



# MENU

## OPENING HOURS

### BREAKFAST

Saturday and Sunday  
From 8.00 AM

### LUNCH

Saturday & Sunday  
12.30 Pm - 3.00 PM

### DINNER

Wednesday - Thursday  
6.00 PM til late  
Friday & Saturday  
5.30 PM til late

---

5 West Beach Road,  
West Beach SA 5024

P: 08 8235 1991  
[www.cafesalsa.com.au](http://www.cafesalsa.com.au)

# COCKTAILS

## Aperol Spritz

Aperol, Prosecco, Soda, Fresh Orange

Glass: \$15.00

Jug: \$30.00

## Salsa Sun

Double shot of Vodka, Blood Orange Soda

Glass: \$15.00

jug: \$30.00

## Calabrese Stunner

Cointreau, Cinzano Rosso, Orange Juice, Soda

Glass: \$16.00

Jug: \$30.00

## Pimms Cup

Pimms, Cucumber, Fresh Fruits, Mint with Lemonade and Dry Ginger Ale

Glass: \$15.00

Jug: \$30.00

## Expresso Martini

Vodka, Kaluah, Expresso Shot

Glass: \$16.00

# BEER & CIDER

## Imported

Peroni Leggera Italy

\$9.00

Heineken Amsterdam

\$9.50

Corona Mexico

\$9.50

## Australian

Hills Apple or Pear Cider  
South Australia

\$10.50

Cascade Light  
Australia

\$7.50

Hahn Superdry  
Australia

\$8.50

Coopers Pale Ale  
South Australia

\$8.50

James Boags  
Australian

\$9.00

# WHITE WINE

## SPARKLING WINE

	Glass	Bottle
Wild One Bubbles House	\$6.90	\$27.50
Bottega Prosecco Conegliano, Italy	\$9.50	\$38.50
Bottega Moscato Conegliano, Italy	\$10.50	\$43.50
Ruby Velvet 200mls Sparkling Red McLaren Vale		\$12.00

## WHITE WINES

Wild One Sav Blanc House	\$6.90	\$27.50
Fantini Pino Grigio Abruzzo, Italy	\$8.00	\$33.00
Eradus Ana Sav Banc New Zealand	\$9.00	\$37.00
La Linda Riesling Clare Valley	\$9.00	\$38.50
Whistle Post Chardonnay Coonawarra, SA	\$9.50	\$40.00

## ROSE

Pipoli Rosato Basilicata, Italy		\$37.00
Belle Epine Rose France	\$9.90	\$40.00

## Desert Wine

Bethany Late Harvest Riesling 500MLS Barossa		\$29.50
--	--	---------

# RED WINE

## RED WINE

Wild One Shiraz  
House

Glass

\$6.90

Bottle

\$27.50

Fantini Sangiovese  
Abruzzo, Italy

\$8.50

\$31.00

Scarpantoni School Block  
McLaren Vale, SA

\$40.00

Hewitson Miss Harry GSM  
Barossa Valley, SA

\$10.00

\$45.00

Seven Sleepers Shiraz  
Barossa Valley, SA

\$9.50

\$39.50

Casale Vecchio Montepulciano  
Abruzzo, Italy

\$55.00

Due Lune Nero D'avola  
Sicily, Italy

\$65.00

# BREAKFAST

<b>Toast</b>	5.50
Choice of Raisin, Ciabatta, Gluten free with your choice of Condiments: Jam, Vegemite, Marmalade	
<b>Pancakes Stack</b>	10.90
Two Pancakes served with Fresh Cream and Maple Syrup	
<b>Avocado Smash</b>	11.90
Avocado with Smoked Salmon, Rocket and Chives served with Grilled Ciabatta Bread	
<b>2 Eggs Anyway</b>	9.50
Your choice of Poached, Fried or Scrambled Eggs served on Grilled Ciabatta Bread	
<b>Eggs Calabrese</b>	9.90
Poached Eggs in a Napolitana Sauce Served with Grilled Ciabatta Bread	
<b>Eggs Benedict</b>	13.50
Poached Eggs served with Ham & Hollandaise Sauce on Grilled Ciabatta Bread	
<b>EGGS Florentine</b>	14.50
Poached Eggs served with Smoked Salmon, Spinach & Hollandaise Sauce on Grilled Ciabatta Bread	
<b>Salsa Breakfast</b>	18.90
Your choice of Poached, Fried or Scrambled Eggs, Bacon, Grilled Tomato, Sautee Mushrooms, Continental Sausage with Grilled Ciabatta Bread	
<b>Omelettes</b>	14.50
All served with Grilled Ciabatta Bread	
- Bacon, Mushroom, Spinach, Onion & Parmesan	
- Smoked Salmon, Chives, Capers, Onion & Parmesan	
- Mushroom, Fresh Tomato, Spinach, Onion & Parmesan	
<b>Kids</b>	7.50
Choice of:	
- Scrambled Eggs + Toast	
- Pancake, Fresh Cream and Maple Syrup	
<b>Add On</b>	3.50
Egg, Sauté Mushrooms, Spinach, Tomato, Smoked Salmon, Bacon, Avocado, Continental Sausage, Grilled Ciabatta Bread	

# TAPAS

<b>Mini Panini Rolls with Oil and Balsamic</b> Mini Panini rolls served with Oil and Balsamic	5.00
<b>Olives</b>	7.00
<b>White Bait</b> Small White Bait, Floured, Salt & Pepper Fried with Tarte	14.90
<b>Arancini</b> Crumbed Rice Pilaf Balls with our Chef Choice of Fillings	13.90
<b>Meatballs &amp; Tomato Sugo</b> Combination of Beef & Pork Mince mixed with Peas, Parmesan, Parsley, Garlic, Red onion, Bread crumbs served on Napolitana Sauce	13.50
<b>Potato Croquettes</b> Combination of Creamy Mash Potato, Melted Cheese & Parsley	13.90
<b>Stuffed Mushrooms</b> Stuffed with Eggplant, Mushroom, Provolone Cheese, Chilli, Garlic & Parsley	17.50
<b>Bruschetta Tomato</b> Chargrilled Ciabatta Bread topped with Fresh Tomatoes, Olive Oil selection of Herbs	13.00
<b>Salmon Bruschetta</b> Chargrilled Ciabatta Bread topped with Rocket, Smoked Salmon, Cream Cheese & Capers	14.50
<b>Pizzetta</b> Pizza Base topped with Extra Virgin Olive Oil, Garlic, Rosemary & Sea Salt	9.90
<b>Pizzetta Formaggio</b> Pizza Base topped with Extra Virgin Olive Oil, Rosemary, Garlic & Parmesan Cheese	9.90
<b>Schiacciata Olio</b> Pizza Base Topped with Olive Tapenade, Rocket & Buffalo Mozzarella	15.50
<b>Antipasto</b> Selection of Cured Meats, Cheese & Roasted Vegetables, Arancini, Olives & Frittata	22.50

# PIZZERIA

## Margherita

Mozzarella, Parmesan, Fresh Tomato & Basil

25.00

## Mediterranean

Mozzarella, Salami, Capsicum, Mushroom, Olives & Chilli

25.00

## Gamberi

Mozzarella, Garlic Prawns, Pancetta, Fresh Tomato on a garlic oil base

25.00

## Salsiccia

Mozzarella, Fresh Pork Sausage, Fennel Seeds, Capsicum, Provolone & Parmesan

25.00

## Vegetariana

Mozzarella, Char grilled Zucchini, Roasted Capsicum, Mushrooms & Olives

25.00

## Hawaiian

Mozzarella, Ham and Fresh Pineapple

25.00

## Calzone

Mozzarella, Salami, Ham, Capsicum, Mushroom, Olives topped with Napolitana sauce

25.00

# PASTA

## Linguini Frutti Di Mare

Selection of Fresh Seafood deglazed in White Wine, Chilli, Garlic, Tomatoes, Parsley & Napolitana Sauce

29.90

## Ravioli

Duck Ravioli in a Chilli Napolitana Sauce

28.90

## Gnocchi Gorganzola

Gnocchi tossed in garlic, parsley in a Creamy Gorganzola Sauce

28.50

## Penne Amatriciana

Pancetta, Fresh Tomato, Parmesan Cheese, tossed in Garlic, Parsley & Chilli

26.90

## Pappadella Ragu Alla Bolognese

Slow Cooked, Meaty Ragu in a Napolitana Sauce

27.50

## Risotto Vegetale

Roasted Pumpkin, Spinach, Zucchini, Fresh Tomatoes, Garlic, Parsley & Chilli

26.90

Gluten-Free and Lactose Free Options Available extra charges apply

# MAINS

<b>Scallopina Alla Pizzaiola</b> Pan fried Veal served with Seasonal Vegetable with Pizzaola Sauce	28.90
<b>Lemon Pepper Calamari</b> Lightly dusted with Lemon Pepper Flour served with Chefs Salad of Day & Fries	27.90
<b>Chicken Kiev</b> Filled with Fontina Cheese, Spinach & Pancetta served with Seasonal Vegetable, Brandy Cream Sauce	28.90
<b>Melanzane Parmigiana</b> Layered crumbed Eggplant baked in a Napolitana sauce	27.90
<b>Bistecca of the Day</b>	POA
<b>Pesce of the Day</b>	POA

Gluten Free and Lactose Free Options Available extra charges apply

# SIDES

<b>Caprese Salad</b> Buffalo Mozzarella with Fresh Basil, Tomato with a Pesto Dressing	15.50
<b>Chef's Salad</b> Check with our staff for the daily Salad	12.90
<b>Spinach</b> Saute Spinach tossed with Garlic and Olive Oil	8.50
<b>Rosemary Potato</b> Crispy Potatoes with Rosemary	7.50
<b>Fries</b> Shoe String Fries	7.50



## KIDS MENU

Spaghetti or Penne Napolitana	12.90
Gnocchi Napolitana	15.50
Penne Ham and Cream	14.00
Chicken Nuggets	14.00
Chicken Schnitzel	14.00
Bowl of Chips	7.50
Pizza Ham and Pineapple Ham and Cheese Cheese	14.00

## DOLCI

<b>Tiramisu</b> Light sponge soaked in coffee and surrounded by whipped mascarpone and fresh cream	11.00
<b>Affogato</b> Gelato swimming in a shot of Espresso	10.50
<b>Banana Doughnut's</b> Indulgence on a plate Soft Cinnamon Coated Doughnut Balls with a Warm Chocolate Centre	12.00
<b>Pizza Alla Nutella</b> Pizza Base fully loaded with nutella served warm!	12.90
<b>Cannoli Siciliani</b> Crunchy pastry shells filled with fresh ricotta cream	9.50
<b>Panna Cotta</b> Vanilla Panna Cotta with a Coulis	11.50