

Cafe Terroni

A Taste of Southern Italy



@cafeterroni

PRIMI

BRUSCHETTA AL POMODORO | 18.9(V)

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

BRUSCHETTA DEL GIORNO (V)

Bruschetta of the day - refer to specials board

OLIVES | 11.9 (V)

Marinated olives served warm with ciabatta bread

BURRATA | 19.9 (V)

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

ARANCINI | 19.9

Traditional, lightly fried bolognese rice balls, served with Napoli sauce, rocket, Grana Padano (4)

CALAMARI FRITTI | 20.9

Fast fried calamari dusted in flour, served with lemon aioli

SARDE A BECCAFICO | 19.9

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

ZUCCHINI FRITTI | 17.9 (V)

Crumbed and shallow fried zucchini chips with capsicum aioli

COZZE CON FREGOLA | 21.9

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

CARPACCIO DEL GIORNO

Carpaccio of the day - refer to specials board

PASTA TRADIZIONALE

CHITTARA AGLIO E OLIO TERRONI | 25.9 (V)

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

PAPPARDELLE BOLOGNESE | 28.5

Pappardelle with a traditional southern Italian beef bolognese

PACCHERI CACIO E PEPE | 28.5 (V)

Paccheri with pecorino, black pepper and cream

PACCHERI ALLA PUTTANESCA | 27.9

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 SORENTINA | 28.9 (V)

House made gnocchi with napoli sauce, mozzarella, parmesan and oven baked

PAPPARDELLE CON AGNELLO | 29.9

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

PACCHERI CON SALSICCIA | 29.9

Paccheri pasta with sicilian pork and fennel sausage, braised fennel, roasted red capsicum, garlic, napoli and spicy nduja (Calabrian chilli paste)

GNOCCHI CON RAGU D' ANATRA | 35.5

House made pan fried gnocchi with mushrooms duck leg ragu

RAVIOILI RICOTTA E SPINACI | 34.9

House-made ravioli stuffed with fresh spinach and ricotta served with rose creamy sauce, basil

GNOCCHI BARBIETOLA | 29.9 (V)(VG)

Vegan, beetroot infused almond gnocchi, peas, hazelnuts, baby spinach, beetroot and vegan feta

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

GNOCCHI PESTO CON POLLO | 33.9

House made gnocchi with chicken, pesto, cherry tomatoes, cream

FAZZOLETTI AL NERO DI SEPPIA | 38.9

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

PACCHERI CON ZUCCA | 29.9

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

RISOTTO DI POLLO | 29.9

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

PER I BAMBINI

Gnocchi Napoli (V) | 16.9

Spaghetti Bolognese / Spaghetti Carbonara | 18.9

Calamari with chips | 18.9

Chicken cotoletta with chips | 17.9

V - vegetarian 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

PANZANELLA | 23

Cherry tomatoes, cucumber, red onions, olives, Buffalo Mozzarella, basil, crusty bread croutons, extra virgin olive oil, vinegar | add chicken \$6

INSALATA DI RUCOLA | 15.5 (V)(VEG)

Rocket, pear, shaved parmesan and Balsamic vinegar

INSALATA AMALFITANO | 14.5 (V)(VEG)

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

BROCCOLINI | 15.5 (V)

Fresh garlic, chilli, olive oil, lemon

PATATE FRITTE | 14.5 (V)

Beer battered fries with aioli

PISELLI E PANCETTA | 14.9

Peas with onion and pancetta

DOLCI

TIRAMISU | 16.9

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

TORTA AL CIOCCOLATO | 16.9

Gluten free flourless chocolate cake with chantilly cream and chocolate sauce

CREPPE DI BANANA CON GELATO | 16.9

Warm banana & butterscotch crepes served with vanilla ice-cream

AFFOGATO FRANGELICO | 16.9

Espresso coffee with vanilla ice cream and a shot of Frangelico

PANNA COTTA DEL GIORNO | 16.9

Panna cotta of the day ~ Refer specials board

VI NO

VINO FRIZZANTE

Moscato	13 42
Spritz	19
Prosecco Valdobbiadene	15 48

VINO BIANCO

2022 Kim Crawford Sauvignon Blanc	15 48
2022 Portone Pinot Grigio	12 44
2022 Chrismont Rose	15 52
2023 Devils Lair Chardonnay	15 54

VINO ROSSO

2021 Chrismont Barbera	14 47
2023 Bellvale Pinot Noir	15 52
2021 Fiorini Chianti	15 48
2022 Torbrek Woodcutters Shiraz	17 58

BIRRE

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

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