



FILLIPPO'S

A FINE TRADITION

ENTREES

GARLIC BREAD	4.5
HERB BREAD	4.5
TOMATO BRUSCHETTA	6.5
SALT AND PEPPER SQUID WITH GARLIC AIOLI AND LEMON	15
PRAWN HOT POT TIGER PRAWNS IN A NAPOLITANA SAUCE, SERVED WITH SOUR DOUGH	20
MUSSEL POT MUSSELS IN NAPOLITANA SAUCE, SERVED WITH SOUR DOUGH	18

SALADS

GARDEN SALAD MESCLUN SALAD, TOMATO, CUCUMBER AND SPANISH ONION WITH HOUSE DRESSING	7
CAESAR SALAD COS LETTUCE, BACON, PARMESAN CHEESE, CROUTONS WITH CAESER DRESSING	13
GREEK SALAD MESCLUN SALAD, TOMATO, CUCUMBER, SPANISH ONION, FETTA CHEESE AND OLIVES WITH A BALSAMIC AND OLIVE OIL DRESSING	15
WARM LAMB SALAD RESTED ON CUCUMBER, TOMATO, CAPSICUM, ONIONS ON A BED OF ROCKET IN A OLIVE OIL AND BALSAMIC DRESSING TOPPED WITH TZATSIKI	19
AVOCADO SALAD TOSSED WITH TOMATO, SPANISH ONION, RED CAPSICUM, CUCUMBERS , AVOCADO AND FINISHED WITH A BALSAMIC DRESSING (TO ANY SALAD)	15
ADD CHICKEN	5
ADD BEEF	5
ADD PRAWNS	6

PASTA

(CHOICE OF PENNE, SPAGHETTI, FETTUCCINE, RISOTTO)	
BOSCAIOLA TOSSED IN CREAMY BACON AND MUSHROOM SAUCE	19
BOLOGNESE SLOW COOKED GROUND BEEF MINCE WITH FRESH AROMATIC HERBS	18
ARRABIATA WITH CHILLI AND NAPOLITANA SAUCE	17
PESTO TOSSED WITH CHICKEN FILLET STRIPS, ONION, GARLIC AND SEMI DRIED TOMATOES IN A PESTO CREAM SAUCE	20
MARINARA WITH A MEDLEY OF FRESHLY SELECTED SEAFOOD, SHALLOTS DONE IN A NAPOLITANA SAUCE	22

MAINS

ALL MAIN MEALS SERVED WITH SALAD AND CHIPS OR VEGIES

CHICKEN

CHICKEN PIZZAIOLA	24
CHICKEN BREAST WITH NAPOLITANA SAUCE, BOCCONCINI, OLIVES, CAPERS AND CHILLI	
CHICKEN BOSCAIOLA	24
CHICKEN BREAST WITH CREAM, MUSHROOM AND PROSCUITTO	
CHICKEN SCHNITZEL	18
CHICKEN PARMIGIANA	19
TOPPED WITH EGGPLANT, NAPOLITANA SAUCE AND MELTED MOZARELLA	

VEAL

VEAL FUNGI	25
PANFRIED VEAL, WILD MUSHROOMS, GARLIC, SHALLOTS AND FRESH CREAM	
VEAL SCALLOPINI	25
PANFRIED VEAL, PEAS, ONION AND PRAWNS IN A BRANDY CREAM SAUCE	
VEAL SCHNITZEL	19
VEAL PARMIGIANA	20
TOPPED WITH EGGPLANT, NAPOLITANA SAUCE AND MELTED MOZZARELLA	

SEAFOOD

ATLANTIC SALMON	26
CRISPY SKIN FILLET DRESSED WITH AN INFUSED OIL	
GARLIC CHILLI BARRAMUNDI	26
OVEN BAKED WITH GARLIC, CHILLI, SALT AND PEPPER	
BEER BATTERED FISH FILLETS	19
SERVED WITH LEMON AND AIOLI	
SEAFOOD HOT POT *no sides	28
FISH, PRAWNS, OCTOPUS, MUSSELS AND SQUID COOKED IN A NAPOLITANA SAUCE SERVED WITH SOUR DOUGH	

GRILL

RUMP 400G	23
T BONE 400G	25
PORK RIBS 500G	25
SCOTCH 350G	26
RIB EYE 400G	30

EXTRAS

KING PRAWN UPGRADE (3 PRAWNS IN A CREAMY SAUCE)	7
SIDE OF VEGIES	5
SIDE OF MASH	5
ADD SAUCE	
ADD GRAVY, MUSHROOM, DIANNE, PEPPER	1
ADD AIOLI	1



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WOODFIRED PIZZAS

deliciously woodfired

CHEESY GARLIC CRUST	12	BBQ CHICKEN	19
		CHICKEN BREAST, MUSHROOMS, ONIONS. ROASTED CAPSICUM, GREEN CAPSICUM ON A BBQ BASE	
MARGHERITA	14		
MOZZARELLA, BOCCONCINI AND FRESH BASIL			
PEPPERONI PIZZA	16	SUPREME	19
PEPPERONI AND MUSHROOM		SALAMI, HAM, PEPPERONI, MUSHROOM, ONION, CAPSICUM, PINEAPPLE AND OLIVES	
TROPICAL	17	CHICKEN AVOCADO	19
SHAVED HAM AND PINEAPPLE		CHICKEN BREAST, SEMI DRIED TOMATOES, AVOCADO, FRESH ROCKET AND AIOLI	
MELANZANE	18	CHICKEN AND PROSCUITTO	20
GRILLED EGGPLANT, ROASTED CAPSICUM, MUSHROOMS, SEMI DRIED TOMATOES, BASIL LEAVES, BOCCONCINI AND AIOLI		CHICKEN, PROSCUITTO, BABY SPINACH, ONION, CHERRY TOMATO AND MUSHROOM	
MEDITERRANEAN	19	GAMBERI	22
CHORIZO SAUSAGE, BABY SPINACH, CHERRY TOMATOES, KALAMATA OLIVES, FETTA CHEESE		TIGER PRAWNS, BABY SPINACH, CHERRY TOMATOES, CHILLI AND GARLIC	
CARNE (MEATLOVERS)	18	MARINATED LAMB	22
SALAMI, PEPPERONI, HAM, CHORIZO SAUSAGE AND BACON		MARINATED LAMB, SWEET POTATO, BABY SPINACH, SPANISH ONION, MINT GREEK YOGURT DRESSING	
MEXICANA	18	EXTRA TOPPINGS	2
SALAMI, ROASTED CAPSICUM, JALAPENOS, RED ONIONS, CHERRY TOMATOES AND BOCCONCINI		EXCLUDES SEAFOOD	
PERI PERI CHICKEN	19	KIDS MENU	
CHICKEN BREAST, BABY SPINACH, CHORIZO SAUSAGE, SEMI DRIED TOMATOES, RED ONIONS AND PERI PERI SAUCE		CHICKEN NUGGETS & CHIPS	10
		FISH & CHIPS	10
		CHICKEN SCHNITZEL & CHIPS	10
		SPAGHETTI BOLOGNESE	10