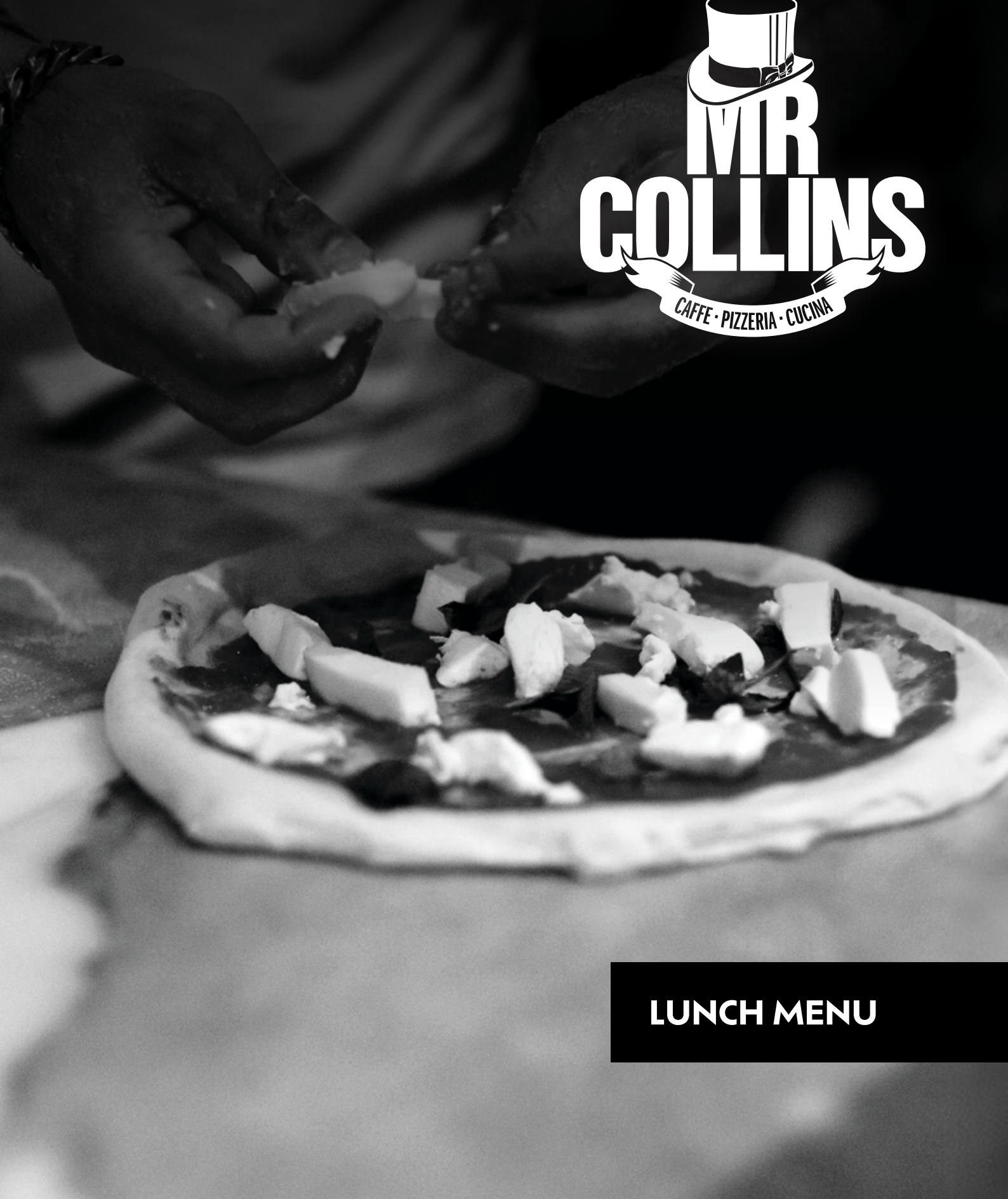


- THE DOCKLANDS -



**MR
COLLINS**

CAFFE · PIZZERIA · CUCINA



LUNCH MENU

SHARE PLATES

SERVED FROM 11:30AM

ANTIPASTO - 39.9

Selection of Salumi and Cheese served with fresh baked bread

CHIPS - 11

Homemade chips with Mr Collins secret seasoning

FOCACCIA (V) - 12

Olive oil, sea salt, garlic

Add buffalo mozzarella +5

Add fresh tomatoes +5

Add Prosciutto +5

ARANCINI BALLS - 12.5

Classic or Truffle Porcini

SALADS

CALAMARI SALAD - 27.9

Lightly fried calamari, rocket, cherry tomato

CAPRESE SALAD (V.GF) - 25.9

Cherry tomato, hand torn buffalo mozzarella, fresh basil, dressed with extra virgin olive oil

CHICKEN SALAD (GF) - 27.9

Mixed lettuce, grilled chicken tenderloins, cherry tomatoes and roasted veggies **Add Avocado +5**

GAMBERO SALAD (GF) - 27.9

Prawns, avocado, rocket, spinach, red onion, black olives, feta

LAMB SALAD - 28.9

Grilled Lamb cutlets served on rocket, cherry tomatoes and salsa verde

MISTA - 13

Mixed lettuce, cherry tomatoes, cucumber, balsamic dressing

ADDITIONS TO YOUR SALAD

YOUR SALAD CAN BE ENRICHED WITH ANY OF THE FOLLOWING:

Tuna	5
Grilled chicken tenderloin	5
Buffalo mozzarella 60gms (half hand torn)	5
Smoked salmon	5
Prawns	5

MONDAY & FRIDAY

ANY PIZZA OR PASTA FROM OUR MENU

(EXCLUDING SEAFOOD & RISOTTO)

FOR ONLY \$28

INCLUDES A GLASS OF HOUSE RED OR WHITE WINE

PASTA

SERVED FROM 11:30AM

GNOCCHI SORRENTINA (V) - 28

Homemade potato gnocchi tossed in a Napoli sauce, hand torn buffalo mozzarella, fresh basil & Parmesan cheese (Paired Wine - Cab Sav)

PACCHERI PORCINI (V) - 28

Paccheri with porcini mushroom creamy sauce
Add crispy prosciutto +3 (Paired Wine - Montepulciano)

LASAGNA AL FORNO - 28

Traditional Homemade lasagna with Bolognese & bechamel (Paired Wine - Shiraz)

PAPPARDELLE AL RAGÙ - 28

Tossed with traditional Bolognese sauce (Paired Wine - Shiraz)

SPAGHETTI ALLA PESCATORA - 32.5

Spaghetti tossed with selection of fresh seafood, garlic & chilli
Choice of sauce: **White wine** or **Napoli Sauce** (Paired Wine - Pinot Grigio)

SPAGHETTI CHILLI PRAWN - 31.5

Tossed with zucchini, cherry tomatoes, garlic & chilli (Paired Wine - Pinot Grigio)

SPAGHETTI CARBONARA - 28

Spaghetti tossed with pancetta, egg and Parmesan (Paired Wine - Pinot Noir)

PACCHERI MELANZANE (V) - 28

Paccheri tossed with eggplant sauce and topped with ricotta (Paired Wine-Shiraz)

ORECCHIETTE SALSICCIA E FRIARIELLI - 28

Orecchiette tossed with Italian Saliccia e Friarielli (Paired Wine - Pinot Grigio)

RISOTTO PRAWNS 30.5

Arborio Rice with peas, prawns and zucchini (Paired Wine- Pinot Grigio)

RISOTTO PORCINI - 29

Arborio rice with porcini mushrooms, spinach & truffle butter
Add chicken +5 (Paired Wine - Pinot Noir)

GLUTEN FREE PASTA +5

Penne, gnocchi or spaghetti tossed with your choice of any of our traditional sauces

MAIN

CALAMARI FRITTI - 30.9

Lightly fried calamari served with rustic chips & aioli sauce

CHICKEN COTOLETTA - 29.9

Crumbed free range chicken schnitzel served with mixed lettuce and rustic chips

CHICKEN PARMIGIANA - 29.9

Crumbed free range chicken schnitzel coated with Napoli sauce and melted mozzarella cheese, served with lettuce and rustic chips

GRILLED SALMON (GF) - 30.9

Served with fresh garden salad

PIZZA



SERVED FROM 11:30AM

MARGHERITA (V) - 25

San Marzano tomato, mozzarella cheese, fresh basil

CAPRICCIOSA - 28

San Marzano tomato, mozzarella cheese, leg ham, mushrooms, olives, artichokes

CALABRESE - 27

San Marzano tomato, mozzarella cheese, hot salami, njuda, olives and oregano

ITALIAN MEAT LOVERS - 28

San Marzano tomato, mozzarella cheese, salsiccia, nduja, hot salami, leg ham

REGINA (V) - 26

Cherry tomatoes, buffalo, mozzarella, fresh basil, oregano and parmesan

SAN DANIELE - 28

San Marzano tomato, hand torn buffalo mozzarella, San Daniele prosciutto, rocket and parmesan cheese

TRUFFLE - 28

Truffle base, mozzarella cheese, parmesan, salsiccia, and truffle oil

NAPOLETANA - 27

San Marzano tomato, mozzarella, olives, anchovies, oregano

VEGETARIANA (V)- 28

White base, mixed veggies and buffalo mozzarella

CALZONE NAPOLETANO - 28

San Marzano Tomato, ricotta, caccitore salami and scamorza cheese

SALSICCIA E FRIARIELLI - 28

Friarielli cream base, scamorza cheese, Italian salsiccia and mozzarella

PARMIGIANA (V)- 27

San Marzano tomato, eggplant, ricotta and basil

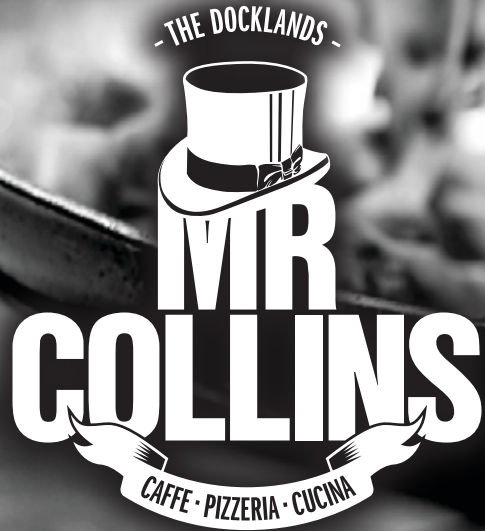
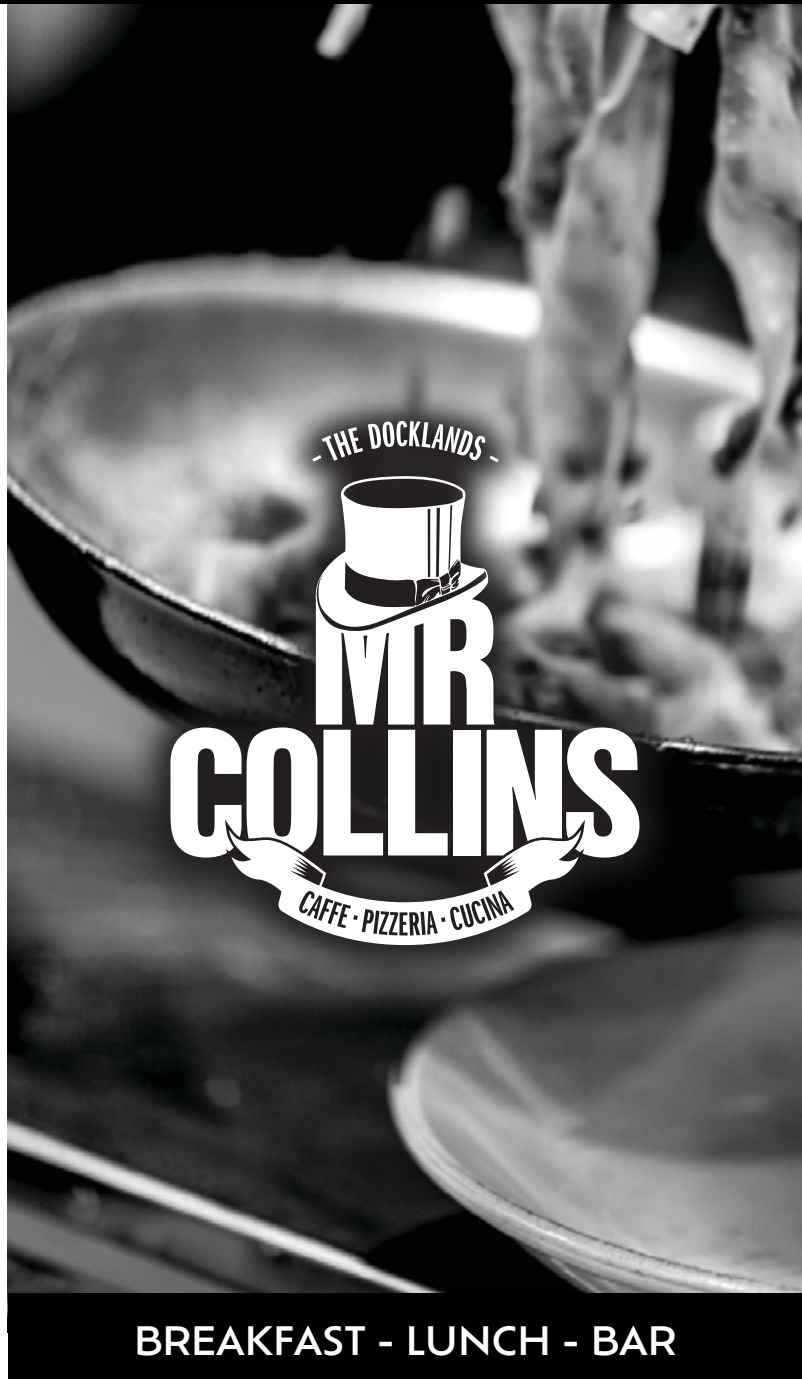


FOOD ALLERGY NOTICE:

Please be advised that food prepared here on the premises may contain these ingredients: **milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.**

If you have any specific allergy, please let us know.

(V) = vegetarian friendly (VG) = vegan friendly (GF) = gluten free friendly



BREAKFAST - LUNCH - BAR

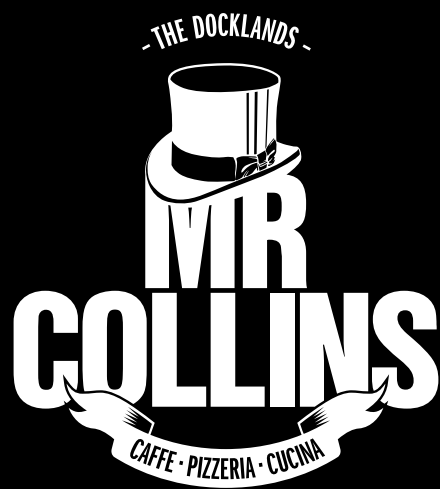


• TRADING HOURS •

Monday - Friday 6:00am til 4:00pm
Saturday - Sunday Private Functions

• CATERING AVAILABLE •

**PLEASE ASK US FOR
MORE INFORMATION
OR VISIT OUR WEBSITE AT:
www.mrcollins.com.au**



www.mrcollins.com.au



@mr.collins_cucina