

SPARKLING WINES

| | GLASS | CARAFE | BOTTLE |
|---|-------|--------|--------|
| | | | 500ML |
| DUNES SPARKLING CHARDONNAY PINOT NOIR 200ML PICCOLO (SA) | | | 7.5 |
| ASTI RICCADONNA 200ML PICCOLO (ITALY) | | | 7.5 |
| ASTI RICCADONNA 750ML (ITALY) | | | 25.0 |
| REDBANK 'EMILY' PINOT NOIR CHARDONNAY BRUT CUVÉE (VIC) | | | 23.0 |
| LOUIS BOUILLOT PERLE D'IVOIRE BLANC DE BLANCS (FRANCE) | | | 33.0 |

WHITE WINES

| | | | |
|---|-----|------|------|
| HOUSE WHITE | 4.5 | 13.0 | |
| PALA CRABLI VERMENTINO (ITALY) | | | 25.0 |
| HOUGHTON LATE PICKED VERDELHO (WA) | 6.0 | | 23.0 |
| TIM ADAMS RIESLING (SA) | | | 33.0 |
| AMBERLEY CHENIN BLANC (WA) | | | 26.0 |
| PRIMO ESTATE LA BIONDINA COLOMBARD (SA) | 6.5 | | 26.0 |
| TRENTHAM ESTATE LA FAMIGLIA PINOT GRIGIO (NSW) | 6.5 | | 26.0 |
| GIESEN ESTATE MARLBOROUGH SAUVIGNON BLANC (NZ) | 7.5 | | 31.0 |
| SKUTTLEBUTT CHARDONNAY SAUVIGNON BLANC SEMILLON (WA) | | | 27.0 |
| MADFISH SAUVIGNON BLANC SEMILLON (REGIONAL WA) | 7.0 | | 27.0 |
| VASSE FELIX CLASSIC DRY WHITE (WA) | | | 31.0 |
| WIRRA WIRRA SCRUBBY RISE UNWOODED CHARDONNAY (SA) | | | 26.0 |
| O'LEARY WALKER CHARDONNAY (SA) | 7.5 | | 29.0 |
| STELLA BELLA CHARDONNAY (WA) | | | 38.0 |

ROSE WINES

| | | | |
|--------------------------------------|--|--|------|
| CHARLES MELTON ROSE OF VIRGINIA (SA) | | | 36.0 |
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RED WINES

| | | | |
|--|-----|------|------|
| HOUSE RED | 4.5 | 13.0 | |
| PIRIE 'SOUTH' PINOT NOIR (TAS) | | | 29.0 |
| PRIMO ESTATE MERLESCO (SA) | 6.5 | | 26.0 |
| VASSE FELIX CABERNET MERLOT (WA) | | | 32.0 |
| RYMILL 'THE YEARLING' CABERNET SAUVIGNON (SA) | 7.0 | | 28.0 |
| ANTINORI SANTA CHRISTINA SHIRAZ SANGIOVESE (ITALY) | 7.0 | | 28.0 |
| WIRRA WIRRA CHURCH BLOCK CABERNET SHIRAZ MERLOT (SA) | | | 31.0 |
| LANGMEIL THREE GARDENS SHIRAZ GRENACHE MOURVEDRE (SA) | 8.0 | | 34.0 |
| CHIVITE CRIANZA (TEMPRANILLO, GRANACHA, CABERNET SAUVIGNON) (SPAIN) | | | 33.0 |
| TIN SHED 'MELTING POT' SHIRAZ (SA) | 7.5 | | 30.0 |
| ROSILY SHIRAZ (WA) | | | 35.0 |
| BOWEN ESTATE CABERNET SAUVIGNON (SA) | | | 42.0 |
| HOWARD PARK 'LESTON' CABERNET SAUVIGNON (WA) | | | 44.0 |



MENU & WINE LIST

STARTERS / LIGHT MEALS

| | |
|--|----------------------|
| GARLIC BREAD (3 SLICES) | 6.0 |
| SOUP & FRESH BREAD | 10.0 |
| TURKISH BREAD | 4.5 |
| CRUSTY ITALIAN BREAD WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC | 6.5 |
| BANCA PLATE PLEASE ASK FOR TODAY'S ANTIPASTO SELECTION | 24.0 |
| SALT & PEPPER CALAMARI WITH SALAD & LIME AIOLI | (E) 16.5 (M) 26.0 |
| MUSSELS - CHOICE OF: CHILLI TOMATO & GARLIC OR FRENCH CREAM WITH WINE, GARLIC & HERBS | 17.0 |
| SIZZLING GARLIC PRAWNS MAIN SIZE SERVED WITH LEMON THYME RISOTTO | (E) 16.5 (M) 32.0 |
| WARM MEDITERRANEAN DUCK SALAD WITH CRISP PROSCUITTO, RED ONION, ROAST CAPSICUM, ROCKET, SPINACH AND POMEGRANATE DRESSING | 16.5 |
| POLENTA & ITALIAN SAUSAGE WITH FIELD MUSHROOMS, ROASTED PEPPERS, SUN-DRIED TOMATOES, BALSAMIC GLAZE | 16.0 |
| BRUSCHETTA TOMATO, ONION, GARLIC, FETTA, BASIL, BALSAMIC VINEGAR & ROCKET | 12.0 |
| TRIO OF DIPS WITH TURKISH FLAT BREAD | 15.5 |
| GRILLED ITALIAN SAUSAGE WITH LEMON | 8.0 |
| MARINATED OLIVES | 6.0 |
| FETTA WITH OREGANO & EVO | 6.0 |

JOE FIORDA WELCOMES YOU TO BANCA CAFÉ

CAKEAGE \$1.00 PER PERSON
BYO - WINE ONLY \$7.50 PER BOTTLE

SUNDAYS + PUBLIC HOLIDAYS 10% SURCHARGE

MINIMUM OF \$15 CREDIT CARD AND EFTPOS TRANSACTIONS

SORRY NO SEPARATE BILLING

BEERS

| | |
|---|-----|
| CARLTON MID | 5.0 |
| HAHN PREMIUM LIGHT | 7.0 |
| PURE BLONDE | 6.5 |
| TOOHEYS EXTRA DRY | 6.5 |
| CROWN LAGER | 7.0 |
| JAMES BOAGS PREMIUM | 7.0 |
| REDBACK ORIGINAL | 7.5 |
| REDBACK MILD | 6.5 |
| MILLERS CHILL | 7.0 |
| LITTLE CREATURES ROGERS 3.8% [FREMANTLE] | 7.0 |
| LITTLE CREATURES BRIGHT ALE [FREMANTLE] | 7.5 |
| KILKENNY [IRISH] | 8.0 |
| CORONA [MEXICO] | 7.5 |
| ASAHI [JAPAN] | 8.0 |
| BECKS [GERMANY] | 7.5 |
| BIRRA MORETTI [ITALY] | 7.5 |
| CARLSBERG [DENMARK] | 7.5 |
| STELLA ARTOIS [BELGIUM] | 7.5 |
| PERONI [ITALY] | 7.5 |

SPIRITS / PORTS

| | |
|---|------|
| REGULAR (WITH MIX) | 7.5 |
| PREMIUM (WITH MIX) | 8.5 |
| TOP SHELF | 9.0 |
| LEMON RUSKI / CRUISER | 8.0 |
| LITTLE CREATURES CIDER [FREMANTLE] | 7.5 |
| STRONGBOW CIDER [SWEET, ORIGINAL OR DRY] | 6.0 |
| SEPPELTSFIELD CELLAR NO 7 TAWNY PORT | 5.0 |
| SEPPELTSFIELD NV PARA GRAND TAWNY PORT | 9.0 |
| SEPPELTSFIELD DP90 RARE TAWNY PORT | 13.0 |

COCKTAILS ...OTHERS AVAILABLE

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|--------------|------|
| BLOODY MARY | 10.0 |
| MARGARITA | 13.0 |
| COSMOPOLITAN | 13.0 |
| MOJITO | 13.0 |

BEVERAGES

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|---|------|
| ESPRESSO | 3.2 |
| CAPPUCCINO, LONG BLACK, LATTE, DECAF, FLAT WHITE, SHORT MACCHIATO | 3.9 |
| AFFOGATTO, MOCHA, LONG MACCHIATO, VIENNA, SOY CAFÉ, HOT CHOCOLATE (WITH MARSHMALLOWS) | 4.2 |
| TEA BY THE PLUNGER | 4.5 |
| EARL GREY, ENGLISH BREAKFAST, CHAMOMILE, PEPPERMINT OR GREEN | |
| CHAI TEA | 4.2 |
| TIGER, VANILLA OR POWER | |
| ICED COFFEE | 4.5 |
| SERVED WITH CREAM & ICE CREAM | |
| ICED CHOCOLATE | 4.5 |
| SERVED WITH CREAM & ICE CREAM | |
| LIQUEUR COFFEE | 10.0 |
| IRISH, MEXICAN, ROMAN OR FRANGELICO | |
| MIKLSHAKES | 4.5 |
| STRAWBERRY, CHOCOLATE, BANANA, OR SPEARMINT SERVED WITH ICE CREAM & CREAM | |

COLD DRINKS

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| SPARKLING MINERAL WATER | |
| SAN PELLEGRINO | 4.0 |
| CHINOTTO, ARANCIATTA ROSSA, LIMONATA, BITTER | |
| SAN PELLEGRINO MINERAL WATER (SPARKLING OR STILL) | (S) 5.5 (L) 7.5 |
| STILL MINERAL WATER | |
| AQUA PANNA (500ML) | 5.5 |
| MOUNT FRANKLIN | (500ML) 2.5 (1 LITRE) 3.5 |
| LEMON, LIME AND BITTERS | 4.0 |
| JUICES | |
| ORANGE, TOMATO, APPLE, PINEAPPLE, APRICOT OR CRANBERRY | GLASS 4.0 CARAFE (S) 7.0 CARAFE (L) 12.0 |
| SOFT DRINKS | |
| COKE, DIET COKE, LEMONADE SQUASH, SODA | GLASS 3.7 CARAFE (S) 6.5 CARAFE (L) 9.8 |
| BOTTLE DRINKS (250ML) | 4.0 |
| COKE, DIET COKE, COKE ZERO, FANTA, SPRITE, LIGHT, DRY GINGER, TONIC WATER, BITTER LEMON, APPLTIZER | |

PASTA / RISOTTO

| | |
|---|---------------------|
| SPAGHETTI MARINARA | 26.5 |
| WITH PRAWNS, MUSSELS, CALAMARI, FISH & NAPOLITANA SAUCE | |
| PENNE | 24.5 |
| CHORIZO, ROAST PEPPERS, EGGPLANT, OLIVES, CRUMBED FETTA, TOMATO & BASIL | |
| OFELLE (HAND MADE) | 24.0 |
| RAVIOLI GNOGCHI FILLED WITH ITALIAN SAUSAGE, VEAL & SPINACH WITH MUSHROOM NAPOLITANA SAUCE | |
| BLACK & WHITE LINGUINI | 26.5 |
| PRAWNS, SUN DRIED TOMATOES, PEAS, OLIVE OIL, GARLIC, CHILLI & LEMON GREMOLATA | |
| CANNELLONI | 20.0 |
| FILLED WITH RICOTTA, ROASTED PUMPKIN, SPINACH, MUSHROOM WITH TOMATO & CREAM | |
| MEDITERRANEAN SEAFOOD RISOTTO | 26.5 |
| FISH, MUSSELS, PRAWNS, CALAMARI, LEMON THYME, TOMATO & SAFFRON | |
| SPAGHETTI | 20.0 |
| WITH MUSHROOM, BOLOGNESE SAUCE | |
| FETTUCINI | 25.0 |
| CHICKEN, ROAST PUMPKIN, PINENUTS, MUSHROOMS & CREAMY PARMESAN | |
| RISOTTO THAI STYLE | 25.5 |
| CHICKEN, GREEN CURRY, PEAS, POTATO, BEANS, CAPSICUM & CORIANDER | |
| *GLUTEN FREE OPTIONS AVAILABLE *VEGETARIAN OPTION AVAILABLE *CHANGES MAY INCUR ADDITIONAL CHARGES | |
| SIDE / EXTRAS | |
| HOUSE SALAD | (S) 7.5 (L) 12.0 |
| MIXED SALAD | (S) 6.5 (L) 10.0 |
| GREEK SALAD | (S) 8.0 (L) 13.0 |
| CAESAR SALAD | (S) 9.5 (L) 16.0 |
| MASH POTATO | 6.0 |
| VEGIE BOWL | 7.0 |
| FRIES / CHUNKIES | 7.0 |
| SAUCES - BBQ TOMATO, SOUR CREAM, SWEET CHILLI, AIOLI (50C EACH) | |
| GOURMET POTATO, ROSEMARY, GARLIC | 7.0 |
| SAUTÉ SEASONAL GREENS | 7.0 |
| WITH EVO & GARLIC | |
| ITALIAN BREAD | 2.0 |
| WITH BUTTER (3 SLICES) | |

MAINS

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| SCALOPPINE | 26.0 |
| PORK FILLET WITH PORCINI & FIELD MUSHROOM, CREAM ON SPINACH PARMESAN POLENTA | |
| PARMESAN CRUMBED CHICKEN BREAST | 26.0 |
| WITH ROASTED CAPSICUM, GOURMET POTATOES, BEANS, BALSAMIC ONION & LEMON BEURRE SAUCE | |
| SIRLOIN | 32.0 |
| WITH POTATO MASH, FIELD MUSHROOM AND RED WINE JUS | |
| WA FRESH FISH | M.P |
| SEE SPECIALS | |
| BRAISED LAMB SHANKS | 27.0 |
| WITH TOMATO, GARLIC, ROSEMARY, OLIVES, GREENS BEANS & CREAMED WHIPPED POTATO | |
| VEAL PARMIGIANA | 26.0 |
| WITH TOMATO, OLIVE, POTATO, BEANS, ONION AND SALAD | |
| GLAZED HOISIN DUCK | 32.0 |
| WITH SWEET POTATO WEDGES & STIR FRIED ASIAN GREENS | |
| NORTH AFRICAN LAMB FILLETS | 33.0 |
| SERVED WITH MEDITERRANEAN VEGETABLES, FETTA & HERB, POTATO CAKE, HARRISSA MAYONNAISE AND JUS | |
| THAI CARAMEL CHICKEN | 24.0 |
| SALAD GREENS, CHERRY TOMATO, CAPSICUM, SNOW PEAS, CASHEWS, & LIME SOY DRESSING | |
| CAESAR SALAD WITH CHICKEN | 24.0 |
| COS LETTUCE, BACON, CROUTONS, SHAVED PARMESAN, CAESAR DRESSING (ANCHOVIES OPTIONAL) | |
| SALT & PEPPER CALAMARI | 26.0 |
| WITH SALAD AND LIME AIOLI | |
| SIZZLING GARLIC CHILLI PRAWNS | 32.0 |
| WITH LEMON THYME RISOTTO | |

* VEGETARIAN & GLUTEN FREE OPTIONS ARE AVAILABLE – PLEASE ASK WAIT STAFF

PIZZA (AFTER 5PM)

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| BIANCA | 12.0 |
| PARMESAN, EVO, GARLIC, SEA SALT & OREGANO | |
| MARGHERITA | 16.0 |
| FRESH TOMATO, MOZZARELLA & BASIL | |
| CACCIATORE | 19.0 |
| ITALIAN SAUSAGE, MUSHROOMS, OLIVES, MOZZARELLA & TOMATO | |
| ITALIANA | 20.0 |
| PEPPERONI, SUN-DRIED TOMATOES, ROASTED PEPPERS, ARTICHOKE, ANCHOVIES, OLIVES, GARLIC & HERBS | |
| PESCATORE | 24.0 |
| PRAWNS, MUSSELS, CALAMARI, MOZZARELLA, TOMATO, CHILLI & ANCHOVIES | |
| FRESCA | 19.0 |
| ROCKET, OLIVES, MOZZARELLA, FETTA, BASIL & AIOLI | |
| FUNGHI | 20.0 |
| MOZZARELLA, BABY SPINACH, GARLIC & CHILLI GRILLED FIELD MUSHROOMS | |
| MEXICANA | 20.0 |
| BACON, ROASTED CAPSICUM, ONION, CHORIZO, TOMATO, SALSA, JALAPEÑO & MOZZARELLA | |
| ZUCCA | 20.0 |
| ROASTED PUMPKIN, GOATS CHEESE, MOZZARELLA, SPINACH & CHILLI | |
| MORROCAN | 24.0 |
| BBQ LAMB FILLET, CAPSICUM, ONION, FETTA, EGGPLANT & YOGHURT | |

DESSERT

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| STICKY DATE PUDDING | 12.0 |
| WITH TOFFEE SAUCE, VANILLA BEAN ICE CREAM & CREAM | |
| HOMEMADE NOUGAT SEMIFREDDO | 12.0 |
| WITH RASPBERRY COMPOTE | |
| FRANGELICO AFFOGATTO | 12.0 |
| SHOT FRANGELICO, SHOT COFFEE OVER ICECREAM | |
| TRIO OF DESSERTS | 15.0 |
| GOOD TO SHARE | |
| STRAWBERRIES LIMONCELLO | 12.0 |
| MARINATED IN LEMON LIQUEUR WITH VANILLA BEAN ICE CREAM & CREAM | |

OTHER CAKES AVAILABLE – SEE DISPLAY CABINET

ALL PRICES INCLUDE GST