

cellinis

Please advise any special dietary requirements or allergies.

Public Holiday surcharge \$1.50 per person

Wine List

glass bottle

Sparkling

NV	Mandala M Sparkling - Yarra Valley Vic	10.8	45
NV	Goodwyn Cuvee Blanc - Riverina NSW	8.5	34

White Wines

2018	Mr. Riggs Riesling - Clare Valley SA		42
2018	btw... Moscato - Murray Darling Vic	9.2	36
2017	Zilzie Regional Collection Pinot Gris - Adelaide Hills SA	9.2	36
2018	Momo Sauvignon Blanc - Organic - Marlborough NZ	10.8	41
2018	Beelgara Estate Semillon Sauvignon Blanc - Riverina NSW	8.5	34
2017	De Iuliis Verdelho - Hunter Valley NSW		35
2017	Elderton E-Series Chardonnay - Barossa SA	8.5	34
2017	Katnook Estate Chardonnay - Coonawarra SA		68

Rosé

2018	Mr. Brightside Rosé - McLaren Vale SA	9.5	38
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Red Wines

2016	Momo Pinot Noir - Organic - Waipara NZ	11.8	45
2018	Selection 23 Cabernet Merlot - Murray Darling Vic	9.2	36
2015	Leeuwin Estate 'Prelude' Cabernet Sauvignon - Margaret River WA		50
2017	Sons of Eden 'Kennedy' GSM - Barossa SA		46
2018	BTW Shiraz - Murray Darling Vic	8.5	34
2017	Coriole 'Redstone' Shiraz - McLaren Vale SA		44
2014	Katnook Estate Cabernet Sauvignon - Coonawarra SA		68

Cocktails

18.9

Cellini's Blue, Strawberry Daiquiri, Mango Daiquiri, Pineapple Daiquiri, Lemon Daiquiri, Margarita, Pina Colada, Bloody Mary, Martini, Mojito, Grainstore Granita, Midori Splice, Sidecar Cocktail, Japanese Slipper, Rocket Fuel, Mat Tai, Negroni, 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
Spirits & Liqueurs	from 8.5

Chef's Selection

- 1. Half & Half** 16.5
Small soup of the day & half serving of focaccia with choice of: Ham, cheese, tomato OR Chicken, avocado, cheese.
- 2. Chicken and Mushroom Crepe** 20.9
Creamy chicken breast and mushroom cooked in white wine sauce wrapped in homemade crepe served with salad.
- 3. Lamb Salad** 25.8
Lamb fillet, mint, vermicelli, pine nut and mixed lettuce served in home made dressing.
- 4. Jumbo Cheese Beef Burger** 22.9
Authentic Aussie cheese burger with lettuce, tomato and beetroot in BBQ sauce served with chips and salad.
- 5. Pork Sausage Linguini** 24.9
Pork sausage, kalamata olives, chilli, basil, and Napolitana sauce. Served on Linguini.
- 6. Basil Beef Thai Style** 23.9
Stir-fried beef with basil, spinach and capsicum cooked in soya sauce served with steamed rice.
- 7. Malaysia Famous Beef Rendang - GF** 24.9
Authentic Malaysian style chunky chuck steak stewed with fresh herbs, coconut cream and mild chilli served with salad and steamed rice.
- 8. Cajun Chicken** 23.9
Pan-fried chicken breast fillet with Cajun seasoning (hot) served with vegetables, yoghurt and asparagus.
- 9. Prawn Linguini** 28.9
Prawn Linguini with garlic sauce, prawns and cherry tomatoes.
- 10. Fish of the day** 33.9
Pan-fried fresh fish fillet served with chips, salad, lemon and tartare sauce.
- 11. New York Steak** 33.9
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.
- 13. Surf and Turf** 35.8
Grilled prawns, lamb fillet and sirloin steak served with creamy baked sliced potato.

Pasta and Risotto

Vegetable Linguine Mixed seasonal vegetables with Linguine served with Napoletana Sauce - Veg.	20.9
Mediterranean Risotto Olives, cherry tomato, sundried tomato, capers and spinach cooked in homemade chicken stock.	20.9
Spaghetti Bolognese Spaghetti in authentic Bolognese sauce	20.9
Fettucine Carbonara Bacon, egg & shallots in a cream sauce	21.4
Mee Goreng Asian style fried spaghetti noodles with chicken, egg & vegetables	22.9
Spaghetti Rosa Chicken breast, button mushrooms with a mixture of tomato & cream sauce	22.9
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.	25.5
Cellinis Risotto With chicken, baby spinach, mushrooms, Parmesan cheese in a light cream butter sauce	23.2
Seafood Spaghetti Mixed seafood (scallop, calamari, prawns, mussels) in a Napoletana sauce with a touch of cream	27.8
Seafood Risotto Mixed seafood (scallop, calamari, prawns, mussels) in a Napoletana sauce with a touch of cream	27.8

Special Fare

Stir-fried Vegetables cooked in soy sauce, served with steamed rice. (chicken \$5.8 extra)	19.3
Nachos with Bolognese Sauce Served with guacamole, sour cream & mozzarella	20.9
Club Sandwich Toasted triple deck, with bacon, egg, chicken, tomato, lettuce & mayonnaise, served with chips	20.9
Antipasto Smoked salmon, olives, fetta, leg ham, roasted vegetables with wood-fired Bread	23.9
Steak Sandwich Served with chips & salad	23.9
Fish & Chips Served with tartare sauce & salad	23.9
Chicken Burger Served with chips & salad	23.9
Chicken & Mushroom Vol-Au-Vent Served with chips & salad	23.9
Chicken Schnitzel Served with chips & salad	26.9

Jacket Potato (Served with side salad)

Choice of fillings:

Steamed Vegetables & Melted Cheese - Veg.	18.9
Bacon, Spring Onion & Sour Cream	18.9
Chilli Bean & Sour Cream - Veg.	18.9
Bolognaise & Melted Cheese	20.9
Smoked Salmon & Cream Cheese	20.9

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	16.4
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
Chicken Caesar Chicken, Cos lettuce, bacon, croutons, anchovies & Parmesan cheese	22.3
Prawn & Avocado Caesar Salad Prawns, avocado, cos lettuce, bacon, croutons, anchovies & parmesan with home made Caesar dressing	24.8
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	24.8

Childrens Menu

Chicken Nuggets and Chips	8.7
Chicken Schnitzel Burger with lettuce, mayonnaise and chips	13.9
Fish & Chips	11.9
Spaghetti Bolognaise	11.9
Sandwiches	
Vegemite, Peanut Butter or Jam	4.5
Cheese only	4.9
Ham only	7.2

Cellini's Gluten Free Menu

Entrée

Steamed vegetables with gluten free Soya sauce 12.6

Salad

Prawn & Avocado Caesar Salad Prawns, avocado, cos lettuce, bacon, anchovies & parmesan with home made Caesar dressing 24.8

Thai Beef Salad Pan fried beef on a bed of lettuce, tomato, celery, cucumber, coriander with lemon juice, mint leaves, fish sauce & fresh chilli 24.8

Main Course

Stir-fried chicken with vegetables in gluten free Soya sauce served with steam rice 25.1

Risotto with chicken and asparagus in a light cream sauce 23.9

Malaysia famous beef Rendang 24.9

Basil beef - stir fried beef with basil, red capsicum and baby spinach served with steam rice 23.9

Fish of the day with jacket potato and vegetables served with lemon wedges 33.9

Grain fed sirloin steak, jacket potato and vegetables served with mushroom sauce 33.9

Gluten Free Desserts available, please check with wait staff

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Favourite snacks

Plain wood-fired organic bread	3.9
Organic garlic bread or herb bread	7.2
Chips	8.6
Small garden salad Cos lettuce, tomato, onion, cucumber & carrot	8.6
Wedges - Served with sweet chilli and sour cream	10.2
Soup of the day served with woodfired bread	11.9
Mediterranean dips served with Turkish bread	13.5
Steamed Vegetables with soy sauce - Veg.	12.2

Sandwiches (white, wholemeal, rye)

Tuna mix - Tuna, lemon juice, celery, onion & mayonnaise with lettuce & tomato	11.3
Chicken, lettuce and mayonnaise	11.3
Salad & Avocado - Veg.	11.3
Leg ham, cheese & pineapple	11.3
Smoked Salmon, cream cheese, capers and onion	13.8
Chicken schnitzel, lettuce and mayonnaise	13.8
Smoked Turkey, cranberry sauce, sliced cheese and lettuce	13.8

Open faced Sandwiches (Organic Sourdough)

Sliced avocado, tomato and halloumi cheese topped with black sesame seed	17.9
Roast beef with tomato chutney and gherkin	17.9
Pork pulled , capsicum and onion served with gravy	17.9

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

Bacon, cheese & tomato	16.5
Chicken, avocado & cheese	16.5
Leg ham, cheese & pineapple	16.5

Organic Sonoma Toasted Turkish Bread or Foccacia

Sundried tomato, roasted vegetables, asparagus & cheese.	16.3
Chicken, mushroom, avocado & cheese	16.3
Smoked Turkey, cranberry sauce, avocado and salad	16.9
Smoked Salmon, cream cheese, capers and onion	16.9

Hot Beverages

Coffees

Macchiato	3.9
Piccolo Latte	3.9
Espresso (long or short)	3.9
Cappuccino	4.6
Flat White	4.6
Double Espresso	4.9
Chai Latte Plain	5.2
Cafe Latte	4.5
Vienna	5.5
Mocha/ Green Tea Latte	5.5
Affogato (short black with ice cream)	5.5
Hot chocolate with whipped cream (marshmallow \$ 0.60 extra)	5.5
Baby Cino	2.8

Mugs, or extra shot of coffee, \$1.1,

bonsoy soya milk, almond milk, lactose free milk \$0.6 extra

flavoured-Hazelnut, Irish Cream, Caramel or Vanilla \$1.1 extra

Liqueur Coffees

Roman, Jamaican, Mexican, French, Irish	9.2
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Hot Chocolates

Venezuela	7.5
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Silky milk chocolate with a touch of caramel & hazelnuts

Ghana	7.5
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Dark chocolate with a nutty sweet blend

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A thick smooth texture of hot chocolate (milk/dark) served in a special cup with a metallic straw & candle underneath

Hot Beverages cont.

Teas All tea charged per person

Chai Tea 5.2

Pot of Tea Fine Quality Loose Leaf Teas 5.2

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 5.5

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.

Green Bamboo Leaf This tea is from a wild herb grown in the Tibetan 5.5

area, and which can enhance and invigorate the vital energy, improve the renal functions by bring down uric acid level and prevent gout.

Green Leaf Teas

Japanese Lime 5.2

Jasmine with flowers (China) 5.2

Genmaicha (Japan) 5.2

Lemongrass and Ginger 5.2

Fruit Infusion Teas

Red Fruits 5.2

- Apple, rosehips, raspberry, strawberry and cherry

Herbal Infusions Teas

- Camomile, Peppermint 5.2

Cold Beverages

Still mineral water	3.6
Italian sparkling mineral water (500 ml)	5.4
Iced Tea	4.3
Flavoured Iced Tea, Peach, Raspberry, Mango or Lemon Iced Teas	5.8
Iced Coffee, Iced Chocolate, Iced Strawberry or Iced Banana	
Iced Caramel, Iced Vanilla or Iced Mocha	6.2

Juices

Choice of Pineapple, Tomato	6.1
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Freshly Squeezed Juices

Choice of Orange, apple, carrot, grapefruit, celery, ginger	7.1
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Soft Drinks

Coke, Diet Coke, Coke Zero, Soda, Tonic Water, Lift, Fanta, Sprite, Ginger Ale, Ginger Beer	4.9
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Chinotto, Limonata, Aranciata Rossa	4.9
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Lemon lime & bitters, Soda lime & bitters	5.9
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Spiders

Coke, Diet Coke, Lift, Sprite, Lime, Raspberry, Fanta	5.9
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Milkshakes

Chocolate, coffee, strawberry, vanilla, caramel or banana (malted \$1.1 extra)	5.5
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Smoothies

Banana, strawberry or mango	7.5
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Desserts (Please check the Cake Display)

Devonshire Tea

with tea, coffee or hot chocolate (2 scones & jam & fresh cream)	12.5
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Crepes (served with ice cream)

Choice of: strawberry/ banana (extra fruit each portion \$3.3)	15.5
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Choice of topping: chocolate / maple syrup / fresh lemon and sugar	12.5
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Cakes served with cream (or ice-cream \$1.1 extra)

See today's selection	10.5
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Gelato (3 scoops)

Chocolate, strawberry, mango, vanilla	9.7
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Single scoop	4.1
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