

TO BEGIN

Garlic Bread Two slices	\$5.00
Herbed Pizza Bread	\$10.00
Fresh Bread Basket of crusty fresh bread	\$4.00
With balsamic vinegar & olive oil	\$7.50
Dips A selection of 3 dips served with fresh herbed pizza bread, our friendly staff will advise you on today's dips	\$20.50
Arancini Savoury meat filled rice balls served with a rich tomato sauce	\$22.00
Bruschetta Ripe tomato, basil, onion & olive oil served on garlic bread	\$14.50
Soup Our friendly staff will advise you on the soup of the day, served with fresh bread	\$14.50
Sausage Fetta & Olives Spicy Italian sausage, fetta cheese and marinated olives	\$13.50
Hand Cut Potato Wedges with sour cream & sweet chilli sauce	\$10.00
Topolinis Plate Selection of continental meats, fetta, red peppers, olives, sausage, frittata, arancini, cheese, toasted bread	For 2 \$22.50 For 4 \$34.50
	Regular Large
Calamari Tender squid rings, marinated & lightly crumbed served on salad greens with housemade tartare sauce	\$22.50 \$31.00
Gamberi Sizzling tiger prawns in garlic & oil (chilli optional)	\$22.00 \$33.00

MAINS

Veal Scallopini	\$32.00
Alla Panna Bacon, mushroom & cream	
Marsala Sweet marsala all'uovo	
Siciliana Capsicum, onion, olives, tomato salsa (chilli optional) All served with potato	
Pollo Parmigiana Tender chicken breast, crumbed, topped with napoli sauce & cheese, served with potato	\$31.50
Fillet Steak Prime fillet steak grilled to your liking topped with a choice of pepper, mushroom, garlic or tomato salsa (capsicum, onion & tomato), served with potato	\$37.50
Pollo Avocado Plump chicken breast, topped with an avocado fan & a garlic cream sauce, served with potato	\$32.00
Topolini's Cutlets Traditionally crumbed boneless cutlets served with spaghetti napoli or spaghetti bolognese	\$31.00
Atlantic Salmon Finest Atlantic salmon gently grilled topped with prawns & light cream chive sauce, served with potato	\$35.00
Barramundi Pan seared barramundi fillet topped with a lemon butter sauce, served with potato	\$30.00
Seafood Risotto Sauteed prawns, squid, fish and mussels in a Rose sauce, served with garlic bread	\$28.50

If you would prefer garlic potato mash or fries \$2.00 extra

SIDES

Garlic Mash	\$4.50
Garden Salad	\$5.00
	Add Fetta \$1.50
Seasonal Vegetables	\$7.50
Caesar Salad	\$8.50
Butter Beans	\$6.50
Spaghetti Bolognese / Napoli	\$6.50
Sauteed Fresh Mushrooms	\$6.50
Fries	with tomato sauce Reg \$6.00 Lrg \$8.50 aioli \$2.50

PASTA

	Regular	Large
Spaghetti Marinara Sautéed prawns, squid, fish & mussels in olive oil, garlic & napoli sauce	\$24.50	\$28.50
Lasagne Our famous homemade lasagne with layers of pasta & rich meat sauce	\$20.50	\$24.50
Fettuccine Gamberi Sautéed prawns tossed with napoli sauce & a touch of cream (chilli optional)	\$25.50	\$29.00
Penne Arrabiata Penne tossed with spicy Italian sausage & napoli sauce (chilli optional)	\$24.00	\$28.00
Spaghetti Bolognese Traditional meat sauce	\$20.50	\$24.50
Spaghetti Napoli Our own fresh tomato sauce	\$20.50	\$24.50
Fettuccine Carbonara Creamy bacon sauce	\$23.50	\$27.00
Fettuccine Topolinis Sautéed prawns, squid & fish poached in wine, cream & snow peas	\$24.50	\$28.00
Penne with Chicken & Broccoli Chicken, bacon, garlic, broccoli, napoli sauce & cream (chilli optional)	\$24.00	\$28.00
Cannelloni Homemade spinach & ricotta cheese filled pasta tubes, baked in napoli sauce	\$20.50	\$28.00

PIZZA

Margherita Ripe tomato, basil, onion & herbs	\$22.00
Hawaiian Bacon & pineapple	\$24.00
Calzone Folded pizza, filled with ricotta, parmesan, prosciutto & roasted capsicum	\$25.00
Vegetarian Fresh tomato, spinach, mushroom, eggplant & roasted capsicum	\$25.50
Siciliana Fresh tomato, eggplant, olives & spicy sausage	\$25.50
Calabrese Bacon, capsicum, mushroom, red onion, spinach & parmesan	\$25.00
BBQ Meatlovers BBQ Sauce, Italian spicy sausage, bacon, salami, ham & red onion	\$25.50

GOURMET PIZZA

Supreme Prawns, spicy sausage, bacon, roasted capsicum & onion	\$28.00
Moroccan Chicken Spiced chicken, pineapple, red onion, fresh green capsicum & bacon	\$27.50
Seafood Prawns, squid, fish & tarragon	\$28.00
Lamb Marinated Lamb backstrap, spinach, cherry tomato, spanish onion, green capsicum & fetta	\$28.00
Spicy Beef Marinated beef fillet, jalopeno, green olives, cheese sauce, spanish onion, green capsicum & fresh tomato	\$27.50

\$1.50 for each standard extra topping half & half pizzas \$2.00 extra

SALADS

Garden Salad Mixed lettuce, cucumber, tomato, olives & red onion	\$11.50
Greek Salad Tomato, fetta, red onion, olives, cucumber & oregano, on a bed of greens	\$14.50
Caesar Salad Cos lettuce, bacon, anchovies, parmesan, croutons, Caesar dressing	\$20.00
	with chicken \$28.00
Chicken Salad Chicken tenderloin, marinated, served on a bed of greens, tomato, cucumber, capsicum, cashews & snow peas topped with a honey mustard dressing	\$28.00
Gamberi & Avocado Tiger prawns with an avocado fan topped with our spicy cocktail sauce & salad	\$28.00

CHILDREN (12 & UNDER)

All \$15.00

Spaghetti Bolognese, fries & salad
Lasagne, fries & salad

Crumbed Fish or Chicken, fries & salad
Hawaiian Pizza

Includes Ice Cream Cone

SPARKLING

BOTTLE

Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvée NV

200ml \$8.50

A long creamy palate & subtle toast & yeast flavours combine brilliantly with the lemon-citrus aromas & underlying nuttiness of the Chardonnay.

Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvée NV

750ml \$26.00

WHITE WINE

GLASS BOTTLE

Hightides 'The Breakers' Semillon Sauvignon Blanc (South Australia)

\$7.00 \$26.50

Long & fresh with flavours of cut grass & honeydew balanced with some zesty citrus peel textures.

Bleasdale Pinot Gris (Adelaide Hills, SA)

\$8.00 \$31.00

A fresh and elegant wine displaying delicate aromas of fragrant rose petal and pear overlaid with exotic spice.

West Cape Howe 'Old School' Chardonnay (Mount Barker, WA)

\$8.50 \$33.00

Peach and nectarine fruit flavours are perfectly complemented by toasted nuts, honey and a persistent and flavoursome finish.

Jim Barry Late Picked Riesling (I'm a Sweetie) (Clare Valley, SA)

\$9.00 \$34.50

The succulent palate presents a vast array of fruit characters - poached pear, lychee & guava.

Saint Clair Sauvignon Blanc (Marlborough, NZ)

\$9.00 \$34.50

Intense flavours of passion fruit, blackcurrant, underlying gooseberry & herbal tones.

Vasse Felix Sauvignon Blanc Semillon (Margaret River, WA)

\$9.50 \$39.50

Opening with a fresh, upfront acidity of grapefruit & lime which provides an amazing backbone for the enticing flavours of green passionfruit, savoury herb scones, hints of spiced sourdough & a lovely lime sorbet sweetness.

RED WINE

GLASS BOTTLE

Hightides 'The Deepwater' Cabernet Merlot (South Australia)

\$7.00 \$26.50

The palate shows intensity & length. A fine balance between the structure of Cabernet Sauvignon & the velvety beauty of Merlot.

Bleasdale The Broad-Side Shiraz Cabernet Sauvignon (Langhorne Creek, SA)

\$8.00 \$31.00

Pleasing flavours of ripe plum jam, blackberries, mint & spice.

West Cape Howe Shiraz (Mount Barker, WA)

\$8.50 \$33.00

Aromas of ripe raspberry, plum, white pepper and dark chocolate come together with a seamless balance of cedar oak.

Smith & Hooper Merlot (Wrattonbully/Limestone Coast, SA)

\$9.00 \$34.50

Medium-bodied with raspberry fruit and oak spice finishing with light, silky tannins. 'Merlosity incarnate' - best paired with a delicious antipasto platter and a washed-rind cheese.

Vasse Felix Cabernet Merlot (Margaret River, WA)

\$9.50 \$39.50

The wine begins soft & elegant & gives an initial impression of delicacy & roundness.

Wirra Wirra Church Block Cabernet Sauvignon & Shiraz (McLaren Vale, SA)

\$43.00

Classic plum and blackcurrant fruits along with refined mocha/coffee characteristics from the Shiraz and a subtle herbal note from the Cabernet Sauvignon lead to a balanced rounded finish.

glass pour 150mls

BEERS

Cascade Premium Light	\$7.00
James Boag's Premium Light	\$7.00
Carlton Midstrength	\$7.00
Pure Blonde Low Carb	\$7.50
Tooheys Extra Dry	\$7.50
Carlton Cold	\$7.50
Peroni Leggera	\$7.50
James Boags Premium	\$8.50
Crown Lager	\$8.50
Heineken	\$8.50
Corona	\$8.50
Stella Artois	\$8.50
Little Creatures Pale Ale	\$9.00

CIDER

Hills Cider Company Apple or Pear Cider	\$8.00
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SPIRITS with mixer

Jim Beam, Famous Grouse Scotch, Smirnoff Vodka, Ouzo, Beefeater Gin, Tequila, Bacardi, Bundaberg Rum, Remy Brandy	\$8.50
Jack Daniels, Wild Turkey, Southern Comfort, Midori, Canadian Club, Tia Maria, Baileys, Sambuca, Kahlua, Malibu, Jameson Irish Whiskey, Frangelico	\$9.50
Johnnie Walker Black Label, Glenfiddich Single Malt, Cointreau	\$10.50

COCKTAILS

All \$13.50

Cosmopolitan Vodka, cointreau & cranberry juice	
Rocket Fuel Bacardi, vodka, tequila, gin & lemonade	
Pina Colada Bacardi, malibu, pineapple juice & cream	
Toblerone Frangelico, baileys, kahlua & cream	
Midori Splice Midori, malibu, pineapple juice & cream	
Sex on the Beach Midori, vodka, strawberry liqueur, cranberry & pineapple juice	
Fruit Tingle Vodka, blue curacao, raspberry cordial & lemonade	
Midori Downunder Mango liqueur, galliano, midori, orange juice & fresh mango	
Cocktail of the Week (blackboard special)	\$11.00
Mocktail Fruity or Creamy	\$8.50

COLD BEVERAGES

Milkshakes Chocolate, strawberry, banana, caramel, vanilla or spearmint	\$6.50
Ice Coffee, Chocolate, Mocha All with ice cream & cream	\$7.50
Coke, Diet Coke, Coke Zero, Lift, Sprite, Fanta	\$4.50
	Large \$5.50 / Carafe \$8.00
Tonic Water, Soda Water, Dry Ginger Ale	\$4.50
Juices 100% Orange, apple, pineapple or cranberry	\$5.00
	Large \$6.00 / Carafe \$8.50
Mango Smoothie	\$7.00
Mount Franklin Water 750ml	Still \$4.50
	Sparkling \$5.00
Ice Tea Lemon, peach, raspberry, mango	\$5.50
Lemon, Lime & Bitters	\$5.50
	Large \$6.50 / Carafe \$10.00
Chinotto	\$5.00
Spiders Your choice of soft drink with ice cream	\$7.00

HOT BEVERAGES

Espresso	\$3.30
Long Black	\$3.60
Double Espresso	\$3.50
Cappuccino	\$4.00
Mello Chino Cappuccino with marshmallows	\$4.50
Flat White	\$4.00
Caffe Latte	\$4.20
Flavoured Caffe Latte Caramel, vanilla, Irish cream, hazelnut	\$5.20
Chai Latte	\$4.20
Short Macchiato	\$3.50
Long Macchiato	\$4.00
Affogato Double espresso with ice cream	\$5.00
Vienna Long Black with cream	\$4.20
White Vienna Latte with cream	\$4.80
Mocha	\$4.50
Buba Chino with marshmallows	\$2.50
Hot Chocolate with marshmallows	\$4.50
Vienna Hot Chocolate with marshmallows and cream	\$5.00
Tea English Breakfast, Earl Grey	\$4.00
Camomile, Peppermint, Orange Pekoe, Green Country, Chai	\$4.50
Mugs (extra shot/milk)	\$1.30
Decaf/Soy milk	\$0.70
Extra shot of coffee	\$0.70
Extra jug of milk	\$0.70

LIQUEUR COFFEES

\$9.50

Topolinis Baileys & Frangelico, **Jamaican** Tia Maria, **Roman** Galliano,
Irish Jameson Irish Whiskey, **Mexican** Kahlua, **Café Tuscany** Frangelico

DESSERTS

Topolinis Coffee Biscuits	\$4.00
Sticky Date Pudding classic pudding served warm topped with a butterscotch sauce	
Apple & Rhubarb Crumble fresh fruit topped with toasted oats and crumble	
Baileys Tiramisu traditional Italian dessert, flavoured with Baileys	
Creme Brulee (GF) freshly brûlèed egg custard	
Orange & Almond Cake (GF) Flourless, moist almondmeal cake	
Chocolate Pot Chocolate mud cake with chocolate ganache	
All cakes housemade and served with cream	all \$10.00
with ice cream	\$11.00
Super Sundae loaded with ice cream and cream chocolate, strawberry, banana, caramel, vanilla or spearmint topped with nuts and cherries	\$7.50
Trio of Gelato selection of 3 scoops	

1 scoop \$3.00
2 scoops \$5.50
3 scoops \$7.00

SUNDAY LUNCH MENU

Vegetarian Nachos tomato, onion, capsicum, avocado, cheese & sour cream	\$15.00
Meat Nachos Topolini's bolognese sauce, cheese & sour cream	\$18.00
Moroccan Chicken Salad rocket leaves tossed with fetta, red capsicum, carrot and avocado topped with moroccan chicken pieces & a honey mustard dressing	\$19.50
Guinness Pie tender diced beef in a Guinness onion & mushroom sauce with a pie crust served with fries	\$18.50
BLT grilled bacon rashers, tomato and salad greens served in a Turkish roll with fries	\$17.50 with egg \$19.50
Fillet Steak Burger fillet steak, tomato, gourmet lettuce, onion jam & beetroot served with fries and aioli	\$19.50
Chicken Focaccia chicken fillet, mozzarella cheese, avocado & Spanish onion served with fries	\$16.50
Big Breakfast bacon, hash brown, chippolata, grilled tomato, 2 eggs your way & toast	\$19.50
Battered King George Whiting local King George whiting fillets in a light beer batter, served with fries & tartare sauce	\$19.95

WEEKLY SPECIALS

MONDAY & TUESDAY NIGHTS

Choose any one of our pizzas or pastas for just \$17.50

WEDNESDAY, THURSDAY & FRIDAY NIGHTS

2 x Barramundi, potato & salad for \$50.00

WEDNESDAY & THURSDAY NIGHTS

Coffee & cake for \$11.00

FRIDAY LUNCH

Choose any of our pastas for \$17.50

SUNDAY LUNCH & NIGHTS

Choose any of our pizzas for \$17.50

ALL SPECIALS NOT VALID WITH ANY OTHER OFFER

**DID YOU KNOW WE DO OUTSIDE CATERING?
GOT A FUNCTION COMING UP? GIVE US A CALL,
WE CAN HELP YOU OUT**