

## PIZZA (5 - 9pm)

### PIZZA BIANCHE

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

**PROSCIUTTO BIANCA** 19  
*Olive Oil, Garlic and Cheese Base with Fresh Prosciutto, Roquette, Cherry Tomatoes, Bocconcini topped with Mozzarella and Parmesan*

### CLASSIC ITALIAN STYLE

**MARGHERITA (V)** 17  
*Tomato base with Mozzarella and Bocconcini topped with Fresh Basil and Olive Oil*

**NAPOLETANA (V)** 17  
*Tomato base with Cappers, Anchovies, Mozzarella and Bocconcini*

**RUSTICA** 18  
*Tomato base with Bacon, Field Mushrooms and Ricotta topped with Mozzarella*

**PROSCIUTTO** 21  
*Tomato base with Mozzarella topped with Prosciutto, Rocket and Fresh Grated Parmesan*

**VEGETARIANA (V)** 21  
*Tomato base with Roast Capsicum, Spanish Onions, Artichokes, Olives and Mushrooms topped with Fresh Spinach topped with Mozzarella*

**SMOKEY HAWAIIAN** 20  
*Tomato base with Triple Smoked Ham and Pineapples topped with Mozzarella*

**PUMPKIN DELIGHT (V)** 20  
*Pesto base with Mozzarella, Roast Pumpkin, Fetta and Pine Nuts topped with Fresh Spinach*

**SICILIA** 21  
*Tomato Base with Bocconcini, Mushroom, Anchovies, Chorizo, Cherry Tomatoes, Olives, Basil and Roasted Capsicum topped with Mozzarella*

**BROCCOLINI (V)** 21  
*Tomato base with Broccolini, Asparagus, Mushroom, Red Onion topped with fresh Spinach topped with Mozzarella*

**PROVOLA** 21  
*White Cream Base with Provola Cheese and Baked Pancetta*

**MARGHERITA DI BUFALA** 20  
*Tomato base with Buffalo Mozzarella with Fresh Basil and Olive Oil*

**PROSCIUTTO BUFALA** 22  
*Tomato Base with Prosciutto, Buffalo Mozzarella, Roquette and Olive Oil*

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

## DINNER (5 - 9pm)

### PREMIUM PIZZA

**KAVA SPECIAL** 22  
*Tomato Base with BBQ Pulled Pork, Red Onions and Roasted Capsicum topped with Mozzarella*

**CHICKEN GOURMET** 22  
*White Cream Base with Mozzarella, Spanish Onions, Chicken, Artichokes, Mushrooms and Bacon topped with Cracked Pepper and Parmesan*

**CALZONE VEGO (V)** 22  
*with Roasted Capsicum, Olives, Spanish Onions, Artichokes and Basil served with Garden Salad*

**CALZONE CLASSIC** 22  
*with Ham, Mushrooms, Capsicum, Pepperoni and Bacon served with Garden Salad*

**CALZONCINO & CAPRESE** 22  
*with Onions, Mushroom, Ham with fresh Caprese Salad, fresh bocconcini, Basil, Tomato and Olive Oil*

**BEEF AND REEF (HALF CALZONE)** 24  
*Half Beef with Caramelised Onions and Half Marinated Seafood*

**ITALIAN SUPREME** 22  
*Tomato Base with Bacons, Mushrooms, Cherry Tomatoes and Prawns topped with Mozzarella*

**FRUTTI DI MARE** 24  
*Tomato Base with Squids, Baby Clam, Mussels, Salmon and Tiger Prawns topped with Mozzarella*

**QUATTRO DI CARNE** 22  
*Tomato Base with Mozzarella, Smoked Ham, Chorizo and Bacon topped with Prosciutto*

**TARTUFO** 22  
*Tomato Base with Provola Cheese, Mushroom, Truffle and Parmesan*

**QUATTRO DI FUNGHI** 23  
*White Cream Based with Mixed of Enoki, King Oyster and Field Mushroom topped with Mozzarella*

**SMOKED SALMON AND AVOCADO** 22  
*Tomato Base with Smoked Salmon and Avocado Slices topped with Roquette and Olive Oil topped with Mozzarella*

**POLLO** 21  
*Tomato Base with Chicken, Chorizo, Capsicum and Red Onion topped with Mozzarella*

**SPECK & BRIE** 22  
*Tomato base with Mozzarella Baked Speck and Brie Cheese*

**FUNGHI E PANCETTA** 22  
*Tomato base with Field Mushroom, Italian Pancetta topped with Truffle Oil and Parmesan*

**TARTUFATA** 22  
*Truffle Paste Base with Mushroom, Baked Prosciutto, Roquette, Provola Cheese and Fresh Parmesan*

## PASTA (5 - 9pm)

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

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

#### SECONDI

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