BREADS

GARLIC & CHEESE PIZZA BREAD (V/VGO/GFO) our herbal garlic blend with grilled cheese on top	13.9
OLIVE & ROSEMARY PIZZA BREAD (V/VGO/GFO) with fetta, fresh tomato, basil & garlic	15.9
GORGONZOLA AND RED ONION PIZZA BREAD (V/VGO/GFO) with garlic & oregano	15.9
HOUSE BAKED FOCACCIA for when you need a bit extra bread	6.9
BRUSCHETTA (per piece, minimum 2) our home made focaccia, topped with fior di latte mozzarella, diced tomatoes, basil & red onion; drizzled with balsamic reduction & extra virgin olive oil	8.5

ANTIPASTI (STARTERS)	
BOWL OF OLIVES (V/GF) mixed marinated black & green olives	8.9
BOWL OF CHIPS (V/VGO/GFO) with aioli & tomato sauce	12.9
CAPRESE SALAD (V/GF) mixed tomatoes, fior di latte mozzarella & basil; drizzled with extra virgin olive oil & a balsamic reduction	15.9
BURRATA fresh mozzarella filled with stracciatella cream, drizzled with olive oil & sea salt & served with our focaccia	19.9
MELANZANE FRITTE (V/VGO/GF) eggplant chips - spears of tender eggplant in GF crumb flash fried til tender with a tasty tomato salsa 'agrodolce'	15.9
TRUFFLE & PARMESAN POLENTA CHIPS (V/GF) crunchy on the outside, fluffy on the inside, served with truffle mayo	15.9
ARANCINI (GF) see specials menu for this week's flavour	p.a.
CHILLI CALAMARI (GF) tender strips grilled & marinated with chilli & garlic with chilli mayo	17.9
TIGER PRAWNS parmesan & herb crusted prawn cutlets; served with lemon, tartare & sweet chilli sauces	18.9
PROSCIUTTO DI SAN DANIELE DOP 100 gm - served with our house-baked focaccia	19.9
SPUNTINI DI POLLO (GF) grilled marinated chicken strips; served with lemon & aioli	17.9
PANCETTA BRASATA (GF) tender & juicy pork belly; braised with a master stock,	21.9

served with a burnt butter & cauliflower noisette, house-made

tender pork & beef meatballs tossed in a tomato & basil sugo

slaw & sangiovese-poached pear

SICILIAN POLPETTE (GF)

PIZZA (VGO /GFO)

pizzas have a tomato sauce & mozzarella base unless stated	small 9"	large 12"
THE CLASSICS CAPRICCIOSA shredded ham, mushrooms, olives, herbs, garlic	17.5	27.9
CINQUE FORMAGGI (V) mozzarella, fetta, gorgonzola, cheddar & parmesan cheeses, cherry tomato, basil	17.5	27.9
MARGHERITA (V) mozzarella cheese, basil, oregano, touch of garlic	15.9	24.9
NAPOLETANA olives, anchovies, capers, herbs, garlic	16.9	26.9
PEPPERONI hot calabrese salami (pepperoni), herbs, garlic	16.9	26.9
PROSCIUTTO E RUCOLA prosciutto di san daniele 20mth, cherry tomatoes, rocket leaves, olive oil, balsamic reduction, fresh parmesan,	18.9	30.5
SEAFOOD prawns, mussels, clams, anchovies, parsley, garlic	18.9	30.5

OLD SCHOOL AUSSIE

shredded ham, egg, bacon, onion

CHILLI CON CARNE shredded ham, hot salami, onion, capsicum, beef, garlic, chilli, jalapeños	18.9	30.5
FIESTA hot salami, mushrooms, onion, capsicum, bacon, herbs, garlic	18.5	29.9
HAWAIIAN shredded ham, pineapple, parsley	16.9	26.9
MEAT LOVERS shredded ham, hot salami, leg ham, beef, bacon, bbq sauce	19.5	30.9
MEXICAN shredded ham, hot salami, onion, capsicum, olives, herbs, garlic, chilli	17.9	28.9

shredded ham, mushrooms, onion, capsicum, clams, mussels,

shredded ham, hot salami, mushrooms, onion, capsicum,

TOPOLINO'S SPECIAL shr

prawns, olives, herbs, garlic

olives, pineapple, anchovies, garlic

SUPREME

THE LOT

shredded ham, mushrooms, onion, capsicum, olives, garlic, herbs	17.9	28.9
VEGETARIAN (V) mushrooms, onion, capsicum, oives, herbs, garlic	17.5	27.9

FLIP THE BIRD

19.9

BBQ CHICKEN	17.9	28.9
chicken breast, red onion, sweet corn, spring onion, bbq sauce		
ROVINATA chicken breast, crispy bacon, fetta cheese, fresh tomato, basil pesto	18.9	30.5
POLEMICA chicken breast, roasted capsicum, red onion, baby spinach, pineapple, jalapenos, sweet chilli sauce	18.5	29.9

PIZZA (VGO/GFO)

pizzas have a tomato sauce & mozzarella base unless stated	small	large
	9"	12"
MY WAY AMORE (V) eggplant, artichoke, black olives, fresh tomato, herbs, pesto	18.5	29.9
BANDITO sun-dried tomatoes, hot salami, fresh tomato, olives, onion, roasted capsicum, fetta, basil	18.9	30.5
BOLOGNA spaghetti, bolognese sauce, parmesan cheese	18.9	30.5
CARCIOFI artichoke, leg ham, fresh tomato, olives, baby spinach	18.9	30.5
DELLA TERRA (v) potato, onion, cherry tomatoes, sprinkled with rosemary, cracked pepper, garlic, sea salt	17.5	27.9
NONNA (V) roast pumpkin, ricotta, baby spinach, sun-dried tomato, olives, cracked pepper	18.5	29.9
SICILIAN italian sausage, red onion, olives, fresh tomato, roasted peppers, herbs, garlic, chilli	18.9	30.5
VEGIE DELIGHT (v) baby spinach, broccoli, fresh tomato, corn, roasted capsicum, eggplant, pumpkin, potato, herbs, garlic	18.5	29.9
VESUVIO (v) fresh tomato, olives, ricotta, roasted capsicum, capers, jalapeñ fresh chilli, olive oil (NO mozzarella cheese)	17.5 ños,	27.9

IN THE BAG

17.9 28.9

19.9 31.9

19.5 30.9

CALZONE DI CARNE smoked ham, spicy salami, bolognese sauce, roasted capsicum, onion, herbs	18.9	30.5
CALZONE GIARDINO (V) roasted capsicum, pumpkin, eggplant, mushrooms, baby spinach, ricotta, pesto, sun-dried tomatoes	18.5	29.9

PIZZA EXTRAS

anchovies, capsicum, cheese, corn, shredded ham,

jalapeños, mushrooms, olives, onion, pineapple		
artichokes, egg, eggplant, fresh tomato, pesto, pumpkin, ricotta, roasted capsicum, sun-dried tomatoes	1.6	2.5
bacon, bolognese sauce, fetta, gorgonzola, hot salami, leg ham, vegan cheese	2.2	3.5
beef, chicken breast, fior di latte mozzarella, italian sausage, smoked mussels, prawns, vegan pepperoni	2.9	4.5
tuna, prosciutto di san daniele 20mth	3.2	4.9
gluten free base large (11") only	N/A	3.0

1.2 1.9

Sorry. No Half & Half

	DIETARY OPTIONS	
V - Vegetarian GF - Gluten Free	VG - Vegan GFO - Gluten Free Option	VGO - Vegan Option

DIETARY OPTIONS		
. c.c. specials bould		
FISH/SEAFOOD OF THE DAY refer specials board		p.a.
TASMANIAN SALMON FILLET (GF) 240gm fillet - grilled to medium; served with sauteed greens roasted baby carrots & potatoes; & salsa verde	,	39.9
herb & parmesan crusted tiger prawns, scallops & fish fillet, with flour dusted calamari – fried, & served with crunchy chi & a fresh garden salad	ps	
jasmine rice with salad FISHERMAN'S BASKET	ΟI	38.9
GARLIC PRAWNS (GF) tiger prawns sauteed in creamy garlic sauce; served on bed	of	38.9
CHILLI MUSSELS (GFO) local black mussels steamed with chilli, napoli, basil & garlic; served with bread & butter		32.9
CALAMARI FRITTI tender strips of squid lightly dusted and fried; served with tangy slaw, charred lime, citrus aioli & crunchy chips		33.9
OYSTERS MORNAY grilled with a creamy cheese mornay	4.9	49.9
OYSTERS KILPATRICK (GF) grilled with worcestershire sauce & diced bacon	4.9	49.9
with red wine vinegar, shallot mignonette & fresh lemon wedges	4.7	47.9
SEAFOOD OYSTERS NATURAL (GF)	each	dozer
MEDITERRANEAN CHICKEN SALAD (GF) marinated chicken fillet, fetta cheese, olives, sun-dried tomatoes, a onion, capsicum, cucumber, mixed leaves with a tangy mustard dr		28.9
GREEK CALAMARI SALAD (GF) grilled calamari, cos lettuce, radicchio, kalamata olives, fetta che red onion, oregano, cucumber, tomato, lemon, vinegar & olive o		
SALADS		
SOUP OF THE WEEK refer to specials board		p.a
traditional italian soup with chunky vegetables, beans & pasta		
SOUP served with house-made focaccia & butter MINESTRONE SOUP (V/VGO/GFO)		16.9

	DIETARY OPTIONS	
V - Vegetarian GF - Gluten Free	VG - Vegan GFO - Gluten Free Option	VGO - Vegan Option

PASTA (VGO/GFO)

	SPAGHETTI BOLOGNESE our own traditional home style slow cooked beef mince sauce	25.9
	SPAGHETTI DEL BOSCO (V/VGO) mushrooms, sun-dried tomatoes, eggplant, baby spinach & napoli sauce	27.9
	SPAGHETTI MARINARA mixed seafood & shellfish sauteed with garlic in our own tomato & seafood stock	32.9
	SPAGHETTI MEATBALLS (main only) traditional pork & beef polpette (meatballs) tossed in a napoli & basil sauce	29.9
	SPAGHETTI PUTTANESCA (VGO) black olives, capers, anchovies, cherry tomatoes, chilli & garlic, sautéed in olive oil with white wine & fresh parsley	27.9
	FETTUCCINE CARBONARA free range eggs, bacon, cream, spring onion & herbs	26.9
	FETTUCCINE DELIZIOSA chicken breast, sun-dried tomatoes & baby spinach in a creamy pesto sauce	29.9
	FETTUCCINE AI FRUTTI DI MARE (main only) our seafood indulgence reimagined with prawns, scallops, fish, calamari, mussels, crab & a bug in a garlic, olive oil & vermouth sauce with a touch of chilli	38.9
	PENNE MATRICIANA bacon, chilli & garlic, tossed in napoli sauce	26.9
	PENNE SALSICCIA E FUNGHI italian pork sausage, mixed mushrooms & rapini in a creamy sauce	29.9
	LASAGNE (main only) baked pasta layered with bolognese & béchamel sauce, topped with melted cheese	26.9
	GNOCCHI GORGONZOLA (V) rich & creamy blue cheese sauce with roasted pumpkin & sauteed walnuts	29.9
	GNOCCHI RAGU (main only) rich & hearty - beef & lamb slow braised for 2 days with tomato sugo & aromatic spices	29.9
	RAVIOLI PISELLI (V) (main only) large hand-made spinach & ricotta parcels in a creamy napoli sauce with sun-dried tomatoes, peas & freshly shaved parmesan	29.9

RISOTTO (GF)

RISOTTO GAMBERO cocktail & tiger prawns tossed with peas, chilli, herbs, white wine & lemon, stirred through arborio rice & topped with crispy prosciutto	32.9
RISOTTO SELVAGGIO (V/VGO)	29.9
porcini & wild mushrooms sautéed in a white wine stock tossed with arborio rice & finished with cream, parmesan, white truffle oil & sage	

ENTREE SIZE - \$4 LESS GLUTEN FREE PASTA - ADD \$2 (Where available)

Topolino's

FST. 1972

G	R	ı	L	L

PARMIGIANA crumbed schnitzel topped with ham, napo served with crunchy chips & garden salad	CHICKEN 29.9 VEAL lli sauce & cheese;	36.9
SCHNITZEL crumbed & shallow fried on the hot plate un served with crunchy chips & garden salad	CHICKEN 27.9 VEAL atil golden brown;	34.9
VEAL SCALOPPINE pan-fried veal medallions in white wine, must served with seasonal vegetables	shrooms, cream & herbs;	36.9
CHICKEN LATINO (GF) chicken breast, sautéed in creamy white wir pinenuts & crispy prosciutto; served with se		34.9
LAMB RUMP (GF) tender & juicy lamb rump cap – marinated of to medium; served with roasted root vegeta garnished with a sicilian-style gremolata		42.9
EYE FILLET (GF) 240g approx - thick cut, grass-fed beef tend crunchy chips & garden salad	erloin; served with	46.9
SPECIAL CUT please refer specials menu or ask your serv	er for today's cut	p.a.

4.5

SAUCES

GRAVY (V/GF)

rich, dark & savoury

REEF our famous creamy seafood mornay sauce	9.9
GORGONZOLA (V/GF) creamy & decadent blue cheese sauce	5.5
ARRABBIATA (VG/GF) spicy tomato salsa with peppers, onions and herbs	4.9
MUSHROOM (V) sautéed mixed mushrooms & cream	4.9
PEPPER (V/GF) green peppercorn, brandy,mustard & cream	4.9
CREAMY GARLIC (V/GF) flavourful & aromatic garlicky goodness	4.5

add a sauce and side from our selection below

SIDES

		J. J	
ıy	9.9	SIDE OF CHIPS (V/VGO/GFO) crunchy thick cut fries to accompany your main	7.9
uce	5.5	MASHED POTATO (V/GF)	8.9
	4.9	MIXED GREENS (V/VGO/GF) sautéed with garlic & herbs	11.9
		SEASONAL VEGETABLES (GF)	11.9
n	4.9	GARDEN SALAD (VG/GF) mixed leaves & salad greens with house made tangy vinaigrette	11.9 1
&	4.9	ROCKET SALAD (V/GF) balsamic reduction, ev olive oil, blue cheese, pear & walnuts	14.9