



DINE IN MENU

PANNE

B R E A D S	
garlic or herb bread	\$5
C R U S T S	
garlic fresh herbs and sauce	\$8
chilli, herbs and sauce	\$8
cheese & bacon	\$9
olive & pesto - basil pesto sauce base, light sprinkle of mozzarella cheese, olives & fresh basil	\$10

STARTERS

GARLIC PRAWNS	
tiger prawns sautéed in garlic, white wine, fresh cream and served with a steamed arborio rice	\$17
SALT & PEPPER SQUID	
tender strips of squid dusted in a salt and pepper mix then tossed in parmesan cheese served with tartare sauce and mixed leaves	\$15
TRADITIONAL BRUSCHETTA	
<i>(2 pieces per serve)</i>	
market fresh tomatoes, diced spanish onion, herbs & sprinkled with pecorino cheese	\$9
ANTIPASTO BRUSCHETTA	
selection of chargrilled and marinated vegetables with olive oil, fresh herbs & topped with feta cheese	\$9.5

INSALATA

GARDEN SALAD	
mixed seasonal salad leaves, farm fresh tomatoes, cucumber, julienne mix of vegetables lightly dressed with our own balsamic dressing	\$10
RUCOLA	
wild rocket leaves with strips of hand sliced prosciutto, olives, lightly tossed with with our own balsamic dressing & pecorino cheese	\$14
CAPRESE	
mixed seasonal salad leaves, glass house cherry tomatoes, olives, bocconcini & roasted capsicum strips, mixed with our own balsamic dressing	\$14.5
CAESAR	
classic salad with cos lettuce, grilled bacon, herb infused croutons, pecorino cheese, mixed with our own caesar dressing	\$14
CHICKEN CAESER	
classic salad with roast chicken, grilled bacon, herb infused croutons pecorino cheese, tossed with our own caesar dressing	\$16

PASTAS

PENNE NAPOLITANA	
served in a traditional napolitana sauce	\$16.5
SPAGHETTI BOLOGNESE	
our own special bolognese sauce slow cooked for 6 hours served with spaghetti	\$18
SPINACH & RICOTTA RAVIOLI	
served in our own napolitana sauce	\$18
LASAGNE	
bd's own special bolognese sauce in a traditional dish with a side of mix salad	\$18
FETTUCCINE BOSCAIOLA	
smoked bacon, mushrooms, shallots, fettuccine pasta in a delicious creamy sauce	\$18
TORTELLINI BOSCAIOLA	
navel shaped pasta with meat farce in a smoked bacon, mushrooms, shallots infused creamy sauce	\$19
CHEESE CRUST TORTELLINI	
our twist on a classic dish with parmesan crusted tortellini served on a napolitana sauce bed with smokey bacon shallots & mushrooms	\$20
GAMBERI AURORA	
tiger prawns cooked in a napolitana inspired aurora sauce with mushrooms, shallots & fettuccine pasta	\$23
PENNE AL POLLO	
roast chicken strips with a mix of flavours, mushrooms, fresh herbs semi sundried tomato, garlic, penne pasta & cream sauce	\$22
FETTUCCINE SICILIANA	
a selection of anti pasto vegetables in our own napolitana sauce with fresh herbs and fettuccine pasta	\$20
FETTUCCINE CHORIZO	
chorizo sausage with, roasted capsicum strips, black olives, spanish onion in a rich napolitana and fresh basil sauce with fettuccine pasta	\$22
DI MARE TAGLIATELLE	
prawns, scallops, mussels & squid in cooked in our own napolitana, fresh basil sauce, olives and tagliatelle pasta	\$26

(gluten free pasta available upon request)

MAINS

SCHNITZEL chicken - crumbed chicken breast cooked golden made fresh to order. served with salad & potato wedges	\$19.5
veal - tender veal crumbed cooked golden made fresh to order. served with salad & potato wedges	\$19.5
CHICKEN PARMIGIANA made fresh to order chicken fillets cooked golden layered with eggplant, mozzarella cheese and with our own napolitana sauce	\$24.5
VEAL PARMIGIANA made fresh to order tender veal cooked golden, layered with eggplant, mozzarella cheese with our own napolitana	\$24.5
VEAL DI FUNGHI tender veal scallopine served with mushrooms & shallots in a white wine cream sauce (bacon optional)	\$25
VEAL SALTIMBOCCA tender veal scallops with prosciutto fresh sage leaves finished in a white wine cream sauce	\$25
VEAL DI MARE tender veal medallions, prawns & scallops with creamy white wine sauce	\$26
POLLO GAMBERO AVOCADO chicken breast cooked in a avocado infused creamy white wine sauce with prawns	\$26

Served with seasonal vegetables

PIZZA TRADIZIONALE

CHEESE	
mozzarella cheese on a tomato sauce base	\$14
MARGARITA	
freshly sliced tomato, fresh basil & a hint of garlic	\$18
HAWAIIAN	
sliced ham topped with diced pineapple	\$18
SUPREME	
trio of meats, capsicum, spanish onion & mushrooms (olives & anchovies optional)	\$19
BBQ MEAT LOVERS	
bbq sauce base with ground beef, pepperoni, cabanossi & ham	\$19
PEPPERONI	
sliced pepperoni sausage on a tomato base	\$18
BACON	
sliced bacon with shallots, cherry tomatoes & spanish onion	\$19
NAPOLITANA	
anchovies, olives & tomato, garlic with fresh basil	\$19
FOUR SEASONS	
ham, mushrooms, capsicum, prawns, fresh herbs & a hint of garlic	\$20
BBQ CHICKEN & BACON	
oven roasted chicken on a bbq sauce base topped with bacon	\$20

PIZZAS BUONGUSTAIO

VEGETARIANO: (VEGETABLES)

ANTIPASTO	
a selection of chargrilled and marinated vegetables & olives	\$22
SPINACI	
wilted english spinach, sun-dried tomato, roast pumpkin bocconcini cheese and drizzled with basil pesto	\$22
FETTA	
a selection of chargrilled and marinated vegetables with fresh herbs & topped with feta cheese	\$22

CARNE: (MEAT)

PROSCIUTTO thin slices of hand cut prosciutto, farm fresh tomatoes, topped with wild rocket leaves drizzled basil pesto sauce & pecorino cheese	\$22
TANDOORI CHICKEN chicken strips marinated in tandoori spices, broccoli, topped with mango chutney & cucumber yoghurt	\$22
TERIYAKI POLLO chicken strips marinated in a teriyaki sauce with chillies and fresh coriander. topped with sesame seeds and snow peas	\$22
SATAY CHICKEN satay sauce base, roast chicken, capsicum, spanish onion diced pineapple	\$22

MEXICANA
ground beef, kidney beans, avocado & jalapeño chilli
topped with corn chips and sour cream \$22

PANCETTA
hand shaved italian cured pork belly with house grown
cherry tomatoes, shallots, topped with wild rocket
leaves, pecorino & drizzled with basil pesto \$22

SPICY ITALIAN SAUSAGE	
spicy sausage, spanish onion, roasted capsicum, garlic & bocconcini cheese	\$22
BD'S HOUSE SPECIAL	
sliced salami, farm fresh tomato, spanish onion, roasted capsicum a hint of garlic, fresh herbs, olives & anchovies	\$22

FRUTTI DI MARE (SEAFOOD)

THE BOWRAL	
large prawns, squid, avocado, garlic, fresh herbs & a hint of chilli	\$24
SEAFOOD SATAY	
rich satay base, large prawns, squid, mussels, fresh herbs topped with snow peas	\$24

(Gluten free bases available upon request)



DOLCE

GELATO

forbidden - hazelnut & zuppa inglese gelato with a centre of cherry liquefied sponge, engulfed by a layer of white chocolate \$8

tartufo - delightful harmony of chocolate gelato with cocoa and a chocolate centre \$8

bacio - a unique blend of hazelnut gelato swirled with chocolate & hazelnut granules encased in a rich dark chocolate \$8

mango - enjoy the flavours of the tropics with a mango dessert, enhanced with a crisp coating \$8

mint ice - concealed beneath a chocolate coating is a refreshing blend of peppermint & vanilla ice-cream swirls \$8

passionfruit - exquisite passionfruit gelato veiled by a layer of rich dark chocolate \$8

limone - refreshing to the palate and a dairy free dessert this lemon sorbet is delightful \$8

STICKY DATE PUDDING

our own twist on this delicious dessert, individual date cake served with warm caramel sauce \$8.5

TIRAMISU

classic italian cake with espresso soaked sponge fingers, marscapone dusted with cocoa powder, made to our own special recipe \$8.5

PROFITEROLES

hand made choux pastry profiteroles filled with creme patisserie then dark chocolate drizzled over the top \$8.5

BEVANDA

coca cola	\$4
lemon squash	\$4
diet coke	\$4
coke zero	\$4
bundaberg lemon lime & bitters	\$4.5
bundaberg ginger beer	\$4.5
lemonade	\$4
orange juice	\$4
apple juice	\$4
san pellegrino sparkling mineral water 500 ml	\$5

PLEASE SEE
SPECIALS BOARD
FOR NEW DISHES

BD'S IS BYO ALCOHOL ONLY.

