

cellinis

Please advise any special dietary requirements or allergies.
Public Holiday surcharge \$1.20 per person

Wine List

glass bottle

Sparkling

NV	Mandala M Sparkling - Yarra Valley Vic	10.8	43
NV	Goodwyn Cuvee Blanc - Riverina NSW	8.0	31

White Wines

2016	Mr. Riggs Riesling - Clare Valley SA		40
NV	Tomich 'Aim for the Stars' Moscato - Adelaide Hills SA	8.8	33
2016	Zilzie Regional Collection Pinot Gris - Adelaide Hills SA	8.8	33
2015	Leeuwin Estate Siblings SBS - Margaret River WA		45
2015	Momo Sauvignon Blanc - Organic - Marlborough NZ	10.8	41
2014	Goodwyn Semillon Sauvignon Blanc - Riverina NSW	8.0	31
2017	De luliis Verdelho - Hunter Valley NSW		35
2016	btw... Chardonnay - Murray Darling Vic	8.0	31

Rosé

2017	De luliis Rosé - Hunter Valley NSW	8.8	35
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Red Wines

2016	Momo Pinot Noir - Organic - Waipara NZ	11.8	45
2016	Selection 23 Cabernet Merlot - Murray Darling Vic	8.8	33
2012	Leeuwin Estate Prelude Cabernet Merlot - Margaret River WA		50
2014	Sons of Eden Kennedy GSM - Barossa SA		46
2013	Goodwyn Shiraz - Riverina NSW	8.0	31
2014	Elderton High Altitude Shiraz - Barossa SA		41

Cocktails

17.9

Cellini's Blue, Strawberry Daiquiri, Mango Daiquiri, Pineapple Daiquiri, Lemon Daiquiri, Margarita, Pina Colada, Bloody Mary, Martini, Mojito, Grainstore Granita, Midori Spluck, Sidecar Cocktail, Japanese Slipper, Rocket Fuel, Mat Tai, Neeroni, Planter's Punch

Beers Spirits Liqueurs

Hahn Light, Cascade Light, Victoria Bitter	6.8
Coopers-Dark Ale, James Boag Premium, Crown Lager	7.8
Corona, Becks	8.8
O'Brien Gluten Free Beer	10.5
Spirits & Liqueurs	from 8.5

Specials

- 1. Half & Half** 15.5
Small soup of the day & half serving of focaccia with
choice of: Ham, cheese, tomato OR Chicken, avocado, cheese.
- 2. Chicken and Mushroom Crepe** 19.9
Creamy chicken breast and mushroom cooked in white wine sauce wrapped in homemade crepe served with salad.
- 3. Bacon Aglio Olio** 20.3
Crispy bacon stir-fried with egg and spaghetti topped with lettuce and chilli mayonnaise.
- 4. Jumbo Cheese Beef burger** 21.9
Authentic Aussie cheese burger with lettuce, tomato and beetroot in BBQ sauce served with chips and salad.
- 5. Tuna Penne** 22.9
Penne cooked with tuna, tomato, anchovies, basil, mint, sliced olives and a touch of lemon juice.
- 6. Basil Beef Thai Style** 22.9
Stir-fried beef with basil, spinach and capsicum cooked in soya sauce served with steamed rice.
- 7. Malaysia Famous Beef Rendang** 22.9
Authentic Malaysian style chunky chuck steak stewed with fresh herbs, coconut cream and mild chilli served with salad and steamed rice.
- 8. Cajun Chicken** 22.9
Pan-fried chicken breast fillet with Cajun seasoning (hot) served with vegetables, yoghurt and asparagus.
- 9. Bocconcini Salad** 22.9
Bocconcini cheese, cherry tomato, cucumber, olive, cocktail onion and basil leaves tossed in balsamic dressing served with wood-fired toast.
- 10. Fish of the day** 31.9
Pan-fried fresh fish fillet served with chips, salad, lemon and tartare sauce.
- 11. New York Steak** 32.9
New York steak served with jacket potato, asparagus, stir-fried capsicum, mushroom and bacon in oyster sauce.
- 12. Veal Schnitzel** 33.9
Veal Schnitzel served with chips and salad.

Hot Beverages

Coffees

Macchiato	3.6
Piccolo Latte	3.6
Espresso (long or short)	3.6
Cappuccino	4.3
Flat White	4.3
Double Espresso	4.6
Chai Latte Plain	5.0
Cafe Latte	4.3
Vienna	5.0
Mocha/ Green Tea Latte	5.0
Affogato (short black with ice cream)	5.3
Hot chocolate with whipped cream (marshmallow \$ 0.60 extra)	5.0
Baby Cino	2.1

(Mugs, or extra shot of coffee, \$1.1, bonsoy soya milk \$0.6 extra)
(flavoured-Hazelnut, Irish Cream, Caramel or Vanilla \$1.1 extra)

Liqueur Coffees

Roman, Jamaican, Mexican, French, Irish	8.6
Max Brenner's Hot Chocolates	7.1
Venezuela (Silky milk chocolate with a touch of caramel & hazelnuts)	
Ghana (Dark chocolate with a nutty sweet blend)	7.1
Max Brenner's Suckao A thick smooth texture of hot chocolate (milk/dark) served in a special cup with a metallic straw & candle underneath	7.8

Hot Beverages cont.

Teas All tea charged per person

Chai Tea	4.7
Pot of Tea Fine Quality Loose Leaf Teas	4.7
English Breakfast, Irish Breakfast, Earl Grey, Tea Centre OP (Ceylon Sri Lanka) Darjeeling Himalaya Blend (India), Stockholm Blend	
Organic Teas	
Wild Rose on the Plateau This tea contains highly concentrated Germanium, which can tonify and protect the liver and help the liver to remove toxic substances. Drinking the tea water directly can beautify the face, reduce pigments, whiten the skin, soothe the nerves and help sleep.	5.1
Green Bamboo Leaf This tea is from a wild herb grown in the Tibetan area, and which can enhance and invigorate the vital energy, improve the renal functions by bring down uric acid level and prevent gout.	5.1
Green Leaf Teas	
Japanese Lime	4.7
Jasmine with flowers (China)	4.7
Genmaicha (Japan)	4.7
Fruit Infusion Teas	
Red Fruits	4.7
- Apple, rosehips, raspberry, strawberry and cherry	
Herbal Infusions Teas	4.7
- Camomile, Peppermint	

Cold Beverages

Still mineral water	3.6
Italian sparkling mineral water (500 ml)	5.1
Iced Tea	4.1
Flavoured Iced Tea, Peach, Raspberry, Mango or Lemon Iced Teas	5.6
Iced Coffee, Iced Chocolate, Iced Strawberry or Iced Banana	
Iced Caramel, Iced Vanilla or Iced Mocha	5.6

Juices

Choice of Pineapple, Tomato	5.5
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Freshly Squeezed Juices

Choice of Orange, apple, carrot, grapefruit, celery, ginger	6.5
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Soft Drinks

Coke, Diet Coke, Coke Zero, Soda, Tonic Water, Lift, Fanta, Sprite, Ginger Ale, Ginger Beer	4.7
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Chinotto, Limonata, Aranciata Rossa	4.7
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Lemon lime & bitters, Soda lime & bitters	5.7
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Spiders

Coke, Diet Coke, Lift, Sprite, Lime, Raspberry, Fanta	5.7
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Milkshakes

Chocolate, coffee, strawberry, vanilla, caramel or banana (malted \$1.1 extra)	5.0
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Smoothies

Banana, strawberry or mango	7.2
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Desserts

Assorted Biscuits, Tarts or Friends	from 3.5
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Devonshire Tea

with tea, coffee or hot chocolate (2 scones & jam & fresh cream)	10.5
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Crepes (served with ice cream)

Choice of: fresh fruits/strawberry/ banana (extra fruit each portion \$3.1)	13.5
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Choice of: chocolate topping/ maple syrup / fresh lemon and sugar	10.5
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Cakes served with cream (or ice-cream \$1.1 extra)

See today's selection 9.6

Gelato (3 scoops)

Chocolate, strawberry, mango, vanilla	9.3
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Single scoop	3.6
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Favourite snacks / Entrees

Plain wood-fired bread	3.3
Garlic bread or herb bread	6.3
Chips	7.3
Bowl of mixed nuts and nibbles - Veg.	8.3
Bowl of Kalamata olives - Veg.	7.3
Small garden salad Cos lettuce, tomato, onion, cucumber & carrot	7.9
Wedges	9.5
Tomato bruschetta - Veg.	10.7
Soup of the day served with woodfired bread	10.5
Mediterranean dips served with Turkish bread - Veg.	11.7
Steamed Vegetables with soy sauce - Veg.	11.2
Ham and Cheese Croissant	10.9

Sandwiches (white, wholemeal, rye)

Tuna mix - Tuna, lemon juice, celery, onion & mayonnaise with lettuce & tomato	9.8
Chicken, lettuce and mayonnaise	9.8
Salad & Avocado - Veg.	9.8
Leg ham, cheese & pineapple	9.8
Smoked Salmon, cream cheese, capers and onion	12.5
Chicken schnitzel, lettuce and mayonnaise	12.5
Smoked Turkey, cranberry sauce, sliced cheese and lettuce	12.5

Melted Cheese on toast (white, wholemeal, rye, sourdough)

Bacon, cheese & tomato	15.2
Chicken, avocado & cheese	15.2
Leg ham, cheese & pineapple	15.2

Toasted Turkish Bread, Foccacia or Bagel

Sundried tomato, roasted vegetables, asparagus & cheese.	14.5
Chicken, mushroom, avocado & cheese	14.5
Smoked Turkey, cranberry sauce, avocado and salad	15.2
Smoked Salmon, cream cheese, capers and onion	15.2

Pasta and Risotto

Vegetable Linguine Mixed seasonal vegetables with Linguine served with Napoletana Sauce - Veg.	19.3
Mediterranean Risotto Olives, cherry tomato, sundried tomato, capers and spinach cooked in homemade chicken stock.	19.3
Spaghetti Bolognese Spaghetti in authentic Bolognese sauce	19.3
Fettucine Carbonara Bacon, egg & shallots in a cream sauce	19.9
Mee Goreng Asian style fried spaghetti noodles with chicken, egg & vegetables	19.9
Spaghetti Rosa Chicken breast, button mushrooms with a mixture of tomato & cream sauce	20.9
Freshly Made Ravioli of the day Served with a choice of light pesto butter sauce or light Napoletana sauce both served with baby spinach & pinenuts - Veg.	22.8
Cellinis Risotto With chicken, baby spinach, mushrooms, Parmesan cheese in a light cream butter sauce	21.3
Seafood Spaghetti Mixed seafood (scallop, calamari, prawns, mussels) in a Napoletana sauce with a touch of cream	26.2
Seafood Risotto Mixed seafood (scallop, calamari, prawns, mussels) in a Napoletana sauce with a touch of cream	26.2

Special Fare

Stir-fried Vegetables cooked in soy sauce, served with steamed rice. (chicken \$5.8 extra)	17.3
Nachos with Bolognese Sauce Served with guacamole, sour cream & mozzarella	19.3
Club Sandwich Toasted triple deck, with bacon, egg, chicken, tomato, lettuce & mayonnaise, served with chips	19.3
Antipasto Smoked salmon, olives, fetta, leg ham, roasted vegetables with wood-fired Bread	21.3
Steak Sandwich Served with chips & salad	21.3
Fish & Chips Served with tartare sauce & salad	21.3
Chicken Burger Served with chips & salad	21.3
Chicken & Mushroom Vol-Au-Vent Served with chips & salad	21.3
Chicken Schnitzel Served with chips & salad	23.2

Jacket Potato (Served with side salad)

Choice of fillings:

Steamed Vegetables & Melted Cheese - Veg.	17.9
Bacon, Spring Onion & Sour Cream	17.9
Chilli Bean & Sour Cream - Veg.	17.9
Bolognaise & Melted Cheese	19.2
Smoked Salmon & Cream Cheese	19.2

Salads

(extra grilled chicken \$5.8, beef, \$6.8, prawns \$16, avocado \$3.8, tuna \$5.8, smoked salmon \$7.3)

Caesar Salad Cos lettuce, bacon, croutons, anchovies & Parmesan cheese	15.4
Spinach Salad Baby spinach, sweet potato, pinenuts, tomato & Parmesan cheese - Veg.	16.4
Greek Salad Lettuce, cucumber, onion, tomato, capsicum, kalamata olives & fetta cheese - Veg.	16.4
Mango Salad Baby spinach, rocket, roasted chickpeas, spanish onion, sweet potato, fetta cheese & fresh mango - Veg.	20.3
Chicken Caesar Chicken, Cos lettuce, bacon, croutons, anchovies & Parmesan cheese	20.3
Prawn & Avocado Caesar Salad Prawns, avocado, cos lettuce, bacon, croutons, anchovies & parmesan with home made Caesar dressing	23.8
Thai Beef Salad Pan fried beef on a bed of lettuce, tomato, celery, cucumber, coriander with lemon juice, mint leaves, onions, capsicum, fish sauce & fresh chilli	21.8

Childrens Menu

Chicken Nuggets and Chips	8.2
Chicken Burger, Bacon, cheese, lettuce and mayonnaise with chips	11.2
Fish & Chips	11.2
Spaghetti Bolognaise	11.2
Sandwiches	
Vegemite, Peanut Butter or Jam	4.2
Cheese only	4.7
Ham only	6.8

Cellini's Gluten Free Menu

Entrée

Steamed vegetables with gluten free Soya sauce 12.4

Salad

Prawn & Avocado Caesar Salad Prawns, avocado, cos lettuce, bacon, anchovies & parmesan with home made Caesar dressing 23.8

Thai Beef Salad Pan fried beef on a bed of lettuce, tomato, celery, cucumber, coriander with lemon juice, mint leaves, fish sauce & fresh chilli 21.8

Main Course

Stir-fried chicken with vegetables in gluten free Soya sauce served with steam rice 21.5

Risotto with chicken and asparagus in a light cream sauce 21.5

Malaysia famous beef Rendang 22.5

Basil beef - stir fried beef with basil, red capsicum and baby spinach served with steam rice 22.5

Fish of the day with jacket potato and vegetables served with lemon wedges 31.3

Grain fed sirloin steak, jacket potato and vegetables served with mushroom sauce 31.3

Dessert

Assorted cookies 3.5

Lemon cake 4.6

Chocolate mud cake 4.6

Gluten free toast 4.0

Gluten free beer

O'Brien gluten free beer 10.3

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PUBLIC HOLIDAY surcharge \$1 per person