



ITALIAN

AT THE PACIFIC

FOOD • WINE • PEOPLE



ANTIPASTI/ENTRÉE

TASTE ENTREE

Bruschetta

Traditional Italian bruschetta

8 12

Pancia Di Maiale

Crispy Bangalow pork belly, sweet carrot puree, hazelnuts, aged balsamic & soft herbs

10 16

Granchio

Hand picked crab, avocado cream, tomato jellies & micro herbs

11 18

Carpaccio

Carpaccio of cured Kingfish, shaved fennel, capers, candied lemon & soft herbs

10 17

Tonno

Pan Seared tuna, Mediterranean salsa with a light chilli and lime dressing

12 20

Gamberi

Pan fried Ballina prawns, roast garlic, chilli oil & toasted ciabatta

12.5 20

Insalata di Verdore

Roast Pumpkin, fresh apple, walnuts, celery and mix leaves, topped with crumbled goats cheese

10 17

SOMETHING TO SHARE

Pane

Selection of breads with homemade Italian dips

14.5

Tagliere All' Italiana

Mixed plate of Italian cured meat, sausage, cheeses & olives

20

Ostriche

Oysters with apple granite, sherry vinegar shallots & lemon

3.5 ea

Olives

Mediterranean mix

6

PASTA E RISOTTO

Risotto del Giorno

The chefs risotto (please ask your waiter)

Penne all' Arrabiata

25

Penne pasta in roast garlic, chilli, olive oil & a grape tomato sauce

Lasagne

29

Traditional lasagne with slow roast lamb shank in a rich tomato sauce, served with a rocket salad (please allow 25min)

Spaghetti in Bianco

24

Spaghetti in roast garlic, chilli, olive oil sauce with mixed zucchini, pine nuts & fresh parmesan

Spaghetti Ai Gamberi

30

Spaghetti, prawns & rocket in a roast shellfish flavoured tomato sauce

Ravioli Al Formaggio

17/30

Goats cheese and butternut pumpkin ravioli, broccolini, light chilli and garlic oil with toasted pine nuts

Penne Con Vitellino e Crema Di Funghi

29

Penne pasta in a rich mushroom infused cream sauce with braised shredded veal, fresh herbs & parmesan

ITALIAN

AT THE PACIFIC

FOOD • WINE • PEOPLE

*15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

NO SPLIT BILLS PLEASE. (02) 6680 7055 ITALIANATTHEPACIFIC.COM.AU

CARNE E PESCE (MEAT & FISH)

Frutti Di Mare 34

Pan fried Blue Eye Cod with prawns, mussels & clams in a tomato broth served with toasted ciabatta

Filetto Di Lutianorosso 31

Pan roast Red Snapper, caramalised onion puree & asparagus with a tomato, caper and olive dressing

Filetto Di Manzo 34

Beef fillet, crush potatoes with truffle, soft eshallots & a porcini jus

Pollo Con Lenticchie 31

Roast free range chicken breast with lentils, root vegetables & fresh herbs

Vitellino Con Salvia 32

Pan roast Veal, sage gnocchi, field mushrooms, peas & gremolata

CONTORNI (SIDES)

Chilli & garlic green beans 7

Soft three cheese polenta 9

Parmesan, mascarpone & gruyere

Rocket & parmesan salad 7

Bean Salad 9

Beans, olives, semi dried tomatos, fresh herbs

Fresh bread with olive oil & soft garlic 7

COCKTAILS AT THE PACIFIC

MARTINIS - 16

There are many ways to enjoy a Martini - here are a few of our favourites.

LYCHEE :: WATERMELON & ROSE :: PASSIONFRUIT

CHOCOLATE :: ESPRESSO :: WHITE CHOCOLATE & PASSIONFRUIT

THE VESPER :: DIRTY :: HENDRICKS -19 :: CHILLI & COCONUT

BELLINI - 14

A classic from Venice. Champagne & peach

DAZED & INFUSED - 16

a psychedelic mix. House made infusions of roast red capsicum gin & strawberry cucumber vodka

A BYRON SUMMER CRUSH - 16

Everyone should have at least one. Pear & passionfruit, Vodka, cranberry & apple

COOL AS CUCUMBERS - 18

If you like HENDRICKS you'll love this. Coriander infused Hendricks, cucumber, lemon & tonic

NEGRONI - 15

All time classic. Campari, Bombay Sapphire, Martini Rosso

PEAR & CINNAMON SIDECAR - 16

Infusion of sweet & sour with a little bit of tart. Poire Williams, Cinnamon Vodka, lemon & a dash of apple

PINK DIAMOND - 16

Definatley a ladies best friend. Passionfruit Vodka, Lychee Liqueur, lime, raspberries, Elderflower & apple

MOJITO - 16

Everyones favourite beachside blend. Rum, mint, lime, sugar & soda

RUBY TUESDAY - 16

A fresh taste of summer, fresh ruby red grapefruit & passionfruit, gin & aperol

TWO MONK DAIQUIRI - 16

Traditional Daiquiri with a twist, chartreuse, white rum, fresh lime juice & gomme

MARGARITA - 17

A gift from Mexico. 1800 Anejo Tequila, Cointreau, lime, agava syrup, salt

BLOODY MARIA - 17

An old favourite with an Italian twist. Cherry tomatoes, Tabasco, Worcestershire, salt & pepper, basil, horseradish, celery & lemon

CINCO DE MAYO - 16

Mexico v france, tequilla, dom benedictine, mint & bazil with a coconut twist, served tall

AMARETTO SOUR - 16

Almond goodness, lemon & lime with drunken cherries

GARY GONZALEZ - 17

What happens when a scotish whiskey, a spanish liquor and an italian vermoth walk into a bar?