

# BADEN POWELL HOTEL



## STARTERS & SNACKS

### ANTIPASTO BOARD - \$21

Italian cured meats, marinated olives, cheese stuffed bell peppers, grilled vegetables, mozzarella bocconcini, served with herb and garlic focaccia fingers

### ARANCINI DELLA CASA - \$12

Chefs selection of fried risotto balls [4pcs]

### CALAMARI FRITTI - \$14

Salt & pepper calamari served w/ rocket and aioli [GF]

**Main size:** w/ green leaf salad & fries **\$23**

### STEAMED MUSSELS - \$14

w/ white wine, garlic, chilli, tomatoes served with toasted sour dough bread

### GRILLED CHICKEN FILLETS - \$12

w/aioli and tomato sauce [3pcs][GF]

### POLENTA CHIPS - \$10

w/ parmesan and aioli [5pcs] [GF] [V]

### HERB & CHEESE PIZZETTA - \$10

Bocconcini mozzarella, garlic, rosemary, oregano and sea salt [V]

## SIDES & SALADS

**FRIES** w/ tomato sauce [V] **\$8**

**GRILLED SEASONAL VEGETABLES** [V][GF] **\$10**

### ROASTED BEETROOT, FARRO & CITRUS SALAD

Roasted hazelnuts, baby spinach, fresh mint, fresh goat cheese w/ lemon-olive oil vinaigrette [GF] [V] **\$12**

**HOUSE SALAD** ♦ Seasonal garden salad and vegetables w/ a house mustard and lemon-olive oil vinaigrette [GF] [V] **\$9**

**ROQUETTE SALAD** ♦ Pear, walnut, gorgonzola dolce w/ a balsamic glaze dressing [GF][V] **\$10**

## MAINS

### SEAFOOD LINGUINE - \$25

Fresh seafood in a white wine sauce w/ chilli, garlic & parsley

### TAGIATELLE ALLA BOLOGNESE - \$21

Traditional italian beef & pork sugo served w/ parmesan

### CHICKEN COTOLETTA - \$23

Crumbed chicken breast topped w/ grilled mozzarella, double smoked ham, fresh tomato salsa served with a roquette parmesan salad & fries

### THE BADEN BURGER - \$20

200g wagyu beef pattie, scamorza mozzarella cheese, crispy bacon, home made saffron zucchini pickles, lettuce, tomatoes, aioli and tomato sauce served in a brioche bun w/ fries + add fried egg **\$3**

### LAMB CUTLETS - \$29

Char-grilled served with crispy polenta chips and green bean, tomato and almond salad [GF]

### 400G T-BONE STEAK - \$28

Char-grilled and served with house salad and fries choice of peppercorn jus, porcini mushroom jus, garlic-herb butter or a selection of mustards [GF]

### 300G BLACK ANGUS SCOTCH FILLET - \$33

Char-grilled and served with market garnish with a choice of peppercorn jus, porcini mushroom jus, garlic-herb butter or a selection of mustards [GF]

**FISH OF THE DAY** Market garnish **M/P**

GLUTEN FREE  
PASTA AVAILABLE  
ON REQUEST  
EXTRA \$3

## PIZZAS

**MARGHERITA** ♦ Tomato, bocconcini mozzarella, basil and oregano [V] \$18

**NAPOLETANA** ♦ Tomato, buffalo mozzarella, anchovies, black olives, capers, basil & oregano \$21

**CAPRICCIOSA** ♦ Tomato, bocconcini, ham, artichoke hearts, green olives, mushrooms & oregano \$20

**CAPRESE** ♦ Tomato, buffalo mozzarella, roma tomatoes, roquette, fresh bocconcini & balsamic glaze [V] \$20

**MELANZANA** ♦ Tomato, bocconcini, grilled eggplants, cherry tomatoes, basil & shaved parmesan flakes [V] \$19

**HAWAIIAN** ♦ Tomato, bocconcini, ham, pineapple, caramelized red onion & parsley \$20

**BRUTTA** ♦ Tomato, bocconcini, hot calabrese salami, black olives, roasted capsicums & fresh chilli \$21

**PROSCIUTTO** ♦ Tomato, bocconcini, prosciutto di Parma, roquette & shaved parmesan flakes \$22

**IL CANE** ♦ Tomato, bocconcini, pork chilli & fennel sausage, cherry tomatoes, rosemary & fresh chilli \$21

**BUFALOTTA** ♦ Tomato, buffalo mozzarella, green olives, roquette, prosciutto di Parma, cherry tomatoes & more fresh buffalo mozzarella \$24

**GAMBERONI** ♦ Bocconcini mozzarella, tiger prawns, blue swimmer crab, grilled zucchini, cherry tomatoes, garlic, chilli & parsley \$24

## EXTRAS

Roquette, mushrooms, olives \$1

Salami, ham, pork sausage, gorgonzola dolce \$3

Buffalo mozzarella, prosciutto, tiger prawns, gluten free pizza base \$4

## KIDS MENU - \$12

**PENNE AL POMODORO** ♦ Tomato and basil sauce w/ parmesan cheese

**MARGHERITA or HAWAIIAN PIZZA**

**CHICKEN NUGGETS** w/ fries & tomato sauce

## DESSERTS

**TIRAMISU** \$12

**NUTELLA CALZONE** \$14

**SPECIAL - ASK YOUR WAITER !**

Our artisan pizzas are handmade by our pizza chef  
Andrea Carletti following traditional techniques  
and are left at least 72 hours making the dough  
extremely light and digestible

We're sure you will taste the difference!