

# TINS & WOOD

MAIN MENU

## BREADS

**Garlic Bread (v) 8.0**

**Herb Bread (v) 8.0**

**Bruschetta 12.0**

Roma tomato, Spanish Onion and basil (V)

**Garlic Pizza 18.0**

**Grilled House Bread (2) 6.0**

## STARTERS

**Warmed Olives 14.0**

with house bread (v)

**Lemon Pepper Fried Squid 18.0**

with a citrus aioli (gf)

**King Prawns 6 for 22.50 | 10 for 35.0**

with house bread, in your choice of:

\*Chilli and garlic butter

\*Creamy garlic sauce

**Pumpkin and Mushroom Arancini (3) 18.0**

**Beef Ragu Arancini 21.0**

**Meatballs in Sugo (4) 21.0**

with house bread

**Italian Sausage & Fried Potatoes 21.0**

in Napoli sauce with house bread

## SALADS

**Mixed Garden Salad 15.0**

Mix leaves, tomato, cucumber, Spanish onion,

capsicum, olive oil & balsamic

**Classic Caesar Salad 18.0**

\*add chicken 5.0

\*add prawns (4) 12.0

**Greek Salad 16.0**

Mix leaves, tomato, cucumber, Spanish onion, capsicum, olive oil, balsamic, feta & olives

**Caprese Salad 16.0**

Roma tomato, bocconcini, fresh basil, olive tapenade, extra virgin olive oil & balsamic glaze

# PASTAS

YOU BE THE CHEF

STEP ONE

SELECT YOUR SAUCE

## CLASSICS 24.5

**Bolognese**

Italian meat sauce

**Arrabiata**

Napoli sauce with chilli, garlic and olives (v)

**Vegetarian**

Capsicum, mushrooms, eggplant and zucchini in a Napoli sauce (v)

**Al Ooglio Aglio**

Olive oil, garlic, parsley, cracked pepper and grana padano

**Carbonara**

Parmesan, cream, egg and cracked pepper sauce with bacon

## FAVOURITES 28.5

**Boscaiola**

Creamy bacon and mushroom sauce

**Meatballs**

Italian beef meatballs in sugo

**Chicken Pesto**

Sundried tomatoes, baby spinach in creamy garlic pesto sauce

**Pollo Matriciana**

Chilli, chicken and bacon in rose sauce

STEP TWO

SELECT YOUR PASTA

SPAGHETTI RIGATONI PENNE

FETTUCCINE + 3.0

PAPPARDELLE + 3.0

GNOCCHI + 5.0

GLUTEN FREE AVAILABLE + 3.0

## GOURMET PASTAS

**Lemon and Parsley Fettuccine 32.50**

with prawns, fresh chilli, butter and olive oil

**Pappardelle with Braised Beef Ragu 31.0**

**Spaghetti Marinara 36.5**

Medley of fresh seafood in a Napoli sauce

**Fettuccine Maree Monti 35.0**

Creamy garlic king prawns with mushrooms and baby spinach

**Handmade Gnocchi 26.5**

in a burnt butter and sage sauce (v)

**Spinach & Ricotta Ravioli 27.5**

in napolitana sauce (v)

**Tins and Wood Special 33.5**

Pappardelle in a napolitana sauce, with prawns & baby spinach

## MAINS

**Veal Boscaiola 38.5**

with roast potatoes, carrots and beans

**300g Sirloin 45.0**

with creamy garlic King prawns, roast potato, carrots & beans

**Barramundi 37.5**

Pan fried with beetroot and cauliflower puree, broccolini and heirloom tomatoes

**BBQ Braised Beef Cheek 36.5**

Sweet potato mash & broccolini

**12-hour Braised Lamb Shoulder 41.5**

Creamy mash, buttered carrots & green beans

**Pan Fried Marinated Chicken Supreme 31.5**

Fried kipfler potato & asparagus & garlic cream sauce

EXTRAS FOR ALL MEALS ~ \$2 CHILLI, PARMESAN \$3 OLIVES, ANCHOVIES, MUSHROOMS \$6 BACON, CHICKEN, ITALIAN SAUSAGE \$12 KING PRAWNS (4)