

Cortilè Dinner

Light meals & starters

Soup of the day served with ciabatta – 9.5

Trio of dips served with warm pita bread – 12.0

Bruschetta with marinated tomato, roasted garlic, basil pesto & bocconcini – 11.0

Goat's cheese, char grilled zucchini & roasted red pepper roulade with antipasto salad, crostini & a tomato chilli jam – 13.5

Portabella mushroom parmigiana – pesto, mozzarella, napoli & parmesan bread crumbs on a rocket salad – 12.5

Vegetarian nachos with Mexican chilli beans, melted cheese, guacamole, tomato corn salsa & sour cream – 16.0

Margherita pizza – slow roast tomatoes, olives, basil, napoli & mozzarella – 11.5

Salads

Cajun fried calamari on a salad of green beans, caramelised onions, cherry tomatoes & radicchio.
Dressed in a sweet chilli & lemon grass sauce – 16.5

Smoked paprika chicken strips with rocket, shaved parmesan, cherry tomato & a sweet chilli mango dressing – 16.5

Salad of roasted seasonal vegetables, rocket leaves, feta & almonds, dressed in a pesto sauce – 15.0

Mains

Gnocchi, basil pesto, fresh tomato & napoli – 16.0

Penne, bacon, mushrooms, chilli, olives, spring onion & napoli – 16.0

Pappardelle, braised Vietnamese style beef, spring onion & sesame seeds – 18.0

Spaghetti with pan fried tiger prawns, chorizo, zucchini, garlic, parsley & olive oil – 18.0

Fettuccini, smoked salmon, green beans, broccoli & pine nuts in herb cream sauce – 18.0

Rigatoni, roasted pumpkin, fresh tomato, pesto & rocket – 15.5

Risotto of roasted pumpkin, char grilled capsicum, pesto & baby spinach – 16.5

Risotto of caramelized onions, feta, baby spinach & peas – 15.5

Risotto of pan-fried chicken breast, bacon, semi dried tomatoes & basil – 17.5

Fish of the Day – (please refer to evening specials)

Char grilled scotch fillet with Cajun rosemary chats & cabernet portabella mushrooms on a bed of baby spinach – 25.0

Sweet chilli coconut chicken breast with fragrant rice & mixed salad – 22.5

Sides

Chunky chips - 6.5 Rocket & parmesan salad - 6.5

Mixed warm olives with chilli & crusty ciabatta - 9.0 Garlic or herb Turkish bread - 6.0

Extra virgin olive oil & balsamic with crusty ciabatta - 5.0

WINE LIST

Sparkling		g	b
Lindauer Brut (200ml)	New Zealand	7.5	
Paul Louis NV Brut	Loire Valley, France		34
 White			
Cortilé Chardonnay	South Eastern Australia	5.5	25
Eden Hall Riesling	Eden Valley, S.A	6.5	32
Nepenthe 'Tryst' Sauvignon Blanc Semillon	Adelaide Hills, S.A	6.5	32
Mudhouse Sauvignon Blanc	Marlborough, N.Z	7.5	37
Couta Chardonnay	Mornington Peninsula, Vic	6.0	29
 Red			
Cortilé Shiraz	Margaret River, W.A	5.5	25
Skuttlebutt Cabernet Sauvignon Shiraz Merlot	Great Southern, W.A	6.5	32
Discovery Road Pinot Noir	Gippsland, Victoria	7.5	37
Jenke Merlot	Barossa Valley, S.A	7.0	34
Gentle Annie Cabernet Sauvignon	Central Victoria	8.0	39

BEERS

Crown Lager - 6.5	James Boag's Premium - 6.5	Coopers Sparkling Ale - 6.5
Stella Artois (Belgium) - 7.0	Corona (Mexico) - 7.0	Hoegaarden (Belgium) - 7.5
Heineken (Netherlands) pot - 4.0	Cascade Light - 5.0	

BEVERAGES

Mineral Water	
sparkling or still 250ml	3.0
sparkling 500ml	5.5
Soft Drinks	3.5
coca cola, diet coke, sprite, lift, fanta, soda water, tonic water, dry ginger ale	
Sanpellegrino	3.5
chinotto, limonata, aranciata, aranciata rossa, pompelmo, mandarino	
Iced Tea	3.5
peach or lemon	
Freshly Squeezed Juices	4.5
orange, apple, pineapple, grapefruit, carrot, mixed	
Juices	3.8
cranberry, tomato, mango	