

# The Menu



## Entree

|                                                                                                                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Prosciutto Bruschetta</b> .....                                                                                                                                                                                     | 18 |
| Grilled artisan bread crowned with ripe tomatoes, garlic-infused olive oil, aged prosciutto, and shaved Parmigiano Reggiano                                                                                            |    |
| <b>Wild Mushroom Arancini (V)</b> .....                                                                                                                                                                                | 22 |
| Golden-fried risotto spheres filled with sautéed wild mushrooms, served with a truffle-infused mayonnaise and finished with finely grated parmesan                                                                     |    |
| <b>Smoked Burrata with Basil Pesto (V, GF)</b> .....                                                                                                                                                                   | 28 |
| Velvety Italian burrata paired with zesty basil and lemon pesto, slow-roasted almonds, and a delicate touch of smoked cream                                                                                            |    |
| <b>Pear &amp; Stracciatella Caprese Salad (V, GF)</b> .....                                                                                                                                                            | 21 |
| A sophisticated twist on the classic Caprese: sweet honey-glazed pear, silky stracciatella cheese, zucchini ribbons, and roasted almonds on a bed of rocket, finished with fresh mint and a honey-mustard citrus sauce |    |
| <b>Beef Cheek Croquette</b> .....                                                                                                                                                                                      | 23 |
| Crisp croquette of slow-braised beef cheek, served with a vibrant chili jam for a bold yet balanced bite                                                                                                               |    |

## Mains

|                                                                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Crispy Pork Belly</b> .....                                                                                                                                | 35 |
| Slow-roasted pork belly with crackling perfection, served with rustic smoked creamy corn purée, accompanied by tangy pickled cabbage and a red wine reduction |    |
| <b>Barramundi with Cauliflower Purée</b> .....                                                                                                                | 38 |
| Pan-seared barramundi nestled on a silky cauliflower purée, served with seasonal vegetables, Brazilian moqueca-inspired sauce                                 |    |
| <b>Grilled Eye Fillet</b> .....                                                                                                                               | 42 |
| Premium cut of eye fillet, grilled to perfection, accompanied by sautéed green vegetables, roasted potatoes, and a rich, earthy mushroom sauce                |    |
| <b>Sage-Butter Grilled Prawns with Pumpkin Risotto</b> .....                                                                                                  | 32 |
| Succulent prawns grilled in fragrant sage butter, elegantly served over a creamy roasted pumpkin risotto                                                      |    |

## Dolci (Desserts)

|                                                                                                                                     |    |
|-------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>White Chocolate &amp; Chili Panna Cotta (V)</b> .....                                                                            | 18 |
| Silky white chocolate panna cotta infused with a whisper of chili, served with a tangy berry compote                                |    |
| <b>Classic Tiramisu (V)</b> .....                                                                                                   | 15 |
| Layered espresso-soaked savoiardi and mascarpone cream, dusted with cocoa                                                           |    |
| <b>Pistachio Cannoli (V)</b> .....                                                                                                  | 20 |
| Crisp pastry shells filled with sweet ricotta and crushed pistachios                                                                |    |
| <b>Affogato (V)</b> .....                                                                                                           | 18 |
| Freshly brewed espresso poured over a scoop of vanilla gelato with your choice of liquor (frangelico, disaronno, kahlua or baileys) |    |

V = Vegetarian

GF = Gluten Free

Please advise a staff member if you have any allergies

Please note: 15% surcharge applies to public holidays | 10% surcharge applies to Sundays | 1.5% Surcharge applies to ALL credit cards

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# The Menu



## Pizzas

|                                                                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Margherita (V)</b> .....                                                                                                                                                       | 25 |
| A timeless favorite with fior di latte mozzarella, Napoli tomato sauce, cherry tomatoes, and fresh basil, finished with a drizzle of extra virgin olive oil                       |    |
| <b>Prosciutto &amp; Burrata Pizza</b> .....                                                                                                                                       | 32 |
| Napoli base topped with delicate prosciutto crudo, creamy burrata, and wild rocket, finished with aromatic garlic oil                                                             |    |
| <b>Carbonara Pizza</b> .....                                                                                                                                                      | 28 |
| A bold take on a Roman classic: garlic cream base with pancetta, mozzarella, parmesan, and freshly cracked black pepper                                                           |    |
| <b>Surf &amp; Turf Pizza</b> .....                                                                                                                                                | 30 |
| A gourmet fusion of land and sea: grilled prawns, crispy bacon, mozzarella, and rocket                                                                                            |    |
| <b>Pepperoni Pizza</b> .....                                                                                                                                                      | 28 |
| A crowd-pleasing classic, generously topped with spicy pepperoni over rich Napoli sauce and melted mozzarella                                                                     |    |
| <b>Capricciosa Pizza</b> .....                                                                                                                                                    | 28 |
| Traditional Italian indulgence with D.O.P. San Marzano tomatoes, fresh mozzarella, mild salami, mushrooms, black olives, and herbs — finished with basil and a touch of olive oil |    |
| Pizza Add Ons: Chicken, bacon, pepperoni, sausage: + 5      Prawns: + 6.9      Olives, onions, capsicum, pineapple: + 4.5      Gluten Free options: + 5                           |    |

## Pastas

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Creamy Pesto Rigatoni (V)</b> .....                                                                                                 | 28 |
| Rigatoni tossed in a basil pesto cream, offering a vibrant and aromatic take on a classic favorite                                     |    |
| <b>Crab Tortellini &amp; Prawns in Shellfish Bisque</b> .....                                                                          | 36 |
| Delicate crab-filled tortellini paired with grilled prawns, served in a decadent seafood bisque                                        |    |
| <b>Wild Mushroom Fettuccine (V)</b> .....                                                                                              | 28 |
| A medley of wild mushrooms sautéed with garlic and herbs, folded into fresh fettuccine and finished with a touch of cream and parmesan |    |
| <b>Beef Ragù Rigatoni</b> .....                                                                                                        | 30 |
| Slow-cooked beef ragù in a hearty tomato reduction, served with rigatoni pasta — rustic elegance in every bite                         |    |
| <b>Rigatoni Amatriciana</b> .....                                                                                                      | 27 |
| An authentic Roman classic: pancetta, onion, chili, and Napoli sauce, finished with sharp Pecorino Romano                              |    |
| <b>Fettuccine al Gamberi</b> .....                                                                                                     | 32 |
| Sautéed prawns with zucchini, cherry tomatoes, garlic, and chili, tossed in olive oil and served over fettuccine                       |    |

## For the Little Ones

|                                             |    |
|---------------------------------------------|----|
| <b>Crispy Chicken Bites and Chips</b> ..... | 15 |
| <b>Napoli Fettuccine</b> .....              | 14 |
| <b>Mini Margherita Pizza</b> .....          | 15 |

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