

Mains

Scallopina Alla Limone				\$28.90
Pan fried veal finished in a lemon sauce, served with seasonal vegetables				
Lemon Pepper Calamari				\$27.90
Served with chefs salad and fries				
Chicken Kiev				\$28.90
Filled with fontina cheese, spinach and pancetta, served with seasonal vegetables and brandy cream sauce				
Melanzane Parmigiana				\$27.90
Layered crumbed eggplant baked in napolitana sauce				
Quail	Entree	\$18.90	Main	\$31.90
Chargrilled quail marinated on a bed of mushrooms sautéed in garlic and red wine, served with sweet potato rounds and sticky balsamic				
Carne of the day				POA
Chefs daily meat special.				
Pesca of the day				POA
Chefs daily fish special.				

Sides

Caprese Salad	\$15.50
Buffalo mozzarella with fresh basil, tomato and pesto dressing	
Chefs Garden Salad	\$12.90
Garden fresh seasonal market salad	
Spinach	\$8.50
Sauté spinach tossed with garlic, and olive oil.	
Rosemary Potato	\$7.50
Crispy potatoes with rosemary	
Shoestring Fries	\$7.50

Breakfast

Toast	\$5.50
Raisin, ciabatta, or gluten free with your choice of condiments: jam, vegemite, or marmalade.	
Eggs Any Way	\$9.50
Two eggs poached, fried, or scrambled served on grilled ciabatta	
Eggs Calabrese	\$9.90
Poached eggs in a napolitana sauce served on grilled ciabatta	
Eggs Benedict	\$13.50
Poached eggs with ham and hollandaise served on grilled ciabatta	
Eggs Florentine	\$14.50
Poached eggs with smoked salmon, spinach, and hollandaise, served on grilled ciabatta	
Pancakes Stack	\$10.90
Two pancakes with fresh cream and maple syrup	
Avocado Salmon Smash	\$11.90
With rocket, and chives served on grilled ciabatta.	
Salsa Big Breakfast	\$18.90
Poached, fried, or scrambled eggs with bacon, grilled tomato, sauté mushrooms, continental sausage, served on grilled ciabatta.	
Omelettes	\$14.50
Choose from the following, served on grilled ciabatta	
- Bacon, mushroom, spinach, onion and parmesan.	
- Smoked salmon, chives, capers, onion and parmesan.	
- Mushroom, fresh tomato, spinach, onion and parmesan.	
Kids Menu	\$7.50
Scrambled eggs on toast	
Pancake, fresh cream and maple syrup	
Add On (for each)	\$3.50
Egg, mushroom, spinach, tomato, smoked salmon, bacon, avocado, continental sausage	

Tapas

Mini Panini Rolls		\$5.00
Served with olive oil and balsamic vinegar		
Olives		\$7.00
Marinated and served warm		
White Bait		\$14.90
Seasoned with salt and pepper and served with tartare sauce		
Arancini		\$13.90
Chefs special daily, ask staff for fillings		
Meatballs and Tomato Sugo		\$13.50
Beef and pork with peas, parmesan, garlic, and parsley served in napolitana sauce		
Potato Croquettes		\$13.90
Creamy potato filling with melted cheese and parsley.		
Stuffed Mushrooms		\$17.50
Swiss mushroom filled with provolone cheese, chilli, garlic and parsley		
Tomato Brushetta		\$13.00
Grilled ciabatta served with fresh tomato, olive oil and herbs		
Salmon Brushetta		\$14.50
Grilled ciabatta served with smoked salmon, cream cheese and capers		
Pizzetta		\$9.90
Pizza base topped with extra virgin olive oil, garlic, rosemary, and sea salt		
Pizzetta Formaggio		\$9.90
Pizza base topped with extra virgin olive oil, garlic, rosemary, and parmesan cheese		
Schiacciata Olio		\$15.50
Pizza base topped with olive tapenade, buffalo mozzarella and rocket		
Zucchini Flowers		\$14.50
Lightly battered, filled with ricotta and spinach, served with a salsa cucumber, tomato and red onion salsa with balsamic dressing		
	1/2 Dozen	Dozen
Oysters Natural	\$15.00	\$20.00
Oysters Kilpatric	\$17.00	\$25.00

Pizza

Margherita		\$25.00
Mozzarella, parmesan, fresh tomato and basil		
Mediterranean		\$25.00
Mozarella, salami, capsicum, mushroom, olives and chilli		
Gamberi		\$25.00
Mozzarella, garlic prawns, pancetta, fresh tomato on a garlic oil base		
Salsicca		\$25.00
Mozzarella, fresh pork sausage, fennel seeds, capsicum, provolone and parmesan		
Vegetariana		\$25.00
Mozzarella, char grilled zucchini, roast capsicum, mushrooms and olives		
Hawaiian		\$25.00
Mozzarella, ham and fresh pineapple		
Calzone		\$25.00
Mozzarella, salami, ham, capsicum, mushroom, olives topped with napolitana sauce		

Pasta

Linguini Frutti Di Mare		\$29.90
Selection of market fresh seafood, white wine, chilli, garlic, tomato, parsley, in napolitana sauce		
Ravioli		\$28.90
Duck ravioli in a chilli napolitana sauce		
Gnocchi Pesto		\$28.90
Pan fried pancetta, garlic, chilli, parsley, fresh tomato, and pine nuts glazed in white wine finished with pesto and a drizzle of olive oil		
Penne Amatriciana		\$26.90
Pancetta, fresh tomato, parmesan, garlic, chilli and parsley		
Papadella Ragu Alla Bolognese		\$27.50
Slow cooked meat ragu in napolitana sauce		
Risotto Vegetale		\$26.90
Roasted pumpkin, spinach, zucchini, fresh tomato, garlic, parsley, and chilli		
Pappadella Granchio		\$32.00
Pan fried crab meat, fresh tomato, garlic, chilli, parsley, glazed in white wine, and finished in a rose sauce		

Sharing Plates

For two people

Cheese Plate	\$20.00
Selection of three cheeses, quince paste, crackers, fresh and dried fruit with nuts	
Antipasto	\$22.50
Selection of cured meats, cheeses, roasted vegetables, olives, and frittata	
Seafood Plate	\$65.00
Serves two people, includes; grilled Morten Bay bug, battered market fresh fish, whole crab grilled cut in half, oysters natural, grilled prawns, grilled calamari, served with salad and fries	

Banquet

The ultimate Salsa shared feast.

Choose one tapas, pizza, pasta & main dish to share for the table.

Each dish will be enough for 4 appetites

\$55 per person (minimum 4 people)

To add seafood dishes, add \$3 per head.

White Wine

	Glass	Bottle
Wild One	\$7.00	\$28.00
Sauvignon Blanc, South Eastern Australia		
Eradius Ana	\$8.50	\$37.00
Sauvignon Blanc, New Zealand		
La Linda	\$8.50	\$37.00
Riesling, Clare Valley		
Whistle Post	\$9.00	\$40.00
Chardonnay, Coonawarra		
Riposte The Stiletto	\$9.00	\$40.00
Pinot Gris, Adelaide Hills		

Rose Wine

Bella Epine	\$9.00	\$40.00
Rose, France		

Sparkling Wine

Wild One	\$7.00	\$28.00
South Eastern Australia		
Riccadonna	\$8.50	\$37.00
Moscato Bianco, Italy		
Victoria Avenue	\$9.00	\$40.00
Prosecco, King Valley		
Woodstock Ruby Velvet	200ml bottle	\$12.00
Sparkling Red, Limestone Coast		

Red Wine

	Glass	Bottle
Wild One	\$7.00	\$28.00
Shiraz, South Eastern Australia		
Riposte the Dagger	\$9.00	\$40.00
Pinot Noir, Adelaide Hills		
Seven Sleepers	\$9.00	\$40.00
Shiraz, Barossa Valley		
Hewitson Miss Harry	\$10.00	\$45.00
Rhone style blend, Barossa Valley		

Cocktails

	Glass	Jug
Aperol Spritz	\$15.00	\$30.00
Aperol, Prosecco, soda, and fresh orange juice		
Salsa Sun	\$15.00	\$30.00
Salerno, Vodka, blood orange soda, and bitters		
Pimms Cup	\$15.00	\$30.00
Pimms, cucumber, fresh fruits, mint, lime, soda, and dry ginger ale		
Espresso Martini	\$16.00	
Vodka, coffee liquor, espresso		
Bloody Mary	\$12.00	
Vodka, tomato juice, spiced to your taste		

Kids Menu

Spaghetti, Penne or Gnocchi with Napolitana	\$12.90
Penne Ham and Cream	\$12.90
Chicken Nuggets	\$12.90
served with fries	
Chicken Schnitzel	\$12.90
served with fries	
Fries	\$5.00
Pizza	\$14.00
Choose from:	
- Ham and Pineapple	
- Ham and Cheese	
- Cheese	

Dolci

Tiramisu	\$11.00
Light sponge soaked in espresso and served with mascarpone and fresh cream	
Affagato	\$10.50
Gelato topped with a shot of espresso	
Banana Doughnuts	\$12.00
Indulgence on a plate - soft cinnamon coated doughnut balls with warm chocolate centre	
Pizza Alla Nutella	\$12.90
Pizza base with nutella topping	
Panna Cotta	\$11.50
Vanilla panna cotta served with coulis	
Cannoli Siciliani	\$9.50
Crunchy pastry shells filled with ricotta cream	
Cheese Cake (per slice)	\$11.50

Beer & Cider

Imported

Australian

Bottle

Bottle

Peroni Leggera Italy

\$9.00

Hills Apple or Pear Cider

\$10.50

Heineken Amsterdam

\$9.50

Cascade Light

\$7.50

Corona Mexico

\$9.50

Hahn Superdry

\$8.50

Coopers Pale Ale

\$8.50

James Boags

\$9.00

On Tap

Scooner

Pint

Jug

Keepers Lager

\$5.00

\$8.00

\$25.00

Somersby Cider

Pint (400ml)

Jug

\$8.00

\$25.00

Ashai

Pint (400ml)

\$11.00

Functions

Please email bookings@cafesalsa.com.au

or call 8235 1991