

REGGIO LOUNGE

Italian Cuisine & Bar



LICENCED &
BYO \$2 p.p
V = Vegetarian
GF = Gluten Free
(GF May contain
traces of gluten)

BREAKFAST MENU

* Breakfast menu is served till 1pm

MAKE YOUR OWN

EGGS ON TOAST - Either white or brown bread **8.00**
Choose your style of eggs - Scrambled, fried, poached

OMELETTE WITH TOAST **10.00**

EXTRAS

TOMATO, SAUTÉE SPINACH OR SAUTÉE MUSHROOM **2.00**

AVOCADO, BAKED BEANS, SMOKED SALMON OR CRISPY BACON **3.00**

SAUSAGE **4.00**

BREAKFAST CLASSICS

RAISIN TOAST - Thick, toasted with butter **3.50**

DELI CHOICE - Choose from our cold meats selection served with bread of your choice **10.00**

BREAKFAST BURGER - Bacon, egg and BBQ sauce on a toasted turkish bread **10.00**

TOAST - Buttered & served with your choice of vegemite, nutella, peanut butter or jam **5.00**

CROISSANT - Toasted with ham and cheese **6.00**

BANANA BREAD - Toasted with butter **5.00**

PANINI (*Bread roll or Turkish Bread*) **10.00**

* Panini menu is served from 10am till 5pm

TONNO - Tuna, egg, onion, mayonnaise

BLT - Bacon, lettuce, tomato

SAUSAGE - With sauté capsicum, onion

SMOKED SALMON - Cream cheese, onion, capers, lettuce

HAM - Cheese, tomato

PROSCIUTTO - Bocconcini, tomato

POLLO - Chicken, avocado, cheese

VEGGIE - Mixed grilled veggies, cheese

STEAK - Mixed lettuce, tomato, onion, cheese, mayonnaise

CHICKEN SCHNITZEL - Lettuce, tomato, mayonnaise

DELI SELECTION

PLATE OF PROSCIUTTO (GF) **30.00**

PLATE OF SALAMI (GF) **25.00**

MIX PLATTER OF ANTIPASTO MEATS (GF) **30.00**

PROSCIUTTO E MELONE (GF) **16.00**

ANTIPASTO VEGGIES (V/GF) **15.00**

MIX SELECTION OF ITALIAN CHEESES **30.00**

Served with a fruit preserve and crackers

SINGLE SERVE OF CHEESE - Gorgonzola, provolone or parmigiano reggiano **12.00**

TASTING PLATE - Choice of cold meats, single serve of cheese and antipasto veggies **30.00**

HOT OLIVES (V/GF) **5.00**

ON THE SIDE OR A LITTLE EXTRA

SAUTÉED MIXED VEGGIES (V/GF) **5.00**

ROSEMARY POTATOES (V) **5.00**

SAUTÉED BUTTON MUSHROOM (V/GF) **5.00**

SAUTÉED SPINACH (V/GF) **8.00**

CHIPS (V) **5.00**

SPAGHETTI BOLOGNESE **8.00**

SPAGHETTI NAPOLI (V) **8.00**

SPAGHETTI BOSCAIOLA **8.00**

SPAGHETTI GARLIC, OLIVE OIL & CHILLI (V) **8.00**

SIDE SALAD (V/GF) **5.00**

CORN ON THE COB (V/GF) **5.00**

BREAD

PLAIN ROLL **2.00**

GARLIC BREAD **5.00**

HERB BREAD **5.00**

BRUSCHETTA - Tomato, onion and basil **8.00**

BRUSCHETTA - Sausage and cheese **8.00**

HANDMADE GNOCCO FRITTO **8.00**

POLENTA FRITTA HOMEMADE **8.00**

NONNO BREAD - Crunchy homemade crackers **8.00**

PASTA (*gluten free pasta available-extra \$2.00*)

Choice of: spaghetti, tagliatelle, ravioli, risotto, gnocchi or penne

GORGONZOLA - Creamy with blue cheese (V) **16.00**

BOLOGNESE - Traditional pork and beef mince with napoli sauce **14.00**

BOSCAIOLA - Cream of bacon and mushroom **14.00**

AMATRICIANA - Bacon, onion, olives, chilli and napoli **15.00**

ZINGARA - Chicken, red capsicum and cream **15.00**

NAPOLI - Garlic, tomato sauce and fresh basil (V) **13.00**

PESTO - Fresh basil, garlic, parmigiano and pine nuts (V) **15.00**

AGLIO OLIO E PEPERONCINO - Garlic, olive oil and chilli (V) **13.00**

MARINARA - Perch, calamari, prawns and napoli sauce **20.00**

SCAMPI - Garlic, olive oil and chilli **26.00**

MUSSELS - Onion, capsicum and black mussels **16.00**

SAUSAGE & PORCINI - Italian sausage and porcini in a chef's special sauce **18.00**

CHICKEN & MUSHROOM - In a napoli sauce **15.00**

CRAB MEAT - Garlic, olive oil and chilli **26.00**

PUTTANESCA - Anchovies, olives, capers and napoli **14.00**

GAMBERI - King prawns in a napoli sauce with garlic and chilli **22.00**

MEAT LASAGNE - Traditional beef **15.00**

CHICKEN & BROCCOLI - Creamy **15.00**

SALMON - Smoked salmon, napoli cream **17.00**

SALADS (*gluten free*)

CHICKEN & AVOCADO SALAD **18.00**

SALMON & AVOCADO SALAD **18.00**

TRECOLORE - Tomato, bocconcini and basil (V) **10.00**

ROCKET & PARMIGIANO (V) **10.00**

RADICCHIO, ROCKET, & FENNEL (V) **12.00**

CAESAR SALAD (V) (NOT GF) **12.00**

GARDEN SALAD (V) **10.00**

GREEK - Fetta, tomato, olives and capsicum (V) **10.50**

COMBINATION SALAD - Italian and Greek **11.50**

REGGIO SALAD - Tuna, egg, onion, carrot, lettuce and tomato **10.50**

BBQ OCTOPUS SALAD **18.00**

ITALIAN - Lettuce, onion, capsicum, tuna, tomato, olives and anchovies **10.50**

ADD prawns or chicken or BBQ octopus or salmon **8.00**

ADD Tuna or avocado **4.00**

ADD Fetta or bocconcini **4.00**

VEAL & CHICKEN SCALLOPINE

All mains served with chips and salad OR mash and veggies OR spaghetti bolognese OR spaghetti Napoli

(gluten free options available, please ask the waiter)

PICCATA - Lemon and white wine **24.00**

MILANESE - Crumbed and lightly panfried **24.00**

PARMIGIANA - With ham, cheese and eggplant **24.00**

CORDON BLEU - Filled with garlic, ham and cheese **24.00**

ALFREDO - Bacon, mushroom and cream **24.00**

CATATORI - Onions, olives, capsicum and napoli sauce **24.00**

AL FUNGHI - Mushroom sauce **24.00**

PORT WINE - Port wine sauce **24.00**

GRILLED PLAIN - No sauce, served with a wedge of lemon **22.00**

MAINS

All mains served with chips and salad or mash and veggies

JOHN DORY FILLETS (GF) **26.00**

LEMON SOLE (GF) **22.00**

GRILLED ITALIAN SAUSAGE **18.00**

PORK CHOPS (GF) **24.00**

LAMB CUTLETS - Crumbed or Rosemary (GF) **24.00**

BBQ SPATCHOCK - Marinated in fresh herb (GF) **24.00**

VEAL ALLA ROMANA - Veal scallopine with prosciutto, sage and white wine **24.00**

EYE FILLET - Plain, pepper, diana, mushroom sauce, mignon or seeded mustard (GF) **28.00**

TAGLIATA THINLY SLICED MEAT **28.00**
- With (choose one):

- Radicchio and balsamic reduction (GF)

- Rosemary and green pepper oil (GF)

- Rocket and Parmesan (GF)

CHEF'S SPECIALS

(Great to share, entrée or on its own)

OYSTERS NATURAL (GF) **12.00 / 24.00**

OYSTERS KILPATRICK (GF) **14.00 / 26.00**

OYSTERS MORNAY (GF) **14.00 / 26.00**

SMOKED SALMON - With spanish onion and capers (GF) **18.00**

BEEF CARPACCIO - Topped with rocket and parmesan (GF) **20.00**

SCAMPI - Lightly BBQ (GF) **24.00**

GARLIC PRAWNS - In a sizzling hot pot (GF) **16.00**

TEMPURA KING PRAWNS **25.00**

FRITTO MISTO - Lightly floured prawns, Calamari and squid **18.00**

CALAMARI - Lightly floured **16.00**

MUSSELS MARINARA - Bowl of chilli black Mussels in a napoli sauce (GF) **20.00**

SCALLOPS MORNAY - Béchamel **18.00**

SCALLOPS GRATIN - Seared with a crunchie topping **18.00**

SEAFOOD MARINARA - Bowl of mixed Seafood in a napoli sauce (GF) **20.00**

CHICKEN STRIPS - Crumbed and panfried **16.00**

WEDGES **10.00**

PLEASE CHECK OUR DAILY SPECIALS BOARD AND DESSERT MENU FOR MORE EXCITING DISHES

SET MENUS (*for 10 people or more*)

SELECTION 1 **24.00**

Mixed selection of breads and bruschetta

Mixed selection of salads

Mixed selection of pasta

SELECTION 2 **34.00**

Mixed selection of antipasto meats and vegetables

Mixed selection of breads and bruschetta

Mixed selection of salads

Mixed selection of pasta

SELECTION 3 **44.00**

Mixed selection of antipasto meats and vegetables

Mixed selection of breads and bruschetta

Mixed selection of salads

Mixed selection of pasta

Mixed selection of veal and chicken scallopine

SELECTION 4 **54.00**

Mixed selection of antipasto meats and vegetables

Mixed selection of breads and salads

Mixed selection of seafood and mussels marinara

Mixed selection of fritto misto

Mixed selection of pasta