

Poci's

ITALIAN FAMILY RESTAURANT

Starters

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

Entrées

Minestrone Soup

\$10.00

Peppered Quail Salad

Roasted peppered quail served on a wild rice, roasted cherry tomato and mushroom pilaf with a spicy home made tomato salsa. \$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: \$20.50 Main: \$30.00

Scallop & Salmon Brochette

Bacon wrapped scallop and smoked salmon skewers, grilled and served on a wok fried noodle and vegetable salad with a bbq and sesame seed sauce. \$21.50

Caesar Salad

Cos leaves, crispy bacon, anchovy fillets, poached egg, croutons & shaved Parmigiano served with a traditional Caesar dressing. \$16.00

With Chicken \$19.50

Smoked Atlantic Salmon Salad

Freshly smoked in house and served on a salad of mixed greens, cherry tomatoes and rocket, dressed with a honey soy and seeded mustard dressing. \$21.50

Chicken Livers

Flamed in Marsala with onions, bacon and green peppercorns served on saffron scented mushroom pilaf rice. \$19.50

Spicy Thai Prawn Curry

With pumpkin and coconut cream served on saffron rice with roasted cashew nuts & green beans. \$22.50

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. Entrée: \$22.50 Main: \$31.00

Greek Lamb Salad

Marinated lamb grilled and served on a traditional Greek salad with tzatziki dressing & pita bread. \$19.50

Pasta & Risotto

Spaghetti Marinara

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

Entrée: \$20.00 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: \$21.50

Rigatoni Vitello

Rigatoni tossed in a Moroccan spiced cream sauce with tender beef strips, roasted cherry tomatoes, char grilled potatoes and green beans.

Entrée: \$18.50 Main: \$21.50

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: \$21.50

Cannelloni

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

Entrée: \$18.50 Main: \$21.50

Lasagne

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

Entrée: \$18.50 Main: \$21.50

Spaghetti Bolognese

Spaghetti tossed in a traditional Italian beef sauce

Entrée: \$18.50 Main: \$21.50

Spaghetti Carbonara

Spaghetti tossed with sautéed bacon, onion, garlic & egg in a cream sauce

Entrée: \$18.50 Main: \$21.50

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: \$22.50

Linguine Gamberi

Linguine tossed in a sweet chilli and white wine sauce with king prawns, garlic, ginger and snow peas Entrée: \$20.00 Main: \$25.00

Peppered Quail & Wild Rice Risotto

Quail and sautéed mushroom risotto with char grilled artichoke hearts, sage and smoky bacon Entrée: \$19.50 Main: \$22.50

Roasted Sweet Potato & Cajun Pumpkin Risotto

With crumbled fetta, spinach, basil and pine nuts

Entrée: \$18.50 Main: \$21.50

Mains

Fish of the Day

Today's Catch – see specials board \$ Market

Chicken Fillet

Smoked cheese and spinach filled chicken fillet oven baked and served on sweet potato mash with a creamy peppercorn velouté . \$29.00

Eye Fillet Medallions

Char grilled, topped with home made chicken liver pâté and served on buttered green beans and Italian fried rosemary chat potatoes with a roasted fresh garlic and pine nut jus \$32.00

Porterhouse Steak

Aged porterhouse char-grilled to your liking, served with potatoes & seasonal vegetables. \$30.00

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

Battuta Siciliana

Traditional Sicilian marinated minute porterhouse steak char grilled medium and served with sautéed baby silver beet and garlic mushrooms \$29.50

Lamb Mignons

Seeded mustard marinated Lamb mignons grilled medium and served on a warm salad of wilted baby spinach, pine nuts and sultanas with Italian fried rosemary potatoes \$30.00

Veal Scallopine

Pan fried in a white wine jus with artichokes, mushrooms and roasted cherry tomatoes served on sweet potato mash with steamed seasonal greens \$29.00

Pork Tornados

Walnut crusted Pork medallions wrapped in leeks and served on smashed chat potatoes with braised red cabbage and smokey bacon. \$29.50

Chicken or Veal Parmigiana

Schnitzel topped with mozzarella cheese & napoli sauce, served with vegetables and potato. \$27.50

Side serves

Fries \$5.00

Vegetables \$6.50

Potatoes \$6.00

Sautéed Garlic mushrooms \$6.50

Warm buttered green bean, rocket & roasted almond salad \$7.50

Mixed garden salad \$7.00

Greek salad \$7.50

Avocado salad \$7.50

Desserts

Banana and Walnut Pudding

Served warm with caramel sauce, cream and ice cream. \$11.00

Profiteroles

Filled with cream patisserie & served with chocolate sauce. \$11.00

Chocolate Mousse

Rich homemade chocolate mousse \$10.00

Tiramisu

Traditional Italian dessert \$11.00

Mixed Berry Basket

Brandy snap basket filled with assorted berries & Chantilly cream \$13.00

Chocolate & Pistachio Bomb Alaska

Served on chocolate sauce with almond praline \$11.00

Mixed Gelato

\$ 9.00

Poci's

ITALIAN FAMILY RESTAURANT

Pizza

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

Gourmet pizza

(All gourmet pizzas have tomato & cheese base)

	Sml	Med	Lge
Pescatora – Selection of seafood, sun-dried tomatoes	\$17.00	\$19.50	\$23.00
Goat Cheese – Goat cheese, fresh tomato, pesto, topped with prosciutto	\$17.00	\$19.50	\$22.00
Smoked Salmon – Smoked salmon, avocado, ricotta cheese	\$17.00	\$19.50	\$22.00
Giardiniera – Potato, spinach, eggplant, red capsicum, sun dried tomatoes, pesto	\$17.00	\$19.50	\$22.00
Roast Lamb – Rosemary lamb, bacon, onion, zucchini, bocconcini cheese	\$17.00	\$19.50	\$22.00
Spicy Chicken – Chicken, mushrooms, red capsicum, chilli	\$17.00	\$19.50	\$22.00
Tandoori Chicken – Tandoori chicken, zucchini, red capsicum, onion, pineapple	\$17.00	\$19.50	\$22.00

Thank–you for dining at Poci's

All prices include GST

Corkage \$2 per Person