

## LUNCH AT

# cucina ILLAWARRA

### Starters

House bread w herb-garlic oil & dukkah	5.00
House made dips w grilled foccaccia	6.50
Tomato & basil bruschetta on a crispy pizetta (4pcs)	8.00

### Sandwiches (all served with hand cut chips)

Vegetarian foccaccia w eggplant, roast tomato, pesto & baked ricotta	10.00
Grilled chicken & bacon foccaccia, w swiss cheese, tomato avocado & aioli	15.00
Char-grilled rump steak baguette w beetroot relish, caramalised onion & garlic mayo	15.00

### Salads

Roast beetroot w citrus infused baked ricotta, marinated artichokes rocket & finished w orange and mustard dressing	13.00
Chicken Caesar w crispy bacon, herb croutons, cos lettuce shaved parmesan & w our own Caesar dressing	15.00
Salt and pepper squid w julienne salad, fresh herbs & chilli dipping	14.00
Char-grilled lamb backstrap w feta, olives, cucumber & tomato drizzled w lemon vinagerette	18.00

### Pasta

Cucina's vegetarian risotto of the day topped w shaved parmesan	13.00
Grilled chicken & roast pumpkin penne w basil pesto & light parmesan cream	15.00
Prawn & fish linguine w white wine, fresh herbs, lemon in a roast tomato sauce	20.00

### Mains

Market fish, beer battered or herb-crust grilled w chunky chips, house salad, fresh lemon & aioli	15.00
Crispy skinned chicken maryland on baked potato cake w green bean salad	18.00
Veal Schnitzel on feta mash w baby peas, herb butter & red wine jus	20.00
Grain fed 250g rump served w hand cut chips & your choice of pepper sauce, red-wine jus or paris butter	18.00
Rib eye cutlet (300g) on plank chips, beer battered onion rings, crispy bacon & jus	28.50

### Sides

Chunky chips w chilli-lime salt, sour cream & sweet chilli	7.00
Mixed seasonal vegetables an extra virgin lemon oil	7.00
Roast pumpkin & feta salad with mesulan lettuce leaf	8.00

## DINNER AT

# cucina ILLAWARRA

### Starters

House bread w herb-garlic oil & dukkah	5.00
House made dips w grilled foccaccia	6.50
Tomato & basil bruschetta on a crispy pizzetta (4pcs)	8.00

### Entree

Roast beetroot w citrus infused baked ricotta, marinated artichokes rocket & finished w orange and mustard dressing	13.00
Mixed vegetarian mezze plate with olives and grilled house bread	16.00
Polenta stack with grilled chicken, marinated vegetables, feta, pesto	15.00
Salt and pepper squid w julienne salad, fresh herbs & chilli dipping	14.00
Fresh prawn salad w avocado & grilled corn and mango salsa	18.00
Cucina's tasting plate w chef's selection of three dishes w dips & grilled house bread	22.00

### Pasta

Cucina's vegetarian risotto of the day topped w shaved parmesan	15.00
Grilled chicken & roast pumpkin penne w basil pesto & light parmesan cream	17.00
Prawn & fish linguine w white wine, fresh herbs, lemon in a roast tomato sauce	20.00

### Mains

Market fish, herb-crust grilled w chunky chips, salad, lemon & aioli	18.00
Crispy skinned chicken maryland on baked potato cake w green bean salad	20.00
Veal Schnitzel on feta mash w baby peas, herb butter & red wine jus	22.00
Grain fed 250g rump served w hand cut chips & your choice of pepper sauce, red-wine jus or paris butter	20.00
Rib eye cutlet (300g) on plank chips, beer battered onion rings, crispy bacon & jus	28.50

### Sides

Chunky chips w chilli-lime salt, sour cream & sweet chilli	7.00
Mixed seasonal vegetables with an extra virgin lemon oil	7.00
Pumpkin & feta salad with mesulan lettuce leaf	8.00