

Breakfast Menu

available from 7:30am – 11:30am

where possible, we use local
and free range produce.

Toast (3 slices served with assorted spreads)

Italian Wood Oven Bread \$4.50

Raisin Bread \$5.50

Bircher Muesli

Muesli soaked with juice, low fat milk, Vanilla yoghurt, mixed with nuts & fresh fruit \$9.90

Fresh Fruit Bowl

served with yoghurt \$9.90

Pancakes

Blueberry with maple syrup, served with strawberries & cream \$10.90

Banana with maple syrup, served with strawberries & cream \$10.90

Kangaroo Island (KI) Free Range Eggs

Poached, Fried or Scrambled (served with grilled Italian wood oven bread) \$8.90

Extras

Bacon \$3.00

Roasted Tomato \$2.00

Roasted Mushrooms \$2.50

Hash Browns \$2.50

Baby Spinach \$2.50

Italian sausage \$3.00

Smoked Salmon \$3.80

Avocado \$2.50

Brunelli's Big Breakfast

Scrambled KI free range eggs with bacon, roast tomatoes, roast mushrooms, \$16.90

Barossa Valley spicy Chorizo sausage, and hash browns, served with Italian grilled

wood oven bread

Eggs Benedict

Poached KI free range eggs & Virginian ham, served on an Italian style bread \$13.90

topped with our own Hollandaise sauce

Eggs Florentine

Poached KI free range eggs & pan fried baby spinach, served on Italian style bread \$13.90

topped with our own Hollandaise sauce and shaved parmesan

Queen's Breakfast

Poached eggs served with smashed avocado, feta cheese, cherry tomatoes and \$16.90

smoked salmon on toasted Italian style bread

Brunelli's Scrambled Deluxe

Scrambled KI free range eggs with diced tomato, sautéed mushrooms, baby \$14.90

spinach, chorizo sausage, fresh herbs and shaved parmesan served with grilled

Italian wood oven bread

Bruschetta

Grilled Italian wood oven bread with tomatoes marinated with basil, garlic and \$11.90

balsamic dressing, topped with shaved parmesan

Bacon & Egg Roll

Fried KI free range eggs with bacon & tomato sauce \$8.90

STARTERS all from wood oven on a pizza base

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| Garlic Bread (V) with sea salt, parsley & roasted garlic | \$9.90 |
| Herb Bread (V) with garlic & fresh herbs plus a side of marinated olives | \$10.90 |
| Chilli Bread (V) with chilli oil & garlic | \$9.90 |
| Roma Bruschetta (V) With vine ripened tomatoes, marinated in extra virgin olive oil, fresh oregano, salt & pepper, pesto | \$14.90 |
| Cheese Bread (V) with garlic, Bocconcini cheese, Mozzarella cheese & Fetta cheese | \$14.90 |
| Schiacciata Pomodoro (V) Wood oven pizza base topped with olive tapenade, sliced tomato, basil and Bocconcini cheese | \$16.90 |
| Schiacciata Prosciutto Wood Oven Pizza Base topped with sliced tomato, Bocconcini cheese, Prosciutto, fresh basil and Parmesan | \$20.90 |

ENTREES

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| Soup of the Day refer to the Specials Board | |
| Bowl of Fries (V) with tomato sauce | \$8.90 |
| Seasoned Battered Wedges (V) with sour cream & sweet chilli sauce | \$9.90 |
| Trio Of Dips Please ask our friendly staff for today's dip range served with our very own house made wood oven bread | \$14.90 |
| Calamari Fritti Tender squid tossed in salt & pepper, flour, fried and served with fresh lemon, aioli and salad greens | \$18.90 |
| Chorizo Pan fried spicy chorizo with Kalamata olives, chilli, confit onion cherry tomatoes and basil served with grilled ciabatta | \$13.90 |
| Arancini (V) 4 Vegetarian risotto balls, crumbed and deep fried, served in a rich sugo with basil and Parmesan Reggiano | \$15.90 |
| Antipasto for 2 A selection of Italian cold cut meats, roasted and pickled Mediterranean vegetables, served with mixed olives and wood oven bread | \$22.90 |
| Saganaki Crispy fried Haloumi cheese served with Kalamata olives, tzatziki, pita bread, lemon and salad greens | \$15.90 |

BURGERS

ALL BURGERS SERVED WITH FRIES

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| Brunelli Chicken Burger Marinated Grilled Chicken, American cheese, tomato, bacon, red onion, lettuce & honey mustard aioli | \$15.90 |
| Brunelli Wagyu Beef Burger Wagyu Beef Patty, American cheese, tomato, red onion, lettuce, bacon, American mustard and ketchup | \$15.90 |
| Brunelli Veggie Burger Crispy fried Haloumi pattie, avocado, American cheese, pumpkin puree rocket, tomato and aioli | \$15.90 |

SALADS

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| Chargrilled Chicken Caesar Salad Chargrilled Chicken Breast, Cos lettuce, bacon, croutons, egg, shaved Parmesan & Caesar dressing | \$20.90 |
| Warm Chicken Stack (GF) Chargrilled Chicken Breast, mixed lettuce, roasted capsicum, sundried tomatoes, ricotta with a honey mustard dressing & candy balsamic | \$20.90 |
| Mediterranean Salad (V) (GF) Mixed lettuce, tomato, Fetta cheese, cucumber & olives with vinaigrette | \$14.90 |
| Add Chicken \$6.00 Add Lamb \$7.00 | |
| Chicken & Pear Salad (GF) Grilled chicken, Haloumi, rocket, sweet pear, walnuts and shaved Parmesan, topped with candy balsamic vinaigrette | \$21.90 |
| Brunelli Chef Salad Grilled chicken tenders, smoked Tasmanian salmon, grilled prawns, lettuce, tomato, cucumber and onion with a seeded mustard vinaigrette, topped with balsamic aioli | \$24.90 |

PASTA

SERVED WITH YOUR CHOICE OF PENNE, SPAGHETTI OR FETTUCINI
(TORTELLINI, GNOCCHI & RICOTTA RAVIOLI EXTRA \$2 - GLUTEN FREE PENNE ADD \$3)

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| Sorrentina Traditional tomato and basil sauce with Bocconcini cheese | \$18.90 |
| Gamberi Prawns, pan-fried in extra virgin olive oil, chilli, tossed through rocket, fresh tomato and shaved Parmesan | \$25.90 |
| Con Pollo Chicken breast, broccoli, bacon in a cream sauce and shaved Parmesan | \$21.90 |
| Brunelli Blue swimmer crabmeat, onions, chilli, garlic and prawns in a rose sauce | \$25.90 |
| Traditional Lasagne Homemade lasagne | \$19.90 |
| Bolognese Traditional meat sauce | \$19.90 |
| Marinara Seasonal seafood with your choice of bianco or tomato sauce | \$25.90 |
| Alla Panna Ham, mushroom, cream and Parmesan cheese | \$19.90 |
| Puttanesca Olives, capers, anchovies, garlic, chilli and tomato | \$19.90 |
| Amatriciana Bacon, onion, chili, tomato and basil | \$19.90 |
| Bello Chicken breast, pesto, pumpkin, capsicum, broccoli, onion and garlic cream sauce | \$21.90 |
| Calabrese Pork & fennel sausage, red onions, roasted capsicum, olives, basil and chilli in a tomato sugo | \$21.90 |
| Carbonara Bacon, egg, cream, Parmesan and black pepper | \$19.90 |
| Con Verdure (V) Broccoli, capsicum, mushroom and onion in a rose sauce | \$20.90 |
| Osso Bucco Ragu (Signature Dish) (Chef's Recommendation) with slow braised Veal Osso Bucco in a rich tomato and red wine sugo | \$23.90 |

RISOTTO

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| Paella (GF) Prawns, selection of local seafood, chicken, Spanish onion, Chorizo sausage, peas and capsicum cooked in a Saffron infused broth | \$26.90 |
| Tutto Mare (GF) Selection of seasonal seafood, chilli, garlic and basil in a tomato based sauce | \$25.90 |
| Pollo & Zucca (GF) Chicken breast, pumpkin and sage in our home made chicken broth, topped with Parmesan | \$22.90 |
| Funghi e Tartuffi (V) (GF) Swiss and field mushrooms, truffle paste in our home made vegetable broth | \$22.90 |

MAIN MEALS

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| Garlic Prawns Pan-fried prawns with garlic, white wine cream sauce served on a bed of steamed rice served with vegetables | \$26.90 |
| Pollo Chilli Prawn Chargrilled chicken breast topped with chilli prawns and a tomato, onion and basil salsa, served with vegetables | \$26.90 |
| Scaloppini Brunelli Pan-fried veal backstrap topped with prawns and squid in a rose sauce served with vegetables | \$27.90 |
| Scaloppini Saltimbocca Pan-fried veal backstrap with ham, cheese, sage in a demi glaze sugo served with vegetables | \$26.90 |
| Vitello di Casa Crumbed beef backstrap topped with cheese served with rosemary potatoes, pan fried spinach and mushroom sauce | \$26.90 |
| FISH OF THE DAY - PLEASE REFER TO THE SPECIALS BOARD | |

CARNE FROM THE GRILL

ALL STEAKS SERVED WITH MASH & VEGETABLES

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| MSA Scotch Fillet (GF) - 300gm | \$30.90 |
| MSA Porterhouse (GF) - 300gm | \$29.90 |
| Chicken Breast (GF) - 250gm | \$22.90 |

Sauces

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| Creamy Garlic Prawns (GF) | \$5.00 | Green Peppercorn | \$2.00 |
| Creamy Avocado Sauce (GF) | \$3.00 | Mushroom | \$2.00 |
| Signature House Made Bourbon Sauce | \$2.00 | Diane | \$2.00 |
| Hot & Spicy Chilli Sauce | \$2.00 | Classic Gravy | \$2.00 |

PIATTO GRANDE REALLY REALLY BIG

ALL SERVED WITH CHIPS & SALAD

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| Calamari Fritti Tender squid tossed in salt & pepper lightly floured & fried served with aioli | \$24.90 |
| Open Lamb Souvlaki Marinated braised lamb pieces served with Tzatziki and Pita bread | \$28.90 |
| Seafood Platter Beer battered Garfish, salt & pepper calamari & prawns served with Tartare | \$30.90 |
| Chicken Parmigiana Crumbed chicken breast, ham, cheese, traditional tomato sugo | \$24.90 |

SIDES

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| Garden Salad | \$6.00 |
| Steamed Vegetables with olive oil and garlic | \$8.00 |
| Roasted Potatoes with sea salt and rosemary | \$7.00 |
| Onion Rings with aioli and tomato sauce | \$8.00 |