

Breads & Starters

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| GARLIC BREAD (V) (GF\$) | 10.50 |
| Volaré pizza bread topped with freshly crushed garlic and olive oil and a sprinkling of mozzarella cheese. | |
| HERB BREAD (V) (GF\$) | 9.50 |
| Volaré pizza bread topped with Italian herbs and olive oil. | |
| HALF GARLIC, HALF HERB | 10.50 |
| Self-explanatory, for the person who wants it all! | |
| BRUSCHETTA (V) | 11.50 |
| Italian toast topped with fresh garlic, tomatoes, basil, balsamic vinegar and olive oil. | |
| OLIVES E FETA (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> |
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| ANTIPASTO PER DUE | 32.50 | |
| A platter for two including prosciutto, Italian salami, cheeses and a selection of appetizers from our kitchen. | | |
| SHRIMP COCKTAIL (GF) | 19.50 | |
| Succulent shrimps served over fresh rocket and topped with our special cocktail sauce. | | |
| CAESAR SALAD (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. | | |
| ROASTED BEETROOT AND PUMPKIN SALAD (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. | | |
| CARPACCIO (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. | | |
| CRUMBED CAMEMBERT (V) | 19.50 | |
| Creamy camembert flash-fried in lemon zest-infused breadcrumbs and served with a tangy raspberry sauce. | | |
| FEGATINI DI POLLO | 19.50 | 28.50 |
| Sautéed chicken livers in a creamy Marsala wine and mushroom sauce, served with toasted crostini. | | |
| POLPETTE DI CARNE | 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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| POTATO CROQUETTES (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. | | |
| POTATO GNOCCHI (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. | | |
| CALAMARI FRITTI | 21.50 | 32.00 |
| Lightly pan-fried in olive oil, infused with lemon juice, garlic and parsley and served with a mixed salad. | | |
| CALZONCELLI (PIZZA BITES) | 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. | | |
| CAPESANTE (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. | | |
| CHORIZO PRAWNS | 26.50 | 39.00 |
| Shelled prawns pan-fried with sliced chorizo sausages, fresh coriander and served with a baked creamy coconut risotto. | | |
| IMPEPATA DI COZZE (VOLARÉ MUSSELS) (GF) | 17.50 | 26.50 |
| Fresh mussels in the shell EITHER steamed in white wine and finished with garlic; OR steamed in white wine and coconut cream and finished with garlic and fresh chilli. | | |
| RAVIOLI OF THE WEEK | 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

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

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

Chicken, Meat & Seafood

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| CHICKEN PARMIGIANA | 37.50 |
| Boneless chicken cutlets Milanese-style, crumbed, gently fried and finished in the oven with a fresh tomato sauce, mozzarella and basil pesto. | |
| POLLO MARSALA (GFO) | 37.50 |
| Sautéed chicken breasts with mushrooms and finished in a cream and Marsala wine sauce. | |
| POLLO FRANGELICO (GFO) | 37.50 |
| Sautéed chicken breasts with hazelnut and herbs and finished in a Frangelico liqueur cream sauce. | |
| BISTECCA AL PEPE NERO (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. | |
| BISTECCA VOLARE (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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| LAMB SCALLOPINI (GFO) | 39.50 |
| Lamb rumps pan-fried with saffron sauce, Vincotto wine and parmesan, served with grilled artichoke. | |
| PORK BELLY (GF) | 39.50 |
| Free-range braised pork belly served with potato mash and topped with grapes and passionfruit in a wine sauce. | |
| VEAL INVOLTINI (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. | |
| PESCE DEL GIORNO (GFO) | 39.50 |
| Fish of the Day - please ask your wait staff. | |
| TRIO DEL MARE (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

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| VOLARÉ MEDITERRANEAN SALAD (V) (GF) | 11.50 |
| Mesclun leaves, tomatoes, cucumbers, olives, feta cheese and Volaré home-made dressing. | |
| ROCKET AND PARMESAN SALAD (V) (GF) | 10.00 |
| ROASTED BEETROOT, ROCKET AND FETA SALAD (V) (GF) | 10.00 |
| BAKED SEASONAL VEGETABLES (V) (GF) | 10.00 |
| STRAIGHT CUT FRIES (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** (GF\$) base option—please add **\$3.00**.

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

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

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