



MENU

Shady Palms

AVOCA
BEACH



MENU

ANTIPASTI Entrees

Olive Calde	\$10	Caprese Salad	\$18
Served with extra virgin olive oil, fresh basil & drop of lemon.		Fresh buffalo mozzarella cheese, tomatoes, extra virgin olive oil, and Modena balsamic vinegar served on a bed of rocket.	
Bruschetta	\$18	Bocconcini di parmigiano	\$18
Toasted sourdough bread with garlic, topped with extra virgin olive oil, fresh tomatoes, & fresh basil.		Parmesan cheese balls served with homemade rocket pesto.	
Tagliere Di Affettati	\$24		
Mixed Cured meats, freshly selected cheeses, With a homemade bread.			

SECONDO Mains

Homemade Lasagna	\$25	Rigatoni Napoletana	\$25
Mince pork and beef in a tomato sauce base, bechamel sauce, and layers of fresh mozzarella cheese & basil.		Rigatoni pasta served with a typical Napoletana sauce and Parmesan cheese.	
Eggplant Parmiggiana	\$25	Polpette al Sugo	\$25
Layers of fried eggplant, fresh Napoletana sauce, fresh fior di latte cheese, basil, topped with Parmesan cheese.		Beef meatballs served with a fresh tomato sauce, fresh herbs and two homemade pieces of bread.	
Tagliatelle Ai Porcini	\$33	Carpaccio Veal	\$33
Fresh egg pasta served with a porcini, mushroom, white sauce and a generous rain of parmesan.		Carpaccio veal served on a bed of rocket, topped with freshly shaved parmesan cheese & squeeze of lemon.	
Tagliata	\$42	Gnocchi della nonna	\$33
Beef scotch fillet steak, grilled, served on a bed of rocket, topped with fresh Parmesan cheese, rosemary & cherry tomatoes.		Homemade Gnocchi served with bolognese sauce & a generous rain of parmesan.	



Options Available

MENU

CONTORNI
Salads
& Sides

Verdure Grigliate

\$22

Freshly grilled seasonal veggies served with an Italian dressing.

Gino's Eggplant

\$20

Eggplant on a rich Napoletana sauce & Parmesan cheese.

Giuliana's Peas

\$20

Sauté peas with onions, parsley and a touch of bacon.

Loaded Fries

\$18

Fries topped with melted cheese and savoury, crispy bacon bits.

Penne with bolognese sauce

\$15

Pizza frankfurters and fries

\$15

Homemade chicken nuggets & fries

\$15

Sautéed Spinach

\$22

Fresh spinach leaves gently cooked with rich butter, aromatic garlic, and a generous sprinkling of Parmesan cheese.

Insalata di Rucola

\$18

Baby wild rocket salad. Served with extra virgin olive oil, balsamic vinegar & Parmesan cheese

Bowl of Fries

\$14

Our signature hand-cut fries, deep-fried to perfection, & seasoned to delight.

BAMBINI

Kids

DOLCE

Dessert

Tiramisu

\$15

Tiramisu is a classic Italian dessert known for its rich and indulgent flavours. This dessert tradition typically involves layering ingredients like ladyfinger biscuits soaked in coffee and layered with a mascarpone cheese.

Salame al Cioccolato

\$15

Crushed biscuits, cocoa powder, butter, sugar, and chopped nuts rolled into a log shape, resembling a salami, and then chilled until it's firm. Once set, it's sliced into rounds, revealing a delicious, chocolaty, and textured treat.

Panna Cotta.

\$15

Lusciously creamy Italian dessert featuring a delicate, vanilla-infused custard-like texture, often served chilled and adorned with flavorful toppings like fruit coulis or caramel sauce.



Options Available