



Borchelli

RISTORANTE

EST: 2006

ENTREES SHARED PLATES SIDES

- Fresh Bread & Oil** with Salute extra virgin olive oil & balsamic (per slice) **2.5**
Bruschetta (V) garlic bread topped with marinated tomato, rocket, parmesan & Salute extra virgin olive oil **17.9**
Garlic Bread 6 slices **10.9**
Minestrone Soup (V,can be GF) classic vegetable soup with toast **14.9**
Antipasto (can be GF) a plate to share of House Made & Local Produce with toast **29.9**
Kalamata Olives (V,can be GF,) cooked in tomato sugo, sage, chilli & garlic, with toast **15.9**
Herbed Crepes (V) a spinach & ricotta filled crepe, with pumpkin, spiced seeds & burnt butter sage sauce **18.9**

- Mixed Vegetables** (V,GF) seasonal fresh vegetables 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 oil & lemon dressing **10.9**

MAIN

- Fish of the Day** (can be GF) fresh fish pan fried on sautéed julienne vegetables, tossed through with garlic, chilli, lemon & parsley **29.9**
Pork Belly (GF) with apple sauce, spring broccolini, spiced jus **29.9**
Chicken Maryland with a spring stuffing of lemon garlic herbs, sweet potato puree & basil oil **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 **29.9**

RISOTTO

- Risotto con Pollo** (GF) chicken breast, mushrooms, spring onion & fresh herbs **21.9 26.9**
Risotto al Pesce (GF) mixed seafood, spring onion, garlic & fish stock **22.9 27.9**
Risotto alla Verdura (V,GF) seasonal fresh vegetables & basil in a vegetable stock **20.9 25.9**

PASTA

- Spaghetti Mollica** fish pieces, olive oil, garlic, chilli, parmesan & anchovies **21.9 26.9**
Spaghetti Bolognese rich meat sauce **19.9 24.9**
Spaghetti Marinara fresh seafood, garlic & napoli **22.9 27.9**
Spaghetti Alio e Olio (V) a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil **19.9 24.9**
Spaghetti Napoli (V) napoli sauce finished with butter parmesan & fresh basil **18.9 23.9**
Fettuccine Carbonara bacon, spring onion, cracked pepper & creamy sauce **21.9 26.9**
Fettuccine al Pollo e Funghi chicken cream & mushrooms **21.9 26.9**
Fettuccine Valentino chicken, avocado, spring onion, cracked pepper, napoli & a touch of cream **21.9 26.9**
Fettuccine Salmone smoked salmon, green peppercorns & cherry tomatoes in a cream base **21.9 26.9**
Penne Contessa pan fried chicken with snow peas, cherry tomato & cracked pepper in a light white wine cream sauce **21.9 26.9**
Penne Amatriciana bacon, garlic, chilli, spring onion & napoli **20.9 25.9**
Penne Puttanesca olives, capers, anchovies, chilli, spring onion & napoli **21.9 26.9**
Penne Calabrese salami, bacon, spring onions, olives, chilli & napoli **21.9 26.9**
Penne alla Verdura (V) pan fried vegetables, napoli & parmesan **20.9 25.9**
Gnocchi Quattro Formaggi (V) house made gnocchi, four cheeses & cream **22.9 27.9**

Pasta Misto

A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people **49.5**

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

Children's Pasta or Risotto your choice of all above (under 12 years) **10.9**

DESSERT

- Lemon Tart** shortbread ice cream, lemon curd, topped with tuile & lemon balm **13.9**
Tiramisù traditional Italian coffee & liqueur dessert **13.9**
Chocolate Jaffa Mousse (GF) topped with honey comb & berries **13.9**
Italian Trifle chocolate & cream custard with liquor soaked sponge & berries **13.9**
Children's Vanilla Ice cream chocolate topping and sprinkles if desired **6.9**

12% SURCHARGE ON PUBLIC HOLIDAYS * PRICES AND MENU SUBJECT TO CHANGE