

Monday – Friday from 9am  
Saturday – Sunday from 8am  
15% surcharge applies on all public holidays

drinks / pizza

# IL CORSO CAFE

## cold drinks + shakes

Coke, Coke Zero, Sprite, Fanta, Lift,  
Creaming Soda, Orange Juice,  
Pineapple Juice, Apple Juice  
4.5

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

## coffee / tea / specialty

Espresso, Macchiato, Cappuccino, Flat White,  
Latte, Piccolo Latte, Long Espresso  
4.5

Mocha, Hot Chocolate  
5.5

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  
9.0

Affogato  
8.0  
add Frangelico 7.0  
add Baileys 7.0

## 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

## 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

## 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

## 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

## toppa

Sml 16.0 / Lrg 24.0 / Family 28.0 / Jumbo 32.0 / 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 TOPPING Sml 2.0 / Lrg 2.0 / Family 3.0 / Jumbo 3.0  
GF 2.0 / Half and half 3.0

## traditional pizza

Sml 18.0 / Lrg 26.0 / Family 32.0 / Jumbo 38.0 / GF 11inch 27.0

- 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 19.0 / Lrg 27.0 / Family 34.0 / Jumbo 40.0 / GF 11inch 27.0

- 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. ”



# IL CORSO CAFE

## lunch

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

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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 2.5

#### Bruschetta

2 pieces 15.0

toasted turkish bread with your choice of

– tomato, red onion, basil + olive oil with balsamic glaze

– avocado, ricotta, roasted capsicum + pinenuts

add extra piece 5.5

#### Warm Beef + Haloumi Salad <sup>GFO</sup>

24.0

tossed through spinach, spanish onion, pumpkin

+ cherry tomatoes with a seeded mustard

+ balsamic dressing

#### Salmon Salad <sup>GFO</sup>

24.0

grilled salmon pieces tossed through lettuce,

carrot, radish, snow peas, cherry tomatoes,

prosciutto, capers + ranch dressing

#### Calamari Salad

23.9

mixed lettuce salad topped with cajun salt + pepper

dusted calamari + our chef's special dressing

#### Caesar Salad <sup>GFO</sup>

18.9

cos lettuce, bacon, caesar dressing,

shaved parmesan, boiled egg + croutons

add grilled chicken 3.0

add crumbed chicken strips 5.0

#### Potato Salad <sup>GFO</sup>

18.9

potato, mixed lettuce, cherry tomato, pine nuts +

croutons in a white balsamic + sweet chilli dressing

add grilled chicken 3.0

add crumbed chicken strips 5.0

#### Warm Chicken Salad <sup>GFO</sup>

20.9

mixed lettuce salad topped with marinated

grilled chicken + our chef's special dressing

#### Italian Salad <sup>GFO</sup>

18.9

mixed lettuce, kalamata olives, bocconcini cheese,

semi-dried tomato, avocado, red onion + capsicum

add grilled chicken 3.0

add crumbed chicken strips 5.0

#### Chips / Wedges | Sweet Potato Fries

11.0

13.0

– sour cream + sweet chilli sauce 2.5

– Il Corso sauce 4.0

– gorgonzola sauce 4.0

– gravy 2.0

### light meals

#### Arancini

3 pieces 21.0

crumbed ham + pea risotto balls

served with gorgonzola sauce

add extra piece 6.0

#### Pork Belly <sup>GFO</sup>

24.0

twice cooked pork belly with a crispy slaw

+ pomegranate balsamic glaze

#### Zucchini + Haloumi Fritters <sup>GFO</sup>

23.9

served with a tomato, avocado + rocket salsa,

minted yoghurt + balsamic reduction

#### Gamberi Aglio <sup>GFO</sup>

25.0

sautéed tiger prawns in a garlic butter,

parsley, tomato, capers + chilli oil

#### Beef Burger

22.0

homemade beef pattie, lettuce, cheese,

crispy bacon, caramelised onion,

tomato relish + herb mayonnaise

served with rosemary dusted chips

#### Chicken Burger

22.0

marinated grilled chicken breast, lettuce,

brie cheese + cranberry sauce

served with rosemary dusted chips

#### Cotoletta Roll

23.0

crumbed chicken or veal topped with

mozzarella cheese, bolognese sauce

+ lettuce in a turkish roll

#### Steak Sandwich

22.0

seared beef, lettuce, tomato, beetroot,

cheese, caramelised onion + bacon

served with chips

#### Beer Battered Flathead

22.5

deep fried, served with chips, tartare sauce

+ lemon wedge

#### Chicken Strips

23.9

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

### gourmet pasta + risotto

#### Spaghetti Marinara

31.5

fresh selection of mixed seafood cooked in

white wine + garlic napoli sauce

#### Fettuccine Rucola

29.9

tiger prawns, prosciutto, cherry tomatoes,

rocket + chilli tossed in garlic olive oil

#### Spaghetti Salmone

29.9

salmon, garlic tiger prawns, cherry tomatoes, spinach,

shallots in a chilli, cream + white wine sauce

#### Homemade Lasagna

28.0

traditional bolognese + bechamel sauce

#### Risotto Gamberi <sup>GFO</sup>

35.0

Il Corso speciality with grilled king prawns

#### Conchiglioni Formaggio

31.0

shell pasta filled with ricotta, pumpkin, feta,

baby spinach + a sage brown butter sauce

### pasta <sup>GFO</sup>

Spaghetti / Fettuccine / Risotto / Penne / Ravioli

25.0

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 + touch of cream

#### Genovese

sun-dried tomatoes, pesto, chicken,

napoli sauce + touch of cream

#### Chicken Avocado

chicken, avocado, garlic + cream sauce

### mains

#### Saltimbocca <sup>GFO</sup>

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

32.0

crumbed veal schnitzel topped with mozzarella cheese

+ bolognese sauce served with salad + chips

#### Pollo Veneto <sup>GFO</sup>

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 <sup>GFO</sup>

350g / 42.0

served on a bed of mashed potato + greens

Il Corso specialty sauce,

mushroom sauce or jus / 4.0

#### Calamari Fritti

31.9

cajun salt + pepper dusted calamari

served with chips + garlic aioli

#### Fritto Misto

33.9

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

Il Corso specialty sauce or mushroom sauce / 4.0

#### Pork Belly <sup>GFO</sup>

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!”