

PIZZA (5 - 9pm)

MARGHERITA (V) <i>with Mozzarella and Bocconcini topped with Fresh Basil and Olive Oil</i>	17
SMOKEY HAWAIIAN <i>with Triple Smoked Hams and Pineapples topped with Mozzarella</i>	18
SIMONA (V) <i>with Mozzarella and Cherry tomatoes topped with Pesto and Fresh Basil</i>	19
RUSTICA <i>with Bacons, Field Mushrooms and Ricotta topped with Mozzarella</i>	19
SICILIA <i>with Bocconcini, Anchovies, Chorizos, Cherry Tomatoes, Olives, Basil and Roasted Capsicums topped with Mozzarella</i>	19
VEGETARIANA (V) <i>with Roast Capsicums, Spanish Onions, Artichokes, Olives and Mushroom topped with Fresh Spinach</i>	20
KAVA SPECIAL <i>with BBQ Pulled Pork, Red Onions and Roasted Capsicums topped with Mozzarella</i>	20
ATOMICA EL DIABLO <i>with Mozzarella, Chorizos, Fresh Chilli and Bocconcinis topped with Sriracha hot sauce</i>	20
PROSCIUTTO <i>with Mozzarella topped with Prosciuttos, Rockets and Fresh Grated Parmesan</i>	21
QUATTRO DI CARNE <i>with Mozzarella, Smoked Hams, Chorizos and Bacon topped with House made BBQ sauce and Prosciuttos</i>	21
CALZONE VEGO (V) <i>with Roasted Capsicums, Olives, Spanish Onions, Artichokes and Basil served with Garden Salad</i>	21
CALZONE CLASSIC <i>with Hams, Mushrooms, Capsicums, Pepperonis and Bacons served with Garden Salad</i>	22
ITALIAN SUPREME <i>with Bacons, Mushrooms, Cherry Tomatoes and Prawns topped with Mozzarella</i>	22
BIANCA (V) <i>Olive Oil, Garlic and Cheese Base topped with Dry Oregano</i>	14
PUMPKIN DELIGHT (V) <i>Salsa Verde base with Mozzarella, Roast Pumpkins, Fettas and Pine Nuts topped with Fresh Spinach</i>	19
CHICKEN GOURMET <i>White Wine and Garlic Cream Base with Mozzarella, Spanish Onions, Chickens, Artichokes, Mushrooms and Bacons topped with Cracked Pepper and Parmesan</i>	20
PESCATORE <i>White Wine and Garlic cream base with Mozzarella, Premium Prawns, Salmon and Squid, topped with in shell Mussels, cracked pepper and served with a Lemon Wedge</i>	22

DINNER (5 - 9pm)

RISOTTO CON FUNGHI E PANNA <i>Trio Mushroom (Field mushroom, King Oyster mushroom, Enoki) Risotto with Truffle Mascarpone</i>	28
SADDLE TAIL SNAPPER <i>Pan Fried Saddle Tail Snapper with sauteed Baby Potato, Steam Asparagus, with Dill Hollandaise Sauce</i>	31
PORK RIB EYE (GF) <i>Grilled 280gr Pork Rib Eye served with Colcannon Potato, Steam Green Bean with a Cider Jus</i>	33
WINTER LAMB RACK <i>Pan Roasted Lamb Rack with White Bean Puree , Steam Broccolini and Pistachio Salsa Verde</i>	34
VEAL SALTIMBOCCA (GF) <i>Pan fried veal scaloppini, pancetta, sweet potato puree, asparagus with a white wine sauce</i>	36
EYE FILLET (GF) <i>Premium Eye Fillet with Potato Galette and Italian Coleslaw with a Red Wine J</i>	38
ENTREE	
GARLIC AND ROSEMARY BREAD (V)	9
MUSHROOM ARANCINI	12
SALT AND PEPPER SQUID	15
CHILLI MUSSELS (GF) *extra hot available	20
Salad	
ITALIAN COLESLAW (V, GF)	15
ROQUETTE SALAD (V)	15
GARDEN SALAD (V, GF)	15
GREEK SALAD (V)	15
KIDS MENU	
FISH AND CHIPS	14
SPAGHETTI (NAPOLETANA SAUCE OR BOLOGNAISE)	14
DEEP FRIED CRUMBED CHICKEN TENDERLOIN WITH CHIPS	14

PASTA (5 - 9pm)

PAN FRIED GNOCCHI (V)	21
<i>House made Potato Gnocchi with Cherry Tomatoes, Spinach, Basil, Parsley and Parmesan on Garlic Butter sauce</i>	
GNOCCHI SALMONE	22
<i>House made Potato Gnocchi with Smoked Salmons, Dills, Asparagus and Fried Capers topped with Parmesan on Rose Sauce</i>	
KAVA SPECIAL	22
<i>Fettucini with Prawns, Prosciutto and Cherry Tomatoes on Avocado Mascarpone Sauce</i>	
DUCK RAGU	22
<i>Fettucini with Slow Cooked Duck Ragù, Parmesan and Pangritata</i>	
FETTUCINI CARBONARA	18
<i>Fettucini with Mushroom, Bacon and Parmesan on Creamy Mascarpone Sauce</i>	
SPAGHETTI AGLIO AULIO (V)	17
<i>Spaghetti with Roasted Mushroom, Garlic, Chilli and Parsley on Olive Oil Base</i>	
SPAGHETTI ALLA MARINARA (RED OR WHITE)	24
<i>Spaghetti with Fresh seafood (Prawns, Fish and Mussels) with a touch of Chilli, Garlic, White Wine and Napoletana sauce</i>	
SPAGHETTI PRIMAVERA (V)	19
<i>Spaghetti with Spinach, Mushroom, Sundried Tomato, Olive and Ricotta on Nap Sauce</i>	
NERO LINGUINI	23
<i>Squid ink Linguini pasta with sauteed Shark Bay Crabs and Basil on a Nap Sauce</i>	
NERO ALLA ZAFFERANO	23
<i>Squid Ink Linguini pasta with Prawns, Spinach and Chilli on Rose Sauce</i>	
VONGOLE	21
<i>Linguini Pasta with Baby Clams, Garlic and Chilli on White Wine Sauce</i>	
PENNE EL DIABLO	21
<i>Penne with hot Spanish Chorizo, Dry Chilli, Red Onion, Basil and Manchego Cheese on Nap Sauce</i>	
PENNE VODKA	19
<i>Penne with Bacon, Spring Onion and Vodka on Rose Sauce</i>	
PESTO RIGATONI	20
<i>Rigatoni with Chickens, Roasted Pumpkins and Spinach on Pesto Cream Sauce</i>	
RIGATONI PANNA E FUNGHI (V)	20
<i>Rigatoni with Roasted Mixed Mushroom on Creamy White Wine Sauce</i>	
OXTAIL RIGATONI	24
<i>Slow Cooked Braised Oxtail in Port Wine served with Rigatoni Pasta</i>	



Kava Café Take Away Menu



BRUNCH (7.30am - 2pm)

Croissant - Plain 5 , Ham and Cheese	7
Bacon and Egg slider	10
Bagels with Attitude	13
<i>Roasted Field Mushrooms, Feta & Pumpkin Southern style Chicken with Spinach & Avocado Salsa Slow cooked Beef Brisket Smoked Salmon with Cream Cheese Spread, Mesculin Mixed and Avocado</i>	
Bao Wow - Pork Belly	14
Bao Wow - Soft Shell Crab	15
Bao Wow - Peking Duck	15
Pandan Pancakes (V)	16
Buttermilk Pancakes (V)	16
Red Velvet Pancakes (V)	16
Quinoa Granolla (V)	15
Pulled Pork slider	15
Shakshuka	16.5
Prawn linguine	16
Pulled pork salad	16
Ultimate Burger	18.5
Hash benedict (GF)	20
Vego brekky (V)	20
Steak sandwich	21.5
Kava brekky	22
Pan Fried Gnocchi (V)	24