

# Borchelli

## ENTREE & SHARED PLATES

**Fresh Bread & “Salute”** with extra virgin olive oil & balsamic per slice **2.0**  
**Bruschetta** (V) topped with marinated tomato, rocket & Salute extra virgin olive oil **16.9**

**Garlic Bread** (V) 4 slices **9.9**

**Deep Fried Calamari** () with citrus julienne vegetables & sherry vinegar

**Kalamata Olives** (can be GF,V) cooked in tomato sugo, sage, chilli & garlic, with toast **15.9**

**Watermelon Salad** (GF) with baby basil, Meredith goats cheese & salute extra virgin olive oil

**Herbed Crepes** (V) spinach & ricotta, pumpkin, spiced seeds & burnt butter sage sauce **16.9**

**Summer Salad** (V,GF) broad beans, zucchini, peas, lemon zest, fennel, parsley, & harissa

tossed with “Meredith” goats cheese & “Salute” extra virgin olive oil **15.9**

**Antipasto** (can be GF) a plate to share of House Made & Local Produce **29.9**

**Mixed Vegetables** (V) tossed in butter **11.9**

**Deep fried Potatoes** (V) tossed in rosemary, salt & garlic **11.9**

**Rocket Pear & Parmesan Salad** (V,GF) a side salad with balsamic dressing **11.9**

**Green Salad** (V,GF) a side salad with lemon dressing **11.9**

## MAIN

**Grilled Whiting** topped with salsa verde, truffle oil, large rocket & lemon **29.9**

**Kiev cut Chicken Breast** () stuffed with basil mousse, on roasted balsamic tomatoes, ribbon vegetables & carrot shards **29.9**

**Pork Fillet** on sweet & sour capsicum with potato mash **29.9**

**Saltimbocca** (GF) pan fried baby veal with sage & prosciutto in a white wine butter sauce, vegetables & potato mash **29.9**

**Pollo Parmigiana** crumbed chicken breast with vegetables & potato mash **28.9**

## DESSERT

**Lemon Tart** shortbread ice cream, lemon curd, topped with tuile & lemon balm

## 12.9

**Tiramisù** traditional Italian coffee & liqueur dessert **12.9**

**Italian Trifle** () chocolate & cream patisserie with triple sec, Savoirdi biscotti & summer berries **12.9**

**Chocolate Mousse** () with grappa soaked orange segments **12.9**

**Tasting Plate** a plate to sample & share **24.9**

## RISOTTO

**Risotto con Pollo** (GF) chicken breast, mushrooms, spring onion & fresh herbs  
**20.9 25.9**

**Risotto al Pesce** (GF) mixed seafood, spring onion, garlic & fish stock **21.9 26.9**

**Risotto alla Verdura** (V,GF) seasonal fresh vegetables & basil in a vegetable stock  
**19.9 24.9**

## PASTA

**Spaghetti Mollica** olive oil, fish pieces, garlic, chilli, parmesan & anchovies  
**20.9 25.9**

**Spaghetti Bolognese** rich meat sauce **17.9 22.9**

**Spaghetti Marinara** fresh seafood, garlic & napoli **21.9 26.9**

**Spaghetti Alio e Olio** (V) a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil **18.9 23.9**

**Spaghetti Napoli** (V) napoli sauce finished with butter parmesan & fresh basil  
**17.9 22.9**

**Fettuccine Carbonara** bacon, spring onion, cracked pepper & creamy sauce  
**19.9 24.9**

**Fettuccine al Pollo e Funghi** chicken cream & mushrooms **20.9 25.9**

**Fettuccine Valentino** chicken, avocado, spring onion, cracked pepper, napoli & a touch of cream **20.9 25.9**

**Fettuccine Salmone** smoked salmon, chives, green peppercorns, cherry tomatoes & cream **20.9 25.9**

**Penne Contessa** pan fried chicken with snow peas, cherry tomato & cracked pepper in a light white wine cream sauce **20.9 25.9**

**Penne Amatriciana** bacon, garlic, chilli, spring onion & napoli **19.9 24.9**

**Penne Puttanesca** olives, capers, anchovies, chilli, spring onion & napoli **20.9 25.9**

**Penne Calabrese** salami, bacon, spring onions, olives, chilli & napoli **20.9 25.9**

**Penne alla Verdura** (V) pan fried vegetables, napoli & parmesan **19.9 24.9**

**Gnocchi Quattro Formaggi** (V) house made gnocchi, four cheeses & cream  
**20.9 25.9**

## Pasta Misto

A Platter of any 3 Pastas or Risottos to share for 2 people **47.9**

**Gluten Free Pasta** extra **\$4.00**

**Children's Pasta / Risotto** (under 12 years) **9.9**

**LICENCED & BYO**  
**ON PUBLIC HOLIDAYS**

**PRICES & MENU SUBJECT TO CHANGE**

**10% SURCHARGE**



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