

DRINKS

POSITANO



ristorante e pizzeria

WHITES

	150ML GLASS	BOTTLE
De Bortoli Willowglen – Chardonnay Semillon	\$12	\$45
De Bortoli Willowglen – Moscato	\$11	\$45
Knappstein – Clare Valley SA	\$12	\$50
De Bortoli Sauvignon Blanc – Central VIC	\$12	\$45
Squealing Pig – Marlborough NZ	\$14	\$52
Stella Bella Sauvignon Blanc Margret River WA	\$15	\$52
Alpinee Road Pinot Grigio	\$12	\$50
Woodvale Mt Oakden Pinot Gris Clair Valley SA	\$15	\$52
Preece Yarra Valley SA	\$14	\$52

SPARKLING AND ROSE WINE

De Bortoli Willowglen – Brut	\$12	\$45
Astoria Prosecco – Italy	\$14	\$52
Emeri Moscato Pink – 200ml		\$14
Chandon Brut – Coldstream VIC		\$57
Rochford Latitude, Rose – Yarra Valley	\$13	\$50
Lambrusco Di Modena – Italy, Slightly Sparkling	\$12	\$45

REDS

De Bortoli Willowglen, Shiraz Cabernet	\$12	\$45
Wynns, Cab Sauvignon – Coonawarra	\$14	\$52
Alpine Road, Sangiovese Barbera – King Valley SA	\$14	\$52
Annie's Lane, Cabernet Merlot – Clare Valley SA	\$12	\$50
Alpine Road, Merlot – King Valley VIC	\$12	\$50
Windy Peak, Pinot Noir – VIC	\$12	\$50
Hill and Coast Shiraz – McLaren Vale SA		\$50
Windy Peak, Shiraz – Heathcote VIC	\$10	\$50
Pepperjack, Shiraz – Barossa Valley SA	\$11	\$52
Querceto Chianti – Italy		\$45

BEER LOCAL – IMPORTED



Carlton Draught, VB Great Northern Crisp	\$12
Carlton Dry, Cascade Light, Pure Blonde	\$12
Crown, Peroni, Corona, Asahi	\$13
Hanh Ultra Crisp(GF)	\$13
Stone & Wood Pale Ale	\$14
Carlton Zero	\$10

CIDER

Somersby Apple OR Pear Cider	\$13
Rekorderlig Strawberry & Lime Cider	\$13

SPIRITS

Mixer Spirits	From \$12
Liqueurs	From \$14
Cognac	From \$15

APERITIF

From \$22.50

Aperol Spritz

Aperol, Sparkling wine & Soda

Lemon Spritz

Limoncello, Sparkling wine & Soda.

Alize Spritz

Blue Passion, Blue Curacao, Sparkling Wine & Soda.

Raspberry Secco

Raspberry Gin, Prosecco, Lemon, Raspberries.

SOFT DRINKS

GLASS JUG

Lemonade, Coke, Diet Coke, Squash, Raspberry, Fanta	\$7	\$17
Lemon Lime & Bitters	\$9	\$24
San Pellegrino, Chinotto, Rosso, Limonata		\$7.50
Juice – Orange, Apple, Mango, Pineapple, Cranberry		\$8
Coke, Coke No Sugar, Tonic Water, Dry Ginger		330ml \$9
Ginger Beer		375ml \$8
San Pellegrino Mineral Water		500ml \$11



COCKTAILS

From \$22.50



Toblerone

Kahlua, Baileys, Frangelico, Cream, Honey, & Chocolate.

Splice

Midori Liqueur, Malibu, Pineapple Juice & Cream.

Sunrise

Double Vodka, Orange Juice & Raspberry.

Strawberry Daiquiri

Bacardi, Strawberry liqueur, Lemon Juice & Sugar Syrup.

Cosmopolitan

Vodka, Cointreau, Cranberry Juice & Lime.

Mai Tai

Bacardi, Orange & Pineapple Juice, Orange Curacao & Raspberry.

Fruit Tingle

Blue Curacao, Vodka, lemonade & Raspberry.

Pina Colada

Malibu rum, Bacardi rum, Pineapple Juice & Cream.

Margarita

Tequila, Cointreau & Lemon Juice.

Espresso Martini

Vodka, Kahlua & Coffee.

Long Island Ice Tea

Vodka, Gin, Bacardi, Tequila, Triple Sec, Lime & Coke.

\$25

First Kiss

Vodka, Chambord, Cranberry, Pineapple Juice.



MOCKTAILS – NON-ALCOHOLIC

From \$15



Tutti Fruity

Orange, Pineapple Juice, Lemonade & dash of raspberry.

Smartini

Pineapple, Cranberry & lime.

Apple & Elderflower Sparkle

Apple Juice, Elderflower, Mint & Soda.

Mango Delighti

Orange, Mango juice, Fanta, dash of raspberry.

Lyre's Orange Sec

Pink Grapefruit, Orange Juice, Lyre's orange & Soda.

\$14

\$14

\$16

TEA & COFFEE

Coffee – Cappuccino, Café Latte, Flat White

\$5.50

Short Black – Long Black

\$5.50

Short Macchiato – Long Macchiato

\$5

Flavouring, Mug, Almond, Soy extra 0.8

Chai Latte - Vanilla or Spice

\$7

Port of Tea

\$5.50

Black tea, English Breakfast, Earl Grey, Green tea, Chamomile, Peppermint.

Hot Chocolate w Marshmallow

\$6

Iced Chocolate or Iced Coffee

\$10

Liqueur/Vienna Coffee

\$17

Fresh Coffee with your favorite liqueur & Cream.



SNACKS – ENTRÉE

Garlic Bread V			\$10
Oven baked garlic bread roll.			
Cheesy Garlic Bread V			\$13
Oven baked garlic bread roll with melted mozzarella. Add bacon \$4			
Pizzetta Garlic & Cheese (Med) V			\$17
Add prosciutto \$8, pancetta \$5, bacon \$4			
Bruschetta (Med) V			\$18.50
Pizza Style with tomato, onion, basil, parmesan, drizzled with balsamic glaze.			
Arancini V			\$24
Crumbed rice ball, 2 cheese and 2 mix mushroom served with balsamic glaze, Napoli, rocket & parmesan.			
Calamari Lemon Pepper			\$23
Fried crispy served with salad leaves, lemon & aioli.			
Saganaki			\$21
Grilled cheese served with green salad & lemon.			
Dips Plate			\$22
3 Mixed dips, veggies & pizza bread.			
Seafood Brodetto			\$29.50
Prawns, Mussels, Clams, Scallops & Calamari stewed in tomato broth infused fresh herbs served with toasted bread.			
Italian Meatballs			\$24.50
Meatballs in Napoli served with pizza bread.			
Oysters Natural G	1/2 dozen \$25	dozen \$46	
Served with lemon			
Oysters Kilpatrick	1/2dozen \$28	dozen \$54	
Kilpatrick with bacon, Worcestershire sauce served with lemon.			

V Vegetarian Options

G Gluten Free Options

* Can be Gluten free if requested

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SALADS




POSITANO





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Add grilled chicken to any salad	\$8
Add Fried calamari	\$10
Caesar	\$23
Baby cos lettuce, bacon, croutons, Parmesan anchovies & egg with Caesar dressing.	
Greek 	\$21
Baby cos, tomato, red onion, olives, cucumber & feta with Greek dressing.	
Italian Garden Salad 	\$22
Baby cos, tomato, Parmesan, red onion, Olives, cucumber, mustard dressing.	
Mixed Veggie Salad 	\$23
Roasted capsicum, mushrooms, kipfler, potato, broccoli, Parmesan, Cheese with mixed salad leaves & mustard dressing.	
Roasted Pumpkin Salad	\$24
Roasted butternut pumpkin, baby Spinach, rocket salad, roasted pine nuts, Roasted capsicum, Fetta and balsamic dressing	
Add marinated Moroccan spiced lamb \$10.50	

SIDE ORDERS

Chips	\$12
Crunchy cut chips with tomato sauce.	
Garden Salad 	\$12
Mix salad leaves, tomato, red onion, cucumber, mustard dressing.	
Mash Potato 	\$9
Creamy potato mash.	
Steamed Rice	\$9
Fragrant basmati rice.	
Steamed Vegetables 	\$16
Tossed with olive oil.	

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PIZZA

POSITANO



Med 11 inches

All pizza's have Napoli sauce & mozzarella cheese.

Ham & Pineapple

\$22

Margherita

Oregano & Fresh Basil

\$23

Vegetarian

Mushroom, Olives, mix Capsicum.

\$23

Aussie

Ham & Egg.

\$24

Capricciosa

Ham, mushroom, olives, anchovies.

\$24

Mexicana

Salami, mix Capsicum, Chilli flakes.

\$24

Pepperoni

Salami, Parmesan & Herbs.

\$26

Chicken & Pineapple

Roasted chicken, pineapple, BBQ sauce.

\$26

Meat Lovers


Ham, salami, bacon, Chorizo sausage, BBQ sauce.


\$26

Supremo

Pizza topped with ham, salami, mushroom, mix capsicum, onion, pineapple, olives, bacon.

\$28

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GOURMET PIZZA

Prosciutto Pizza

Tomato and cheese base topped with San Marino prosciutto, rocket leaves and shaved parmesan cheese.

\$30

Salsicca

Chorizo sausage, roasted capsicum, red onion, sundried tomato and baby spinach.

\$29

Veg Delight

Char grilled eggplant, capsicum, zucchini, sun dried tomatoes, baby spinach, olives, Parmesan.

\$30

Casalinga

Roasted chicken, Olives, roasted capsicum, sauteed mushroom topped with fresh rocket, tomato & parmesan.

\$30

Nonna's Pizza

Shaved bacon, roasted & fresh capsicum, chilli, baby spinach topped with rocket & parmesan.

\$29

Peri Peri chicken

Roasted chicken, tomato, onion, mix capsicum topped with peri peri mayonnaise.

\$30

Frutti Di Mare

Shrimp, Scallops, Mussels, clam meat, diced tomato, garlic, topped with spring onion.

\$30

Greek Lamb

Marinated lamb, olives, red onion, tomato, mozzarella topped with rocket & tzatziki.

\$32

Potato & Pancetta Pizza

Roasted kipfler potato, rosemary and pancetta, topped with rocket & parmesan.

\$28

CALZONE (FOLDED PIZZA)

Slow Roasted Beef Ragu

Pot roasted beef & vegetable ragu, Spanish onion, feta, mozzarella, baby spinach with side salad.

\$32

Roasted Chicken Calzone


Roasted chicken, mushroom, roasted capsicum, Napoli sauce, red onion, baby spinach, mozzarella with side salad.


\$32

Surf and Turf Calzone Pizza

Surf and turf style, beef stuffed calzone served with chilli garlic prawns, cherry tomatoes & side salad.

\$37

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PASTA

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Lasagne Classico

Traditional dish of beef bolognese, pasta & bechamel sauce

Add salad \$3

\$30

Spaghetti Carbonara

Bacon, Spring onion, parmesan with cream sauce.

\$30

Spaghetti Bolognese

Traditional beef sauce infused with fresh herbs, tomatoes topped with parmesan cheese.

\$30

Spaghetti Seafood Bianco

Prawns, mussels, clams, scallops, calamari with white wine & olive oil

\$39.50

Penne Sicilian

Pasta with roast peppers, salami, onion, olives, basil, chilli, parmesan, napoli sauce.

\$30

Fettucine Inverno

Chicken, pesto, pine nuts & parmesan cream sauce.

\$31

Spaghetti Amatriciana

Pancetta, garlic, onion, capsicum, chilli, and spring onion tossed in Napoli sauce topped with parmesan cheese.

\$32

Penne Ragu

Slow braised beef, vegetable & tomato ragu.

\$32

Gnocchi Pollo Funghi

Homemade gnocchi, chicken, mushrooms, porcini mushrooms, garlic cream sauce, parmesan.

\$32

Tortellini Romana

Bacon, herbs, parmesan finished with a rich napoli cream sauce.

\$32



RISOTTO

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Risotto Marinara

Prawns, mussels, clams, scallops, calamari, infused garlic and fresh herbs, napoli Sauce and cream risotto.

\$40

Risotto Bello

Chicken, bacon, mushroom, sun dried tomato with cream sauce & parmesan.

\$34

Risotto Chicken, Pumpkin & Pinenut

Chicken, pumpkin, spinach, pine nuts & cream sauce.

\$34

Risotto 3 Mushroom

Three types of mushrooms with truffle paste in cream sauce.

\$32

Lamb and Chorizo Risotto

Marinated lamb, chorizo, onions, fresh chili, green peas, tossed with red wine, napoli sauce, touch of cream.

\$37

Spanish Paella

Chorizo, Prawns, mussels, clams, scallops, calamari, chicken, cherry tomatoes, Spanish onion, ginger, garlic, fresh chili, green peas mix capsicum in a saffron arborio rice.

\$42

Gluten free penne by request add 4

Change of any pasta to gnocchi add 3

SEAFOOD MAINS

Garlic Prawns

8 prawns pan seared in creamy garlic sauce served on fragrant rice with Italian salad.

\$39.50

Sicilian Prawns

Pan seared 8 prawns, red onion, capsicum, olives, garlic chilli, Napoli sauce, touch of cream, served on fragrant basmati rice with italian salad.

\$43.50

Atlantic Salmon with Gamberi Risotto

Crispy skinned salmon served on shrimps, onion, green peas and fried baby capers cream and Napoli Sauce risotto topped w rocket.

\$42.50

Calamari Lemon Pepper

Fried crispy served with chips & salad, lemon & aioli.

\$34.50

Barramundi Fillet


Tuscan spiced grilled barramundi served on mash potato topped with wilted spinach, cherry tomato and herb garlic and capers butter.


\$38.50

Fish & Chips

Beer battered fish fillet served with salad, lemon and homemade tartare sauce.

\$35

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MAINS

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Chicken Parmigiana

Crumbed breast filled topped with tomato, cheese served with chips & salad.

\$34

Chicken Schnitzel

Crumbed breast fillet served with chips & salad.

\$32

Chicken Breast

Grilled chicken with bacon, mushroom, sundried tomatoes, onions, cream sauce served on Fragrant basmati rice with vegetables.

\$38

Chicken Scaloppini

Chicken fillets pan-seared in mushroom sauce served with tossed vegetables and creamy potato mash.

\$38

Chicken Dijon Prawns

Grilled chicken breast served on fragrant basmati rice topped with wilted spinach, prawns and creamy dijon mustard sauce.

\$45

Mediterranean Lamb Cutlets

Marinated Grilled lamb cutlets on mashed potatoes & steamed vegies, cherry tomato drizzled with a balsamic glaze, gravy.

\$46

Veal Scaloppini

Tender veal fillets pan-seared in mushroom sauce served with tossed vegetables and creamy mash potato.

\$42

STEAKS

Eye Fillet

Tender & leaner of all cuts served with chips & salad.

200g - \$48

400g - \$62

Angus Porterhouse

Traditional New York style served with chips & salad

250g - \$45

500g - \$60

Choose Sauces

Mushroom Sauce

\$4

Creamy Pepper

\$3

Gravy

\$3


Garlic Add


\$3

Creamy Seafood Sauce

\$12

Any extra or change of side with mains will incur a \$4 charge.

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SWEETS

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Affogato

Espresso, Vanilla ice cream & Italian biscotti.

Add liqueur to complete this Italian favourite \$17

\$12

Tiramisu

Sponge fingers, Coffee & Mascarpone.

\$16

Chocolate Mousse

A Full flavoured mousse w biscotti & Cream.

\$16

Chocolate Brownie

Warm Chocolate Macadamia Nut Brownie w Ice cream.

\$16

Sticky Date Pudding

Warm date pudding covered w Creamed Caramel Sauce & Vanilla Bean Ice Cream.

\$16

Lemon Meringue

Lemon tart topped w fluffy meringue.

\$15

Raspberry Panna Cotta

\$16

Gelato

per scoop \$6

Fruit Based Sorbet Zesty Lemon, Strawberry, Orange.

Dairy Based Ice Cream - Vanilla Bean, Rainbow

FROZEN DESSERT

Tartufo

A delightful harmony of chocolate gelato & almonds covered in dark chocolate & topped off with a cherry.

Cassata

Layers of mouthwatering nougat, chocolate & Hazelnut gelato with candied fruit & a Centre of liquored sponge.

Bacio

A Unique blend of hazelnut gelato swirled with chocolate, topped off with a whole roasted hazelnut encased in rich dark chocolate.

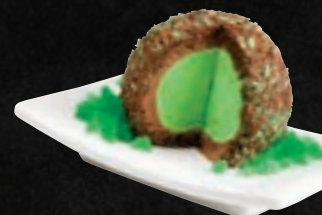
Marroncino


Concealed beneath a chocolate coating is a refreshing blend of peppermint & vanilla ice cream swirls.


Gianduiotto

A Centre of hazelnut gelato surrounded by chocolate gelato smothered with a layer of toasted hazelnuts & dark chocolate pieces.

From \$13.80



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