

Monday – Friday from 10:30am
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
4.0

Chinotto, Orange Crush, Iced Tea
4.5

Lemon, Lime + Bitters
6.0

Thickshake
8.0

Milkshake
7.0

H2O

Sparkling
small 4.5 | large 9.0

Still
4.0

coffee / tea / specialty

Espresso, Macchiato
3.8

Cappuccino, Flat White, Latte,
Piccolo Latte, Long Espresso
4.0

Mocha, Hot Chocolate
5.0

decaf / strong / soy / lactose free / large
add 0.7

Earl Grey, English Breakfast,
Peppermint, Green
4.5

Chai Latte, Matcha Green Tea Latte,
Dirty Chai
6.0

Affogato, Iced Matcha Green Tea Latte,
Iced Chai Latte, Iced Coffee,
Iced Chocolate, Iced Mocha
7.0

sparkling

Calabria Private Bin Prosecco
200ml
10.0

Emeri Pink Moscato
Piccolo 200ml
9.0

Calabria Private Bin Prosecco
750ml
30.0

white

Yarran Wines Pinot Grigio *Riverina NSW*
7.0 / 26.0

De Bortoli Vat 2 Sauvignon Blanc *Riverina NSW*
7.0 / 28.0

Berton Metal Chardonnay *South Eastern Australia*
7.5 / 28.0

Yellow Tail Moscato *Riverina NSW*
7.0 / 26.0

Matua Valley Sauvignon Blanc *Marlborough NZ*
8.0 / 29.0

Oyster Bay Sauvignon Blanc *Marlborough NZ*
34.0

red

Johnny Q Cabernet Sauvignon *South Eastern Australia*
7.5 / 28.0

Dee Vine Estate Nericon Durif *Riverina NSW*
7.0 / 25.0

Yarran Wines Merlot *Yenda NSW*
7.0 / 26.0

Dee Vine Estate Nericon Shiraz *Riverina NSW*
7.0 / 25.0

Pepper Jack Shiraz *Barossa Valley SA*
48.0

Warburn Estate Cabernet Merlot *Barossa Valley SA*
28.0

Calabria 3 Bridges Durif *Riverina NSW*
36.0

Taylor's Jaraman Shiraz *Clare Valley McLaren Vale SA*
48.0

beer + cider

Yenda Unfiltered Lager
8.0

Carlton Dry
7.0

Great Northern
7.0

Corona
8.0

Peroni
8.0

Peroni Leggera
8.0

Pressman's Cider
7.0

Rekorderlig Strawberry / Lime Cider
8.0

toppa

Sml 13.0 / Lrg 20.0 / Family 24.0 / Jumbo 28.0 / GF 11inch 22.0

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

pizza

Sml 15.0 / Lrg 24.0 / Family 29.0 / Jumbo 35.0 / GF 11inch 25.0

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

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

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

IL CORSO CAFE

lunch

Monday – Friday from 10:30am
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 7.0

toasted Italian bread with a garlic herb butter

add extra piece 2.0

Bruschetta

2 pieces 13.0

toasted turkish bread with your choice of

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

– avocado, ricotta, roasted capsicum + pinenuts

add extra piece 5.0

Warm Beef + Haloumi Salad GFO

21.0

tossed through spinach, spanish onion, pumpkin

+ cherry tomatoes with a seeded mustard

+ balsamic dressing

Salmon Salad GFO

21.0

grilled salmon pieces tossed through lettuce,

carrot, radish, snow peas, cherry tomatoes,

prosciutto, capers + ranch dressing

Calamari Salad

21.0

mixed lettuce salad topped with cajun salt + pepper

dusted calamari + our chef's special dressing

Caesar Salad GFO

18.0

cos lettuce, bacon, caesar dressing,

shaved parmesan + croutons

add grilled chicken 3.0

add crumbed chicken strips 5.0

Potato Salad GFO

18.0

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 GFO

20.0

mixed lettuce salad topped with marinated

grilled chicken + our chef's special dressing

Italian Salad GFO

18.0

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

8.0

10.0

– sour cream + sweet chilli sauce 2.5

– Il Corso sauce 2.5

– gorgonzola sauce 2.5

– gravy 1.5

light meals

Arancini

3 pieces 19.0

crumbed ham + pea risotto balls

served with gorgonzola sauce

add extra piece 5.0

Pork Belly GFO

20.0

twice cooked pork belly with a crispy slaw

+ pomegranate balsamic glaze

Zucchini + Haloumi Fritters GFO

19.0

served with a tomato, avocado + rocket salsa,

minted yoghurt + balsamic reduction

Gamberi Aglio GFO

21.0

sautéed tiger prawns in a garlic butter,

parsley, tomato, capers + chilli oil

Beef Burger

19.0

homemade beef pattie, lettuce, cheese,

crispy bacon, caramelised onion,

tomato relish + herb mayonnaise

served with rosemary dusted chips

Chicken Burger

19.0

marinated grilled chicken breast, lettuce,

brie cheese + cranberry sauce

served with rosemary dusted chips

Cotoletta Roll

19.5

crumbed chicken or veal topped with

mozzarella cheese, bolognese sauce

+ lettuce in a turkish roll

Steak Sandwich

19.0

seared beef, lettuce, tomato, beetroot,

cheese, caramelised onion + bacon

served with chips

Beer Battered Flathead

19.5

deep fried, served with chips, tartare sauce

+ lemon wedge

Chicken Strips

21.0

herb + parmesan bread crumbed

chicken breast strips, deep fried, served with

salad + honey mustard dipping sauce

Chicken Schnitzel Roll

18.0

crumbed breast fillet with lettuce, tomato

+ mayonnaise served with chips

Open Grills

16.0

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

26.0

fresh selection of mixed seafood cooked in

white wine + garlic napoli sauce

Fettuccine Rucola

25.0

tiger prawns, prosciutto, cherry tomatoes,

rocket + chilli tossed in garlic olive oil

Spaghetti Salmone

25.0

salmon, garlic tiger prawns, cherry tomatoes, spinach,

shallots in a chilli, cream + white wine sauce

Homemade Lasagna

24.0

traditional bolognese + bechamel sauce

Risotto Gamberi GFO

29.0

Il Corso speciality with grilled king prawns

Conchiglioni Formaggio

25.0

shell pasta filled with ricotta, pumpkin, feta,

baby spinach + a sage brown butter sauce

pasta GFO

Spaghetti / Fettuccine / Risotto / Penne / Ravioli

21.0

Homemade Gnocchi / Gluten Free Pasta

add 2.0

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 GFO

32.0

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

29.0

crumbed veal schnitzel topped with mozzarella cheese

+ bolognese sauce served with salad + chips

Pollo Veneto GFO

33.0

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

350g / 34.0

served on a bed of mashed potato + greens

Il Corso specialty sauce,

mushroom sauce or jus / 2.50

Calamari Fritti

29.0

cajun salt + pepper dusted calamari

served with chips + garlic aioli

Fritto Misto

32.0

selection of battered and crumbed seafood,

served with salad, chips + tartare sauce

Chicken Schnitzel

26.0

crumbed breast fillet served with salad + chips

Pork Belly GFO

34.0

twice cooked pork belly with a crispy slaw

+ pomegranate balsamic glaze

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