



LUNCH MENU

STARTERS



CHIPS - 14

Homemade chips with Mr Collins secret seasoning

FOCACCIA (V) - 14

Olive oil, sea salt, garlic

Add buffalo mozzarella +6

Add fresh tomatoes +6

Add Prosciutto +6

SALADS



CALAMARI SALAD - 29.9

Lightly fried calamari, rocket, cherry tomato

CAPRESE SALAD (V.GF) - 27.9

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

CHICKEN SALAD (GF) - 29.9

Mixed lettuce, grilled chicken tenderloins, cherry tomatoes and roasted veggies **Add Avocado +6**

LAMB SALAD - 30.9

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

MISTA - 15

Mixed lettuce, cherry tomatoes, cucumber, balsamic dressing

ADDITIONS TO YOUR SALAD

**YOUR SALAD CAN BE ENRICHED
WITH ANY OF THE FOLLOWING:**

Tuna	7
Grilled chicken tenderloin	7
Buffalo mozzarella 60gms (half hand torn)	7
Smoked salmon	7
Prawns	7

MONDAY DEAL

**CHICKEN
PARMIGIANA**
WITH SOFT DRINK

FRIDAY DEAL

**ANY PIZZA
OR PASTA***
WITH SOFT DRINK

FOR ONLY \$30

*(EXCLUDING SEAFOOD & RISOTTO)

RISOTTO



RISOTTO PORCINI (V) - 31

Risotto tossed with porcini mushrooms and truffle butter
Add chicken +7 (Paired Wine - Pinot Noir)

RISOTTO PESCATORA - 34.5

Risotto tossed with fresh seafood in lobster bisque and cherry tomatoes (paired Pinot Grigio)

BAKED PASTA



TRADITIONAL BEEF LASAGNA - 30

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

GNOCCHI SORRENTINA (V) - 30

Homemade gnocchi baked with Napoli sauce and buffalo mozzarella (Paired Wine - Pinot Noir)

PASTA



PAPPADELLE RAGU - 30

Pappadelle tossed with beef ragu and topped with shaved parmesan cheese (Paired Wine -Shiraz)

LINGUINE CARBONARA - 30

Linguine tossed with egg yolk, guanciale, black pepper and topped with grated pecorino cheese (Paired Wine -Pinot Wine)

GNOCCHI ASPARAGUS (V) - 30

Gnocchi tossed with asparagus, cherry tomatoes, pecorino cheese and topped with Burrata Cheese
(Paired Wine -Sauvignon Blanc)

GNOCCHI 4 CHEESE - 30

Homemade baked gnocchi with 4 cheeses topped with grated parmesan cheese
(Paired Wine -Shiraz)

RIGATIONI PISTACCHIO PESTO (V) - 30

Rigatoni tossed with zucchini, cherry tomatoes, pistacchio pesto and topped with shaved parmesan cheese
(Paired Wine -Pinot Grigio)

SEAFOOD PASTA



LINGUINE CHILLI PRAWNS - 34.5

Linguine with zucchini, prawns, garlic and chilli tossed in lobster bisque (paired with Pinot Grigio)

LINGUINE ALLA PESCATORA - 34.5

Linguine with King prawns, calamari, mussels, clams, tossed in lobster bisque with garlic and cherry tomatoes
(Paired Wine - Pinot Grigio)

MAIN

CHICKEN PARMIGIANA - 31.9

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

GRILLED SALMON (GF) - 33.9

Grilled salmon served with green beans and asparagus and vine tomatoes

PIZZA

SERVED FROM 11:30AM

MARGHERITA (V) - 25

San Marzano tomato, mozzarella cheese, fresh basil

CALABRESE - 29

San Marzano tomato, mozzarella cheese, hot salami, njuda, buffalo mozzarella oregano and mushrooms

ITALIAN MEAT LOVERS - 29

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

CAPRICCIOSA - 29

San marzano tomato, ham, mushrooms and olives

BUFFALO (V) - 27

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

SAN DANIELE - 29

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

DIAVOLA - 29

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

TARTUFATA - 29

Mushroom Cream, fior di latte, porcini mushrooms, rocket, Parmesan and truffle oil

CARBONARA - 29

Mozzarella, egg yolk cream base, salsiccia, pecorino cheese, black pepper and basil

PUMPKIN & SALSICCIA - 29

Pumpkin cream base, salsiccia, ricotta salata, toasted almonds flakes and basil cream

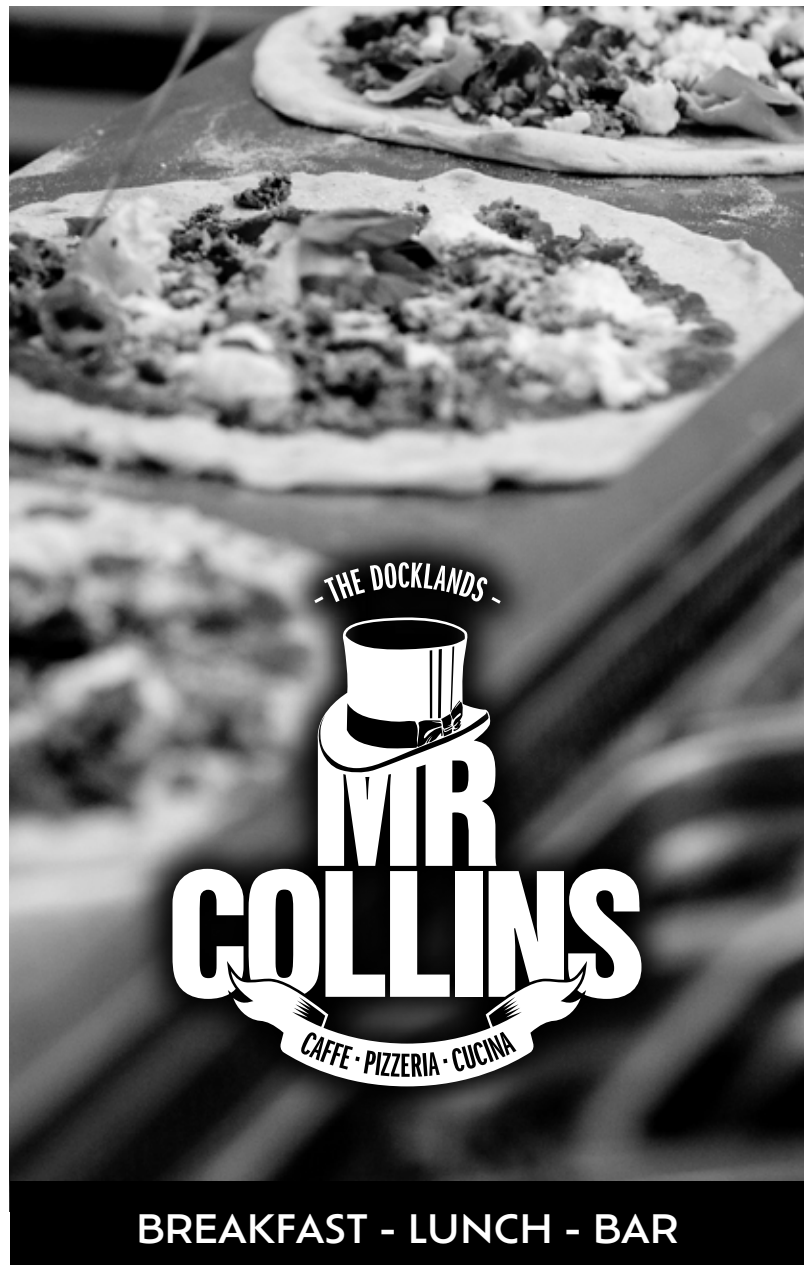


FOOD ALLERGY NOTICE:

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

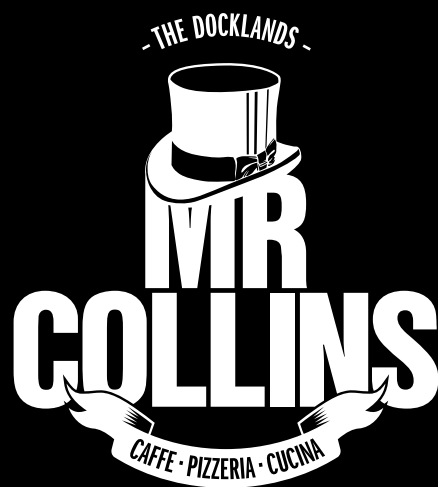


• TRADING HOURS •

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



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