

CAVALLINO

ANTIPASTI

Wood fired flat bread 15

Marinara pizza 20
San Marzano, garlic oil, oregano

Parmigiano e Olive 16
Aged Parmigiano-Reggiano, rosemary, chili
marinated olives

Bruschetta 14
Tomatoes, red onions, EVOO, balsamic

Caprese salad 24
La Stella buffalo, heirloom tomatoes
EVOO

Carpaccio Del Giorno 28
Carpaccio of the day

Arancini pomodoro 18
Carnaroli rice, peas, mozzarella, tomato
sauce

Calamari fritti 25
Southern baby calamari, flash fried, , garlic aioli

Culaccia 25
24 month aged Parma prosciutto

Hot & cold antipasto (Min 4) 78
A selection of our hot & cold antipasto

Freshly made,
Lovingly Shared

SIDES

Rocket & pear salad 16

Broccollini 16
Pangrattato

Shoe string fries 12

Seasonal green leaf salad 14
EVOO & lemon dressing

PASTA

Spaghettoni ragu, Bolognese 28

Potato gnocchi 28
Stracciatella, tomato sugo

Fregola Gamberoni 36
Prawns, tomato sugo, prawn bisque

Rigatoni Amatriciana 30
Crispy guanciale, tomato sugo, pecorino

MAINS

Tagliata Di Manzo 52
Dry aged, MBS2+,300g Riverina Black Angus NY
cut steak, sauteed mushrooms, red wine jus

Pesce Del Giorno 44
Catch of the day

Gamberi (Australian King prawns) 52
Char-grilled king prawns, rocket, gremolata
cherry tomato's

Lamb backstrap 44
Char-grilled,wilted spinach, mint pesto, sweet
potato crisps

Bistecca Fiorentina 135 (For 2)
1Kg Dry aged, Rangers valley,T-Bone MBS2+,
fries, broccollini

BIMBI

Kids margherita pizza 15

Kids ham pizza 16
Calamari & chips 18

Pasta e butter & Parmesan 15

Pasta e Bolognese 15

Pasta e pomodoro 15

Scoop of gelato 5

Kids drinks 3.50

Whilst all reasonable care is taken to accommodate guest dietary needs, we cannot guarantee that our food will be free of allergens. All credit cards incur a 1% surcharge, AMEX 1.75%. Please note, a surcharge of 10% will apply on Sundays and 15% on public holidays.

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PIZZA

MARINARA 20

San Marzano, oregano, garlic oil

MARGHERITA 22

San Marzano, fior di latte

BUFFALA 26

San Marzano tomato, fresh buffalo mozzarella

RUSTICA 28

Fior di latte, roasted potatoes, sausage

NAIA 26

San Marzano, fior di latte, fries

CAPRICCIOSA 29

San Marzano, fior di latte, mushroom , ham, artichoke, olives

DIAVOLA 26

San Marzano, fior di latte, hot salami , olives

CONTADINA 28

San Marzano, fior di latte, roasted capsicum, fresh cherry tomatoes, zucchini, mushroom, olives

ITALIA 30

San Marzano, Fior di latte, prosciutto, burrata, rocket

PROSCIUTTO FUNGHI (pizza or calzone) 28

San Marzano, fior di latte, double smoked ham, mushroom

CALABRESE 28

San Marzano, fior di latte, hot & mild salami, olives, grated Grana Padano

PIZZA DOLCE e SALATO 28

Fior di latte, walnuts, dates, blue cheese, fresh pears, rocket, balsamic glaze

Gluten free pizza base 6 Vegan cheese 3

From our wood fired oven

Pizzaiolo: Tommy Iepuri

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