

TOWN GREEN INN

MENU

STARTERS

TOMATO BRUSCHETTA <i>oregano, basil, garlic, olive oil on crisp bread (v)</i>	14.00
ZUCCHINI FLOWERS <i>tempura battered, filled with buffalo ricotta cheese (v)</i>	19.00
ANTIPASTO <i>warm olives, grissini, parma ham, chorizo</i>	17.00
GARLIC BREAD (v) <i>add – cheese</i>	9.50 + 2.50
SQUID <i>spiced flash fried squid with Sicilian mayonnaise</i>	16.00
ARANCINI <i>four cheeses & truffle with truffle aioli (v)</i>	16.00
<i>leek & pea with citrus aioli (v)</i>	15.00

SALADS

MEDITERRANEAN STYLE SQUID SALAD <i>with olives, tomato, onion, capsicum, potato, green beans</i>	20.00
COMPRESSED WATERMELON SALAD <i>with fennel & citrus dressing (v)</i>	19.00
TOMATO, MOZZARELLA & BASIL SALAD <i>with extra virgin olive oil, aged balsamic (v)</i>	18.00

PASTA & RISOTTO

SPAGHETTI CARBONARA <i>San Daniele ham, parmesan, black pepper, egg</i>	22.00
SEAFOOD LINGUINE <i>squid, fish pieces, scallops, house blend tomato sauce, chilli, parmesan</i>	26.00
FETTUCCINE AL FUNGI <i>mushroom ragout and rocket (v)</i>	23.00
PUMPKIN RAVIOLI <i>Napolitana sauce, sage and pine nuts (v)</i>	24.00
PRAWN RISOTTO <i>sautéed prawn, white wine, pesto, shaved parmesan</i>	26.00
SPICED SQUID RISOTTO <i>squid, white wine, spinach, shaved parmesan</i>	23.00

MAINS

PAN-FRIED CHICKEN BREAST <i>house blend Marsala, linguine, seasonal vegetables</i>	26.00
GRILLED SIRLOIN STEAK <i>fries, chef's salad, craft cider jus</i>	32.00
BEEF TENDERLOIN <i>pepper crusted eye fillet with buttered smashed chat potato, beans, port & mushroom jus</i>	34.00
CRISP-SKINNED SALMON <i>baby spinach, pumpkin, capers and onion salad</i>	32.00
GRILLED SNAPPER FILLET <i>sage and parma ham, grilled polenta, house blend tomato sauce</i>	29.00
THE ITALIAN CHICKEN KIEV <i>snow pea and stracciatella salad</i>	28.00

PIZZA

hand stretched & wood fired

MARGHERITA <i>San Marzano tomato, buffalo mozzarella, basil and olive oil (v)</i>	19.00
CALZONE <i>folded pizza with capsicum, salami, ham, mozzarella</i>	22.00
VESUVIO <i>tomato, pepperoni, ham, ricotta, onion, basil, mozzarella</i>	23.00
QUATTRO FORMAGGI <i>tomato, basil, taleggio, mozzarella, gorgonzola, parmesan (v)</i>	24.00
MONTAGNOLA <i>mushrooms, speck, taleggio, mozzarella, marjoram</i>	23.00
PIZZA ALLEGRA <i>tomato, mozzarella, eggplant and basil (v)</i>	21.00
SAN DANIELE <i>tomato, mozzarella, gorgonzola, San Daniele ham, rocket</i>	24.00
CAPRICCIOSA <i>tomato, ricotta, smoked ham, mushroom, mozzarella</i>	23.00
SALUMI <i>tomato, hot & mild salami, mozzarella, basil</i>	23.00

KIDS

CHICKEN NUGGETS & CHIPS	11.00
SPAGHETTI BOLOGNESE	11.00
PIZZA WITH HAM & PINEAPPLE	11.00

DESSERTS

ASSORTED ICE CREAM <i>chocolate fudge sauce, pretzel crumb, strawberry</i>	14.00
HOT CHOCOLATE PUDDING <i>warm custard sauce</i>	14.00
PANNA COTTA <i>raspberry coulis</i>	14.00
PROFITEROLES <i>mascarpone cream filling, chocolate custard, milk chocolate shavings</i>	14.00

WEEKLY SPECIALS

not available public holidays

MONDAY STEAK PIZZAIOLA <i>house blend tomato sauce, olives, capsicum, fries</i>	18.00
TUESDAY SALTIM BARRA <i>sage & parma ham topped barramundi, fries, chef's salad</i>	16.00
WEDNESDAY PIZZA <i>any pizza from the menu</i>	16.00
THURSDAY PASTA <i>chef's weekly pasta selections</i>	15.00

15% public holiday surcharge applies on food purchases