

Poci's

ITALIAN FAMILY RESTAURANT

Starters

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

Entrées

Minestrone Soup

12.50

Chicken Shank

Braised chicken shank with olives, capers, onion and tomato served with creamy mash potato.
\$19.50

Lemon Peppered Calamari

Calamari rings lightly dusted in rice flour with lemon peppered spices, flash fried and served with fresh garden salad and lemon mayonnaise. Entrée: \$22.50 Main: 31.00

Scallops

Seared scallops with cauliflower puree, crispy bacon sand, drizzled with truffle oil.
\$20.50

House Smoked Atlantic Salmon

Freshly smoked in house and served on a salad of torn cos, Spanish onion, avocado and red capsicum with honey soy mustard dressing.
\$24.50

Caesar Salad

Traditional Caesar salad of cos lettuce, crispy bacon, anchovy fillets, shaved parmigiano, poached egg and croutons with a traditional Caesar dressing \$18.00
With chicken \$22.50

Greek Lamb Salad

Marinated lamb grilled and served on a traditional Greek salad with hommus dressing & pita bread. \$22.50

Marinated Octopus

Char-grilled and sliced octopus served on a Greek style potato mash of olive oil, lemon, ouzo and garlic. \$21.50

Roast Baby Veal Salad

Thinly sliced veal, rolled in fresh herbs and Dijon mustard with a baby cos and curly endive salad. Tuna, caper mayonnaise, red onion, fried capers and shaved parmesan.
\$21.00

Pasta & Risotto

Spaghetti Marinara

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

Entrée: \$24.00 Main: \$29.00

Gnocchi

Baked potato gnocchi tossed in Napoli sauce with polpettini, kalamata olives topped with a smoked bocconcini cheese.

Entrée: \$19.50 Main: \$24.50

Ravioli Milano

Ravioli tossed in a creamy napoli sauce with bacon, mushrooms, sun dried tomatoes, spring onions and garlic. Entrée: \$19.50 Main: \$24.50

Linguine Salmone

Lightly smoked and seared Tasmanian salmon, olive oil, fried capers, chives, thyme and garlic topped with lemon rocket. Entrée: \$22.00 Main: \$26.00

Linguine Polpo

Linguine tossed through thinly sliced char grilled octopus, olive oil, cherry tomatoes, lemon zest and soffrito. Entrée: \$19.50 Main: \$24.50

Cannelloni

Homemade & filled with ricotta cheese & spinach, oven baked in a napoli sauce
Entrée: \$19.50 Main: \$24.50

Spaghetti Bolognese

Spaghetti served in a traditional Italian beef sauce.

Entrée: \$19.50 Main: \$24.50

Lasagne

Layers of pasta with beef sauce, ham, béchamel, mozzarella & Parmesan cheese
Entrée: \$19.50 Main: \$24.50

Tagliatelle Pollo

Tagliatelle tossed in Napoli sauce with roasted Chicken, prosciutto, sage and green pea
Entrée: \$19.50 Main: \$24.50

Risotto Primavera

Seasonal char-grilled vegetable risotto, with lemon, garlic marinated goats cheese
Entrée: \$19.50 Main: \$24.50

Scallops Risotto

Risotto of pan seared scallops, green peas, garlic, chives and capsicum topped with cheviche scallops

Entrée: \$24.00 Main: \$27.50

Side Serves

Fries \$5.00

Fried Cauliflower, chic pea and silverbeet salad \$9.50

Italian fried Potatoes \$6.00

Rocket, pear and parmesan salad \$9.50

Mixed Garden Salad \$7.00

Greek Salad \$7.50

Avocado Salad \$7.50

Smashed chat potatoes \$6.50

Mains

Fish of the day

Today's catch – see specials menu \$ Market price.

Chicken fillet

Chicken breast char-grilled with roasted capsicum and spinach filling with sweet corn puree. \$30.00

Angus Scotch Fillet (300g)

Forest mushroom crusted scotch fillet, char grilled served on smashed chat potatoes, butter beans, seeded mustard, spring onions and diced tomato with jus gras. \$34.00

Porterhouse Steak

Aged porterhouse char-grilled to your liking, served with Italian fried potatoes & seasonal vegetables or chips and salad. \$31.00

Choice of- Mushroom jus, Peppercorn Jus or Seeded mustard cream sauce.

Marinated Lamb

Char-grilled Balsamic marinated lamb loin. With Creamy mash potato, roasted vegetables and balsamic jus. \$33.00

Veal Fillet

Sage and lemon crusted veal fillets served on roasted potatoes, pan fried cauliflower, roasted capsicum with chive sauce \$31.00

Garlic or chilli prawns

Prawn cutlets pan fried with garlic and spring onions in a white wine cream sauce or chilli napoli sauce with saffron rice. \$33.00

Chicken or Veal Parmigiana

Schnitzel topped with mozzarella cheese and napoli sauce served with seasonal vegetables and Italian fried potatoes. \$29.50

Desserts

Profiteroles

Filled with cream patisserie & topped with white chocolate chips and served with chocolate sauce. \$12.00

Chocolate Mousse

Rich homemade chocolate mousse. \$11.00

Long island Tiramisu

Sponge finger biscuits soaked in peach and mango tea with passionfruit. \$13.50

Mixed Berry Basket

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

Orange Chocolate Mousse Cake

Orange and chocolate mousse cake with grand-marnier mascarpone, poppy seed and orange ice-cream. \$12.50

Apple, blueberry frangipane tart

Baked shortcrust tart with cinnamon and sambuca ice-cream. \$13.50

Mixed gelato \$9.50

Cassata Siciliana

Homemade ice-cream encased in sponge cake filled with chocolate, nuts, toffee, caramel and candied cherries. \$13.50

Poci's

ITALIAN FAMILY RESTAURANT

Pizza

(Gluten free pizza bases available)

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

	Sml	Med	Lge
Poci's – Tomato, cheese, hot salami, olives, mushrooms, onion, garlic, oregano, capsicum	\$15.00	\$18.00	\$20.00
Napoli – Tomato, cheese, olives, anchovies, oregano	\$15.00	\$18.00	\$20.00
Calabrese – Tomato, cheese, hot salami	\$15.00	\$18.00	\$20.00
Marinara – Tomato, cheese, clams, shrimps, anchovies, garlic	\$15.00	\$18.00	\$20.00
Capri – Tomato, cheese, ham, mushrooms, olives, anchovies	\$15.00	\$18.00	\$20.00
Special – Tomato, cheese, ham, mild salami, mushrooms, capsicum, shrimps	\$15.00	\$18.00	\$20.00
Aussie – Tomato, cheese, ham	\$15.00	\$18.00	\$20.00
Hawaiian – Tomato, cheese, ham, pineapple	\$15.00	\$18.00	\$20.00
BBQ Chicken – Tomato, cheese, chicken, BBQ sauce	\$15.00	\$18.00	\$20.00
Funghi – Tomato, cheese, mushrooms	\$15.00	\$18.00	\$20.00
Vegetarian – Tomato, cheese, mushrooms, onion, capsicum, olives, garlic	\$15.00	\$18.00	\$20.00
Pineapple Chicken – Tomato, cheese, chicken, pineapple	\$15.00	\$18.00	\$20.00
Hungarian – Tomato, cheese, mild salami, mushrooms, capsicum	\$15.00	\$18.00	\$20.00
Mexicana – Tomato, cheese, hot salami, capsicum, onion, chilli	\$15.00	\$18.00	\$20.00
Meat Lovers – Tomato, cheese, ham, sausage, bacon, mild salami & onion	\$15.00	\$18.00	\$20.00
Margarita – Tomato, cheese, oregano	\$14.00	\$17.00	\$19.00
The Lot	\$16.00	\$19.00	\$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
Pescatora – Selection of seafood, sun-dried tomatoes	\$20.00	\$22.50	\$26.00
Goat Cheese – Goat cheese, fresh tomato, pesto, topped with fresh prosciutto	\$17.00	\$20.00	\$23.00
Smoked Salmon – Smoked salmon, avocado and ricotta cheese	\$17.00	\$20.00	\$23.00
Giardiniera – Potato, spinach, eggplant, roasted red capsicums, sun dried tomatoes and pesto	\$17.00	\$20.00	\$23.00
Roast Lamb – Rosemary lamb, bacon, onion, zucchini and bocconcini cheese	\$17.00	\$20.00	\$23.00
Spicy Chicken – Chicken, mushrooms, roasted red capsicums and chilli	\$17.00	\$20.00	\$23.00
Mediterranean Lamb – Rosemary Lamb, Greek Feta cheese, Spanish onions, kalamatta olives and spiced roasted pumpkin	\$17.00	\$20.00	\$23.00
Calamari – with chorizo sausage, kalamatta olives and cherry tomatoes topped with balsamic dressed rocket	\$17.00	\$20.00	\$23.00
Manzo – prime eye fillet, roasted red capsicums, camembert cheese, caramelised onions and Dijon mustard	\$18.00	\$21.50	\$24.00

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