticky Date</b> Warm Butterscotch Sauce, Choc Chip Gelato (GF)	\$18
<b>Nutella Pizza</b> Seasonal Fruit, Vanilla Gelato	\$20
<b>Affogato</b> Vanilla Gelato, Espresso, Frangelico or Nocello (GF)	\$15
<b>Cannoli</b> Pistachio / Chocolate	\$6ea

## PIZZAS

<b>Margherita</b> Mozzarella, Fresh Basil (Burrata +\$9)	\$24
<b>Napoletana</b> Anchovies, Olives, Garlic, Oregano	\$26
<b>Diavola</b> Hot Pepperoni, Onion, Capsicum, Chilli	\$26
<b>Amalfi</b> Slow Cooked Lamb, Rosemary Potato, Red Onion, Rocket, Garlic Sauce	\$28
<b>Soprano</b> Sopressa Salami, Sundried Tomato, Bocconcini, Hot Honey	\$29
<b>Supreme</b> Ham, Cabanossi, Mushroom, Capsicum, Onion, Olives	\$27
<b>Vegetarian</b> Mushroom, Capsicum, Onion, Pineapple, Olives, Cherry Tom	\$26
<b>Hawaiian</b> Ham, Pineapple	\$26
<b>Meat Lovers</b> BBQ Sauce, Pepperoni, Ham, Bacon, Cabanossi	\$27
<b>Verona</b> Pesto Chicken, Sundried Tomato, Red Onion, Pineapple	\$27
<b>Pepperoni</b> Double Pepperoni	\$26
<b>BBQ Chicken</b> Mushroom, Capsicum, Caramelized Onion	\$28
<b>Milano</b> Ham, Pepperoni, Onion, Capsicum, Bocconcini, Oregano	\$28
<b>Tuscan</b> Pork Belly, Italian Sausage, Caramelised Onion, Smokey BBQ, Rocket, Aioli	\$29
<b>Portofino</b> King Prawns, Chilli, Garlic, Cherry Tomato, Oregano	\$30
<b>Prosciutto</b> White Base, Prosciutto, Fresh Tomato, Rocket, Parmesan (Burrata +\$9)	\$29
<b>San Marino</b> White Base, Salami, Prawns, Capsicum, Olives, Chilli, Garlic, Pesto	\$30

**GLUTEN FREE BASES & VEGAN CHEESE AVAILABLE**

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