

ENTREES

VIA CONDOTTI'S GRAZING PLATTER (GF OPTION) <i>Chefs' selection of warm nibbles, cured meat, locally sourced cheese, breads and more</i>	32.5
BRUSCHETTA TRADITIONAL (VG) <i>Locally sourced ciabatta bread lightly toasted and topped with a traditional topping of fresh tomato, red onion, basil and Parmesan</i>	14.5
GARLIC AND CHEESE FOCACCIA	12
FRIED CALAMARI (GF) <i>Tender pieces of lightly fried calamari tossed in our house season mix served with rocket and aioli</i>	18.5
ARANCINI (4) <i>Please ask waiter for flavour</i>	15
MEATBALLS (4) <i>House-made meatballs stuffed with mozzarella and baked in Napoli sauce</i>	18.5
GARLIC PRAWNS (GF) <i>Black tiger prawns in creamy fresh garlic sauce served with rice</i>	21.5
POLENTA BATONS (GF) <i>Crispy basil and Parmesan polenta batons on aioli topped with Parmesan</i>	10
SCALLOPS (GF) <i>Seared garlic-butter scallops on cauliflower puree, bacon and peas</i>	19.5

PASTA & RISOTTO

RIGATONI RAGU	27.5
<i>Slow cooked pork shoulder in a rich red wine and Napoli sauce</i>	
TORTELLONI POLLO	27.5
<i>Pan seared chicken, mushroom and sun-dried tomato in creamy basil pesto</i>	
LENTIL ORECCHIETTE (VG)	24.5
<i>Lentil and vegetable soup with orecchiette (ear shaped) pasta</i>	
CONCHIGLIE (VG)	24.5
<i>Shell pasta stuffed with ricotta and spinach and baked in Napoli sauce</i>	
SPAGHETTI MARINARA	29.5
<i>Australian prawns, calamari, scallops and mussels in a rich white wine and garlic sauce</i>	
GNOCCHI (VG OPTION)	28
<i>House made potato gnocchi, pumpkin sauce, crispy bacon and peas topped with walnuts</i>	
LASAGNA	24.5
<i>Layers of pasta sheets, traditional slow cooked Bolognese, béchamel and mozzarella</i>	
RISOTTO PESCATORA (GF)	29.5
<i>Australian prawns, calamari, scallops and mussels in a rich white wine, garlic and Napoli sauce</i>	
RISOTTO SALSICCIA (GF)	25.5
<i>Sicilian pork and fennel sausage, rocket, caramelised onion and dried figs</i>	
RISOTTO POLLO (GF)	24.5
<i>Grilled marinated chicken, mushroom, caramelised onion and spinach in Napoli sauce</i>	

MAINS

BEEF BUGER	24.5
<i>Via Condotti's beef patty in a brioche bun with melted cheese, caramelised onion and mix lettuce served with steak fries</i>	
OSSO BUCO	29.5
<i>Slow cooked in vegetables and Napoli sauce served on mash potato</i>	
FRIED CALAMARI (GF OPTION)	28.5
<i>Tender pieces of lightly fried calamari in our house seasoning served with rocket, beer battered chips and garlic aioli</i>	
CHICKEN CACCIATORE (GF)	29.5
<i>Pan seared chicken breast cooked in capsicum, black olives and Napoli sauce with sea salt roasted potatoes and sautéed spinach</i>	
CHICKEN COTTOLETTA	25.5
<i>Chicken schnitzel coated in lemon-parmesan infused breadcrumbs and served with chips and salad</i>	
RIB EYE	36.5
<i>350g steak served with mash potato and cooked to your liking, choice of sauce: mushroom, garlic butter or peppercorn</i>	
SEAFOOD MIX GRILL (GF OPTION)	33.5
<i>Prawns, mussels, calamari, scallops and a piece of fish all grilled and coated in garlic and lemon, served with salad</i>	
VEAL FUNGHI	31.5
<i>Pan seared veal, cooked in creamy mushroom-garlic sauce served with potato rosti and broccolini</i>	
CHICKEN CEASER SALAD (GF)	28.5
<i>Grilled Marinated chicken, cos lettuce, garlic and parmesan croutons and crispy bacon tossed together with house dressing and sprinkled with grated parmesan</i>	

SIDES

BEER BATTERED FRIES 9.5

ROCKET SALAD (VG/GF) 14.5
Pickled apple, walnut crumbs and Parmesan

GARDEN SALAD (VG/GF) 9.5
Mixed lettuce, black olives, tomato, red onion and grated carrots

BROCCOLINI (VG/GF) 14.5
With toasted walnuts, chilli and garlic

KIDS

PENNE OR SPAGHETTI 13.5
Choice of Bolognese, Napoli or Butter & Cheese

CHICKEN SCHNITZEL & CHIPS 13.5

PATATINA 13.5
Margherita Pizza & Chips

FRIED CALAMARI & CHIPS 13.5

TROPICAL PIZZA 13.5

MARGHERITA PIZZA 13.5

PIZZA

MARGHERITA (VG) <i>Napoli sauce, fior di latte, fresh basil and bocconcini</i>	20.5
NAPOLETANA <i>Napoli sauce, fior di latte, olives, anchovies and oregano</i>	20.5
RUSTICA <i>Napoli sauce, mozzarella, radicchio, pancetta and Parmesan</i>	22.5
GABRIELLA <i>Napoli sauce, mozzarella, prosciutto, rocket and Parmesan</i>	25.5
SALSICCIA <i>Napoli sauce, mozzarella, Italian pork and fennel sausage, friarielli and parmesan</i>	24.5
TROPICANA <i>Napoli sauce, mozzarella, leg ham and pineapple</i>	22.5
CAPRICCIOSA <i>Napoli sauce, mozzarella, leg ham, mushrooms and olives</i>	22.5
ORTOLANA (VG) <i>Napoli sauce, eggplant, zucchini, capsicum and potato</i>	22.5
PUMPKIN (VG) <i>Cream of pumpkin, mozzarella, roast potatoes, rocket and parmesan</i>	22.5
SOPPRESSA <i>Napoli sauce, mozzarella, salami and capsicum</i>	23.5
DIAVOLA <i>Napoli sauce, mozzarella, salami and olives</i>	23.5

PIZZA cont'

AL POLLO	23.5
<i>Napoli sauce, mozzarella, baby spinach, chicken and mushroom</i>	
CON CARNE	24.5
<i>Napoli sauce, mozzarella, leg ham, salami and salsiccia</i>	
PANCETTA	23.5
<i>Crema di carciofi, gorgonzola and pancetta</i>	
FUNGHI (VG)	22.5
<i>Napoli sauce, mozzarella, funghi, gorgonzola and rocket</i>	
MARINARA	28.5
<i>Napoli sauce, mozzarella, garlic, parsley, prawns, calamari, mussels, scallops and pippies</i>	
BUFALA	23.5
<i>Cherry tomato, basil, buffalo mozzarella</i>	

Gluten Free Bases + \$4 Each