

IL CORSO CAFE

drinks / pizza

Monday – Friday from 9am
Saturday – Sunday from 8am
15% surcharge applies on all public holidays

cold drinks

Coke, Coke Zero, Sprite, Fanta, Lift, Creaming Soda, Orange Juice, Pineapple Juice, Apple Juice
4.7

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

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

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

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

cocktails

Mimosa
10.0
Prosecco + orange juice

Aperol Spritz
15.0
aperol, dash of soda, Prosecco,
garnished with orange slice

Limoncello Spritz
15.0
limoncello, dash of soda, Prosecco,
garnished with lemon slice

Hugo Spritz
15.0
St Germain elderflower liquor,
dash of soda, Prosecco and mint

coffee / tea / specialty

Espresso
4.0

Macchiato, Cappuccino,
Flat White, Latte,
Piccolo Latte, Long Espresso
4.7

Mocha, Hot Chocolate
5.0

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
9.5

Affogato
8.0
– add Frangelico 7.0
– add Baileys 7.0

toppa

Sml 16.0 / Lrg 24.0 / Family 29.0 / Jumbo 34.0 / 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 TOPPINGS FROM Sml 2.0 / Lrg 2.0 / Family 3.0 / Jumbo 3.0
GF 2.0 / Half and half 3.0

traditional pizza

Sml 19.0 / Lrg 27.0 / Family 33.0 / Jumbo 39.0 / GF 11inch 28.0

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 20.0 / Lrg 28.0 / Family 35.0 / Jumbo 41.0 / GF 11inch 28.0

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

IL CORSO CAFE

dinner

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

entrée

Garlic Bread

3 pieces 9.0

toasted Italian bread with a garlic herb butter
– add extra piece / 3.0

Bruschetta

2 pieces 16.0

toasted turkish bread with your choice of
- tomato, red onion, basil + olive oil with balsamic glaze,
- avocado, roasted capsicum, ricotta + pinenuts
– add extra piece / 6.0

Olive Bowl ^{GFO}

15.5

selection of olives with a touch of garlic + olive oil

Gamberi Aglio ^{GFO}

26.9

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 22.0

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

33.0

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
+ pomegranate jus

Scotch Fillet ^{GFO}

300g / 43.0

served on a bed of mashed potato + greens
mushroom or Il Corso specialty 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

34.5

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

Fritto Misto

34.9

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
– mushroom or Il Corso specialty sauce / 4.0

Pork Belly ^{GFO}

36.0

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

gourmet pasta + risotto

Spaghetti Marinara

33.0

fish, calamari, prawns + muscles sauteed
in olive oil, garlic, shallots + white wine, then
finished with napoli sauce

Fettuccine Rucola

31.0

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

Spaghetti Salmone

31.0

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

Homemade Lasagna

28.0

baked layers of pasta, bolognese + bechamel,
mozzarella and parmesan

Risotto Gamberi ^{GFO}

36.0

Il Corso speciality sauce with grilled king prawns

Conchiglioni Formaggio

32.0

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

salads

Italian Salad ^{GFO}

19.5

mixed lettuce, kalamata olives, bocconcini cheese,
semi-dried tomato, avocado, red onion, capsicum
– add grilled chicken / 5.0
– add crumbed chicken strips / 6.0

Caesar Salad ^{GFO}

19.5

cos lettuce, bacon, caesar dressing,
shaved parmesan, boiled egg + croutons
– add grilled chicken / 5.0
– add crumbed chicken strips / 6.0

Warm Chicken Salad ^{GFO}

24.9

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

pasta ^{GFO}

Spaghetti / Fettuccine / Risotto / Penne / Ravioli
26.0

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}

9.0

Steamed Green Vegetables ^{GFO}

10.0

with olive oil + lemon

Chips / Wedges | Sweet Potato Fries

9.0

11.0