AGFG READERS' CHOICE

Borchelli

EST: 2006

RISTORANTE

ENTREES, SHARED PLATES & SIDES

Focaccia & Oil (V,VG) per slice **$2.8**
with Salute extra virgin olive oil & balsamic.

Bruschetta (V, GFFO +$4, VGO) **$19.9**
garlic bread topped with marinated tomato, rocket, parmesan & salmoriglio dressing.

Garlic Bread (V, GFFO +$4 ,VGO) 6 slices **$15.9**

Beef Carpaccio (GFF) **$19.9**
smoked medium rare beef with horseradish mayo, pickled radish & grated pecorino

Mixed Vegetables (V, GFF, VGO) **$16.9**
seasonal fresh vegetables tossed in butter.

Georges Zucchini Flowers (V) **$18.9**
crumbed & fried with whipped ricotta & goats cheese, shaved fennel salad & tomato vinegariette

Green Salad (V,GFF,VGO) **$16.9**
a side salad of radicchio, butter lettuce, cucumber, onion & tomatoes with sherry vinaigrette.

Antipasto **$26**
Sliced meats, pickled vegetables, gorgonzola dolce, chicken liver pate, & toasted focaccia

Spring Salad (V,VGO,GFF) **$17.9**
zucchini ribbon, broad beans, peas tossed in fresh herbs & lemon zest, with harissa & goats cheese

Kalamata Olives (V, GFFO +$4, VGO) **$18.9**
in tomato sugo, sage, parm, chilli & garlic, with toast.

Herbed Crêpes (V) **$19.9**
a spinach & ricotta filled crêpe, with pumpkin, spiced seeds & burnt butter sage sauce.

Deep fried Potatoes (V) **$16.9**
tossed in rosemary, salt & garlic.

Rocket Pear & Parmesan Salad **$16.9**
(V,GFF,VGO) a side salad with balsamic

MAINS

Pan Fried Fish (GFFO) (A) with pork lardons, diced potato, peas, grilled gem lettuce & corn puree **$35.9**

Rolled Chicken (GFF) **$35.9**
a prosciutto wrapped stuffed leg with a herbed chicken mousse, potato mash, carrot puree, asparagus

Pork Belly (GFF) **$35.9**
Slow poached rolled pork belly with local sausage, potato mash, topped with a grape salad, jus & crackle

Saltimbocca (GFF) **$36.9**
pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash.

Pollo Parmigiana crumbed chicken breast with vegetables & potato mash. **$33.9**

DESSERTS

Lemon Tart **$15.9**
shortbread ice cream & tuile.

Tiramisù **$15.9**
traditional Italian coffee & liqueur dessert. (contains alcohol)

Chocolate & Jaffa Mousse (GFF) **$15.9**
with honeycomb & berries.

BYO CAKE CHARGE $15

Spring Berries (GFF) **$15.9**
macerated berries, torched meringue, toffee dust

Café Latte Mousse (GFF) **$15.9**
A dual mousse of coffee & Baileys and white chocolate (contains alcohol)

Childrens Vanilla Ice cream **$9.9**
chocolate or strawberry topping & sprinkles

V - VEGETARIAN GFF - GLUTEN FREE FRIENDLY VG - VEGAN O - OPTION

10% SURCHARGE ON WEEKENDS * 15% SURCHARGE ON PUBLIC HOLIDAYS

RISOTTOS

Pea Risotto (V,GFF) **$25.9 $29.9**
fresh pea & spinach risotto finished with mint, lemon zest & goats cheese

Risotto con Pollo (GFF) **$25.9 $29.9**
chicken breast, mushroom, garlic, spring onion & herbs.

Risotto al Pesce (GFF) (A,I) **$28.9 $33.9**
mixed seafood, spring onion, garlic & fish stock

Risotto alla Verdura **$25.9 $29.9**
(V,VGO,GFF) seasonal vegetables, garlic, veg stock

PASTAS

Linguine Mollica (A) **$28.9 $32.9**
fish pieces, olive oil, garlic, chilli, breadcrumbs, stock, parmesan, parsley & anchovies.

Spaghetti Bolognese **$24.9 $28.9**
rich meat sauce.

Linguine Marinara (A,I) **$28.9 $33.9**
fresh seafood, garlic, spring onion & napoli.

Spaghetti Aglio e Olio (V, VGO)
a sauce of garlic, chilli, parsley **$24.9 $28.9**
& Salute extra virgin olive oil.

Spaghetti Napoli (V, VGO) **$24.9 $28.9**
napoli sauce finished with parmesan & fresh basil.

Fettuccine Carbonara **$25.9 $29.9**
bacon, onion, cracked pepper & cheese sauce.

Fettuccine al Pollo e Funghi
chicken, mushroom, parsley **$26.9 $30.9**
in a creamy white wine sauce.

Fettuccine Valentino **$26.9 $30.9**
chicken, avocado, tomato, spring onion, cracked pepper, napoli, garlic & a touch of cream.

Fettuccine Salmone (A) **$27.9 $32.9**
smoked salmon, green peppercorns, garlic, spring onion & cherry tomatoes in a cream base.

Rigatoni Pesto (V) **$25.9 $29.9**

Rigatoni Amatriciana **$25.9 $29.9**
bacon, garlic, chilli, spring onion & napoli.

Penne Puttanesca **$25.9 $29.9**
olives, capers, anchovies, chilli, garlic, spring onion & napoli.

Rigatoni Calabrese **$26.9 $30.9**
salami, bacon, onion, olives, chilli, garlic & napoli.

Penne alla Verdura (V, VGO) **$25.9 $29.9**
pan fried vegetables, napoli, garlic, spring onion & parmesan.

Gnocchi Quattro Formaggi (V) **$28.9 $32.9**
house made gnocchi, four cheeses (Parmesan, Gorgonzola, Meredith & Cheddar), parsley & cream.

Penne Contessa **$26.9 $30.9**
chicken, snow peas, cherry tomato, garlic, onion & cracked pepper in a light white wine cream sauce.

Lasagne (+$4 on mista) **$29.9**
Classic beef lasagne.

Pasta Mista **$65**
A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people.

All Pastas & Risottos are finished with Parmesan

Gluten Free Pasta extra **$5** per serve

ADD - CHICKEN $7
- SEAFOOD $9
- VEGETABLES $5

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Brunelli RISTORANTE