



MENU

ENTREE

JALAPENO CROQUETTE // \$8.0

spicy jalepenos in a bechamel sauce, hand-rolled in breadcrumbs and lightly fried, served with a light dipping sauce

SALT & PEPPER CALAMARI // \$9.5

pineapple cut squid coated in sea salt & lemon pepper and served with a side of garlic aioli

HOUSEMADE SPRINGROLLS // \$9.5

housemade chicken & Camembert spring rolls deep fried and served with a cranberry & plum dipping sauce

ARANCINI BALLS // \$9.5

aborio rice mixed with cheddar & mozzarella cheese, chorizo & caramelised onion, hand rolled and lightly fried served with a creamy garlic dipping sauce

PROSCIUTTO PRAWNS // \$16.5

prawn cutlets wrapped in Italian prosciutto, grilled & served with a homemade aioli dipping sauce

BREADS

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GARLIC BREAD // \$7.0

GARLIC AND CHEESE BREAD // \$8.0

garlic bread sprinkled with mozzarella cheese & baked until golden

BRUSCHETTA // \$9

topped with diced Roma tomatoes, basil, Spanish onion, garlic & mozzarella cheese

SHARE PLATTERS

all our share platters are designed to feed two people

CHORIZO & PRAWNS // \$26.0

grilled chorizo sausage, battered prawns & spring rolls

OCEAN TRIO // \$26.0

calamari, prawn twists & whiting bites served with tartare sauce & lemon aioli



MENU

PARMAS

TRADITIONAL PARMA // \$24.0

chicken schnitzel topped with napoli sauce, champagne ham & cheese

CALAPARMA // \$25.0

traditional parma topped with 4 golden fried calamari rings and housemade tartare sauce

ITALIAN PARMA // \$24.0

schnitzel topped with spicy matriciana sauce, salami & cheese

OUTBACK AUSSIE PARMA // \$24.0

schnitzel topped with egg, onion, bacon & gravy

'IM ON A DIET' PARMA // \$25.0

baked chicken breast topped with napoli, avocado, roasted red pepper, spinach & feta cheese

TRIPLE ZERO PARMA // \$35.0

are you up for the challenge?
call 000 after this three stack traditional parma challenge

PUMPKIN BUMPKIN // \$25.0

schnitzel topped with napoli, ham, roasted pumpkin, spinach, feta & topped with cheese

FRENCH PARMA // \$25.0

schnitzel topped with garlic sauce & camembert cheese

BOLOGNESE PARMA // \$24.0

schnitzel topped with traditional bolognese sauce & cheese

SEAFOOD PARMA // \$26.0

chicken schnitzel coated with garlic sauce, prawns, calamari & cheese

SPANISH PARMA // \$25.0

chicken schnitzel topped with napoli sauce, chorizo, bacon, roast capsicum & cheese

AMERICAN PARMA // \$24.0

schnitzel topped with BBQ sauce, onion & cheddar cheese

OLD FAVORITES

FISH & CHIPS // \$18.0

deep fried in a golden beer batter, served with chips & salad and sides of housemade tartare sauce and lemon wedges

ROAST OF THE DAY // \$20.0

ask our friendly staff for todays choice, served with seasonal roast vegetables & gravy

CHICKEN KIEV // \$24.0

plump chicken breast stuffed with garlic butter and coated in breadcrumbs fried and served on a bed of jasmine rice with chips & salad

CHICKEN SCHNITZEL // \$20.0

tender chicken breast in a golden crumb served with chips & salad and your choice of sauce



MENU

MAINS

VEAL SCALLOPINI // \$28.0

tender veal pieces pan fried and topped with a delicious mushroom, cream & white wine sauce served with house vegetables

ATLANTIC SALMON FILLET // \$31.5

pan fried crispy skin Atlantic fillet served atop a bed of creamy mash potato drizzled with a lemon & caper butter and grilled green beans & fresh dill

CHICKEN AVOCADO // \$23.0

grilled chicken breast sauteed in a creamy avocado & Camembert sauce, served with chips & salad

TEXAS PULLED BRISKET // \$25.0

eight hour slow cooked beef brisket in Chefs own Texan recipe served with house made chunky wedges

CALAMARI // \$30.0

fresh calamari rings flash fried and served with crispy chips & salad and housemade tartare sauce

CHICKEN & LEEK CREPE // \$23.0

tender chicken pieces sauteed with leek and tossed through a creamy white wine sauce encased in a light crepe & served with chips & salad

GARLIC PRAWNS // \$30.0

tiger prawns sauteed & tossed through a creamy garlic & white wine sauce served atop a bed of jasmine rice

BUTTER CHICKEN // \$28.0

chicken pieces slow cooked in a rich traditional Indian butter chicken sauce and served with jasmine rice & naan bread

WARM CHICKEN SALAD // \$20.0

sauteed chicken with onion & bacon served on salad greens with sun dried tomato & croutons drizzled with a honey mustard dressing

VITELLO SALTIMBOCCA // \$30.0

veal wrapped with prosciutto & sage marinated in wine & sea salt, sautéed in butter & served with a side salad

FROM THE GRILL

300g SCOTCH FILLET // 32.0

tender scotch fillet cooked to your liking & served with chips & salad & your choice of sauce

400g OUTBACK T-BONE // \$29.0

t-bone steak cooked to your liking & topped with bacon, egg, gravy & onion rings

300g FILLET MIGNON // \$36.0

tender eye fillet, wrapped in bacon and cooked to your liking served with mushroom sauce

300g PORTERHOUSE STEAK // \$30.0

tender porterhouse cooked to your liking served with chips & salad & your choice of sauce

300g SURF & TURF // \$38.0

tender eye fillet grilled & topped with prawns, scallops & calamari sauteed in a creamy garlic sauce

all our steaks are served with chips and salad and a selection of sauces gravy, creamy pepper, creamy mushroom, onion gravy & garlic sauce



MENU

PASTA

SPAGHETTI BOLOGNESE // \$21.0

traditional housemade bolognese sauce tossed with al dente spaghetti

VEGETARIAN LASAGNE // \$16.0

layers of fresh lasagne sheets filled with roasted vegetables, spinach, béchamel sauce and topped with napolitana sauce and parmesan cheese. Served with a side of salad and chips

RIGATONI CON SALSICCIA // \$25.0

continental Italian sausage and rigatoni pasta tossed through a basil and napolitana sauce, topped with provolone cheese

FETTUCCINI CARBONARA // \$20.0

bacon & onion tossed through a creamy white wine sauce & served with al dente fettuccini

SPAGHETTI MARINARA // \$28.0

spaghetti tossed with mussels, fish, calamari, prawns & scallops sauteed with olive oil, garlic & chilli

BOWTIE CHICKEN // \$20.00

grilled chicken strips tossed through a creamy herb and sundried tomato sauce served over bowtie pasta

GNOCCHI FIORENTINA // \$25.0

housemade potato gnocchi pan fried in a creamy roast pumpkin sauce, spinach and pine nut sauce. Topped with freshly shaved parmesan cheese

RISOTTO

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CHICKEN RISOTTO // \$25.0

sauteed chicken pieces, bacon, mushroom & spinach

RISOTTO DI MARE // \$25.0

aborio rice with mussels, fish calamari, prawns & scallops, sautéed with onion, garlic & white wine, fresh tomato & lemon thyme

ROASTED VEGETABLE RISOTTO

// \$22.0

seasonal roasted vegetables cooked in a creamy risotto

SIDES

INSALATA CAPRESE // \$8.0

sliced tomato, bocconcini and fresh basil topped with a balsamic glaze

GARDEN SALAD // \$5.0

lettuce, tomato, cucumber & spanish onion

POTATO WEDGES // \$6.5

fried golden and served with sides of sour cream & sweet chilli

BOWL VEG // \$5.0

a selection of today's house vegetables

BOWL CHIPS // \$5.0

served with tomato sauce

LOADED FRIES // \$7.0

loaded steak fries topped with bacon, guacamole, melted cheese & crushed corn chips



MENU

SENIORS

ROAST OF THE DAY // \$16.0

ask our friendly staff for todays choice, served with house vegetables

CHICKEN PARMA // \$12.0

traditional chicken parma topped with napoli sauce, champagne ham & cheese served chips & salad

BANGERS & MASH // \$12.0

grilled sausages served on creamy mash potato drizzled with onion gravy

HAM STEAK & PINEAPPLE // \$12.0

grilled ham steak & pineapple served with chips & salad

PENNE BOLOGNESE // \$12.0

traditional bolognese sauce served atop penne pasta

FISH & CHIPS // \$14.0

fried golden in beer batter and served with chips and salad with tartare sauce

**Add on to any
Seniors meal a
Soup of the Day
or Dessert for
only an extra
\$3.00**

KIDS

FISH & CHIPS

beer battered fish fillet with chips & tomato sauce

NUGGETS & CHIPS

golden fried chicken nuggets served with chips & tomato sauce

SPAGHETTI BOLOGNESE

traditional bolognese topped with mozzarella sauce

MARGHERITA PIZZA

margherita pizza with tomato, herbs & cheese

**all
\$8.00**

**& come with a
free kids
softdrink**

Our kids meals are suited for children 12 years & under



MENU

PIZZA

TROPICALE // \$20.0

tomato, champagne ham, pineapple & mozzarella cheese

VOLCANO // \$22.0

tomato, hot salami, capsicum, black olives, chilli & mozzarella cheese

BBQ CHICKEN // \$20.0

chicken, red onion, pineapple & mozzarella on a BBQ sauce base

BELLA MIA // \$20.0

fresh tomato, prosciutto, rocket, bocconcini & shaved parmesan

MARGHERITA // \$15.0

roasted tomatoes, fresh herbs & mozzarella cheese

Emilios iconic pizza's are approx. 13" (330mm) in diameter (between a regular & large size pizza) – topped with housemade napoli sauce + mozzarella cheese (unless specified)

BURGERS

THE BEEF BURGER // \$17.5

housemade beef patty with cheese, lettuce, tomato, beetroot, bacon, grilled onion & egg with tomato sauce

MEAT LOVERS BURGER // \$18.5

beef patty, bacon, salami, ham, tasty cheese, caramelised onion, tomato, lettuce & BBQ sauce

STOCKMANS BURGER // \$17.5

beef patty, grilled tomato, mushroom, lettuce & topped with battered onion rings & gravy

HAIL CAESAR BURGER // \$16.5

grilled chicken, bacon, egg, parmesan, lettuce & grilled onion topped with a caesar dressing

GRILLED CHICKEN BURGER // \$16.0

grilled chicken, bacon, caramelised onion, lettuce, tomato, cheese & aioli

VEGIE BURGER // \$16.0

housemade vegetable patty with lettuce, cheese, tomato, beetroot, grilled onion & topped with tomato sauce

STEAK BURGER // \$18.0

scotch fillet steak, lettuce, tomato, cheese, sauteed mushrooms, egg, bacon, caramelized onion & tomato relish

all our burgers are served with chips & salad

WINE



MENU

SPARKLING

- EMERI CHARDONNAY PINOT NOIR // \$7.5
- EMERI PINK MOSCATO 200ml // \$7.5 btl
- DE BORTOLI KING VALLEY PROSECCO // \$5gls / \$20btl
- LA BOHEME CUVÉE BLANC, YARRA VALLEY // \$8gls / \$40 btl
- DE BORTOLI BRUT // \$5gls / \$20btl

WHITE WINE

- WILLOWGLEN SEMILLON SAUVIGNON BLANC // \$4.9gls / \$22btl
- WILLOWGLEN MOSCATO // \$4.9gls / \$22btl
- WILLOWGLEN CHARDONNAY // \$4.9 / \$22btl
- 3 TALES MARLBOROUGH NZ SAUVIGNON BLANC // \$6.5gls / \$28btl
- BELLA RIVA, KING VALLEY PINOT GRIGIO // \$6.5gls / \$32btl
- LA BOHEME, YARRA VALLEY ROSE // \$40btl only
- NARKOOJEE LILY GRACE CHARDONNAY // \$48 btl only

RED WINE

- WILLOWGLEN CABERNET MERLOT // \$4.9gls / \$22btl
- WILLOWGLEN SHIRAZ CABERNET // \$4.9gls / \$22btl
- WINDY PEAK, YARRA VALLEY CABERNET SAUVIGNON // \$6.5gls / \$28btl
- BELLA RIVA SANGIOVESE, KING VALLEY // \$6.5gls / \$32btl
- HEATHCOTE, KING VALLEY SHIRAZ // \$8gls / \$32btl
- WILD DOG, 2014 SHIRAZ // \$45btl only