

# Breads & Starters

<b>GARLIC BREAD</b> (V) (GF\$)	10.50
Volaré pizza bread topped with freshly crushed garlic and olive oil and a sprinkling of mozzarella cheese.	
<b>HERB BREAD</b> (V) (GF\$)	9.50
Volaré pizza bread topped with Italian herbs and olive oil.	
<b>HALF GARLIC, HALF HERB</b>	10.50
Self-explanatory, for the person who wants it all!	
<b>BRUSCHETTA</b> (V)	11.50
Italian toast topped with fresh garlic, tomatoes, basil, balsamic vinegar and olive oil.	
<b>OLIVES E FETA</b> (V) (GF)	13.50
Olives and creamy feta cheese in our chef's special marinade.	

**No surcharge on Public Holidays**

(V) Vegetarian    (GF) Gluten free    (GFO) Gluten free optional    (GF\$) Gluten free option is available for an additional \$3.00

# Entrees

		<i>Main</i>
<b>ANTIPASTO PER DUE</b>	32.50	
A platter for two including prosciutto, Italian salami, cheeses and a selection of appetizers from our kitchen.		
<b>SHRIMP COCKTAIL</b> (GF)	19.50	
Succulent shrimps served over fresh rocket and topped with our special cocktail sauce.		
<b>CAESAR SALAD</b> (GFO)	18.50	27.50
Romaine lettuce with bacon and roasted chicken, served with croutons and parmesan and finished with our home-made Caesar dressing and a poached egg.		
<b>ROASTED BEETROOT AND PUMPKIN SALAD</b> (V) (GF)	16.50	26.50
Served on a bed of baby spinach and haloumi cheese, topped with pumpkin and sunflower seeds and drizzled with olive oil and balsamic vinegar.		
<b>CARPACCIO</b> (GF)	23.00	32.00
Razor-thin slices of prime beef tenderloin served raw with extra virgin olive oil, capers, mustard, pesto and shaved parmesan.		
<b>CRUMBED CAMEMBERT</b> (V)	19.50	
Creamy camembert flash-fried in lemon zest-infused breadcrumbs and served with a tangy raspberry sauce.		
<b>FEGATINI DI POLLO</b>	19.50	28.50
Sautéed chicken livers in a creamy Marsala wine and mushroom sauce, served with toasted crostini.		
<b>POLPETTE DI CARNE</b>	19.50	28.50
Our home-made Italian meatballs served with a tomato sauce, shaved parmesan and fresh herbs from the Volaré garden.		

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		<b>Main</b>
<b>POTATO CROQUETTES</b> (V)	18.50	
Breadcrumbs and flash-fried rolls of mashed potato and chives served with black garlic aioli, baby green salad and aged parmesan cheese.		
<b>POTATO GNOCCHI</b> (V)	17.50	27.50
Classic Italian home-made potato gnocchi baked in the oven and topped with your choice of basil pesto and pecorino cheese; or buffalo mozzarella and Napoli sauce.		
<b>CALAMARI FRITTI</b>	21.50	32.00
Lightly pan-fried in olive oil, infused with lemon juice, garlic and parsley and served with a mixed salad.		
<b>CALZONCELLI (PIZZA BITES)</b>	17.50	
Three pieces of traditional Neapolitan mini calzone stuffed with pepperoni salami, ricotta and bocconcini mozzarella gently fried and served with Napoli sauce and parmesan.		
<b>CAPESANTE</b> (GF)	27.00	40.00
Seared New Zealand scallops in a sweet chilli and orange sauce with garlic and herbs and served with guacamole and mixed salad.		
<b>CHORIZO PRAWNS</b>	26.50	39.00
Shelled prawns pan-fried with sliced chorizo sausages, fresh coriander and served with a baked creamy coconut risotto.		
<b>IMPEPATA DI COZZE (VOLARÉ MUSSELS)</b> (GF)	17.50	26.50
Fresh mussels in the shell <b>EITHER</b> steamed in white wine and finished with garlic; <b>OR</b> steamed in white wine and coconut cream and finished with garlic and fresh chilli.		
<b>RAVIOLI OF THE WEEK</b>	19.50	28.50
Home-made ravioli served with sage, brown butter and aged parmesan. Please ask your waiter for the filling of the week.		

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# Pasta & Risotto

<b>FETTUCCINE AL POLLO</b>	29.00
Fettuccine pasta tossed with smoked chicken, mushrooms and garlic in a creamy tomato sauce with parmesan cheese.	
<b>FETTUCCINE PRIMAVERA</b> (V)	26.50
Fettuccine pasta tossed with mixed vegetables, garlic and onions in a fresh tomato sauce.	
<b>TORTELLINI BOSCAIOLA</b>	28.50
Tortellini stuffed with roast chicken and tossed with ham and mushrooms in a creamy tomato sauce.	
<b>PENNE LOPÉ</b>	32.00
Penne pasta in a garlic cream sauce, with prawns, baby spinach, capers and finished with a touch of chilli.	
<b>PENNE VOLARÉ</b>	31.00
Penne pasta tossed with smoked chicken, bacon and broccoli in a creamy sauce.	
<b>SPAGHETTI MARINARA</b> (GFO)	31.00
Spaghetti pasta tossed in garlic, white wine, mixed seafood, anchovies and tomato sauce.	
<b>SPAGHETTI VEGANI</b> (V) (GF)	27.50
Gluten-free spaghetti tossed with dairy-free pesto, mixed vegetables and fresh tomato.	

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<b>SPAGHETTI PUTTANESCA</b> (GFO)	28.50
Dry spaghetti tossed with tomato sauce, Sicilian capers, cured black olives, anchovies, fresh chilli, garlic and parsley.	
<b>TAGLIATELLE BOLOGNESE</b>	28.50
Flat egg pasta tossed with a classic Italian ragù meat sauce and finished with shaved parmesan.	
<b>LASAGNA DI CARNE</b>	29.50
Thin fresh pasta sheets layered with premium beef, tomato sauce, béchamel sauce and topped with mozzarella cheese.	
<b>LASAGNA VEGETARIANA</b> (V)	28.50
Pasta sheets layered with a variety of fresh vegetables and béchamel sauce, oven baked and topped with mozzarella cheese.	
<b>RISOTTO DEL GIORNO</b>	Market Price
Risotto of the day — please ask the waiting staff for today’s creation.	
<b>RISOTTO VEGETARIANO</b> (V) (GF)	27.50
Mixed vegetables, garlic, black olives, almond, sultanas and basil tomato sauce.	

# Chicken, Meat & Seafood

<b>CHICKEN PARMIGIANA</b>	37.50
Boneless chicken cutlets Milanese-style, crumbed, gently fried and finished in the oven with a fresh tomato sauce, mozzarella and basil pesto.	
<b>POLLO MARSALA</b> (GFO)	37.50
Sautéed chicken breasts with mushrooms and finished in a cream and Marsala wine sauce.	
<b>POLLO FRANGELICO</b> (GFO)	37.50
Sautéed chicken breasts with hazelnut and herbs and finished in a Frangelico liqueur cream sauce.	
<b>BISTECCA AL PEPE NERO</b> (GFO)	43.50
Marinated eye fillet with garlic and rosemary and finished in a brandy, cracked pepper and beef jus and topped with roasted garlic.	
<b>BISTECCA VOLARE</b> (GFO)	43.50
Eye fillet served with bacon rashers in a mushroom, white wine and beef jus with a touch of cream.	

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<b>LAMB SCALLOPINI</b> (GFO)	39.50
Lamb rumps pan-fried with saffron sauce, Vincotto wine and parmesan, served with grilled artichoke.	
<b>PORK BELLY</b> (GF)	39.50
Free-range braised pork belly served with potato mash and topped with grapes and passionfruit in a wine sauce.	
<b>VEAL INVOLTINI</b> (GFO)	42.50
White milk-fed veal slices stuffed with ham and provolone cheese, pan-fried and finished in the oven with wilted spinach in a creamy garlic sauce.	
<b>PESCE DEL GIORNO</b> (GFO)	39.50
Fish of the Day - please ask your wait staff.	
<b>TRIO DEL MARE</b> (GFO)	43.50
A rich seafood plate with king prawns, calamari, fish of the day, garlic, butter, pepper and parsley on a bed of mixed salad.	

***Note: Unless specified, all meat dishes except seafood are served with roast potatoes and mixed vegetables.***

# Contorni - Sides

<b>VOLARÉ MEDITERRANEAN SALAD</b> (V) (GF)	11.50
Mesclun leaves, tomatoes, cucumbers, olives, feta cheese and Volaré home-made dressing.	
<b>ROCKET AND PARMESAN SALAD</b> (V) (GF)	10.00
<b>ROASTED BEETROOT, ROCKET AND FETA SALAD</b> (V) (GF)	10.00
<b>BAKED SEASONAL VEGETABLES</b> (V) (GF)	10.00
<b>STRAIGHT CUT FRIES</b> (V)	6.50

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# Pizzas

All pizzas are made with mozzarella cheese and a homemade tomato and basil sauce.

All pizzas have the **gluten free** (GFS) base option—please add **\$3.00**.

<b>VOLARÉ SPECIAL</b> (GFS)	29.50
Mushrooms, ham, capsicums, spicy Italian sausage, shrimps, olives, onions and pineapple.	
<b>FOUR SEASONS</b> (GFS)	26.50
Mushrooms, ham, spicy Italian sausage and prawns.	
<b>ALLA ROMANA</b> (V) (GFS)	25.00
Creamy mozzarella base, four cheese sauce, fresh arugula and shaved parmesan.	
<b>VEGETARIAN</b> (V) (GFS)	26.50
Mushrooms, roasted onions, capsicums, spinach, garlic and olives.	
<b>SEAFOOD</b> (GFS)	27.50
Mixed seafood including anchovies, tuna, garlic and oregano.	
<b>CHICKEN</b> (GFS)	28.50
Fresh chicken pieces, spinach, onions and mushrooms.	
<b>SPICY CHICKEN</b> (GFS)	29.50
Fresh chicken pieces, spinach, onions, capsicums, olives and hot chillies.	
<b>PEPPERONI</b> (GFS)	26.50
Spicy Italian sausage, spinach, crushed garlic, chillies and capsicums.	

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<b>PIZZA AL SALMONE</b> (GF\$)	30.50
Bocconcini mozzarella base, sliced smoked salmon, capers, spinach and red onion.	
<b>DEANO'S</b> (GF\$)	27.00
Diced bacon mixed with fresh eggs and onions and topped with mozzarella cheese.	
<b>HAWAIIAN</b> (GF\$)	26.50
Ham and pineapple.	
<b>FORMAGGIO</b> (V) (GF\$)	25.00
Mozzarella cheese, sliced tomatoes and basil leaves.	
<b>THE GEORGE</b>	32.00
Mozzarella pizza topped with our delicious tagliatelle bolognese – for the serious appetite!!	
<b>DIAVOLA</b> (GF\$)	28.50
Feta, sun-dried tomato, hot chorizo sausages, spinach, olives and red onions.	
<b>MONTANARA</b> (GF\$)	28.50
Smoked chicken pieces, bacon, camembert and a flavoursome smoky tomato sauce.	
<b>CARNE E CIPOLLA</b> (GF\$)	30.50
Italian salami, smoked chicken pieces, ham, bacon and red onions.	
<b>CALZONE</b>	26.00
Filled pizza half moon shape with ricotta cheese, mozzarella, ham, tomato and spinach.	

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