

PIZZA (5 - 9pm)

PIZZA BIANCHE

BIANCA (V) 14
Olive Oil, Garlic and Cheese Base topped with Dry Oregano

PROSCIUTTO BIANCA 20
Olive Oil, Garlic and Cheese Base with Fresh Prosciutto, Roquette, Cherry Tomatoes, Bocconcini topped with Mozzarella and Parmesan

CLASSIC ITALIAN STYLE

MARGHERITA (V) 18
Tomato base with Mozzarella and Bocconcini topped with Fresh Basil and Olive Oil

RUSTICA 20
Tomato base with Bacon, Field Mushrooms and Ricotta topped with Mozzarella

PROSCIUTTO 22
Tomato base with Mozzarella topped with Prosciutto, Rocket and Fresh Grated Parmesan

VEGETARIANA (V) 22
Tomato base with Roast Capsicum, Spanish Onions, Artichokes, Olives and Mushrooms topped with Fresh Spinach topped with Mozzarella

SMOKEY HAWAIIAN 21
Tomato base with Triple Smoked Ham and Pineapples topped with Mozzarella

PUMPKIN DELIGHT (V) 21
Pesto base with Mozzarella, Roast Pumpkin, Fetta and Pine Nuts topped with Fresh Spinach

SICILIA 22
Tomato Base with Bocconcini, Mushroom, Anchovies, Chorizo, Cherry Tomatoes, Olives, Basil and Roasted Capsicum topped with Mozzarella

BROCCOLINI (V) 22
Tomato base with Broccolini, Asparagus, Mushroom, Red Onion topped with fresh Spinach topped with Mozzarella

PROVOLA 22
White Cream Base with Provola Cheese and Baked Pancetta

GORGONZOLA & NOCI 22
Tomato Base with Italian Blue Cheese, Walnut and Baked Pears

DINNER (5 - 9pm)

PREMIUM PIZZA

KAVA SPECIAL 23
Tomato Base with BBQ Pulled Pork, Red Onions and Roasted Capsicum topped with Mozzarella

CHICKEN GOURMET 23
White Cream Base with Mozzarella, Spanish Onions, Chicken, Artichokes, Mushrooms and Bacon topped with Cracked Pepper and Parmesan

CALZONE VEGO (V) 24
with Roasted Capsicum, Olives, Spanish Onions, Artichokes and Basil served with Garden Salad

CALZONE CLASSIC 24
with Ham, Mushrooms, Capsicum, Pepperoni and Bacon served with Garden Salad

BEEF AND REEF (HALF CALZONE) 26
Half Beef with Caramelised Onions and Half Marinated Seafood

ITALIAN SUPREME 24
Tomato Base with Bacons, Mushrooms, Cherry Tomatoes and Prawns topped with Mozzarella

FRUTTI DI MARE 26
Tomato Base with Squids, Baby Clam, Mussels, Samon and Tiger Prawns topped with Mozzarella

QUATTRO DI CARNE 24
Tomato Base with Mozzarella, Smoked Ham, Chorizo and Bacon topped with Prosciutto

TARTUFO 23
Tomato Base with Provola Cheese, Mushroom, Truffle and Parmesan

QUATTRO DI FUNGHI 24
White Cream Based with Mixed of Enoki, King Oyster and Field Mushroom topped with Mozzarella

SMOKED SALMON AND AVOCADO 23
Tomato Base with Smoked Salmon and Avocado Slices topped with Roquette and Olive Oil topped with Mozzarella

POLLO 23
Tomato Base with Chicken, Chorizo, Capsicum and Red Onion topped with Mozzarella

Salad 15

ITALIAN COLESLAW (V, GF), ROQUETTE SALAD (V), GARDEN SALAD (V, GF), GREEK SALAD (V)

PASTA (5 - 9pm)

PAN FRIED GNOCCHI (V)	26
<i>House made Potato Gnocchi with Cherry Tomatoes, Spinach, Basil, Parsley and Parmesan on a Garlic Butter sauce</i>	
BEEF CHEEK GNOCCHI	27
<i>House made Potato Gnocchi with Slow Cooked Beef Cheek Ragù, Basil, Parsley and Parmesan</i>	
GNOCCHI SALMONE	26
<i>House made Potato Gnocchi with Smoked Salmon, Asparagus and Baby Capers topped with Parmesan on a Rose Sauce</i>	
KAVA SPECIAL	26
<i>Fettucini with Prawns, Prosciutto and Cherry Tomatoes on a Avocado Mascarpone Sauce</i>	
DUCK RAGU	26
<i>Fettucini with Slow Cooked Duck Ragù, Parmesan and Pangritata</i>	
FETTUCINI CARBONARA	22
<i>Fettucini with Mushrooms, Bacon and Parmesan on a Creamy Mascarpone Sauce</i>	
SPAGHETTI AGLIO AULIO (V)	19
<i>Spaghetti with Roasted Mushrooms, Garlic, Chilli and Parsley on a Olive Oil Base</i>	
SPAGHETTI ALLA MARINARA (RED OR WHITE)	27
<i>Spaghetti with Fresh seafood (Prawns, Fish and Mussels) with a touch of Chilli, Garlic, White Wine and a Napoletana sauce</i>	
SPAGHETTI MEATBALL	25
<i>Spaghetti with Housemade Veal and Pork Ricotta Meatballs and White Wine on a Napoletana Sauce</i>	
NERO LINGUINI	27
<i>Squid ink Linguini pasta with sauteed Shark Bay Crabs and Basil on a Napoletana Sauce</i>	
NERO ALLA ZAFFERANO	27
<i>Squid Ink Linguini pasta with Prawns, Spinach and Chilli on Rose Sauce</i>	
VONGOLE	25
<i>Linguini Pasta with Baby Clams, Garlic and Chilli on a White Wine Sauce</i>	
PENNE EL DIABLO	24
<i>Penne with hot Spanish Chorizo, Dry Chilli, Red Onion Basil and Manchego Cheese on Napoletana Sauce</i>	
PENNE VODKA	23
<i>Penne with Bacon, Spring Onions and Vodka on a Rose Sauce</i>	
PESTO PENNE	24
<i>Penne with Chicken, Roasted Pumpkin and Spinach on a Pesto Cream Sauce</i>	
SPINACH FETTUCINI PRIMAVERA	24
<i>Spinach Fetturicni with Spinach, Mushroom, Sundried Tomatoes, Asparagus and Ricotta on a Nap Saice</i>	
LAMB SPINACH FETTUCINI	26
<i>Spinach Fettuccini with Slow Cooked Lamb Shoulder Ragù with Parsley and Parmesan</i>	



Kava Café

Dinner Take Away Menu



BRUNCH (7.30am - 2pm)

ENTREE

GARLIC AND ROSEMARY BREAD (V)	9
PAN FOCACCIA GARLIC BREAD	13
<i>with Olives & Tomatoes</i>	
MUSHROOM ARANCINI	12
SALT AND PEPPER SQUID	15
Bruschetta Tomatoes, Bocconcini, Red Onion, Basil with Balsamic Glaze	11
Bruschetta Grilled King Oyster and Field Mushroom with Provolone Cheese	14
CHILLI MUSSELS (GF) *extra hot available	20

SECONDI

RISOTTO CON FUNGHI E PANNA - Trio Mushroom (Field mushroom, King Oyster mushroom, Enoki), Risotto with Truffle Mascarpone	28
SALMON - Crispy Skin Salmon, Cauliflower Puree, Sautéed Spinach and Medley of Beetroot	31
LAMB RACK - Pan Roasted Lamb Rack with Sautéed Cannelloni Bean, Pancetta and Cherry Tomatoes	34
VEAL SALTIMBOCCA - Pan fried Veal Scaloppini, Pancetta, Sweet Potato Puree and Asparagus with a White Wine Sauce	36
EYE FILLET - Premium Eye Fillet with Truffle Chips and Italian Coleslaw with a Red Wine Jus	38
BABY BACK RIBS - Full Rack Smoked BBQ Back Ribs slow cooked for 8 hours basted in our signature Housemade BBQ Sauce, served with Chips or Salad	36
BEEF DUO - Grilled Eye Fillet and Slow Cooked BBQ Smoked Beef Ribs Served with Potato Gratin and Red Wine Jus	35
DUCK CURRY - Smoked Duck Breast, Garlic Black Rice, Thai Red Curry and Herb Salad	32
LAMB SHANK - Slow Cooked Lamb Shank, Creamy Mash Potato, steam Baby Carrot Served with Red Wine Sauce	30
PORK BELLY - Crispy Confit Pork Belly, Stewed Rhubarb, Barley and Seared Scallops	34