

To Start

Garlic Bread \$9.9

Garlic buttered bread, baked

Herb or Garlic Focaccia \$10/13

Focaccia topped with herbs or crushed garlic & herbs, baked

Add Cheese \$1/2

First Plate

Italian Meatballs \$14.9

Homemade meatballs in a napoli sauce, served with toasted homemade bread.

Bruschetta (4 pieces) \$15.9

Diced tomato & red onion, with olive oil and herbs, atop toasted homemade bread, drizzled with a balsamic reduction

Minestrone Soup \$14.9

Traditional Italian style tomato & vegetable broth, served with homemade bread

Arancini (4 pieces) \$14.9

Crumbed roast pumpkin rice balls with sun-dried tomato pesto

Garlic Prawns \$20.9

Tiger prawns in a creamy white wine and garlic sauce, served with arborio rice

Calamari Fritti (8 pieces) \$17.9

Lightly crumbed calamari rings served with homemade tartare sauce

Salad Dishes

Mediterranean Roast Vegetable Salad \$18.9

Roast pumpkin, eggplant and capsicum tossed in olive oil on a bed of spinach with pine nuts and fetta

Add Chicken \$6

Caesar Salad \$18.9

Cos lettuce, shredded parmesan, bacon, egg, croutons and traditional dressing. Anchovies optional.

Add Chicken \$6

Grilled Chicken Salad \$23.9

Chicken breast pieces on a garden salad with sun-dried tomatoes

Greek Salad \$13.5

Cos lettuce, tomato, cucumber, fetta cheese, kalamata olives, red onion with a pomegranate and lemon dressing

Fontains

• Restaurant Menu •

Second Plate

All main meals served with chips/potato plus salad **OR** vegetables (Excluding Garlic Prawns and Ribs)

Schnitzel Chicken \$26.9 Veal \$29.9

Chicken or Veal, crumbed.

Add mushroom sauce \$3

Add pepper sauce \$3

Add gravy \$1.5

Parmigiana Chicken \$29.9 Veal \$32.9

Chicken or Veal, crumbed and topped with Napoli sauce & mozzarella cheese.

Pollo Fontain \$29.9

Chicken breast in a creamy bacon and mushroom sauce

Scallopini Al Funghi \$32.9

Tender veal fillets pan seared with a creamy mushroom sauce

Pork Ribs \$35.9

American style BBQ glazed ribs with chips and salad

Porterhouse Steak \$40.9

300gm, with your choice of mushroom, peppercorn or garlic sauce

Calamari \$28.9

Lightly crumbed calamari rings served with homemade tartare sauce and chips and salad

Garlic Prawns \$36.9

Tiger prawns in a creamy white wine and garlic sauce, served with arborio rice and a garden salad

Fish \$30.9

Grilled Barramundi fillet with a creamy lemon sauce

Pasta

With Gluten Free Pasta \$5

Spaghetti Bolognese \$24.9

Crushed tomato sauce with lean beef, wine, herbs, spices and garlic

Lasagna \$24.9

Lasagna with bolognese and bechamel sauce

Fettuccine Pollo Funghi \$25.9

Chicken, spinach and mushrooms in a creamy sauce

Penne Pollo Pumpkin \$26.9

Chicken, spinach, roast pumpkin and pine nuts in a creamy basil pesto sauce

Tortellini Carbonara \$25.9

Pan fried bacon pieces, egg yolk, spring onions and garlic in a cream sauce

Fettuccine Gamberi \$29.9

Pan fried tiger prawns with mushrooms, sun-dried tomatoes & spinach in a creamy pesto base.

Spaghetti Marinara \$28.9

Prawns, scallops, fish, squid, mussels and garlic in a napoli sauce.

Tortellini Matriciana \$25.9

Pan fried bacon, onions, roast capsicum, garlic & spices in a napoli Sauce

Gnocchi Pesto \$25.9

Sweet basil pesto, toasted pine nuts and parmesan cheese in a creamy sauce

Spaghetti Calabrese \$25.9

Pan fried Italian sausage with red onion, chilli, roast capsicum, herbs & napoli sauce.

Gnocchi Carciofi al Pollo \$28.9

Chicken, white wine, artichokes, spinach, sun dried tomatoes and toasted pine nuts in a creamy sauce

Penne Roast Vegetables \$25.9

Roasted eggplant, capsicums and pumpkin with red onion and spinach in a napoli sauce

Risotto

Riso Pollo Funghi \$25.9

Sauteed mushrooms, chicken and dry white wine with a cream sauce

Riso Pollo Prosciutto \$26.9

Prosciutto, chicken, fetta and spinach in a light cream base

Riso Smoked Salmon \$28.9

Smoked salmon combined with red onions, spinach and sun-dried tomatoes with a cream sauce

Riso Di Mare \$28.9

Prawns, scallops, mussels and fish served with a napoli or cream sauce

Riso Pumpkin and Almond \$26.9

Spinach, pumpkin and almonds in a light cream sauce

Traditional Pizza

S - \$16.9 L - \$25.9

Cheese

tomato base topped with extra cheese

Pepperoni

hot or mild salami & extra cheese

Capricciosa

ham, mushrooms, olives & anchovies

Tropicana

ham & pineapple

Aussie

ham, onion & optional egg

Gino's Special

ham, mushrooms & shrimps

Napolitana

olives & anchovies

Fontain's Special

ham, mushrooms, peppers & anchovies

Mexicana

hot or mild salami, peppers & olives

Chicken

chicken, mushrooms & onions

Vegetarian

mushrooms, peppers, onions, sliced tomatoes & olives

Margherita

sliced Truss tomatoes, basil & oregano

Capri

mushrooms, onion & bacon

Extra toppings S - \$1 L - \$2
With Gluten Free Base S - \$3 L - \$4
Vegan Cheese S - \$4 L - \$5

Deluxe Pizza

S - \$17.9 L - \$26.9

Pizza Supreme

with the lot

Americana

minced beef, onions

Four Seasons

¼ Capricciosa; ¼ Tropicana; ¼ Mexicana; ¼ Capri

BBQ Meat Lovers

ham, bacon, salami, beef & BBQ sauce

Marinara

smoke mussels, clams, shrimps, anchovies & garlic

BBQ Chicken

chicken, pineapple, onion & BBQ sauce

Extra toppings S - \$1 L - \$2
With Gluten Free Base S - \$3 L - \$4
Vegan Cheese S - \$4 L - \$5

Gourmet Pizza

S - \$19.9 L - \$28.9

Smoked Salmon

Salmon, onions, capers, mozzarella & fetta cheese

Tandoori Chicken

Tandoori spiced chicken pieces, roast capsicum, red onions and sour cream

Mediterranean Roast Vegetables

Sun-dried tomatoes, eggplant, roast capsicum, sliced potato, olives & mozzarella

Red Devil

Roast capsicum, Italian sausage, jalapenos & mozzarella

Prima Vera

Spinach, olives, sun-dried tomatoes, fetta, red onion, garlic, herbs & mozzarella

Cajun Chicken

Cajun roasted spices, chicken, spinach, roast capsicum, spring onions & mozzarella

Chicken Pumpkin

Chicken, pumpkin, spinach, sun-dried tomatoes, fetta, pesto & mozzarella

Basil & Prosciutto

Basil pesto, spinach, artichoke, prosciutto & mozzarella

Roast Lamb & Vegetables

Roast Lamb, eggplant, roast capsicum, spinach, red onion and mozzarella

Extra toppings S - \$1.5 L - \$2.5
With Gluten Free Base S - \$3 L - \$4
Vegan Cheese S - \$4 L - \$5

Sides to Share

Chips \$9.9

Tossed in a pinch of salt

Vegetables \$10.9

Three in season vegetables

Garden Salad \$8.9

Cos lettuce, tomato, cucumber, red onion, kalamata olives and balsamic vinegarette

Childrens Menu

12 years old and under

Mini Pizza

Tropicana / Aussie / Margherita

Spaghetti or Penne Bolognese

Calamari

Chicken Strips

All childrens meals are \$12.9 and served with chips, vegetables **OR** salad and a serve of ice cream

Desserts

Tira Mi Su \$9.9

Homemade favourite. Mascarpone cream cheese, coffee & liqueur cake, dusted with dark chocolate.

Baci \$8.5

Chocolate & hazelnut swirl ice-cream combination topped with hazelnuts covered with dark chocolate

Tartufo \$8.5

A truffle shaped ball of chocolate ice-cream dusted in dark chocolate, candied cherry & sugared almonds for the centre

Chocolate Mousse \$8.9

Homemade chocolate mousse

Sticky Date Pudding \$9.9

Homemade, served with butterscotch sauce & ice-cream

Mixed Gelato \$9.9

A selection of 3 scoops from our range: Chocolate, Pistachio, Coffee, Lemon, Orange, & Strawberry

More desserts available
on our specials board

Tea & Coffee

Coffee \$4.2/5

Cappuccino, Latte, Flat White, Short Black, Macchiato, Long Black

Add Soy Milk \$0.6

Add Decaf \$0.5

Tea \$4

Black, English Breakfast, Earl Grey, Peppermint, Chamomile, Green

Hot Chocolate \$4.5/5.5

Mochaccino \$4.5/5.5

Affogato \$8

Espresso and vanilla ice cream

Add Liqueur \$10

Irish Coffee \$12.5

Irish cream/Whiskey and espresso with cream

Mexican Coffee \$12.5

Kahlua and espresso with cream

Fontains

• Drinks & Desserts Menu •

Tap Beer now available

Soft Drinks

Can \$3.9

Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash, Fanta

Bottle (1.25L) \$7.9

Coke, Diet Coke, Coke Zero, Lemon Squash, Lemonade, Fanta, Soda Water

Small Bottle \$4.5

Soda Water, Tonic Water, Dry Ginger Ale, Mineral Water

Raspberry Lemonade \$4.9

Lemon, Lime and Bitters \$4.9

Juice \$4.5

Orange/Cranberry

Beer

Hard Road Beer on Tap

Little Ludwig Lager \$7 Pot

Righty's Pale Ale \$11 Schooner

James Squire's Pale Ale \$8.9
VB, Carlton Draught

Corona, Peroni \$8.9

Cascade Light \$8.0

Cider \$8.5

5 Seeds Apple Cider

Spirits

Spirits \$11

Vodka, Jim Beam, Bacardi,

Brandy, Bundaberg Rum,

Scotch Whiskey, Gin, Jack Daniels,

Tequila, Southern Comfort

Liqueurs \$12

Kahlua, Cointreau, Ouzo,

Midori, Bailey's Irish Cream

Sparkling

De Bortoli King Valley Prosecco Piccolo \$9.5

Red Wine

De Bortoli Willowglen Cabernet Merlot \$8.5/27.9

Ripe cabernet sauvignon blended with smooth velvety merlot produce this wine with dark berry fruit flavours and soft silky tannins

De Bortoli Deen Shiraz \$8.9/29.9

Displays concentrated ripe berry and black fruit characters with firm tannins softened & balanced for 12 months.

De Bortoli Deen Cabernet Sauvignon \$8.9/29.9

Subtle savoury oak aromas accompanied by rich dark fruit flavours of plum and cassis balanced with supple tannins and oak.

De Bortoli Yarra Valley Pinot Noir \$8.9/29.9

Vibrant, perfumed, with strawberry and cherry fruit notes. Soft, gentle, spicy flavours, with plumpness and juicy acidity. Ideal with chicken.

House Shiraz Cabernet Glass \$8.0

White Wine

De Bortoli Vivo Chardonnay \$27.9

A bright, modern delicious Australian Chardonnay. A fine, calm and composed medium white.

De Bortoli Pinot Grigio \$8.9/29.9

An easy drinking quaffable wine, with soft floral aromatics, and a light, very refreshing palate of crunchy pears and lemon zest.

De Bortoli Vivo Moscato \$8.9/29.9

A vibrant Moscato, fresh with a little spritz. Refreshingly crisp. Goes well with Seafood.

De Bortoli Lorimer Semillon Sauvignon Blanc \$8.9/29.9

A blend that displays fragrant, grassy aromas with characters of gooseberry, citrus fruits.

House Chardonnay Glass \$8.0

**BYO Bottled Wine Only
\$3 corkage per person**