



## Art Deco Bar and Restaurant

### Entrée & Starters

<b>Bruschetta:</b> Pizza base with fresh tomatoes, garlic, red onion, drizzled with E.V.O. <b>(V)</b>	\$8
<b>Garlic Focaccia:</b> Pizza base with crushed garlic drizzled with E.V.O. <b>(V) add cheese \$3</b>	\$8
<b>Herb Focaccia:</b> Pizza base with herbs drizzled with E.V.O. <b>(V) add cheese \$3</b>	\$8
<b>Arancini Bolognese</b> Homemade Rice Balls filled with Bolognese sauce, mozzarella <b>(x3)</b>	\$13
<b>Arancini Fungi:</b> Rice balls filled with mushroom and cheese <b>(x5) (V)</b>	\$12
<b>Lemon Pepper Calamari:</b> Pineapple scored squid served with lemon aioli	\$17.9
<b>Antipasto Di Casa</b> Selection of cured meats and grilled vegetables <i>(designed for 2 people)</i>	\$21.9
<b>Vegetarian Platter</b> Chef's selection <i>(designed for 2 people) (V)</i>	\$18.9
<b>Caprese:</b> Fresh tomato, Mozzarella di buffalo and prosciutto	\$16

### Gourmet Pizza – “TASTE THE DIFFERENCE AT ART DECO”

*(Our flour is imported from Napoli, we use Fior Di Latte a semi-soft Creamy Italian Mozzarella made in MELBOURNE, all our other toppings are locally sourced for quality and freshness)*

#### Rosso (Tomato Base)

<b>Reginella:</b> Tomato, Fior Di Latte and fresh basil <b>(V)</b>	\$15.9
<b>Capriciosa:</b> Tomato, Fior Di Latte, leg ham, mushroom, artichoke, olives	\$19.9
<b>Calabrese</b> Tomato, Hot salami, Chili and Black Olives	\$19.9
<b>Caponatina:</b> Smoked Mozzarella, Tomato, onion, zucchini, capsicum, eggplant <b>(V)</b>	\$19.9
<b>Prosciutto:</b> Fior di latte, Tomato, Prosciutto, parmesan & rocket	\$22.9
<b>Ortolana:</b> Fior Di Latte Tomato, Zucchini, eggplant, potato, & olives <b>(V)</b>	\$19.9
<b>Quatro Salumi:</b> Tomato, Fior Di Latte, Ham, Hot Salami, Mild Salami, Pork Sausage	\$23.9
<b>Diavoletta:</b> Buffalo Mozzarella, Tomato, Hot Salami, Chili	\$22

#### Bianco (Non- Tomato Base)

<b>Liguria :</b> Persian Fetta, Basil Pesto <b>(V)</b>	\$18
<b>Veronese:</b> Buffalo Mozzarella, Prosciutto & Mushroom	\$20.9
<b>Salsicce :</b> Pork & Fennel Sausage, smoked mozzarella and potato	\$21.9
<b>Quatro Formaggi:</b> Four cheese topping <b>(V)</b>	\$19.9
<b>Gluten free base</b>	\$ 3
<b>Extra topping</b>	\$ 3

#### Sides:

Seasonal Steamed Vegetables	\$10
Garden Salad /Rocket and Parmesan Salad	\$10
Art Deco Salad: Cherry tomato, Spanish Onion, Rocket, Pizza bread, fior di latte	\$12.9
Black olives <b>(ADD CHICKEN \$6.00)</b>	
Steak Fries	\$10.9

\*\*Gluten free pizza and pasta available

# Art Deco Bar and Restaurant

## Pasta and Risotto

<b>Lasagne:</b> Layers of pasta with prime beef mince, mozzarella cheese and Homemade Napoli Sauce.	\$18
<b>Fettucine Carbonara:</b> Flat wide strands of pasta with pancetta, parmesan cheese, touch of cream	\$18.9
<b>Risotto Porcini:</b> Arborio Rice cooked with wild mushroom, with a touch of parmesan & cream(v)	\$19.9
<b>Risotto Pescatore;</b> A combination of mixed seafood including prawns in tomato coulis	\$25.9
<b>Penne Napoli:</b> Pasta tubes tossed in tomato & garlic with fresh basil(v)	\$15.9
<b>Gnocchi Gorgonzola:</b> Ricotta & potatoes dumplings, with shaved pear & tossed walnuts	\$21.9
<b>Ossobuco Ravioli:</b> Tossed with spicy homemade tomato sauce	\$23
<b>Tortelloni:</b> Large tortellini filled with mixed seafood with saffron & cream sauce	\$24.9
<b>Spaghetti Bolognese:</b> Prime minced beef cooked in our homemade Napoli sauce	\$18.5
<b>Spaghetti Marinara:</b> Pasta strands cooked in a fresh seafood mix, garlic and a touch of cream.	\$25.9

## Meat & Chicken

<b>Chicken Parmigiana:</b> Crumbed chicken breast fillet topped with Napoli sauce and mozzarella Accompanied with chunky chips.	\$21.9
<b>Pollo Pizzaiola:</b> Free range chicken breast with capsicum, tomato, olives, with a squeeze of lemon Finished in Napoli Sauce.	\$25.9
<b>Veal Schnitzel</b> Crumbed veal served with lemon wedge and mixed lettuce leaves	\$22
<b>Rib Eye Fillet 300g:</b> Prime 6-star rating grass fed Rib-Eye steak Served with roast potato, your choice of pepper, mushroom sauce or hot English mustard.	\$36
<b>Scotch Fillet 300g:</b> New York cut served with chunky chips; your choice of mushroom pepper sauce or Hot English mustard.	\$28.9
<b>Lamb Cutlets:</b> French Cut, 4 lamb cutlets served on a bed of mash potato & confit of garlic	\$28.9

## Slow cooked Wood Fired Ribs & Roast *(with side steak fries.)*

<b>Lamb Rump</b> – Tender lamb rump rubbed with our secret Moroccan spices, seared on a hot grill. Finished in our wood fired oven, in a white wine and garlic jus.	\$24.9
<b>New York Style Pork Ribs</b> <b>Half Rack \$21.90</b>	
<b>U.S.A. Style Beef Ribs</b> <b>Half Rack \$21.90</b>	
Our own unique American style BBQ Sauce on top of our prime ribs, flamed lava grill and finished in our Wood fired oven	
<b>Pork Cutlet:</b> 300gram with bone in rubbed with homemade chermoula spices served with broccoli & apple sauce	\$24.9

## Seafood:

<b>Art Deco signature Seafood Platter (for 2 people to share)</b>	\$45.9
Chef's selection of fresh, grilled, crumbed, pan-fried and wood fired seafood served with steak fries.	
<b>Atlantic Salmon:</b> Grilled Atlantic Salmon served with cherry tomato and grilled lemon	\$28.9
<b>Fish &amp; Chips:</b> Beer Battered fish served with chips and aioli sauce.	\$20
<b>Barramundi:</b> Baked Barramundi served with mash and broccoli	\$25.9
<b>Cozze Bollite:</b> Poached half shell mussels in white wine, herb and lemon grass	\$23

## Bambini – KIDS MENU (UNDER 12) *(includes soft drink and ice cream)*

<b>Penne: Bolognese/Napoli or Butter and Parmesan</b>	\$12
<b>Pizzetta: Tomato, Ham, Mozzarella</b>	
<b>Crumbed Chicken &amp; Chips</b>	

\*\*Gluten free pizza and pasta available