


IL CORSO CAFE

lunch

everyday 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

7.0
toasted Italian bread with a garlic herb butter

Bruschetta

12.0
toasted turkish bread with your choice of
- tomato, red onion, basil + olive oil with balsamic glaze
- avocado, ricotta, roasted capsicum + pinenuts

Warm Beef + Haloumi Salad

19.5
tossed through spinach, spanish onion, pumpkin
+ cherry tomatoes with a seeded mustard
+ balsamic dressing

Salmon Salad ^{GFO}

20.0
grilled salmon pieces tossed through lettuce,
carrot, radish, snow peas, cherry tomatoes,
prosciutto, capers + ranch dressing

Calamari Salad

20.0
mixed lettuce salad topped with cajun salt + pepper
dusted calamari + our chef's special dressing

Caesar Salad ^{GFO}

19.5
cos lettuce, bacon, caesar dressing,
shaved parmesan + croutons
- add grilled chicken / 3

Potato Salad ^{GFO}

19.5
marinated grilled chicken, potato, mixed lettuce,
cherry tomato, pinenuts + croutons in a
white balsamic + sweet chilli dressing

Warm Chicken Salad ^{GFO}

19.5
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

Wedges / Chips / Sweet Potato Fries

8.0
- sour cream + sweet chilli sauce / 2.5
- Il Corso sauce / 2.5
- gorgonzola sauce / 2.5
- gravy / 1.5

light meals

Arancini

17.5
crumbed ham + pea risotto balls
served with gorgonzola sauce

Pork Belly ^{GFO}

19.5
twice cooked pork belly with a crispy slaw
+ pomegranate balsamic glaze

Zucchini + Haloumi Fritters ^{GFO}

18.0
served with a tomato, avocado + rocket salsa,
minted yoghurt + balsamic reduction

Gamberi Aglio ^{GFO}

19.5
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

18.0
seared beef, lettuce, tomato, beetroot,
cheese, caramelised onion + bacon
served with chips

Beer Battered Flathead

19.0
deep fried, served with chips, tartare sauce
+ lemon wedge

Chicken Strips

19.0
herb + parmesan bread crumbed
chicken breast strips, deep fried, served with
salad + honey mustard dipping sauce

Chicken Schnitzel Roll

17.0
crumbed breast fillet with lettuce, tomato
+ mayonnaise served with chips

Open Grills

15.0
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

Fettuccine Rucola

24.0
tiger prawns, prosciutto, cherry tomatoes,
rocket + chilli tossed in garlic olive oil

Spaghetti Salmone

24.0
salmon, garlic tiger prawns, cherry tomatoes, spinach,
shallots in a chilli cream + white wine sauce

Conchiglioni Formaggio

24.0
shell pasta filled with ricotta, pumpkin, feta,
baby spinach + a sage brown butter sauce

Spaghetti Marinara

24.0
fresh selection of mixed seafood cooked in
white wine + garlic napoli sauce

Homemade Lasagna

23.0
traditional bolognese + bechamel sauce

Risotto Gamberi ^{GFO}

28.0
Il Corso speciality with grilled king prawns

pasta ^{GFO}

Spaghetti / Fettuccine / Risotto / Penne / Ravioli
20.0

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 + cream sauce

Diavola

chorizo sausage, bacon, onion,
roasted capsicum in a cheesy cream sauce

Calabrese

hot salami, capsicum, olives + napoli sauce

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 + cream sauce

mains

Cotoletta Bolognese

28.0
crumbed veal schnitzel topped with mozzarella cheese
+ bolognese sauce served with salad + chips

Saltimbocca ^{GFO}

30.0
pan seared veal medallions topped with prosciutto
cooked in a white wine, sage + garlic sauce served
on a bed of mashed potato + greens

Fritto Misto

32.0
selection of battered and crumbed seafood,
served with salad, chips + tartare sauce

Calamari Fritti

29.0
cajun salt + pepper dusted calamari
served with chips + garlic aioli

Snapper Fillet ^{GFO}

32.0
grilled with a mild chilli crust, served with a slaw of
cabbage, carrot + snow peas, balsamic vinaigrette
+ a raspberry sauce

Pollo Marsala ^{GFO}

30.0
pan seared chicken breast in a creamy
mushroom + marsala sauce served on
a bed of mashed potato + greens

Chicken Schnitzel

25.0
crumbed breast fillet served with salad + chips

Scotch Fillet ^{GFO} / Eye Fillet ^{GFO}

350g / 34.0 300g / 36.0
served on a bed of mashed potato + greens
with a choice of Il Corso specialty sauce,
mushroom sauce or jus

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

IL CORSO CAFE

drinks / pizza

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
5.5

Thickshake
7.5

Milkshake
6.5

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

sparkling

Calabria Private Bin Prosecco
200ml
10.0

Emeri Pink Moscato
Piccolo 200ml
9.0

Divici Dry Prosecco Italy
35.0

white

Yarran Wines Pinot Grigio Riverina NSW
6.5 / 24.0

De Bortoli Vat 2 Sauvignon Blanc Riverina NSW
7.0 / 26.0

Berton Metal Chardonnay South Eastern Australia
7.5 / 28.0

Yellow Tail Moscato Riverina NSW
6.5 / 24.0

Matua Valley Sauvignon Blanc Marlborough NZ
9.0 / 29.0

Calabria Pinot Bianco Riverina NSW
26.0

Oyster Bay Sauvignon Blanc Marlborough NZ
34.0

Devil's Lair Dance with the Devil Chardonnay Margaret River WA
36.0

red

Squealing Pig Rosé Marlborough NZ
9.0 / 34.0

Johnny Q Cabernet Sauvignon South Eastern Australia
7.0 / 26.0

Dee Vine Estate Nericon Durif Riverina NSW
6.5 / 24.0

Yarran Wines Merlot Yenda NSW
7.0 / 24.0

Dee Vine Estate Nericon Shiraz Riverina NSW
6.5 / 24.0

Pepper Jack Shiraz Barossa Valley SA
10.0 / 48.0

Warburn Estate Cabernet Merlot Barossa Valley SA
27.0

Fickle Mistress Pinot Noir Central Otago NZ
36.0

Calabria 3 Bridges Durif Riverina NSW
34.0

Taylor's Jaraman Shiraz Clare Valley McLaren Vale SA
48.0

beer + cider

Yenda Unfiltered Lager
7.0

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
7.0

toppa

Sml 12.0 / Lrg 20.0 / Family 23.0 / Jumbo 27.0 / GF 11inch 22.0

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

pizza

Sml 15.0 / Lrg 23.0 / Family 28.0 / Jumbo 34.0 / GF 11inch 24.0

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 1.0 / Lrg 2.0 / Family 2.0 / Jumbo 2.0
GF 1.0 / Half and half 2.0

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