

# 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  
4.5

Chinotto, Orange Crush, Iced Tea  
5.0

Lemon, Lime + Bitters  
6.0

### H<sub>2</sub>O

Sparkling  
small 4.5 | large 9.5

Still  
4.0

### 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

### 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

Limocello Spritz  
15.0  
limocello, dash of soda, Prosecco,  
garnished with lemon slice

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

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

### gourmet pizza

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

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

15.5

selection of olives with a touch of garlic + olive oil

### Gamberi Aglio <sup>GFO</sup>

26.9

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

### Pork Belly <sup>GFO</sup>

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) <sup>GFO</sup>

27.9

selection of cold meats, cheeses,  
marinated olives + vegetables

“**FOOD**  
solves everything”

## mains

### Saltimbocca <sup>GFO</sup>

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 <sup>GFO</sup>

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 <sup>GFO</sup>

41.0

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

### Scotch Fillet <sup>GFO</sup>

300g / 42.0

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

### Barramundi Fillet <sup>GFO</sup>

39.9

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

### Calamari Fritti

33.0

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  
– mushroom or Il Corso specialty sauce / 4.0

### Pork Belly <sup>GFO</sup>

36.0

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

## gourmet pasta + risotto

### Spaghetti Marinara

31.5

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

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

### Risotto Gamberi <sup>GFO</sup>

35.0

Il Corso speciality sauce 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 <sup>GFO</sup>

18.9

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 <sup>GFO</sup>

18.9

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

### Warm Chicken Salad <sup>GFO</sup>

23.9

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

## pasta <sup>GFO</sup>

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 <sup>GFO</sup>

8.0

### Rocket Salad <sup>GFO</sup>

8.0

rocket, balsamic vinegar + olive oil

### Steamed Green Vegetables <sup>GFO</sup>

9.0

with olive oil + lemon

### Chips / Wedges | Sweet Potato Fries

8.0

10.0