

# Iusso bistro

## ENTREES TO SHARE

### Mixed Olives 7

### Garlic Bread 10

### Natural Oysters

½ dozen pacific oysters served with lemon, 24

### Spicy Fried Chicken Wings

Sriracha Mayo, 17

### Mushroom Arancini

Portobello mushroom, arborio rice, grana padano, napolitana sauce, 17 (V)

### Garlic Prawns

Fresh prawns sauteed with garlic & white wine, finished in a napolitana sauce, served with foccacia, 20

### Salt & Pepper Calamari

Garlic Aioli, 18

### Pork Pinchos

Succulent pork skewers served with a spicy chimichuri salsa, 18

### Zucchini Flowers

Stuffed with ricotta, parmesan cheese and spinach in a light tempura batter, 20 (V)

## SIDES & SALADS

### Cauliflower And Walnut Salad

Roasted cauliflower & walnut, rocket, onion, balsamic vinegar, 18 (Vg)

### Caesar Salad

Baby cos lettuce, crispy croutons & bacon, parmesan cheese and our caesar dressing, 18 (add chicken \$5 or prawns \$7)

### Garden Salad 12 (Vg)

### Sauteed Vegetables 12 (Vg)

### Chips

Tomato sauce, 10 (Vg, Gf)

### Potato Wedges

Sweet chilli & sour cream, 12 (Vg)

### Extra Sauce

Gravy, mushroom, red wine jus, 3

### Mashed Potato 7

## MAINS

### Fish N Chips

Australian snapper strips, garden salad and tartare sauce, 25

### Beef Cheek

8hr slow cooked in red wine jus, mashed potato, grilled asparagus, 38

### Chicken Boscaiola

Pan fried chicken breast cooked in a cream sauce with mushroom, bacon and shallots served with chips, 32

### Angus Beef Burger

Maple-caramelised onion, our signature sauce, cheddar, pickles, chips, 28

### Crisped Atlantic Salmon Fillet

Served with a cauliflower and walnut salad, 36 (Gf)

### Barramundi Al Cartocio

Oven baked fish, capers, roasted fennel, grape tomatoes, 33 (Gf)

### Chicken Schnitzel

Hand crumbed, served with side salad and chips, 22

### Chicken Parmigiana

Hand crumbed, served with side salad and chips, 25

### O'connor Black Angus Sirloin Mb3+

250g sirloin, mashed potato, choice of sauce (red wine jus, mushroom, gravy), 45

## PASTA

### Spaghetti Bolognese

Spaghetti served with traditional bolognese sauce, 22

### Tortellini Boscaiola

Braised beef tortellini served with maple bacon, mushroom and shallots in a garlic cream sauce, 24

### Penne Arrabiata

House-made napolitana sauce, garlic, chilli and black olives, 20 (Vg) (Add Chicken \$4, Add Prawns \$6)

### Gnocchi Pesto

Home-made gnocchi with a pesto and cream sauce, 24

### Spaghetti Gamberi

Marinated garlic prawns, chilli and basil in a house made pink sauce, 26

### Chicken Penne

Sauteed chicken pieces, with sundried tomato in a pesto and rich creamy sauce, 24

### Lasagna

Traditional home-made beef lasagna, 23

(Gluten free option available)

## WOOD-FIRE STYLE PIZZA

### Margherita

San marzano tomato, mozzarella, parmigiano, 20 (V)

### Gourmet Garlic

Mozzarella, san marzano tomato, parmigiano, confit garlic oil, 22 (V)

### Diavola

San marzano tomato, mozzarella, spicy salami, caramelised onion, black olives, 25

### Gamberi Pizza

Mozzarella, san marzano tomato, garlic lemon prawns, calabrian chilli, black olives, parsley, 27

### Vegetarian

Mozzarella, san marzano tomato, mushroom, caramelised onion, roasted capsicum, black olives, 23 (V)

### Peri Peri Chicken

Spiced chicken, roasted capsicum, topped with peri peri sauce and fresh shallots, 24

### The Aussie Favourite

Bbq sauce, mozzarella, maple glazed bacon, pepperoni and ham, 26

## KIDS

### Kids Fish And Chips 14

### Chicken Nuggets And Chips 14

### Spaghetti Bolognese 14

## DESSERT

### House Made Tiramisu 15

### Sticky Date Pudding 15

### Churros With Chocolate Dipping Sauce 15



V - Vegetarian    VG - Vegan    GF - Gluten Free

\*Sundays and Public Holidays - Surcharge Applies

## WINES

### SPARKLING

#### La Gioiosa Prosecco 200ml [Veneto, Italy]

Crisp, dry, yet fruit-driven prosecco. 10

### WHITES

#### Ara Single Estate Sauvignon Blanc [Marlborough, NZ]

Restrained mineral and stone fruit characters with grapefruit aromatics. G.11 - B.39

#### Giesen Small Batch Sauvignon Blanc [Marlborough, NZ]

Zesty citrus, wrapped up with ripe fruit and delivered with length. G.13 - B 42

#### Ara Estate Pinot Gris [Marlborough, NZ],

Aromas of pear, nectarine and honey flow through to floral, citrus and spice flavours balanced with a hint of natural sweetness and crisp acidity. G.11 - B.39

#### Beach Hut Chardonnay [Sea]

Ripe peach and melon flavours with a subtle citrus note. G.11 - B.38

#### Fiore Moscato [Australia]

Spritzzy, naturally effervescent, with lifted exotic aromas of roses and sweet spice, lychee and grapey flavours, low alcohol and a hint of sweetness. G.11 - B.39

#### Mirabeau ‘La Comtesse’ Rosé [Côtes De Provence, Fr]

Raspberry pink hues and intense aromas, expressive red berry fruit with concentrated strawberry and raspberry flavours, balanced by fresh acidity and redcurrant finish. G.12 - B.40

### REDS

#### Argento Classic Malbec [Mendoza, Arg]

Aromas of plums, black cherries and notes of violet rounded off perfectly by velvety tannins. G.12 - B.40

#### Four In Hand Shiraz [Barossa, SA]

Supple oak influence, barossa dark fruits and black chocolate characters with lovely length of flavour. G.11 - B.39

#### Robert Oatley Signature Cabernet Sauvignon [Margaret River, WA]

Full-flavoured yet finely structured cabernet of great appeal with black berries, dried leaves and fine gravelly tannin. G.11 - B.39

#### Ara Estate Pinot Noir [Marlborough, NZ]

Dark raspberry and rich boysenberry fruit flavours rounded out with elegant fine tannins. G.11 - B.39

#### Quilty & Gransden Merlot [Orange, NSW]

Deep red with purple edges, cherries and redcurrants, elegant and robust. Richly flavoured with violets and cherries. G.12 - B.42

#### Hancock & Hancock Tempranillo [Mclaren Vale, SA]

Dense shade of crimson, lifted nose of dark cherry, raspberry and dark berry fruits, spice and tobacco leaf notes. Full bodied and luscious on the palate. Fine persistent tannins, great flavour length. G.12 - B.43

## COCKTAILS

### Poco Loco

Vodka, Liquor 43, Passionfruit Pure, Pineapple Juice, Lemon Juice Topped With Fresh Passionfruit, 17

### Lychee Martini

Vodka, Lychee Liqueur, Monin Lychee Syrup, Pineapple Juice, 17

### Whiskey Sour

Bourbon, Lemon Juice, Sugar Syrup, Egg White, Bitters, 17

### French Martini

Vodka, Chambord, Raspberry Liqueur. Pineapple Juice, 17

### Margarita

Tequila, Cointreau, Lime Juice, Lemon Juice And Lemon Sorbet, 17

### Mojito

White Rum, Lime, Fresh Mint, Dash Of Soda Water, 17

### Bay Breeze

Peach Schnapps, Malibu, Coconut Tequila, Lemon Juice, Pineapple Juice, 17

### Old Fashioned

Makers Mark, Sugar Syrup, Bitters, Orange Zest, 17

## BEERS

### BOTTLE

#### Corona 11

#### 150 Lashes Pale Ale 11

#### James Boags Premium Light 10

#### Carlton Zero 10

### ON TAP

#### Great Northern P.13 - S.11

#### Tooheys New P.13 - S.11

#### Asahi P.16 - P. 14

#### Peroni P.16 - P. 14

## CIDERS

### BOTTLE

#### Pressmans Apple Cider 13

#### Rekordelig Strawberry & Lime 13



## SPIRITS

### BOURBON

#### Jack Daniels 12

#### Wild Turkey 12

#### Makers Mark 16

#### Woodford Reserve 16

### SCOTCH

#### Johnny Walker Red 12

#### Johnny Walker Black 16

#### Macallan (12) 17

### WHISKY

#### Chivas Regal 12

#### Jameson Triple Distilled 12

#### Glendfiddich (12) 16

### RUM

#### Bacardi Rum 12

#### Bati White Rum 12

#### Captain Morgan Spiced 12

### GIN

#### Gordons Gin 12

#### Bombay Sapphire 14

#### Hendricks 16

### VODKA

#### Russian Standard 12

#### Absolute Vodka 13

#### Grey Goose 16

### TEQUILA

#### Dos Mexicanos 12

#### Patron Silver 16

#### 1942 30

## LIQUERS

#### Baileys 12

#### Kahlua 12

#### Tia Maria 12

#### Malibu 12

#### Sambuca 12

#### Frangelico 12

## SOFT DRINKS

#### Coke, Coke Zero, Sprite 5

#### Lemon Lime Bitters 5

#### Still Water 330ml 5

#### Sparkling Water 330ml 5

#### Juice | Orange, Apple + Pineapple 6