

To Start

Garlic Bread \$8
Loaf style garlic buttered bread, baked

Herb or Garlic Focaccia \$9/11
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) \$14.9
Diced tomato & red onion, with olive oil and herbs, atop toasted homemade bread, drizzled with a balsamic reduction

Minestrone Soup \$13.9
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 \$19.9
Tiger prawns in a creamy white wine and garlic sauce, served with arborio rice

Calamari Fritti (8 pieces) \$16.9
Lightly crumbed calamari rings served with homemade tartare sauce

Salad Dishes

Mediterranean Roast Vegetable Salad \$17.9
Roast pumpkin, eggplant and capsicum tossed in olive oil on a bed of spinach with pine nuts and fetta

Add Chicken \$6

Caesar Salad \$16.9
Cos lettuce, shredded parmesan, bacon, egg, croutons and traditional dressing. Anchovies optional.

Add Chicken \$6

Grilled Chicken Salad \$21.9
Chicken breast pieces on a garden salad with sun-dried tomatoes

Greek Salad \$12.5
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 \$24.9 Veal \$27.9
Chicken or Veal, crumbed.
Add mushroom sauce \$3
Add pepper sauce \$3
Add gravy \$1.5

Parmigiana Chicken \$26.9 Veal \$29.9
Chicken or Veal, crumbed and topped with Napoli sauce & mozzarella cheese.

Pollo Fontain \$26.9
Chicken breast in a creamy bacon and mushroom sauce

Scallopini Al Funghi \$29.9
Tender veal fillets pan seared with a creamy mushroom sauce

Pork Ribs \$32.5
American style BBQ glazed ribs with chips and salad

Porterhouse Steak \$34.5
300gm, with your choice of mushroom, peppercorn or garlic sauce

Calamari \$26.9
Lightly crumbed calamari rings served with homemade tartare sauce and chips and salad

Garlic Prawns \$32.9
Tiger prawns in a creamy white wine and garlic sauce, served with arborio rice and a garden salad

Fish \$27.9
Grilled Barramundi fillet with a creamy lemon sauce

Sides to Share

Chips \$7.9
Tossed in a pinch of salt

Vegetables \$9.9
Three in season vegetables

Garden Salad \$7.9
Cos lettuce, tomato, cucumber, red onion, kalamata olives and balsamic vinegarett

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

Pasta

With Gluten Free Pasta \$5

Spaghetti Bolognese \$22.9
Crushed tomato sauce with lean beef, wine, herbs, spices and garlic

Lasagna \$22.9
Lasagna with bolognese and bechamel sauce

Fettuccine Pollo Funghi \$23.9
Chicken, spinach and mushrooms in a creamy sauce

Penne Pollo Pumpkin \$23.9
Chicken, spinach, roast pumpkin and pine nuts in a creamy basil pesto sauce

Tortellini Carbonara \$23.9
Pan fried bacon pieces, egg yolk, spring onions and garlic in a cream sauce

Fettuccine Gamberi \$26.9
Pan fried tiger prawns with mushrooms, sun-dried tomatoes & spinach in a creamy pesto base.

Spaghetti Marinara \$26.9
Prawns, scallops, fish, squid, mussels and garlic in a napoli sauce.

Tortellini Matriciana \$23.9
Pan fried bacon, onions, roast capsicum, garlic & spices in a napoli Sauce

Gnocchi Pesto \$23.9
Sweet basil pesto, toasted pine nuts and parmesan cheese in a creamy sauce

Spaghetti Calabrese \$23.9
Pan fried Italian sausage with red onion, chilli, roast capsicum, herbs & napoli sauce.

Gnocchi Carciofi al Pollo \$25.9
Chicken, white wine, artichokes, spinach, sun dried tomatoes and toasted pine nuts in a creamy sauce

Penne Roast Vegetables \$23.9
Roasted eggplant, capsicums and pumpkin with red onion and spinach in a napoli sauce

Risotto

Riso Pollo Funghi \$23.9
Sauteed mushrooms, chicken and dry white wine with a cream sauce

Riso Pollo Prosciutto \$23.9
Prosciutto, chicken, fetta and spinach in a light cream base

Riso Smoked Salmon \$25.9
Smoked salmon combined with red onions, spinach and sun-dried tomatoes with a cream sauce

Riso Di Mare \$26.9
Prawns, scallops, mussels and fish served with a napoli or cream sauce

Riso Pumpkin and Almond \$23.9
Spinach, pumpkin and almonds in a light cream sauce

Traditional Pizza

S - \$15.9 L - \$23.9

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

BBQ Meat Lovers
ham, bacon, salami, beef & BBQ sauce

Extra toppings S - \$1 L - \$1.5
With Gluten Free Base S - \$3 L - \$4
Vegan Cheese S - \$4 L - \$5

Deluxe Pizza

S - \$16.9 L - \$24.9

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

Gourmet Pizza

S - \$17.9 L - \$25.9

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

Desserts

Tira Mi Su \$9.9

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

Baci \$7.9

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

Tartufo \$7.9

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

Chocolate Mousse \$8.5

Homemade chocolate mousse

Sticky Date Pudding \$9.9

Homemade, served with butterscotch sauce & ice-cream

Mixed Gelato \$8.9

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 \$8

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) \$7.5

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

Small Bottle \$4

Soda Water, Tonic Water,
Dry Ginger Ale
Mineral Water

Raspberry Lemonade \$4.5

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 \$10 Schooner

James Squire's Pale Ale \$7.9
VB, Carlton Draught

Corona, Peroni \$8.5

Cascade Light \$7.5

Cider \$7.9
5 Seeds Apple Cider

Spirits

Spirits \$10

Vodka, Jim Beam, Bacardi,
Brandy, Bundaberg Rum,
Scotch Whiskey, Gin, Jack Daniels,
Tequila, Southern Comfort

Liqueurs \$11

Kahlua, Cointreau, Ouzo,
Midori, Bailey's Irish Cream

Sparkling

Yellowglen Yellow Sparkling \$8.9

De Bortoli King Valley
Prosecco Piccolo \$8.9

Red Wine

De Bortoli Willowglen \$8/27.9
Cabernet Merlot

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

De Bortoli Deen Shiraz \$8.5/29.5

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

De Bortoli Deen \$8.5/29.5

Cabernet Sauvignon

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

De Bortoli Yarra Valley \$8.5/29.5
Pinot Noir

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

House Shiraz Cabernet

Glass \$7.5
1/2L Carafe \$15.9

White Wine

De Bortoli Vivo \$27.9

Chardonnay

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

De Bortoli \$8.5/29.5

Pinot Grigio

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 \$8.5/29.5

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

De Bortoli Lorimer \$8.5/29.5

Semillon Sauvignon Blanc

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

House Chardonnay

Glass \$7.5
1/2L Carafe \$15.9

BYO Bottled Wine Only
\$3 corkage per person