

Insalate

- Insalata di Caesar *** 20
Cos lettuce, bacon, garlic croutons, anchovies & shaved Parmesan. With our unique Caesar dressing.
- Insalata Spinaci*** 20
Spinach leaves, avocado, red capsicum, sun dried tomato, red onion, creamy feta & walnuts. With creamy balsamic & EVOO.
- Insalata Zucca** 21
Mesculun lettuce with roasted pumpkin, mini roma's, grilled haloumi, red onion & toasted almonds. With white balsamic & EVOO.

ADD TO YOUR SALAD \$6 each
Smoked Salmon - Chicken - Calamari

A bit on the side

- Pizza Bianca** 10
Plain pizza base with garlic, rosemary, oregano, flaked sale & EVOO & salt.
- Garlic bread (4)** 5
- Fresh bread (4)** 3.5
- Hot chips** 7
- Small garden salad** 10
- Side of vegetables** 10
- Potato mash** 4
- Steamed Arborio rice** 4

Extras:

- Tartare - aioli-spicy mayo - tomato sauce 1
Parmesan cheese - chilli.
- Creamy Gorgonzola -Creamy mushroom 5
red wine & peppercorn

Please note:

OPEN 7 DAYS

Lunch 10.30am to 3.00pm.

Dinner 5.30pm onwards.

We do not split bills... grazie, thank you..

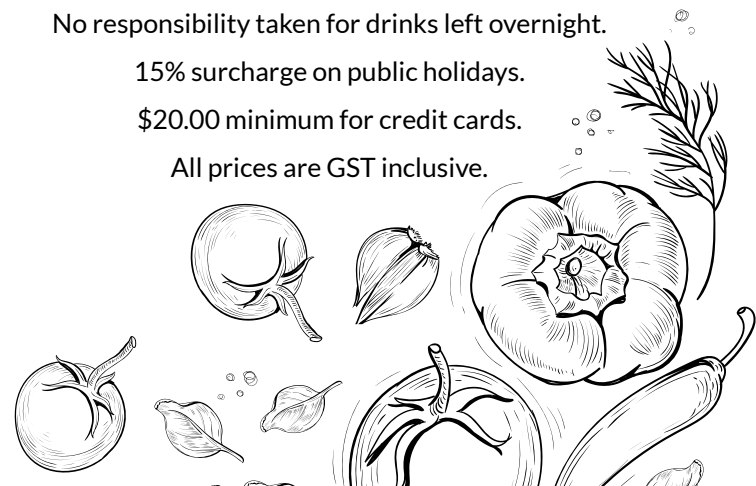
Corkage \$3 per person for BYO alcohol.

No responsibility taken for drinks left overnight.

15% surcharge on public holidays.

\$20.00 minimum for credit cards.

All prices are GST inclusive.



Wood Fired Pizza

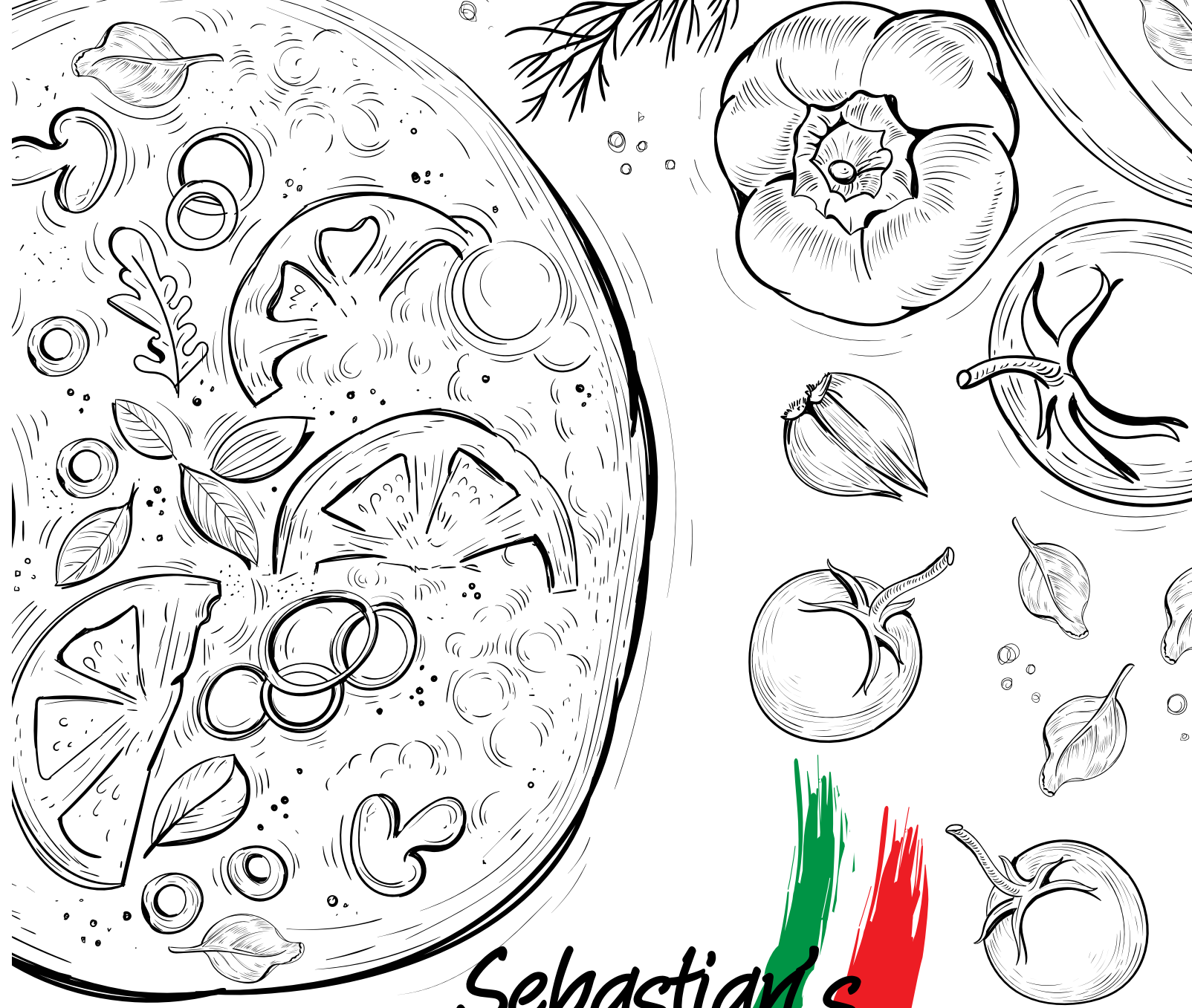
- Sicilian** 23
Roasted capsicum, artichoke, eggplant, sun dried tomato, red onion & olives.
ADD: Spicy Italian sausage for an extra kick....
- Bologna** 22
Nonna's Italian meatballs, smothered in a Napolitana sauce, with roasted capsicum, jalapeño & melted mozzarella.
- Genovese** 22
Marinated pesto chicken with roasted pumpkin, mushroom & feta.
- Campania** 22
Italian sausage, roasted eggplant, olives, roasted roma's & torn basil.
- Calabrese** 21
Bacon with roasted capsicum, mushroom, red onion & olives.
- Milano** 24
Tender garlic prawns with roasted roma's, red onion, fresh mozzarella & torn basil.
- Tandoori** 22
Marinated tandoori chicken with roasted capsicum, feta, red onion & coriander. On a spiced yoghurt base.
- Tropicana** 21
Smokey bacon & juicy pineapple. An Australian favourite.
- Toscana** 22
Bacon, spicy Italian sausage, roasted roma's, anchovies & olives.
- Etna** 22
Spicy Italian sausage, bacon, roasted capsicum, olives & chilli flakes.
- Napoli** 19
Plain & simple, with fresh mozzarella, roasted roma's & torn basil.
- Bari** 25
Tender garlic prawns, spicy Italian sausage, roasted capsicum, capers & feta.

* G/F bases available on request + \$4 *

Unless stated, all pizzas are made with Napolitana sauce & melted mozzarella.

Sorry but we don't do half & half pizzas.

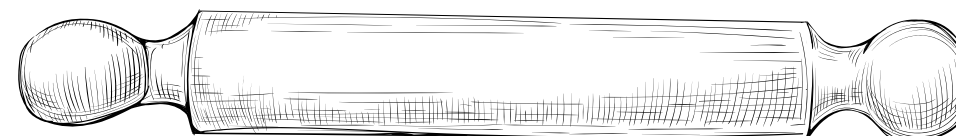
We do charge for all extras.



Sebastian's
ITALIAN

Est. 1995

Menu



Il Primo

Tomato Bruschetta	13
Toasted garlic bread, topped with tomato, onion, oregano, basil & EVOO.	
Trio d' Arancini	10
Wild mushroom & truffle oil - pea & pork ragu - pumpkin & pesto. Little golden crumbed balls of rice with a melted mozzarella centre.	
Polenta chips*	10
Soft and crispy pesto & Parmesan polenta chips.	
Salsiccia *	18
Wood fired Italian sausage with creamy feta & olives.	
Trio d'Crocchette	10
Bacon & jalapeño - Pumpkin & sun dried - Salty cod & olive. Cheesy crumbed footballs of mash.	
Baked Brie *	16
Soft & creamy oven baked Brie, topped with a crispy bacon & garlic crumb.	
Piccolo Diavlo	10
Crumbed jalapeño & cream cheese bites.	
Salt & Pepper Squid	18/29
Golden fried squid, coated in a salt & pepper seasoning. Main with chips & salad.	
Calamari Fritti	16/28
Tender calamari rings, dusted in flour & fried until golden. Main with chips & salad.	
Chilli Garlic Prawns *	18/32
Juicy prawns, pan-fried in a blend of roasted garlic, parsley, chilli & EVOO. Main with chips & salad.	
Cozze * ½kg / 1kg	17/27
Fresh plump local mussels, slowly simmered in white wine & tomato sauce with chilli & garlic.	

* Denotes gluten free availability *

La Pasta

Aglie Olio Con Gamberetti * Spaghettoni	29
Tender prawns sautéed in garlic, chilli & EVOO.	
Dal Mare * Linguine	29
Crab meat sautéed with ribboned zucchini, roasted roma's, chilli, garlic & EVOO.	
Alla Panna * Casarecce	28
Bacon, mushrooms & roasted pumpkin in a creamy white wine sauce.	
Carbonara * Spaghettoni	29
Bacon, mushrooms, cracked pepper, onion & whole egg in a creamy white wine sauce.	
Pacino * Casarecce	29
Juicy prawns, in a creamy white wine & garlic sauce with wilted spinach.	
Alfredo * Linguine	28
Chicken, mushroom & ribboned zucchini in a creamy white wine & garlic sauce.	
Gnocchi Bianco	28
Little Potato dumplings in a creamy white wine & Gorgonzola sauce with wilted spinach.	
Salmone * Linguine	29
Smoked salmon, capers, garlic & sun dried tomato, in a creamy white wine & tomato sauce.	
Di Nero * Casarecce	28
Bacon, sun dried tomato, capers, onion & garlic, in a creamy white wine & tomato sauce.	
Marinara * Linguine	30
Fish, calamari, prawns, baby octopus, clams & mussels in a classic tomato sauce with white wine & garlic.	
Gnocchi Rossi	26
Little potato dumplings with a classic Napolitana sauce.	
Polpette Spaghettoni	29
Nonna's Sicilian meatballs cooked in a classic tomato sauce.	
Pork Ragu * Casarecce	28
Chunky pork pieces, slowly simmered in a classic Napolitana sauce.	

La Pasta

Bolognese * Spaghettoni	26
This traditional sauce, with beef mince is made from Nonna's secret recipe.	
Cannelloni.	25
Hand rolled ricotta & wilted spinach tubes, baked in a classic tomato sauce with melted mozzarella.	
Lasagne	25
Traditional Bolognese & béchamel sauce between layers of pasta, with Parmesan and melted cheese. Made with Nonna's recipe.	

All pasta dishes are cooked with Parmesan cheese

Gluten free penne available on request + \$4

Carne

Scallopine Marsala *	33
Pan fried veal medallions in creamy SWEET Marsala & mushroom sauce. Choose salad & chips OR vegetables.	
Cotaletta Parmigiana	33
Crumbed veal, topped with Napolitana sauce & melted cheese. With spaghettoni Bolognese.	
Cotaletta Milanese	32
Simply grilled crumbed veal. Choose salad & chips OR spaghettoni Bolognese.	
Brasato di Agnello	32
Lamb shank, braised in a tomato, vegetable & lentil sauce. With potato mash.	
Bistecca *	39
Scotch fillet, cooked to your way. Choose salad & chips OR vegetables. Choose sauce: Creamy mushroom* - Red wine & peppercorn - Creamy gorgonzola*	

Not all ingredients are stated.
Ingredients may be substituted.
Please advise us of and FOOD ALLERGIES
we should know about.

Pollo

Pollo Piccante *	32
Pan fried chicken breast in a creamy white wine sauce with bacon, sun dried tomato & a touch of chilli. On potato mash.	
Avocado Chicken *	31
Pan fried chicken breast in a creamy white wine & avocado sauce. Choose salad & chips OR vegetables.	
Chicken Parmigiana	32
Crumbed chicken, topped with Napolitana sauce & melted cheese. Choose salad & chips OR spaghettoni Bolognese.	
Chicken Marsala *	32
Pan fried chicken breast in a creamy SWEET Marsala & mushroom sauce. Choose salad & chips OR vegetables.	

Pesce

Snapper *	32
Simply grilled snapper fillet. Choose salad & chips OR vegetables.	
Creamy Garlic Prawns *	34
Tender prawns in a creamy white wine & garlic sauce, with a touch of chilli. with steamed Arborio rice.	
Crispy skin Salmone *	34
Grilled salmon fillet, with fresh asparagus on potato mash.	
Barramundi *	33
Simply grilled barramundi fillet. Choose salad & chips OR vegetables.	

