

## **CAFÉ LAMEZIA at KILLARA ESTATE**

### **Something to nibble on**

<b>Arancini rice balls</b> with sun dried tomato & basil pesto, with housemade aoli	9
<b>Pork &amp; Fennel Sicilian sausages</b> with housemade onion jam	9
<b>Garlic and Mozzarella Cheese Pizza</b>	12
<b>Bread</b> , served with olives & La Grue olive oil & parmesan cheese	14
<b>Dips</b> - housemade, served with crusty bread to share	14
<b>Antipasto platter</b> -to share, with cured meats, olives, vegetables & bread	20

### **Pizza**

<b>Margherita</b> - Napoli sauce and cheese	14
<b>Mushroom</b> - Marinated mushroom, Asiago cheese and white truffle oil	17
<b>Asiago</b> - Asiago cheese, roasted capsicum, spanish onion and pesto	17
<b>Italiana</b> - pork sausage, Asiago cheese, olive oil	17
<b>Australiana</b> - streaky bacon, Fiori di Latte Cheese , drizzled egg & spring onion	17
<b>Roast Pumpkin</b> - Fetta, pumpkin & spinach	17
<b>Prosciutto</b> - Fiori di Latte cheese, streaky bacon, roquette & parmesan	17
<b>Speciale</b> - Prosciutto, potato and rosemary & fiori di latte cheese	17
<b>Calabrian</b> - Provalone cheese, hot salami and split green olives	17
* <b>Gluten free</b> available for all pizzas	20

### **Oven Pasta** - served with garden side salad

<b>Lasagne</b> - traditional southern Italian style made from our family recipe	17
<b>Cannelloni</b> - spinach & ricotta with Napoli sauce & parmesan	17

<b>Salads</b> - <b>Roast Pumpkin</b> , green leaf, pine nuts, fetta cheese and balsamic	12
- <b>Pear</b> , roquette & parmesan cheese	12

### **Desserts**

<b>Meringue nests</b> with cream & marinated berries	8
Individual <b>Lemon tart</b> with raspberry coulis	8
Chocolate and Kahlua <b>mousse</b> with cream & strawberries.	8

### **Waters**

Lauretana Italian Alps <b>sparkling</b> natural glacier water	7
Filtered <b>tap water</b> available at the counter	

<b>Specialty Drinks</b> - Iced coffee and iced chocolate	5
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<b>Genovese Espresso Coffee</b> made to your liking	3.5
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