

# PESKARE

Restaurant | Bar | Function

*Note: If you have any allergies or intolerances, please inform our staff before ordering.*

[www.pescare.com.au](http://www.pescare.com.au)



## BREADS

|  |       |
|--|-------|
| Garlic Bread   | 8     |
| Bruschetta (2pcs / 3pcs)<br>With tomatoes, onions, and basil.      | 10/15 |
| Dips<br>Selection of gourmet dips with flat bread & turkish bread. | 17    |


## STARTERS

|   |                      |
|---|----------------------|
| Oysters Natural or Kilpatrick (GF)  | 1/2 doz 16<br>doz 32 |
| Saffron Arancini (V)<br>Crumbed rice balls filled with goat cheese on bed of olive dip.   | 13                   |
| Seafood Bisque<br>Fresh mussels, king prawns, calamari & scallops in white wine, chilli, garlic, & tomato basil sauce, served with toasted garlic bread.            | 17                   |
| Saltimbocca Chicken<br>Grilled chicken with prosciutto, fresh sage & basil cashew pesto.  | 16                   |
| Chilli Moreton Bay Bugs (GF)<br>Sautéed in garlic olive oil, napoli sauce with hint of chilli.  | 17                   |
| Salt & Pepper Calamari<br>Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.   | 16                   |
| Seared Scallops & Prawns (GF)<br>Prawns & Scallops seared in butter accompanied with prosciutto & capsicum pesto.   | 17                   |
| Antipasto<br>Buffalo mozzarella, prosciutto, soppressa salami, smoked salmon, olives, pepper bells, grilled calamari, chicken, chorizo and toasted garlic ciabatta. | 23                   |
| Lamb Skewer<br>Grilled lamb skewer marinated in garlic, rosemary & lemon on quinoa tabouleh with tzatziki dip.  | 18                   |

|  |    |
|--|----|
| <b>SALADS</b><br>(add Chicken \$4, Smoked Salmon \$5, Lamb \$6)  |    |
| Pescare Salad (GF)<br>Prawns, scallops & grilled calamari in garlic olive oil with sweet chilli, avocado, fried onion flakes & mixed green leaves.   | 22 |
| Pear Rucola Salad (V)<br>Pears, rucola, strawberries and parmesan.   | 15 |
| Caesar Salad<br>Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing.  | 17 |
| Super Salad (V) <br>Organic quinoa, chia, green beans, freekeh, cherry tomato, almonds & roast pumpkin with vinaigrette dressing. | 18 |

## Pasta & Risotto (GF Pasta Available, extra \$2)

- Roast Vegetable Lasagne (V)** 21  
Roast pumpkin, grilled eggplant, zucchini, mushrooms, spinach, napoli & spinach mornay.
- Gnocchi Gorgonzola (V)** 22  
Home made gnocchi in creamy gorgonzola sauce, mushrooms & spinach.
- Spaghetti Funghi Spinaci (V) ** 19  
Spaghetti tossed in garlic, chilli, olive oil, mushrooms, spinach, cherry tomatoes & olives.
- Penne Con Carne** 22  
Penne tossed with onions, bacon, salami, chorizo, black olives, mozzarella, chilli & napoli.
- Tortellini Romana** 21  
Tortellini tossed with bacon, napoli sauce and cream.
- Gnocchi Pollo Funghi** 23  
Home made gnocchi w/ chicken, mushrooms, basil cashew pesto & cream.
- Spaghetti Marinara** 25  
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine & a touch of tomato.
- Braised Lamb Risotto (GF)** 23  
Shredded braised lamb, garlic, onions, celery, mushrooms & red wine jus.
- Moreton Bay Bug Risotto (GF)** 28  
Moreton bay bug, barramundi, sautéed in garlic, olive oil, onions, white wine & tomato basil sauce.

## Gourmet Pizza (GF Pizza Available, extra \$3)

- Garlic / Herb Focaccia (V)** 11
- Margherita (V)** 16  
Buffalo mozzarella, fresh cherry tomatoes, basil.
- Campagnola (V) ** 18  
Spinach, zucchini, pumpkin, mushrooms, basil pesto, onions & olives.
- Almond Dukkah Pizza (V)** 18  
Mushrooms, green olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond & dukkah.
- Capricciosa** 18  
Virginia ham, mushrooms, olives, tomato, mozzarella & anchovies.
- Tandoori** 19  
Chicken, chillies, onions, mushrooms, tomato, mozzarella, mint yogurt.
- Salsiccia e Carne** 19  
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, fior de latte.
- Frutti di Mare** 23  
King prawns, mussels, calamari, avocado, tomato, mozzarella.
- Moroccan Lamb** 19  
Slow cooked lamb, tomato, mozzarella, garlic, capsicum, feta, spanish onion, mint yogurt.

## Mains

### Potted Pie (V)

Carrot, peas, spinach, potatoes, corn, broccoli and mushrooms cooked in creamy parmesan sauce, served with chips. 22

### Pepperone (V)

Baked capsicum with spinach, pumpkin, mushrooms, olives, cherry tomatoes, rice, served with sautéed vegetables. 25

### Moroccan Chicken Kebab

Chicken marinated in moroccan spices on skewers, served with quinoa tabbouleh and guacamole. 29

### Chicken Parma

Crumbed chicken breast with napoli & melted mozzarella, served with chips & salad. 26

### Peroni Battered Fish & Chips

Peroni battered flathead tails with chips, salad & herb mayo. 27

### Calamari Ripieno (GF)

Calamari stuffed with capsicum, celery, onion, prawns risotto complemented with creamy tarragon sauce & citrus salad. 29

### Dukkah Crusted Salmon (GF)

Fillet rubbed with dukkah spices, with red radish, cherry tomato, rocket leaves, grilled capsicum, coriander finished with vinaigrette dressing. 30

### Barramundi (GF)

Pan fried barramundi fillet with dutch carrots, asparagus, prawns, mussels & topped with avocado salsa. 33

### Seafood Platter (for 2 people)

Chef's selection of fresh fish and seafood served grilled & fried. Comprised of salmon, barramundi, calamari, scallops, mussels, oysters, moreton bay bugs & prawn avocado salad. 99

### Eye Fillet with BBQ Prawns (GF)

Grain fed 200gm juicy fillet char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus. 34

### Lamb Rump

Lamb rump served on grilled vegetables, quinoa and hummus dip. 32

### Free Range Pork Cutlet

Chargrilled Pork Cutlet marinated with fennel & paprika, served with sweet potato chips, apple slaw & drizzled with sherry caramel. 30

## Sides

Garlic sautéed broccoli with Almonds.  8

Peroni battered vegetables. 8

Sautéed mushrooms & spinach with chilli. 8

Chorizo with warm olives. 7

Thick Crunchy Chips. 7

Sauteed Vegetables / Steamed Vegetables. 7

Potato Wedges. 8

Sweet Potato Chips. 8

## Sparkling

|  |               |
|--|---------------|
| Featured Wine                                  | G:7.5<br>B:27 |
| De Bortoli Emeri - Pink Moscato<br>(NSW)       | G:8<br>B:29   |
| Jansz - Premium Cuvee<br>(Tasmania)            | B:47          |
| Villa Chiopris - Prosecco<br>(Friuli, Italy)   | G:9<br>B:47   |
| Domaine Chandon - Brut<br>(Yarra Valley, VIC ) | G:9.5<br>B:49 |
| Moet & Chandon - Brut Imperial<br>(France)     | B:99          |

## White Wine

|   |               |
|---|---------------|
| Featured Wine   | G:7.5<br>B:27 |
| Durvillea - Sauvignon Blanc<br>(Marlborough, NZ)                    | G:8<br>B:39   |
| Lloyd Brothers - Sauvignon Blanc<br>(Adelaide Hills, SA)            | B:42          |
| Cape Mentelle 'Georgiana' - Sauvignon Blanc<br>(Margaret River, WA) | G:9<br>B:44   |
| Cloudy Bay - Sauvignon Blanc<br>(Marlborough, NZ)                   | B:49          |
| Rochford - Chardonnay<br>(Yarra Valley, VIC)                        | G:8<br>B:39   |
| Domaine Chandon - Chardonnay<br>(Yarra Valley, VIC)                 | B:49          |
| Bertani Velante - Pinot Grigio<br>(Veneto, Italy)                   | G:9<br>B:42   |
| Elio Perrone - Moscato Bianco<br>(Piemonte, Italy)                  | G:9<br>B:44   |
| Good Catholic Girl - Riesling<br>(Clare Valley, SA)                 | G:8<br>B:38   |
| Domaine Chandon - Pinot Noir Rose<br>(Yarra Valley, VIC)            | G:9<br>B:44   |

## Red Wine

|  |               |
|--|---------------|
| Featured Wine  | G:7.5<br>B:27 |
| Pencarrow - Pinot Noir<br>(Martinborough, NZ)                                | G:8.5<br>B:39 |
| Domaine Chandon - Pinot Noir<br>(Yarra Valley, VIC)                          | B:52          |
| Auntsfield Estate - Pinot Noir<br>(Marlborough, NZ)                          | B:56          |
| Fermoy Estate - Cabernet Sauvignon Merlot<br>(Margaret River, WA)            | G:8.5<br>B:39 |
| Mocandunda - Merlot<br>(Clare Valley, SA)                                    | G:8.5<br>B:39 |
| El Nino - Cabernet Merlot<br>(Pyreenees Ranges, VIC)                         | B:39          |
| Rymill The Dark Horse - Cabernet Sauvignon<br>(Coonawarra, SA)               | B:40          |
| Tenuta Villa Trasqua - Chianti Classico<br>(Tuscany, Italy)                  | G:9<br>B:44   |
| Fat Sparrow - Shiraz<br>(Heathcote, VIC)                                     | G:8.5<br>B:39 |
| Fermoy Estate - Shiraz<br>(Margaret River, WA)                               | B:42          |
| Penfold 128 - Shiraz<br>(Coonawarra, SA)                                     | B:60          |
| Henschke Keyneton - Shiraz Cabernet Sauvignon Merlot<br>(Barossa Valley, SA) | B:76          |
| Marchesi Di Barolo - Barolo La Tradizione DOCG<br>(Piemonte, Italy)          | B:110         |

## Dessert Wines & Liqueurs

|  |      |
|--|------|
| Passito di Pantelleria Pellegrino - Italy                  | 10.5 |
| Visciola- Red wine with wild cherries - Italy              |      |
| Sherry Pedro Ximenez Valdespino - Spain                    |      |
| Vintage Port Burmester - Portugal                          |      |
| De Bortoli Noble One - Australia                           |      |
| Galliano   Limocello   Frangelico   Amaro Averna - (Italy) |      |
| Grand Marnier   Cointreau   Dom Benedictine - (France)     |      |
| Baileys - (Ireland)  |      |

## Desserts

|  |      |
|--|------|
| Tiramisu<br>Savoardi biscuits embedded in coffee liqueur layered w/ mascarpone & cream.  | 13   |
| Creme Brulee (GF)<br>Light vanilla custard with caramalised sugar.   | 14   |
| Sticky Date Pudding<br>Lightly spiced date pudding with traditional caramel sauce.<br>With Dessert Passito Wine. 17  | 13   |
| Semifreddo (GF)<br>Combination of pistacchio, raspberry, vanilla beans & finished with raspberry coulis.   | 12.5 |
| Coppa Gelato<br>Select any three scoops of chocolate, lemon, salted caramel, mango, strawberry, vanilla, rainbow.  | 9    |
| Cheese Platter<br>Served with quince paste, muscatels & crackers.<br>Vintage Cheddar 50g   Danish Blue 50g   Camembert 50g<br>Selection: 1 cheese \$11, 2 cheeses \$16, 3 cheeses \$22 |      |
| Cakes<br>Mixed berry cheese cake, Lemon tart, Mars bar.  | 8.5  |
| Mini Tarts<br>Please ask our friendly staff for more cakes & mini tarts selection.   | 6.5  |
| Affogato<br>Vanilla ice cream, shot of espresso & your favourite liqueur.<br>Non Alcoholic \$9   | 16   |

## Drinks

|   |                  |
|---|------------------|
| Coffee<br>Add \$0.60 for<br>Double shot   Strong   De-caf   Soy   Irish Cream   Caramel   Hazelnut   Cinnamon   Vanilla<br>Extra Large: add \$1 | 3.8              |
| Liqueur Coffee<br>With your favourite liqueur   | 9.5              |
| Tea<br>English Breakfast   Earl Grey   Chamomile   Green Tea   Lemon Grass Ginger   Peppermint   Chai.  | 4                |
| Mocha   Hot Chocolate   Chai Latte  | 4.5              |
| San Pellegrino Sparkling Mineral Water (500ml / 750ml)  | 6 / 8            |
| Milk Shake<br>Chocolate   Strawberry   Vanilla   Caramel   Banana   Hazelnut  | 6                |
| Iced Chocolate   Iced Coffee  | 6                |
| Soft Drinks   | G: 4.5<br>B: 4.9 |
| Lemon Lime Bitters   Ice Tea   Juices   | 4.5              |
| San Pellegrino Flavoured Drinks   | 4.9              |

## Beers

|  |     |
|--|-----|
| Cascade Light, Peroni Leggera,                           | 6.5 |
| Carlton Draught, Pure Blonde, VB                         | 7   |
| Peroni, Fat Yak Pale Ale, Crown Lager, James Boags       | 8   |
| Corona, Asahi, Menabrea, Mountain Goat Organic Steam Ale | 8.5 |

## Rekorderlig Ciders

|   |      |
|---|------|
| Apple, Pear (500ml)                                 | 13.5 |
| Strawberry Lime, Wild Berries, Passionfruit (330ml) | 9    |

## Spirits

|   |      |
|---|------|
| Basic Spirits   | 8    |
| Chivas Regal, Black Label, Glenfiddich Single Malt                                | 9.5  |
| Glenmorangie Single Malt  | 11.5 |
| Jameson Irish Whiskey, Bombay Sapphire Gin  | 10.5 |
| Hennessy V S Cognac, Belvedere Pure Vodka   | 10.5 |
| Jack Daniel's Single Barrel, Wild Turkey Rare Breed                               | 12   |
| Janneau Grand Armagnac  | 12   |
| Blue Label  | 18   |
| Imported Grappa: Nonino Vendemmia, Nardini Reserva, Nonino Moscato, Questa e Vera | 12   |