

REGGIO LOUNGE

Italian Cuisine & Bar



LICENSED & BYO \$3 p.p

V = Vegetarian

GF = Gluten Free

(GF May contain traces of gluten)

KIDS MENU

* for 12 year olds & under only

Spaghetti or Penne with	10.00
- Bolognese	
- Napoli	
- Creamy Cheese	
- Chicken strip & chips	
- Minute Steak & chips	

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 sautéed 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)	18.00
ANTIPASTO VEGGIES (V/GF)	15.00
MIX SELECTION OF ITALIAN CHEESES	32.00
Served with a fruit preserve and crackers	
SINGLE SERVE OF CHEESE - Gorgonzola, provolone or parmigiano reggiano	15.00
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)	8.00
ROSEMARY POTATOES (V)	8.00
SAUTÉED BUTTON MUSHROOM (V/GF)	8.00
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

BREAD

PLAIN ROLL	2.00
GARLIC BREAD	5.00
HERB BREAD	5.00
BRUSCHETTA - Tomato, onion and basil	8.00
HANDMADE GNOCCO FRITTO	8.00
POLENTA FRITTA HOMEMADE	8.00

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

Choice of: spaghetti, tagliatelle, penne or linguine

Risotto, Ravioli, Gnocchi add \$1

GORGONZOLA - Creamy with blue cheese (V)	20.00
BOLOGNESE - Traditional pork and beef mince with napoli sauce	15.00
BOSCAIOLA - Cream of bacon and mushroom	15.00
AMATRICIANA - Bacon, onion, olives, chilli and napoli	16.00
ZINGARA - Chicken, red capsicum and cream	16.00
NAPOLI - Garlic, tomato sauce and fresh basil (V)	14.00
PESTO - Fresh basil, garlic, parmigiano and pine nuts (V)	18.00
AGLIO OLIO E PEPERONCINO - Garlic, olive oil and chilli (V)	14.00
MARINARA - Perch, calamari, prawns and napoli sauce	20.00
SCAMPI - Garlic, olive oil and chilli	26.00
MUSSELS - Onion, capsicum and black mussels	19.00
SAUSAGE & PORCINI - Italian sausage and porcini in a chef's special sauce	20.00
CHICKEN & MUSHROOM - In a napoli sauce	16.00
CRAB MEAT - Garlic, olive oil and chilli	29.00
PUTTANESCA - Anchovies, olives, capers and napoli	15.00
GAMBERI - King prawns in a napoli sauce with garlic and chilli	26.00
MEAT LASAGNE - Traditional homemade	18.00
CHICKEN & BROCCOLI - Creamy	16.00
SALMON - Smoked salmon, napoli cream	19.00

SALADS *(gluten free)*

CHICKEN & AVOCADO SALAD	24.00
SALMON & AVOCADO SALAD	24.00
TRECOLORE - Tomato, buffalo and basil (V)	12.00
ROCKET & PARMIGIANO (V)	12.00
RADICCHIO, ROCKET, & FENNEL (V)	12.00
CAESAR SALAD (V) (NOT GF)	12.00
GARDEN SALAD (V)	12.00
GREEK - Fetta, tomato, olives and capsicum (V)	12.00
COMBINATION SALAD - Italian and Greek	12.00
REGGIO SALAD - Tuna, egg, onion, carrot, lettuce and tomato	12.00
BBQ OCTOPUS SALAD	24.00
ITALIAN - Lettuce, onion, capsicum, tuna, tomato, olives and anchovies	12.00
<i>ADD prawns or chicken or BBQ octopus or salmon</i>	8.00
<i>ADD Tuna or avocado</i>	4.00
<i>ADD Fetta or bocconcini</i>	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	26.00
MILANESE - Crumbed and lightly panfried	26.00
PARMIGIANA - With ham, cheese and eggplant	26.00
ALFREDO - Bacon, mushroom and cream	26.00
CATATORI - Onions, olives, capsicum and napoli sauce	26.00
AL FUNGHI - Mushroom sauce	26.00
GRILLED PLAIN - No sauce, served with a wedge of lemon	26.00

MAINS

All mains served with chips and salad or mash and veggies

JOHN DORY FILLETS (GF)	30.00
LEMON SOLE (GF)	26.00
PORK CHOPS (GF)	28.00
LAMB CUTLETS - Crumbed or Rosemary (GF)	30.00
BBQ SPATCHOCK - Marinated in fresh herb (GF)	30.00
EYE FILLET - Plain, pepper, diana, mushroom sauce, mignon or seeded mustard (GF)	32.00
TAGLIATA THINLY SLICED MEAT	32.00
- 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)	18.00 / 32.00
OYSTERS KILPATRICK (GF)	18.00 / 32.00
OYSTERS MORNAY (GF)	18.00 / 32.00
SMOKED SALMON - With spanish onion and capers (GF)	20.00
SCAMPI - Lightly BBQ (GF)	24.00
GARLIC PRAWNS - In a sizzling hot pot (GF)	18.00
TEMPURA KING PRAWNS	25.00
FRITTO MISTO - Lightly floured prawns, Calamari and squid	20.00
CALAMARI - Lightly floured	20.00
MUSSELS MARINARA - Bowl of chilli black Mussels in a napoli sauce (GF)	24.00
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)	24.00

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

SET MENUS *(for 10 people or more)*

SELECTION 1	26.00
Mixed selection of breads and bruschetta	
Mixed selection of salads	
Mixed selection of pasta	
SELECTION 2	35.00
Mixed selection of antipasto meats and vegetables	
Mixed selection of breads and bruschetta	
Mixed selection of salads	
Mixed selection of pasta	
SELECTION 3	45.00
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	55.00
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	