

DINNER MENU

STARTERS / ENTREES

Garlic & Cheese Pizza $22

Bruschetta Pizza $25

Garlic Loaf Sourdough Cob, House Made Garlic Herb Butter $15

Olives Mixed Italian Olives, Herbs, Citrus Oil $10

Calamari Hand Crumbed, Salt & Pepper Mix, Lemon, Aioli $25

Arancini Assorted Mushroom, Panko Crumb, Truffle Aioli (4pc) $22

Zucchini Flowers Four Cheese Filling, Nap Sauce, Parmesan Snow (4pc) $25

Prawns Skewers Marinated & Grilled Prawns, Tomato, Lime & Corn Salsa, Chimmi Churri Drizzle (3pc) $27

Burrata Caprese Creamy Italian Cheese, Tomato Medley, Stone Fruit, Basil, Balsamic EVO, Sourdough (GFR) $25



HOST YOUR NEXT EVENT WITH US!

From the simple to the extravagant, Maldini's would love to host your next function or get togrther. 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
Sorry No Split Bills -
$3pp Cake Charge
All Seafood from International Origin
GF - Gluten Free
GFR - Gluten Free on Request

Tuesday – Sunday | Breakfast 8am Lunch 12pm Dinner 5pm

@maldinisbytheriver

PASTA & RISOTTO

Risotto Chicken Funghi Bacon, Chicken, Mushroom, Shallots, Light Pink Sauce (Burrata +$10) $32

Linguine Meatballs Pork & Veal Meatballs, Long Pasta, Napoletana, Parmesan $30

Fettucine Boscaiola Mushrooms, Bacon, Shallots, Cream $30

Linguine Marinara Selection of Seafood, Garlic, Parsley, Napoletana Sauce $39

Fettucine Ragu Shredded Beef Cheeks, Peas, Parmesan, Red Wine Jus $33

Farfalle Pollo Pesto Chicken, Sundried Tomato, Pesto, Broccolini (Burrata +$10) $30

Gnocchi Sorrentina Hand Made Potato Gnocchi, Bocconcini, Basil, Napoletana (Burrata +$10) $32

Burrata Ravioli Hand Made Pasta, Filled with Creamy Cheese, Burnt Butter, Sage, Pinenuts (Burrata +$10) $33

Linguine Al Olio Prawns, Calamari, Lemon, Rocket, Cherry Tomato, Pangratatto $38

Gluten Free Penne Available on Request

MAINS

Lamb Cutlets Marinated & Grilled, Dukkha Crust, Creamy Mash, Seasonal Vegetables, Red Wine Veal Jus (GF) $49

250g Black Angus Scotch Fillet Creamy Mash, Seasonal Greens, Red Wine Jus (Chimmi Churri +$4) (Add Prawn Skewer + $10)(GF) $49

Grilled Barramundi Lime & Coconut Curry, Charred Green & Potato, Roasted Almonds (Add Prawn Skewer + $10) (GF) $40

Beef Cheeks Slow Cooked in a rich Red Sauce, Sweet Potato Puree, Seasonal Vegetables, Red Wine Veal Jus (GF) $40

Chicken Saltimbocca Prosciutto, Sage Butter, Summer Potato & Vegetable Salad, Lemon Butter Sauce (GF) $36

Pork Ribs Slow Cooked with House Made BBQ Sauce, Beer Battered Fries, Seasonal Vegetables (Add Prawn Skewer +$10) $46

Maldinis Signature Lamb Shoulder (Serves 2-3) Slow Cooked Lamb with a Herb Crust, Creamy Mash, Seasonal Vegetables, Red Wine Veal Jus (GFR) $92



DINNER MENU

SALADS & SIDES

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

DESSERTS

Dessert Platter - Serves 3 -4 People *(Chefs Selections from Our Dessert menu)*	$48
Vanilla Crème Brulee Fresh Berries, Almond Biscotti (GFR)	$19
Kinder Bueno Tiramisu Mascarpone, Espresso, White Hazelnut Crème	$19
Sticky Date Warm Butterscotch Sauce, Vanilla Gelato (GF)	$19
Nutella Pizza Seasonal Fruit, Vanilla Gelato	$20
Affogato Vanilla Gelato, Espresso, Frangelico or Nocello (GF)	$15
Cannoli Pistachio / Chocolate	$6ea
Trio of Gelato Selection of Gelato Served in a Waffle Basket.	$16

PIZZAS

Margherita Mozzarella, Fresh Basil (Burrata +$10)	$25
Napoletana Anchovies, Olives, Garlic, Oregano	$27
Diavola Hot Pepperoni, Onion, Capsicum, Chilli	$27
Amalfi Slow Cooked Lamb, Rosemary Potato, Red Onion, Rocket, Garlic Sauce	$29
Soprano Sopressa Salami, Sundried Tomato, Bocconcini, Hot Honey	$30
Supreme Ham, Cabanossi, Mushroom, Capsicum, Onion, Olives	$28
Vegetarian Mushroom, Capsicum, Onion, Pineapple, Olives, Cherry Tom	$27
Hawaiian Ham, Pineapple	$27
Meat Lovers BBQ Sauce, Pepperoni, Ham, Bacon, Cabanossi	$28
Verona Pesto Chicken, Sundried Tomato, Red Onion, Pineapple	$28
Pepperoni Double Pepperoni	$28
BBQ Chicken Mushroom, Capsicum, Caramelized Onion	$30
Milano Ham, Pepperoni, Onion, Capsicum, Bocconcini, Oregano	$30
Tuscan Pork Belly, Chorizo, Caramelised Onion, Smokey BBQ, Rocket, Aioli	$31
Portofino King Prawns, Chilli, Garlic, Cherry Tomato, Oregano	$32
Prosciutto White Base, Prosciutto, Fresh Tomato, Rocket, Parmesan (Burrata +$10)	$31
Roman White Garlic Base, Italian Sausage, Potato, Red Onion, Rosemary	$30

GLUTEN FREE BASES & VEGAN CHEESE AVAILABLE

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