

Cafe Terroni

A Taste of Southern Italy



PRIMI

BRUSCHETTA AL POMODORO | 16.9 (V)

Tomato, basil & red onion on garlic rubbed ciabatta (3)

BRUSCHETTA DEL GIORNO | 16.9

Bruschetta of the day - refer to specials board (3)

CROCHETTE DI PATATI CON PROSCIUTTO E PROVOLONE | 17.9

Potato croquettes with truffled mushrooms and thyme (4)

OLIVE | 9.9 (V)(GF)

Marinated warm olives

CALAMARI FRITTI | 19.9

Fast fried calamari dusted in flour, served with lemon aioli

ZUCCHINI FRITTI | 12.9 (V)

Crumbed and shallow fried zucchini chips with capsicum aioli

BURRATA | 18.9 (GF)(V)

Creamy burrata served with cherry tomatoes, basil, EVOO and pesto

SARDE A BECCAFICO | 18.9

Sardines rolled and stuffed with breadcrumbs, chopped garlic, parsley, raisins and pine nuts, oven baked in tomato sugo

COZZE CON FREGOLA | 19.9 (GFO)

Pan tossed local black mussels with fregola, cherry tomatoes, onion, parsley, chilli, tomato sugo

CARPACCIO DEL GIORNO (GF)

Carpaccio of the day - refer to specials board

PASTA TRADIZIONALE

PACCHERI CACIO E PEPE | 26.9 (V)

Paccheri with pecorino, black pepper and cream

PAPPARDELLE BOLOGNESE | 26.9

Pappardelle with a traditional Southern Italian beef Bolognese

CHITARRA AGLIO E OLIO TERRONI | 24.9 (V)

Spaghetti with extra virgin olive oil, chilli, garlic, red onion and toasted breadcrumbs

PACCHERI ALLA PUTTANESCA | 25.9

Paccheri with capsicum, olives, garlic, capers, anchovies, chilli & Napoli

PAPPARDELLE CARBONARA | 29.9

Pappardelle with pancetta, egg, parmesan, parsley and cream

CHITTARA A'MATRICIANA | 29.9

Spaghetti with pancetta, salami, onion, garlic, olives, chilli and Napoli

PASTA ARTIGINALE

GNOCCHI BARBIETOLA | 29.9 (V)(VGO)(GF)

Vegan, beetroot infused almond gnocchi, hazelnuts, baby spinach, beetroot and goats cheese, (vegan feta option)

PAPPARDELLE CON AGNELLO | 28.9

Pappardelle with slow-cooked diced lamb shoulder in a rich tomato and rosemary ragu

GNOCCHI SORRENTINA | 28.9 (V)

House-made gnocchi with Napoli sauce, mozzarella and oven baked

PACCHERI CON SALSICCIE | 28.9

Paccheri with Sicilian pork and fennel sausage, braised fennel, roasted red capsicum, garlic, Napoli and spicy nduja (Calabrian chilli paste)

CHITARRA ALLA MARINARA AL POMODORO/IN BIANCO | 39.9

Spaghetti with mussels, prawns, calamari, fish, chilli & garlic, served with a Napoli sauce OR with olive oil and white wine sauce

FAZZOLETTI AL NERO DI SEPIA | 36.9

Squid ink house made fazzoletti 'handkerchief' pasta with squid, prawn cutlets, pippies, cherry tomatoes, garlic, green chilli and a white wine sauce

PACCHERI CON ZUCCA | 28.9

Paccheri with pumpkin, cherry tomato, spinach, cream and pistachio

GNOCCHI DI POLENTA | 28.9 (V)

Polenta gnocchi with a caponata ragu (sautéed capsicum, red onion eggplant, tomato and zucchini and balsamic agri dolce)

RAVIOLI D'ANATRA | 37.9

House-made duck ravioli with a creamy truffled mushroom sauce

GNOCCHI PESTO CON POLLO | 32.9

House-made gnocchi with pesto, cherry tomatoes and chicken

RISOTTO DI POLLO | 28.9 (GF)

Chicken risotto with white wine, pecorino, asparagus, peas, lemon and thyme

PER I BAMBINI

Gnocchi Napoli (V) | 15.9

Spaghetti Bolognese / Spaghetti Carbonara | 15.9

Calamari with chips | 17.9

Chicken cotoletta with chips | 17.9

V - vegetarian GF - gluten free GFO - gluten free option VGO - Vegan option

Please inform staff of any allergies upon ordering. We will do our best to accommodate meal request for guests with allergies to ingredients, however we cannot guarantee completely allergy free meals.

This is due to the potential of trace allergens in the working environment and supplied ingredients.

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SECONDI

CARNE DEL GIORNO | MP

Meat of the day ~ Refer specials board

PESCE DEL GIORNO | MP

Fish of the day ~ Refer specials board

BISTECCA DEL GIORNO | MP

Beef steak of the day ~ Refer specials board

Please refer to our blackboard for daily specials

CONTORNI

INSALATA AMALFITANO | 12.9 (V)(VEG)(GF)

Salad of rocket lettuce, fennel, radish, orange segments and a honey mustard dressing

PATATE FRITTE | 12.9 (V)

Beer battered fries with aioli

PISELLI E PANCETTA | 12.9

Peas with onion and pancetta

DOLCI

TIRAMISU | 15.9

Traditional Italian Savoirdi biscuits soaked in espresso coffee and Tia Maria liqueur, layered with mascarpone

TORTA AL CIOCCOLATO | 15.9 (GF)

Gluten free flourless chocolate cake with chantilly cream and chocolate sauce

CREPPE DI BANANA CON GELATO | 15.9

Warm banana & butterscotch crepes served with vanilla ice-cream

AFFOGATO FRANGELICO | 15.9

Espresso coffee with vanilla ice cream and a shot of Frangelico

PANNA COTTA DEL GIORNO | 15.9 (GFO)

Panna cotta of the day ~ Refer specials board

VI NO

VINO FRIZZANTE

Moscato	10 36
Spritz	16
Prosecco Valdobbiadene	12 44

VINO BIANCO

2022 Kim Crawford Sauvignon Blanc	12 42
2022 Portone Pinot Grigio	10 42
2022 Chrismont Rose	13 46
2023 Devils Lair Chardonnay	15 52

VINO ROSSO

2021 Chrismont Barbera	11 45
2023 Bellvale Pinot Noir	15 48
2021 Fiorini Chianti	14 44
2022 Torbrek Woodcutters Shiraz	16 54

BIRRE

Melbourne Bitter Can	12	Balter XPA	13
Moretti Lager	11	Bonehead Revered Red Ale	13
Peroni Nastro Azzurro	11	Coppers Pale Ale	11
Peroni "O"	10	Corona	11
Peroni Red	11	Stone and Wood Pacific Ale	12
Somersby Apple Cider	12		

BIBITE

Coke/Diet Coke	7
Sparkling mineral water	8
Sprite/Lemon Squash	7
Soda/Tonic/Dry Ginger	7
Orange Juice/Apple Juice	7
San Pellegrino Aranciata/Limonata/Chinotto	7



Refer to our board for
cocktails and wine specials