



# La Rustica

by the lake

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## BREAD

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**ITALIAN BREAD** **V** - \$4.00  
2 pieces per serve.

**GARLIC BREAD** **V** - \$4.70  
2 pieces per serve.

**HERB BREAD** **V** - \$4.70  
2 pieces per serve.

**ANCHOVY BREAD** - \$6.00  
Italian bread topped with mozzarella & anchovies, 2 pieces per serve.

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## STARTERS

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**ANTIPASTO** - \$25.90  
A selection of cured meats, Italian cheese & marinated vegetables, served with Italian bread.

**OLIVI FRITTI** **V** - \$13.90  
Black olives (seeds in) tossed through extra virgin olive oil, baby tomatoes & chilli served with Italian bread.

**PEPPERONATA** **V** - \$13.90  
An assortment of red, green, yellow capsicum, aubergine & potatoes slow roasted in a pomodoro sauce, served with Italian bread.

**FOCACCIA** **V** - \$13.90  
Topped with extra virgin olive oil, oregano, rosemary & sea salt.

**BIANCA** **V** - \$16.90  
Pizza base topped with extra virgin olive oil, garlic & mozzarella.

**DIPS** **V** - \$17.90  
A trio of dips, served with warm focaccia.

**TOMATO BRUSCHETTA** **V** - \$16.90  
2 pieces per serve;  
Toasted Italian bread topped with baby tomatoes, Spanish onion, bocconcini & basil. Dressed with extra virgin olive oil & a balsamic reduction.

**ARANCINI** **V** - \$15.90  
Rice balls stuffed with asiago cheese, crumbed & deep fried, topped with a pomodoro sugo & parmesan cheese.

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## ENTREE

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**VEAL CARPACCIO** **GF** - \$18.90  
Thin slices of raw veal cured with lemon, extra virgin olive oil, topped with roquette & shaved parmesan.

**FEGATO ALLA RUSTICA** - \$19.90  
Lambs fry topped with bacon, drizzled with a red wine & balsamic jus.

**SCALLOPS** - \$17.90  
Lightly floured and deep fried, served on a bed of warm tomato salsa & balsamic reduction.

**CALAMARI FRITTI** - \$18.90  
Squid lightly floured and deep fried, served with a mixed salad with our chef's special mayonnaise.

**TUNA CARPACCIO** **GF** - \$18.90  
Thin slices of raw tuna fillet cured with an extra virgin olive oil, honey, ginger, onion vinaigrette, garnished with roquette & fish roe.

**PASTA E FAGIOLI** **V** - \$16.90  
A traditional borlotti bean soup with in-house made cannarozzi pasta.

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## SALAD

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**CASA** **V GF** - \$10.90  
An assortment of mixed lettuce, tomatoes, olives (seeds in) & Spanish onion topped with a thick Italian balsamic dressing.

**CAPRESE** **V GF** - \$12.90  
Freshly sliced tomatoes, bocconcini cheese, basil and oregano, dressed with extra virgin olive oil.

**VERDURA** **V GF** - \$15.90  
Marinated & grilled seasonal vegetables, with mixed lettuce & an avocado & lime mayonnaise dressing.

**RUCOLA** **V GF** - \$12.90  
Fresh roquette dressed with lemon juice and extra virgin olive oil, topped with parmesan cheese.

**MEDITERRANEAN** **V GF** \$14.90  
Tomato, olives (seeds-in), cucumber, Spanish onion, goats cheese extra virgin olive oil, balsamic vinegar.

**V** = VEGETARIAN

**GF** = GLUTEN FREE

**\*\*\* NO SPLIT BILLS \*\*\***

**\*\* ONE BILL PER TABLE \*\***

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## PIZZA

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SMALL (9 INCH) MEDIUM (13 INCH) LARGE (15 INCH)  
GLUTEN FREE PIZZA AVAILABLE, ADD \$3.50 TO MEDIUM PRICE.

\*\*\*\* PLEASE NOTE ALL OLIVES HAVE SEEDS \*\*\*\*

**PATATE** **V**  
S \$17.90 M \$22.90 L \$28.90  
Potato, rosemary & extra virgin olive oil.

**VINCENZO**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, leg ham, bacon, mild salami, mushrooms, anchovies & olives (seeds in).

**EUGENIO** **V**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, mozzarella, gorgonzola, parmesan & provolone.

**NAPOLI**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, mozzarella, anchovies, olives (seeds in) & oregano.

**MARGHERITA** **V**  
S \$16.90 M \$23.90 L \$28.90  
Tomato base, mozzarella & basil.

**OLGA** **V**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, roasted aubergine, roasted zucchini & fresh tomato.

**CALABRESE**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, mozzarella, mild salami, capsicum, onion & chilli.

**TROPICAL**  
S \$17.90 M \$24.90 L \$29.90  
Tomato base, mozzarella, leg ham & pineapple.

**MARINARA**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, prawns, perch, & calamari.

**PIETRO**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, mozzarella, gorgonzola, mild salami & chilli.

**GALLETTO**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, mozzarella, grilled chicken & mushrooms.

**KATA**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, roquette, parmesan & fresh prosciutto.

**SALSICCE**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, Italian pork sausage, onion & chilli.

**ANTONIO** **V**  
S \$18.90 M \$24.90 L \$29.90  
Tomato base, parmesan, bocconcini & fresh basil.

**LUPU**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, leg ham, bacon & mild salami.

**JAMES**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, chicken, bacon & pineapple.

**ROZALIA**  
S \$18.90 M \$25.90 L \$30.90  
Tomato base, mozzarella, gorgonzola, sun-dried tomato, capers, aubergine, olives (seeds in) & chilli.

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**PASTA**

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**PENNE AMATRICIANA - \$23.90**

Thinly sliced bacon, Spanish onion & chilli tossed through a pomodoro sugo.

**PENNE ASPARAGI E GAMBERI**

- \$24.90

Tiger prawns, asparagus, shallots, garlic, white wine, extra virgin olive oil & chilli.

**PENNE PUTANESCA - \$24.90**

Anchovies, capers, olives (seeds in), chilli, garlic, shallots & white wine in a pomodoro sugo.

**SPAGHETTI PESCATORE - \$29.90**

An assortment of fresh seafood with white wine, chilli & garlic shallots in a pomodoro sugo.

**FETTUCINI SALMONE - \$24.90**

Tasmanian smoked salmon with white wine, garlic in a rosé sauce.

**GNOCCHI SORRENTO **V** - \$24.90**

In house made potato dumplings, tossed through pomodoro sugo topped with mozzarella & parmesan. Grilled under the salamander.

**GNOCCHI GORGONZOLA **V** - \$24.90**

In house made potato dumplings, tossed through a creamy gorgonzola sauce.

**SPAGHETTI NERO - \$23.90**

In house made squid ink (black) spaghetti, tossed through white wine, shallots, chilli, garlic & extra virgin olive oil.

**CASSARECCI NORMA **V** - \$24.90**

In house made fusilli, tossed through sautéed aubergine in a pomodoro sugo with last minute added provolone cheese.

**LASAGNA - \$18.90**

A traditional in house made layered pasta with beef bolognese & béchamel sauce.

**SPAGHETTI PRIMAVERA **V** - \$23.90**

Mushroom, spinach, fresh tomato, olives (seeds in), pine nuts, pesto, shallots with white wine & extra virgin olive oil.

**BALMAIN BUGS - \$27.90**

Tossed through spaghetti in a creamy garlic white wine sauce.

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**PASTA & RISOTTO**

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**RAVIOLI **V** - \$24.90**

In house made pasta pillows filled with spinach & ricotta sautéed in a pomodoro sugo.

**RISOTTO POLLO **GF** - \$24.90**

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic, shallots, chicken stock & cream sauce.

**RISOTTO MARINELLA **GF** - \$25.90**

Carnaroli rice sautéed with tiger prawns, scallops, squid, perch, shallots, chilli, garlic, white wine, fish stock & a touch of pomodoro sugo.

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**MAINS**

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**SCALLOPINI GAMBERI - \$31.90**

Veal lightly floured & pan fried, sautéed with tiger prawns, garlic, shallots, in a creamy white wine sauce. On a bed of potato & pumpkin mash served with seasonal vegetables.

**SCALLOPINI SALTI IN BOCCA - \$31.90**

Veal lightly floured & pan fried topped with pancetta, sautéed in sage butter, white wine, shallots & garlic. On a bed of potato & pumpkin mash served with seasonal vegetables.

**MEDAGLIONE DI MANZO - \$40.90**

Grilled beef tenderloins layered with crisp prosciutto, topped with a spicy red wine & balsamic jus, on a bed of potato & pumpkin mash served with seasonal vegetables.

**BISTECCA - \$39.90**

300gram grain feed sirloin (MSA graded) served with your choice of a sauce;

Creamy pepper.

Creamy mushroom.

Cafe de pari sauce.

Spicy red wine & balsamic jus.

On a bed of potato & pumpkin mash served with seasonal vegetables.

**COSTOLETTE D'AGNELLO - \$35.90**

Grilled lamb cutlets topped with a spicy red wine & balsamic jus, on a bed of potato & pumpkin mash served with seasonal vegetables.

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**MAINS**

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**POLLO VERDURA **GF** - \$29.90**

Marinated grilled chicken breast stacked with grilled aubergine and zucchini, topped with mixed lettuce, roast capsicum and drizzled with a lemon & herb dressing.

**POLLO MARSALA **GF** - \$29.90**

Marinated grilled chicken breast, sautéed in a creamy sweet marsala sauce, on a bed of potato & pumpkin mash served with seasonal vegetables.

**POLLO PARMIGIANA - \$31.90**

In house made crumbed chicken breast layered with provolone cheese & aubergine, topped with pomodoro sugo, on a bed of potato & pumpkin mash served with seasonal vegetables.

**FUNGHI GRIGLIATO **V GF** - \$26.90**

Roasted flat mushrooms with a tomato, ginger chutney, topped with a mixed salad, with a dijon mustard dressing & crumbled goats cheese.

**SALMONE ALLA RUSTICA **GF** - \$32.90**

South coast salmon fillet served on a bed of pepponerata, topped with roquette, capers and drizzled with a lemon and herb dressing.

**FRITTO MISTO DI MARE - 36.90**

Lightly floured & deep fried fish fillets, tiger prawns, squid & scallops, served with a mixed salad.

**PESCE ALLA GRIGLIA **GF** - \$28.90**

Grilled Nile perch fillet topped with a lemon & herb dressing, served with a mixed salad.

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**\*\*\* NO SPLIT BILLS \*\*\***

**\*\* ONE BILL PER TABLE \*\***

**\*\* PLEASE NOTE \*\***

**ALL RED MEAT IS TOSSED  
THROUGH A BUTTER SHOWER  
THERE IS A WAIT TIME WITH  
STEAKS. PLEASE ASK YOUR SERVER  
FOR AN APPROXIMATE TIME.**

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