

# Poci's

ITALIAN FAMILY RESTAURANT

## Starters

Garlic or Herb Focaccia – Sml. \$7.00 Med. \$8.00 Lge. \$10.00

## Entrées

**Minestrone Soup**  
\$11.00

### **Tandoori Chicken Skewers**

Oven baked tandoori marinated chicken tenderloins served on fragrant rice with a spiced yogurt dressed cucumber salad. \$19.50

### **Cajun Calamari**

Calamari strips lightly dusted in flour with Cajun spices, shallow fried and served with a Thai vegetable salad and sweet chilli dressing. Entrée: \$21.50 Main: \$31.00

### **Chicken Livers**

Flamed in a brandy jus with fresh basil and baby spinach served on crispy fried capsicum spiced polenta. Entrée \$19.50

### **Smoked Atlantic Salmon and Avocado Salad**

Freshly smoked in house and served on a salad of mixed greens, cherry tomatoes, roasted red capsicums and rocket, dressed with honey soy and seeded mustard dressing. \$22.50

### **Pan Seared Calamari**

Scored fresh calamari pan seared with garlic, oregano and chilli served on wilted baby spinach with chickpeas, roasted red capsicums and topped with saffron lime mayonnaise \$21.50

### **Caesar Salad**

Cos leaves, crispy bacon, anchovy fillets, poached egg, croutons & shaved Parmigiano served with a traditional Caesar dressing. \$17.00

# **With Chicken** \$20.00

### **Garlic or Chilli Prawns**

Prawn cutlets pan-fried with garlic & spring onions in a white wine cream sauce or chilli napoli sauce served with saffron rice. \$23.50

### **Greek Lamb Salad**

Marinated lamb grilled and served on a traditional Greek salad with tzatziki dressing & pita bread.  
Entrée \$20.00

# **Pasta & Risotto**

## **Spaghetti Marinara**

A selection of seafood pan-fried in olive oil, garlic, white wine and napoli sauce.

Entrée: \$21.00 Main: \$25.00

## **Ravioli Milano**

Ravioli tossed in a creamy napoli sauce with bacon, mushrooms, sun dried tomatoes, spring onions and garlic

Entrée: \$18.50 Main: \$22.50

## **Tagliatelle Pollo**

Tagliatelle tossed through a lemon pepper cream sauce with roasted chicken strips, roasted cherry tomatoes and zucchini ribbons

Entrée: \$18.50 Main: \$22.50

## **Linguine Con Calamari**

Linguine tossed through a lemon and rocket pesto with pan seared calamari, chorizo sausage and black olives with a touch of chilli.

Entrée: \$19.00 Main: \$23.00

## **Gnocchi Parmigiana**

Gnocchi tossed in a light napoli sauce with baked eggplant parmigiana, pecorino cheese, black olives, fresh basil and roasted cherry tomatoes

Entrée: \$18.50 Main: \$22.50

## **Cannelloni**

Homemade & filled with ricotta cheese & spinach, oven baked in a napoli sauce

Entrée: \$18.50 Main: \$22.50

## **Lasagne**

Layers of pasta with beef sauce, ham, béchamel, mozzarella & Parmesan cheese

Entrée: \$18.50 Main: \$22.50

## **Spaghetti Bolognese**

Spaghetti tossed in a traditional Italian beef sauce

Entrée: \$18.50 Main: \$22.50

## **Penne Con Polpette Di Carne**

Penne pasta tossed in a rich napoli sauce with spicy veal meatballs, fresh basil and roasted red capsicums

Entrée: \$18.50 Main: \$22.50

## **Linguine Salmone**

With lightly smoked and seared Tasmanian salmon, olive oil, fried capers, chives, thyme and garlic topped with lemon rocket Entrée: \$19.50 Main: \$23.50

## **Linguine Gamberi**

Linguine tossed in a spicy sweet chilli and white wine sauce with pan seared king prawns, garlic, ginger and snow peas Entrée: \$21.00 Main: \$25.00

## **Chicken & Mushroom Risotto**

With creamed leeks, baby spinach and flat leafed parsley

Entrée: \$19.50 Main: \$23.50

## **Roasted Sweet Potato & Cajun Pumpkin Risotto**

With crumbled fetta, spinach, basil and pine nuts

Entrée: \$18.50 Main: \$22.50

## Mains

### **Fish of the Day**

Today's Catch – see specials board \$ Market

### **Chicken Fillet**

Oven baked Chicken breast filled with wilted spinach, pecorino cheese & sun dried tomatoes served on a lemon & thyme risotto with green peppercorn cream sauce \$29.00

### **Eye Fillet Medallions**

Char grilled and served on a rustic smoky bacon, spinach and potato mash with steamed greens and glazed beetroot and red wine jus \$34.00

### **Porterhouse Steak**

Aged porterhouse char-grilled to your liking, served with potatoes & seasonal vegetables. \$31.00

*\*Choice of – Mushroom jus, Peppercorn jus or Seeded mustard cream sauce*

### **Italian Style Mixed Grill**

Mixed grill of lamb fillet, pork sausage, steak, veal and chicken served on roasted vegetables with fried onion rings and rosemary jus \$34.00

### **Lamb Shanks**

Traditionally braised in a rich tomato and diced vegetable ragu and served on creamy mash potatoes  
\$30.00

### **Veal Scallopini**

Pan fried and topped with sautéed baby spinach, napoli sauce and pecorino cheese, oven baked and served with sweet potato mash and steamed greens  
\$29.00

### **Garlic or Chilli Prawns**

Prawn cutlets pan-fried with garlic & spring onions in a white wine cream sauce or chilli napoli sauce served with saffron rice. \$32.00

### **Chicken or Veal Parmigiana**

Schnitzel topped with mozzarella cheese & napoli sauce, served with vegetables and potato.  
\$28.50

### Side serves

Fries \$5.00

Vegetables \$6.50

Potatoes \$6.00

Sautéed Garlic mushrooms \$6.50

Mixed garden salad \$7.00

Greek salad \$7.50

Avocado salad \$7.50

Rocket, pear & parmesan \$9.50

## Desserts

### **Apple & Pecan Pudding**

Served with butterscotch sauce, cream and ice cream \$12.00

### **Profiteroles**

Filled with cream patisserie & served with chocolate sauce. \$12.00

### **Chocolate Mousse**

Rich homemade chocolate mousse \$10.00

### **Tiramisu**

Traditional Italian dessert \$12.00

### **Mixed Berry Basket**

Brandy snap basket filled with assorted berries & Chantilly cream \$14.00

### **Espresso Chocolate Cake**

Served warm with saffron vanilla anglaise and ice cream \$12.00

### **Mixed Gelato**

\$ 9.00

# Poci's

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## Pizza

(Gluten free pizza bases available)

(Just add \$3.00 to any medium size pizza)

	Sml	Med	Lge
<b>Poci's</b> – Tomato, cheese, hot salami, olives, mushrooms, onion, garlic, oregano, capsicum	\$15.00	\$17.50	\$20.00
<b>Napoli</b> – Tomato, cheese, olives, anchovies, oregano	\$15.00	\$17.50	\$20.00
<b>Calabrese</b> – Tomato, cheese, hot salami	\$15.00	\$17.50	\$20.00
<b>Marinara</b> – Tomato, cheese, clams, shrimps, anchovies, garlic	\$15.00	\$17.00	\$20.00
<b>Capri</b> – Tomato, cheese, ham, mushrooms, olives, anchovies	\$15.00	\$17.50	\$20.00
<b>Special</b> – Tomato, cheese, ham, mild salami, mushrooms, capsicum, shrimps	\$15.00	\$17.50	\$20.00
<b>Aussie</b> – Tomato, cheese, ham	\$15.00	\$17.50	\$20.00
<b>Hawaiian</b> – Tomato, cheese, ham, pineapple	\$15.00	\$17.50	\$20.00
<b>BBQ Chicken</b> – Tomato, cheese, chicken, BBQ sauce	\$15.00	\$17.50	\$20.00
<b>Funghi</b> – Tomato, cheese, mushrooms	\$15.00	\$17.50	\$20.00
<b>Vegetarian</b> – Tomato, cheese, mushrooms, onion, capsicum, olives, garlic	\$15.00	\$17.50	\$20.00
<b>Pineapple Chicken</b> – Tomato, cheese, chicken, pineapple	\$15.00	\$17.50	\$20.00
<b>Hungarian</b> – Tomato, cheese, mild salami, mushrooms, capsicum	\$15.00	\$17.50	\$20.00
<b>Mexicana</b> – Tomato, cheese, hot salami, capsicum, onion, chilli	\$15.00	\$17.50	\$20.00
<b>Meat Lovers</b> – Tomato, cheese, ham, sausage, bacon, mild salami & onion	\$15.00	\$17.50	\$20.00
<b>Margarita</b> – Tomato, cheese, oregano	\$14.00	\$16.00	\$18.00
<b>The Lot</b>	\$16.00	\$18.00	\$22.00

Extra's charged accordingly, ½ & ½ Med and Large only \$1.00 extra

## Gourmet pizza

(All gourmet pizzas have tomato & cheese base)

	Sml	Med	Lge
<b>Pescatora</b> – Selection of seafood, sun-dried tomatoes	\$19.00	\$21.50	\$25.00
<b>Goat Cheese</b> – Goat cheese, fresh tomato, pesto, topped with fresh prosciutto	\$17.00	\$19.50	\$22.00
<b>Smoked Salmon</b> – Smoked salmon, avocado and ricotta cheese	\$17.00	\$19.50	\$22.00
<b>Giardiniera</b> – Potato, spinach, eggplant, roasted red capsicums, sun dried tomatoes and pesto	\$17.00	\$19.50	\$22.00
<b>Roast Lamb</b> – Rosemary lamb, bacon, onion, zucchini and bocconcini cheese	\$17.00	\$19.50	\$22.00
<b>Spicy Chicken</b> – Chicken, mushrooms, roasted red capsicums and chilli	\$17.00	\$19.50	\$22.00
<b>Mediterranean Lamb</b> – Rosemary Lamb, Greek Feta cheese, Spanish onions, kalamatta olives and spiced roasted pumpkin	\$17.00	\$19.50	\$22.00
<b>Calamari</b> – with chorizo sausage, kalamatta olives and cherry tomatoes topped with balsamic dressed rocket	\$17.00	\$19.50	\$22.00
<b>Manzo</b> – prime eye fillet, roasted red capsicums, camembert cheese, caramelised onions, mushrooms and Dijon mustard	\$18.00	\$20.50	\$23.00

Extra's charged accordingly, ½ & ½ Med and Large only \$1.00 extra

**Thank-you for dining at Poci's**

All prices include GST

Corkage \$2 per Person