

IL CORSO CAFE

drinks / pizza

cold drinks + shakes

Coke, Coke Zero, Sprite, Fanta, Lift, Creaming Soda, Orange Juice, Pineapple Juice, Apple Juice
4.7

Chinotto, Orange Crush, Iced Tea
5.0

Lemon, Lime + Bitters
6.0

Thickshake
8.0

Milkshake
7.0

H₂O

Sparkling
small 4.5 | large 9.5

Still
4.0

sparkling

De Bortoli Prosecco *Riverina NSW*
Piccolo 200ml
10.0

Emeri Pink Moscato *Riverina NSW*
Piccolo 200ml
10.0

Canti Prosecco *Italy*
750ml
32.0

red

Johnny Q Cabernet Sauvignon *South Eastern Australia*
8.5 / 31.0

Dee Vine Estate Nericon Durif *Riverina NSW*
8.0 / 29.0

Yarran Wines Merlot *Yenda NSW*
8.5 / 31.0

Dee Vine Estate Nericon Shiraz *Riverina NSW*
8.0 / 29.0

Calabria 3 Bridges Grenache *Barossa Valley SA*
9.0 / 41.0

Warburn Estate Cabernet Merlot *Barossa Valley SA*
30.0

Calabria 3 Bridges Durif *Riverina NSW*
41.0

white

Yarran Wines Pinot Grigio *Riverina NSW*
8.5 / 31.0

De Bortoli Vat 2 Sauvignon Blanc *Riverina NSW*
8.5 / 32.0

Berton Metal Chardonnay *South Eastern Australia*
9.0 / 33.0

Yellow Tail Moscato *Riverina NSW*
8.0 / 29.0

Matua Valley Sauvignon Blanc *Marlborough NZ*
9.5 / 39.0

beer + cider

Yenda Pale Ale
8.5

Carlton Dry
7.5

Great Northern
7.5

Corona
8.5

Peroni
8.5

Pressman's Cider
8.0

Rekorderlig Strawberry / Lime Cider
9.0

cocktails

Mimosa
10.0
Prosecco + orange juice

Aperol Spritz
15.0
aperol, dash of soda, Prosecco,
garnished with orange slice

Limoncello Spritz
15.0
limoncello, dash of soda, Prosecco,
garnished with lemon slice

Hugo Spritz
15.0
St Germain elderflower liquor,
dash of soda, Prosecco and mint

coffee / tea / specialty

Espresso
4.0

Macchiato
Cappuccino
Flat White
Latte
Piccolo Latte
Long Espresso
4.7

Mocha, Hot Chocolate
5.0

decaf / strong / soy / lactose free / large
add 0.8

Earl Grey, English Breakfast, Peppermint, Green
4.5

Chai Latte, Matcha Green Tea Latte, Dirty Chai
7.0

Iced Matcha Green Tea Latte,
Iced Chai Latte, Iced Coffee,
Iced Chocolate, Iced Mocha
9.5

Affogato
8.0
– add Frangelico / 7.0
– add Baileys / 7.0

toppa

Sml 16.0 / Lrg 24.0 / Family 29.0 / Jumbo 34.0 / GF 11inch 25.0

– pizza base + tomato sauce, garlic, herbs

– pizza base + a garlic and herb butter, parmesan cheese

pizza All with tomato base + mozzarella cheese (mozz) unless stated otherwise

EXTRA TOPPINGS FROM Sml 2.0 / Lrg 2.0 / Family 3.0 / Jumbo 3.0
GF 2.0 / Half and half 3.0

traditional pizza

Sml 19.0 / Lrg 27.0 / Family 33.0 / Jumbo 39.0 / GF 11inch 28.0

Special ham, mushroom, olives, anchovies,
capsicum, seafood

Supreme ham, mushroom, salami, pineapple, onion,
capsicum, olives

Il Corso ham, bacon, mushroom

Capricciosa ham, olives, mushroom, anchovies

Mexicana (hot) ham, mushroom, salami, chilli, olives

Meat Lovers ham, bacon, salami

Pepperoni tomato, cheese, salami (pepperoni)

Hawaiian ham, pineapple

Margherita tomato, cheese, oregano

Vegetarian capsicum, mushroom, olives, onion

BBQ Chicken mushroom, chicken, BBQ sauce

Aussie ham, bacon

gourmet pizza

Sml 20.0 / Lrg 28.0 / Family 35.0 / Jumbo 41.0 / GF 11inch 28.0

Marinara mixed seafood, anchovies, herbs

Italiana tomato bruschetta, olives, anchovies, capers,
bocconcini cheese topped with fresh rocket + olive oil

Romana olives, mushroom, salami, artichokes,
roasted peppers

Pisa prosciutto, eggplant, olives, artichokes, roasted peppers

Bolognese bolognese sauce base, ham, mushroom, olives

Rocket (no mozz) onion, prosciutto, rocket, balsamic, parmesan cheese

Peri Peri Chicken bocconcini cheese, roasted capsicum, shallots,
caramelised onion topped with peri peri sauce

Bari prosciutto, tomato bruschetta, grilled zucchini,
roasted peppers + gorgonzola cheese

Mediterranean bacon, mushroom, tomato bruschetta, garlic tiger prawns,
fresh capsicum + a drizzle of sweet chilli sauce

Gioia bacon, potato, garlic, roasted peppers, parmesan,
rosemary, topped with fresh rocket

“You better cut that pizza
in four because I'm not **HUNGRY**
enough to eat six.”



Monday – Friday from 9am
Saturday – Sunday from 8am

15% surcharge applies on all public holidays

IL CORSO CAFE

lunch

Monday – Friday from 9am
Saturday – Sunday from 8am

15% surcharge applies on all public holidays

Gluten Free Option indicated by GFO. Please advise wait staff.
Gluten Free products are available, however, as the gluten free meals are prepared in the same environment as meals containing gluten, we cannot guarantee that the gluten free meals will be 100% free from gluten.

sides + salads

Garlic Bread

3 pieces 9.0

toasted Italian bread with a garlic herb butter
– add extra piece / 3.0

Bruschetta

2 pieces 16.0

toasted turkish bread with your choice of
– tomato, red onion, basil + olive oil with balsamic glaze
– avocado, ricotta, roasted capsicum + pinenuts
– add extra piece / 6.0

Warm Beef + Haloumi Salad ^{GFO}

25.5

tossed through spinach, spanish onion, pumpkin
+ cherry tomatoes with a seeded mustard
+ balsamic dressing

Salmon Salad ^{GFO}

24.9

grilled salmon pieces tossed through lettuce,
carrot, radish, snow peas, cherry tomatoes,
prosciutto, capers + ranch dressing

Calamari Salad

24.9

mixed lettuce salad topped with cajun salt + pepper
dusted calamari + our chef's special dressing

Caesar Salad ^{GFO}

19.5

cos lettuce, bacon, caesar dressing,
shaved parmesan, boiled egg + croutons
– add grilled chicken / 5.0
– add crumbed chicken strips / 6.0

Potato Salad ^{GFO}

19.5

potato, mixed lettuce, cherry tomato, pine nuts +
croutons in a white balsamic + sweet chilli dressing
– add grilled chicken / 5.0
– add crumbed chicken strips / 6.0

Warm Chicken Salad ^{GFO}

24.9

mixed lettuce salad topped with marinated
grilled chicken + our chef's special dressing

Italian Salad ^{GFO}

19.5

mixed lettuce, kalamata olives, bocconcini cheese,
semi-dried tomato, avocado, red onion + capsicum
– add grilled chicken / 5.0
– add crumbed chicken strips / 6.0

Chips / Wedges | Sweet Potato Fries

13.0 | 15.0

– sour cream + sweet chilli sauce / 2.5
– Il Corso sauce / 4.0
– gorgonzola sauce / 4.0
– gravy / 2.0

light meals

Arancini

3 pieces 22.0

crumbed ham + pea risotto balls,
served with gorgonzola sauce
– add extra piece / 6.0

Pork Belly ^{GFO}

24.0

twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

Zucchini + Haloumi Fritters ^{GFO}

24.5

served with a tomato, avocado + rocket salsa,
minted yoghurt + balsamic reduction
– add smoked salmon / 5.0

Gamberi Aglio ^{GFO}

26.9

sautéed tiger prawns in a garlic butter,
parsley, tomato, capers + chilli oil

Beef Burger

23.0

homemade beef pattie, lettuce, cheese, crispy bacon,
caramelised onion, tomato relish + herb mayonnaise,
served with rosemary dusted chips
– add fried egg / 3.0

Chicken Burger

23.0

marinated grilled chicken breast, lettuce,
brie cheese + cranberry sauce,
served with rosemary dusted chips

Cotoletta Roll

24.0

crumbed chicken or veal topped with
mozzarella cheese, bolognese sauce
+ lettuce in a turkish roll

Steak Sandwich

23.0

seared beef, lettuce, tomato, beetroot, cheese,
caramelised onion + bacon, served with chips
– add fried egg / 3.0

Beer Battered Flathead

24.0

deep fried, served with chips, tartare sauce
+ lemon wedge

Chicken Strips

25.0

herb + parmesan bread crumbed
chicken breast strips, deep fried, served with
salad + honey mustard dipping sauce

Chicken Schnitzel Roll

21.0

crumbed breast fillet with lettuce, tomato
+ mayonnaise served with chips

Open Grills

18.0

toasted turkish bread topped with your choice of
– legham, pineapple + melted cheese
– chicken, avocado + melted cheese
– salmon, avocado, red onion,
capers + melted cheese – add 2.0

gourmet pasta + risotto

Spaghetti Marinara

33.0

fish, calamari, prawns + muscles sauteed
in olive oil, garlic, shallots + white wine then
finished with Napoli sauce

Fettuccine Rucola

31.0

tiger prawns, prosciutto, cherry tomatoes,
rocket + chilli, tossed in garlic olive oil

Spaghetti Salmone

31.0

salmon, garlic tiger prawns, cherry tomatoes, spinach,
shallots, in a chilli, cream + white wine sauce

Homemade Lasagna

28.0

baked layers of pasta, bolognese + bechamel,
mozzarella and parmesan

Risotto Gamberi ^{GFO}

36.0

Il Corso speciality sauce with grilled king prawns

Conchiglioni Formaggio

32.0

shell pasta filled with ricotta, pumpkin, feta,
baby spinach + a sage brown butter sauce

pasta ^{GFO}

Spaghetti / Fettuccine / Risotto / Penne / Ravioli
26.0

Homemade Gnocchi / Gluten Free Pasta
– add 3.0

Bolognese

rich Italian style meat + tomato sauce

Gorgonzola

creamy blue vein cheese
+ parmesan cheese sauce

Boscaiola

mushroom, ham, peas, garlic + cream sauce

Diavola

chorizo sausage, bacon, onion,
roasted capsicum, in a cheesy cream sauce

Calabrese

hot salami, capsicum, olives, napoli sauce
+ a touch of cream

Inverno

tiger prawns, mushrooms, napoli sauce,
garlic + a touch of cream

Genovese

sun-dried tomatoes, pesto, chicken,
napoli sauce + a touch of cream

Chicken Avocado

chicken, avocado, garlic + cream sauce

mains

Saltimbocca ^{GFO}

38.9

pan seared veal medallions topped with prosciutto
cooked in a white wine, sage + garlic sauce,
served on a bed of mashed potato + greens

Cotoletta Bolognese

33.0

crumbed veal schnitzel topped with mozzarella cheese
+ bolognese sauce, served with salad + chips

Pollo Veneto ^{GFO}

39.0

pan seared chicken breast, tiger prawns,
roast peppers + pinenuts in a tomato pesto,
cracked pepper + brandy cream sauce,
served on a bed of mashed potato + greens

Scotch Fillet ^{GFO}

300g / 43.0

served on a bed of mashed potato + greens
Il Corso speciality sauce,
mushroom sauce or jus / 4.0

Calamari Fritti

34.5

cajun salt + pepper dusted calamari,
served with chips + garlic aioli

Fritto Misto

34.9

selection of battered and crumbed seafood,
served with salad, chips + tartare sauce

Chicken Schnitzel

28.9

crumbed breast fillet served with salad + chips
– gravy / 2.0
– mushroom or Il Corso speciality sauce / 4.0

Pork Belly ^{GFO}

36.0

twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

“The only thing
we like better than
talking about
FOOD
is eating it!”