

## ENTREES

<b>GARLIC BREAD</b>	8
<b>CHEESY GARLIC BREAD</b>	11
<b>TOMATO BRUSCHETTA</b>	12
<b>SALT &amp; PEPPER SQUID</b>	20
With aioli and lemon wedges	
<b>PRAWN HOTPOT</b>	25
Tiger prawns (6) in napolitana sauce served with sourdough	
<b>SOUTHERN FRIED CHICKEN WINGS (8)</b>	16
Served with ranch sauce	
<b>SMOKED SALMON &amp; AVOCADO BRUSCHETTA</b>	22
With feta and chilli flakes	

## SALADS

<b>GARDEN SALAD</b>	12
Mesclun salad, tomato, cucumber and Spanish onion with balsamic and olive oil dressing	
<b>CHICKEN CAESAR SALAD</b>	22
Chicken breast, cos lettuce, bacon, parmesan cheese, egg and croutons with house-made caesar dressing	
<b>GREEK SALAD</b>	18
Mesclun, tomato, cucumber, Spanish onion, feta cheese and olives with a olive oil, oregano	
<b>SMOKED SALMON &amp; AVOCADO SALAD</b>	23
Smoked salmon, avocado, mesclun, Spanish onion, tomato, cucumber and red capsicum with a balsamic and olive oil dressing	
<b>ANGEL SALAD</b>	23
Mesclun salad with chicken breast, avocado, bacon and mushroom served with honey mustard dressing	

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**FILLIPPO'S**  
A FINE TRADITION

## MAINS

*Served with salad and chips or vegetables only (seasonal)*

<b>CHICKEN PRAWN PESTO</b>	34
Chicken breast, prawns, baby spinach and semi-dried tomato in a creamy pesto sauce	
<b>CHICKEN BOSCAIOLA</b>	32
Chicken breast, cream, mushroom and bacon	
<b>CHICKEN LEMON</b>	30
Chicken breast cooked in a light coating of lemon peppercorn sauce	
<b>CHICKEN SCHNITZEL</b>	22
<b>CHICKEN PARMIGIANA</b>	24
Eggplant, napolitana sauce and melted mozzarella	
<b>VEAL SCHNITZEL</b>	22
<b>VEAL PARMIGIANA</b>	24
Eggplant, napolitana sauce and melted mozzarella	
<b>VEAL FUNGHI</b>	34
Veal pieces with mixed wild mushroom in a cream sauce	
<b>VEAL SCALLOPINI</b>	35
Veal, prawns and peas with a creamy brandy sauce	
<b>BATTERED FISH FILLETS</b>	24
Served with lemon and aioli	
<b>ATLANTIC SALMON</b>	32
Crispy skin salmon fillet with an infused oil	
<b>BARRAMUNDI</b>	32
Grilled piece of barramundi fillet with an infused oil	
<b>SEAFOOD HOTPOT*</b>	34
Fish, prawns, octopus, mussels and squid in a napolitana sauce served with sourdough	
*no sides	

## GRILL

*Served with salad and chips or seasonal vegetables*

<b>RUMP 250G</b>	26
<b>T-BONE 350G</b>	35
<b>SCOTCH 300G</b>	38
<b>RIB EYE 300G</b>	40
<b>PORK RIBS</b>	42

## SAUCES

<b>GRAVY, DIANE, PEPPERCORN, MUSHROOM, AIOLI</b>	2
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## BURGERS AND SIDES

<b>ORIGINAL CHEESEBURGER</b>	17
Beef pattie, American red cheddar, pickles and cheese sauce served with chips	
<b>BRISKET BURGER</b>	20
Slow cooked brisket, American red cheddar, house-made coleslaw, pickles and smokey bbq sauce	
<b>PULLED PORK BURGER</b>	20
Pulled pork, house-made coleslaw, American red cheddar and jalapeño dijon aioli served with chips	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	22
Crispy fried chicken, American red cheddar, house-made coleslaw and cheese sauce with chips	
<b>WORKS BURGER</b>	22
Beef pattie, lettuce, cheese, tomato, egg, beetroot and cheese sauce served with chips	

## WOODFIRED PIZZA

<b>CHEESY GARLIC CRUST</b>	<b>16</b>
<b>MARGHERITA</b>	<b>18</b>
Mozzarella, bocconcini, basil	
<b>NAPOLITANA</b>	<b>18</b>
Mozzarella, anchovies, olives and bocconcini	
<b>SPICY BBQ CHICKEN</b>	<b>20</b>
Mozzarella, mushroom, jalapeños, mixed capsicum, onion and chicken	
<b>BBQ CARNE (MEAT LOVERS)</b>	<b>22</b>
Mozzarella, pepperoni, ham, bacon and chorizo	
<b>MELANZANE</b>	<b>20</b>
Mozzarella, grilled eggplant, roasted capsicum, mushrooms, semi dried tomatoes, basil leaves, bocconcini and aioli	
<b>TROPICAL</b>	<b>19</b>
Mozzarella, shaved ham and pineapple	
<b>SUPREME</b>	<b>22</b>
Mozzarella, ham, pepperoni, mushroom, onion, capsicum, pineapple and olives	
<b>PEPPERONI</b>	<b>19</b>
Mozzarella, pepperoni and mushroom	
<b>GAMBERI</b>	<b>25</b>
Mozzarella, tiger prawns, baby spinach, cherry tomatoes, chilli and garlic	
<b>BBQ PORK</b>	<b>22</b>
Mozzarella, pulled pork, jalapeños, mushrooms and bacon	
<b>PERI PERI</b>	<b>20</b>
Mozzarella, chicken breast, baby spinach, chorizo, semi dried tomatoes, red onion and peri sauce	

## PASTA

Choose from fettuccine, spaghetti or penne

<b>BOSCAIOLA</b>	<b>22</b>
Creamy bacon and mushroom sauce	
<b>BOLOGNESE</b>	<b>22</b>
Traditional slow cooked beef and pork bolognese	
<b>ARRABIATTA</b>	<b>20</b>
Pan-fried cherry tomatoes with fresh chilli and herbs	
<b>PESTO</b>	<b>22</b>
Tossed with chicken breast and semi dried tomatoes in a creamy pesto sauce	
<b>LAMB RAGU</b>	<b>24</b>
9 hours slow cooked lamb shoulder in a rich house made sauce	
<b>GAMBERI</b>	<b>26</b>
Tiger prawns, cherry tomatoes, rocket and chilli	
<b>MARINARA</b>	<b>28</b>
Medley of selected seafood in napolitana sauce	
<b>RISOTTOS</b>	
<b>CHICKEN &amp; WILD MUSHROOM</b>	<b>23</b>
With baby spinach and parmesan cheese	
<b>PRAWN AND CHORIZO</b>	<b>26</b>
With cherry tomato, rocket and green peas	
<b>PRIMAVERA</b>	<b>23</b>
With baby peas, roasted pumpkin, wild rocket and cherry tomatoes	

## KIDS MENU

Under 12

<b>SPAGHETTI BOLOGNESE</b>	<b>12</b>
<b>CHICKEN SCHNITZEL &amp; CHIPS</b>	<b>12</b>
<b>BATTERED FISH &amp; CHIPS</b>	<b>12</b>
<b>NUGGETS &amp; CHIPS</b>	<b>12</b>
<b>SIDES</b>	
<b>BOWL OF CHIPS</b>	<b>10</b>
<b>POTATO WEDGES</b>	<b>13</b>
Sour cream and sweet chilli	
<b>SWEET POTATO FRIES</b>	<b>13</b>
<b>MASH</b>	<b>6</b>
<b>VEGETABLES (SEASONAL)</b>	<b>6</b>
<b>CREAMY PRAWN UPGRADE</b>	<b>12</b>
(3) Prawns, garlic cream sauce	

*Moorebank*  
HOTEL

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. While our chefs will do their utmost to accommodate all dietary requirements and food allergies, we cannot guarantee against allergen cross contamination. Please let us know if you have a specific food allergy