

# LUNCH

## TO START

**Garlic Bread** 9

**Il Cacciatore Salad**, garden greens, caramelized balsamic figs, toasted walnuts and marinated feta (GF,V) 18

**Rocket Salad** with prosciutto, roast pear, pine nuts and parmesan (GF, VO) 18

**Polenta Chips OR Beer Batter Fries**, with caramelized balsamic aioli 10

## LIGHT MEALS

**Baked Smoked Cheese Roman Gnocchi** salami, cherry tomatoes and basil (VO) 22

**Pesto and Mozzarella Arancini** with semi-dried tomato aioli 22

**Crumbed S.A. Fresh Sardines** with a parsley-caper aioli 22

## FISH & MEAT

**Pan-fried Scotch Fillet** with horseradish and garlic butter, golden potatoes, mushroom tart and seasonal vegetables (GFO) 42

**Tuscan Atlantic Salmon** with green olives, artichokes, red capsicum, in a tomato basil cream sauce and lemon dill potato mash (GF) 36

**Chicken Saltimbocca** with roast garlic soft polenta and steamed green beans (GF) 36

## PASTA & GNOCCHI

**Chicken Fettucine Boscaiola**, pan seared chicken, pancetta, mushrooms and basil in a cream sauce (GFO) 34

**Pan fried Gnocchi with Duck Ragù**, sweet potato, charred corn, red peppers and baby spinach (VO) 36

**Squid Ink Linguine with Chili Garlic Prawns** cavolo nero and lemon, chive butter sauce (GFO) 38

**Spaghetti Bolognese** with garlic bread (GFO) 32

## DESSERT & CHEESE

**Tiramisu** traditional Italian dessert of coffee-soaked sponge, mascarpone and chocolate 16

**Affogato** - choc chip gelato, hot espresso, house-made biscotti (GFO) 16  
With Frangelico 20

**Cannoli filled with Hazelnut Ricotta Cream**, milk chocolate sauce and vanilla bean gelato 16

**Lemon Meringue Cheesecake** with grilled peach and blueberry salsa, and vanilla bean gelato 16

**Gelato**, with deep fried chiacchiere pastries (GFO) 12

**Crème Brulee** with berry salsa and crispy meringue (GF) 16

**Cheese Plate**, Hunter Valley cheeses with fruit, nuts, house made lavosh and fruit paste (GFO) 20 / 28

**Il Cacciatore Italian Salami and Prosciutto Sandwich** with melted mozzarella cheese, tomato, rocket, pickle fennel and basil aioli on a toasted Turkish bun with beer battered fries 22

## PIZZAS 26 (GF add \$5)

**Prawn** Prawn, Asparagus, Chilli Flakes, Mozzarella

**Margherita** Fiore de Latte, Mozzarella, Basil

**Meat Lovers** Prosciutto, Pancetta, Chorizo, Red Onion, Mozzarella

[www.ilcacciatore.com.au](http://www.ilcacciatore.com.au)



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SEPARATE CHILDREN'S AND VEGETARIAN MENU AVAILABLE  
V Vegetarian VO Vegetarian option  
GF Gluten free GFO Gluten free option

MENU IS SUBJECT TO CHANGE.  
There is a \$8 per person surcharge on public holidays.

NO SPLIT BILLS PLEASE

Not all ingredients are listed, please advise server of allergies or dietary requirements.