



Desserts

COFFEE 3.50

Cappuccino | Flat White | Long Black | Short Black | Latte | Macchiato
*Decaf & available on request + \$1

POT OF TEA TO SHARE 5.00

Earl Grey | English Breakfast | Green Tea | Chamomile | Peppermint

HOT CHOCOLATE 3.50

AFFOGATO 5.00

Espresso over vanilla ice cream

AFFOGATO WITH FRANGELICO 10.00

Espresso over vanilla ice cream with Frangelico

LIMONCELLO LIQUEUR 9.00

PENFOLDS PORT 9.00

BAILEYS IRISH CREAM 9.00

Children's Vanilla Ice cream 2.5

Chocolate topping or sprinkles available on request.

Baci 7.5

A Delicious combination of chocolate and hazelnut ice cream dipped in milk chocolate.

Mint Dream 7.5

A delightful Mint ice cream rolled in milk chocolate.

Cassata 7.5

A layered Wedge of nougat, chocolate & Vanilla ice cream, with a touch of red cherry sponge centre.

Lemon Meringue Tart 8.50

Butter Shortbread tart filled with tangy lemon curd topped with meringue.

Cookies & Cream Cheesecake GF 8.50

Cream NY baked cheese cake studded with triple chocolate cookie pieces and salted caramel on a crunchy cookie base topped with even more caramel.

Chocolate Fudge Cake 8.50

Fudge cake topped with chocolate Ganache Sauce.

Home Made Tiramisu 9

Traditional Italian Tiramisu

One Account per table. Minimum 1 main meal per person. Alteration to the menu may incur additional charges. 15% Surcharge applies to all account on public holidays.

Gino's Restaurant was first established in 1975 by Gino Fiorini.

Our Family took over in 1981 and have continued the Italian tradition to this day. We are a fully licensed restaurant, stocking a wide range of beers, wines and spirits. We also accept BYO bottled wine only (corkage fee applies).

At Gino's we can also cater for group bookings of up to 150 people, with a range of table configurations and spacing options.

The whole family would like to wish you a pleasant dining experience.

Buon Appetito

PANE

Garlic bread (3 slices per serve)4.50
Garlic bread with Cheese.....7.00

PIZZA BREAD (6 slices per serve)

Garlic & Cheese.....15.00
Cheese pizza (Margherita).....15.00

INSALATA

Garden Salad served with Italian dressing.....10.00

OYSTERS

Served Kilpatrick

Half Dozen 22.00
Dozen 32.00

Served Natural

Half Dozen 18.00
Dozen 28.00

PRAWNS

Entrée 16.00 Mains 28.00

CUTLETS - King prawns butterflied, crumbed & served with cocktail sauce & lemon.

(GF) GARLIC - Oven baked with garlic, olive oil, lemon, seasoning & topped with parsley.

LIVORNESE - King prawns cooked in a napolitana sauce with garlic, white wine, chilli & parsley served on garlic bread.

CALAMARI

Entrée 16.00 Mains 28.00

CRUMBED - Cooked until golden brown and served with cocktail sauce & lemon

CHIPS

Bowl of Hot Chips 9.50

POLLO.....25.50

CHICKEN SCHNITZEL - Crumbed chicken served with salad and chips
Add Napolitana Sauce on the side \$3

CHICKEN PARMIGIANA - Chicken Schnitzel baked with bolognaise or napolitana sauce topped with mozzarella served with salad.
Add Chips \$4 Add napolitana Sauce on the side \$3

CACCIOTORE - Chicken Breast cooked with mushrooms, onions, capsicum & zucchinis served in a napolitana & red wine sauce (GF available on request)

CHICKEN FILLET & SPAGHETTI -Breasts of chicken pan fried & served with spaghetti bolognaise (GF available on request)

CHICKEN SCHNITZEL & SPAGHETTI - Crumbed chicken served with spaghetti bolognaise
Add chips \$4 Add napolitana sauce \$3
Change of pasta sauce \$5

VITELLO.....25.50

SCHNITZEL - Crumbed veal served with salad and chips. Add napolitana Sauce \$3

SCHNITZEL & SPAGHETTI - Crumbed veal served with spaghetti bolognaise
Add chips \$4 Add napolitana sauce \$3
Change of pasta sauce \$5

VEAL PARMIGIANA - Schnitzel baked with your choice of bolognaise or napolitana sauce topped with mozzarella cheese. Served with salad.
Add chips \$4 Add napolitana sauce \$3

BELLA NAPOLI - Large piece of veal filled with ham, mushrooms & cheese, crumbed and topped with napolitana sauce. Served with salad.

(GF) INVOLTINI - Rolls of veal filled with ham, pepperoni, mushrooms & cheese, then cooked in a creamy white wine sauce. Served with salad. (GF available on request)

VEAL SCALLOPINI.....25.50

*Small pieces of veal lightly floured and pan fried. *Gluten free available on request \$3.00

(GF) SALTIMBOCCA - Pieces of veal layered with ham and cheese & cooked in a white wine & napolitana sauce.

(GF) FUNGHI - Pieces of veal cooked with mushrooms in a white wine & cream sauce.

(GF) PIZZIOLA - Pieces of veal cooked with chili, garlic & napolitana sauce with a dash of white wine.

BARRAMUNDI ~ Pesce.....29.50

CRUMBED with Gino's own seasoned breadcrumbs, cooked until golden brown and served with lemon, salad and chips.

(GF) OVEN BAKED dressed with olive oil & lemon juice & served with salad, lemon and chips.

PARMIGANIA DI MELANZANA.....25.50

EGGPLANT PARMIGIANA - Layers of sliced eggplant lightly dusted with flour, pan fried then baked with cheese & napolitana sauce.

PIZZA.....18.50

*Gluten free available on request5.00

SPECIAL - Salami, pepperoni, bacon, onion, ham, mushrooms & olives.

SUPREME - A 'Special' plus prawns, pineapple & capsicum.

CLOSED - A 'Special' folded then lightly brushed with garlic oil & topped with napolitana sauce.

SEAFOOD - Prawns, anchovies, olives & calamari.

VEGETARIAN - Mushrooms, olives, onion, pineapple & capsicum.

CHICKEN - BBQ sauce, chicken, mushrooms & onion.

MEAT - BBQ sauce, ham, bacon, salami & pepperoni.

MEXICAN - Pepperoni, salami, capsicum, olives, jalapenos.

AMERICANO- Pepperoni, mushroom, onion.

PERI PERI - Chicken, capsicum, onion, jalapenos, drizzled with hot chili sauce.

CAPRICCIOSA - Ham, mushrooms, olives & fresh tomato.

PEPPERONI - Pepperoni & cheese

HAWAIIAN - Ham & pineapple

BOLOGNAISE - Spaghetti Bolognaise with napolitana sauce on a pizza base.

½ & ½ pizzaadd \$2.00

Extra Pizza toppings: from \$2.00

ham, bacon, pepperoni, salami, prawns, anchovies, calamari, pineapple, onion, mushrooms, garlic, chilli, jalapenos, olives, capsicum, zucchini, egg & oregano.

OVEN BAKED MEALS.....25.50

TRADITIONAL BEEF LASAGNE- Layers of pasta sheet with bolognaise and béchamel white sauce.

BAKED SPAGHETTI - Spaghetti bolognaise topped with a béchamel white sauce sprinkled with parmesan cheese & cooked until golden brown.

CANNELLONI- Gino's home-made tubes of pasta, filled with prime steak mince cooked in a tomato cream sauce.

PASTA

*Gluten free available on request.....3.00

Choose your favourite style of pasta:

RAVIOLI - Square pouches of pasta filled with beef

PENNE - Cylindrical shape, ends cut diagonally

GNOCCHI - Potato dumplings

SPAGHETTI - Classic, long tubular pasta

FETTUCCINI - Flat, wide pasta

And match it with your favourite sauce:

BOLOGNAISE- Traditional meat sauce.....22.00

NAPOLITANA - Gino's own special tomato sauce with freshly picked basil and cherry tomatoes.....22.00

MARINARA- Tossed with king prawns, calamari, garlic & a pinch of oregano in a napolitana sauce.....25.50

VEGETARIAN - Tossed with mushrooms, zucchini, onions, capsicum and fresh basil in a napolitana sauce with fresh cherry tomatoes.....24.50

AMATRICIANA - Bacon, garlic, chili in Napolitana sauce24.50

SIMONS SPECIAL – Fettuccini served with fresh chili, bacon & prawns in a napolitana sauce, topped with fresh parsley.....25.50

CARBONARA - Tossed with bacon and egg in a cream sauce with garlic24.50

PESTO POLLO – Tossed with chicken, fresh basil pesto and cream.....25.00

CHICKEN - Tossed with chicken, mushrooms, cream, garlic & a pinch of parsley.....25.00

E OLIO – Tossed with garlic, chili and prawns in Italian extra virgin olive oil.....28.00

PASTI DI CHILDRENS

*Children under the age of 12 years ONLY

Choose from Spaghetti or Penne and match it with your favourite sauce:

BOLOGNAISE - Traditional meat sauce10.00

NAPOLITANA - Gino's own special tomato sauce....10.00

CREAM & BACON - Bacon w/ traditional cream sauce.....10.00

MINI PIZZA – Choose any 3 pizza toppings.....10.00 (Mozzarella Cheese and Tomato Base)

CRUMBED VEAL OR CHICKEN served with chips.....14.00