					g	
INTERMEZZI		PASTA		,		
Christina's Tasting Plate	PER PERSON 13.00	All dishes come garnished with Parmesan cheese				
Garlic bread, sausage, olives & fetta (OPTIONAL CALAMARI EXTRA 6.50 PER PERSON)		Penne Siciliana Spicy hot sausage in a rich Napoletana sauce with capsicum and olives.	29.00			attent of
Bruschetta Crisp Italian bread with feta cheese, topped with fresh tomato, basil and garlic.	15.00	Fettuccine Con Pollo Fettuccine with tender chicken pieces, garlic and mushrooms in a special cream sauce with a touch of chilli.	29.00	C	hri	stinas
Minestrone	15.00	Spaghetti Bolognese Not even Mamma can make it like this!	26.00			
As enjoyed throughout Italy. A hearty soup filled with freshly prepared vegetables, served with lashings of Parmesan cheese. (non vegetarian)		Lasagne Traditional meat - truly mouth-watering.	29.00			
Salt & Pepper Squid Served with Christina's own dipping sauce.	13.00	Ravioli Pasta pillows filled with meat. Your choice of Napoletana sauce or alla Panna (bacon, mushroom and cream) sauce.	29.00	SIDE DISHES Creamy Mash Potatoes		
Bill's Favourite Creamy Garlic Prawns » GFO Fresh prawns cooked in a creamy garlic sauce	E 28.00 / M 36.00	Penne Vegetarian Broccoli, fresh capsicum, mushrooms in a creamy basil pesto.	28.00	Fresh Cut Chilli / Sweet Chilli Sa Sour Cream / Aïoli Mayonnaise	uce	
served with Arborio Rice.		Cannelloni	28.00	Bowl of Chips		
Zuppa Di Cozze (Mussels) » GFO	28.00	Pasta tubes stuffed with ricotta cheese and spinach, topped with our own Napoletana sauce and melted mozzarella cheese. Served with salad.		CHILDREN'S	MEN	U
A bowl of steaming hot mussels in a white wine, garlic, chilli and Napoletana sauce.		Spaghetti Marinara Adelicious array of local seafood cooked in a tomato garlic sauce with a hint of chilli.	34.00	Spaghetti Bolognese / Penne Na Fish and Chips / Calamari and C		
	12.00	Risotto Pollo and Broccoli » 6F0	30.00	Chicken Nuggets and Chips		
Wedges, Cajun Style Aïoli, sweet chilli or sour cream.	12.00	Arborio rice tossed with fresh broccoli, chicken and fresh capsicum in creamy garlic sauce with a touch of sweet chilli.		Ice Cream and Topping		
(EXTRA SAUCE 3.00) Italian Garlic Toast	7.50	MAIN COURSE		DESSERTS ASK YOUR WAITER FOR OUR DAILY FRESH RANGE OF HOME-MADE CAKES & SPECIALS Christina's Own Rocky Road Ice Cream		
Garlic or herb.		Misto Mare A selection of prawns, scallops, squid and fish, deep-fried or grilled,	38.00			
Fresh Italian Bread	5.00	served with chips and salad with Christinas tangy seafood sauce		Christina's Own Choc-Chip Mint		
INSALATE MAGNIFICHE		Fish and Chips Crispy battered fish and chips with salad.	29.00	CAFFE		
Insalata Di Pollo Piccante » GFO	29.00	Fish of the Day	Market Price	Cappuccino / Macchiato	4.50	Cafe Latte
Strips of spicy chicken served on a green salad with bacon,	27.00	Fresh from the market every day.	29.00	Muggaccino	5.00	Vienna
sun-dried tomatoes and a yoghurt mint dressing.		Vitello Parmigiana Crumbed veal topped with classical tomato sauce gratinated	27.00	Long Black	4.50	Hot Chocolate
Caesar's Salad »GFO	22.00	with mozzarella cheese and served on a bed of pasta.		Espresso	4.50	Mocha ced Chocolate with Ice Cream /
Enjoy Christina's famous Caesar salad.		Chicken Parmigiana	29.00	Flat White	4.50	Iced Coffee with Ice Cream
(OPTIONAL POACHED EGGS 4.00)		Crumbed chicken topped with Napoletana sauce, graniated with mozarella and served with chips and salad.		Tea		
Calamari Salad » GFO	29.00	Lamb Shanks	29.00	English Breakfast, Earl Grey, Camomile, Peppermint, Green, Chai		Green, Chai
Deep fried, piled high, with a tangy lemon/lime sauce.		Oven roasted lamb shanks served on a bed of mash potato with lamb jus.		Flavoured Lattes Hazelnut, Vanilla, Caramel, Irish Crean	ı, Chai Latte	
Market-Salad Dressed in the Bowl » GF	13.00	Steak of the Day Chef's special	Market Price	Affogato A scoop of ice cream with a shot of esp		
Classical Greek Salad »GF	16.00	Veal Scallopini al Funghi	29.00	Affogato with Liqueur		
Just like Christina's, a popular fave!		Cooked in a creamy mushroom sauce, served with chips and salad. Our Own Saltimbocca	29.00			
	40.00	Our Own Saltinibocca	27.00			

Chicken or Veal, with bacon and Parmesan cream, served with chips and salad'

Lambs fry and bacon. Our own version of this internationally

popular dish with creamy mash.

29.00

Gluten Free Option - please ask staff for details if required

Italian Banquet is available for larger group bookings and functions. Ask your waiter for more information. If you have any allergies or dietary requirements, please let your waiter know.

3.00 3.00 9.50

14.00 14.00 14.00 7.00

10.50 10.50

4.50

5.00

4.80 4.80

6.00 4.50

6.00

6.00

14.00

Additional Chicken on any Salad - plain or cajun spiced

10.00

HOUSE RED & WHITE 9.50	/ 36.00
WHITE WINE	
Redbank Chardonnay KING VALLEY, VIC.	30.00
Flavours abound with nectarines and cashews.	
Pitchfork Semillon Sauvignon Blanc	36.00
MARGARET RIVER, WA Pristine fruit with a clean and zippy palate.	
HăHă Sauvignon Blanc	36.00
MARLBOROUGH, NEW ZEALAND Concentrated gooseberry and passionfruit flavours	
Skuttlebutt Sauvignon Blanc Semillon	9.50 / 36.00
MARGARET RIVER, WA Packed with zesty citrus flavours, ripe peach & melon.	
Vasse Felix Classic Dry White	10.50 / 38.00
MARGARET RIVER. WA Citrus lemon fruit, balanced by subtle herbal characters.	
Pitchfork Moscato	9.50 / 36.00
MARGARET RIVER. WA Crisp and Fresh with beautiful floral flavours and amazing sweetnes	55.
CHAMPAGNE & SPARKLING	
Redbank 'Emily' Brut Cuvée NV	9.00 / 30.00
A long, creamy palate, with lemon and citrus.	
Moët & Chandon CHAMPAGNE, SPANCE	120.00
A fine persistent mousse with a long finish.	
RED WINE	
Conde Valdemar Rosé	9.50 / 36.00
RIDJA, SPAIN Elegant aromas of roses, raspberries and cream.	
Redbank Merlot KING VALLEY, VIG	30.00
Ripe supple fruits, blood plums, blackberry jubes.	
HăHā Pinot Noir маньвопоцен, NZ	36.00
Soft cherry and berries combine with savoury spice.	
Pitchfork Shiraz	36.00
MARGARET RIVER. WA Ripe cherry and plum fruits with chocolaty influences.	
Skuttlebutt Shiraz Cabernet	9.50 / 36.00
MARGARET RIVER. WA Aromas of red fruits, dark chocolate and spicy oak.	
Vasse Felix Cabernet Merlot	11.00 / 42.00
MARGARET RIVER. WA Blackcurrant, plums and fresh mulberry characters.	
Earthworks Barossa Cabernet Sauvignon	36.00

BEER	
Alby Crisp 3.5	8.50
Victoria Bitter	8.50
Peroni Nastro Azzurro	8.50
Crown Lager	8.50
Corona	8.50
CIDER	
Strongbow Cider (sweet & dry)	8.00
SPIRITS	
Wide range available per 30ml; please ask your wait person	
Spirits	8.50
Premium Spirits Ask your wait staff for cocktail list	9.50
LIQUEUR COFFEES	
Irish (Whiskey), Italian (Galliano or Sambuca),	
Mexican (Kahlúa) Calypso (Rum), French (Brandy), American (Southern Comfort)	all 13.50
– All served with your choice of black or white coffee	an 13.30
topped with cream and chocolate sprinkles.	
DRINKS	
Christina's Fruit Whips	6.50
Flavoured Milkshakes With Ice Cream	6.00
Soft Drinks	5.00
Chinotto	5.50
Mineral Water Sparkling (500ml)	6.00

DEAR CUSTOMERS

Orange, Apple, Pineapple, Tomato, Apricot, Mango

Lemon, Lime and Bitters

BYO Welcome - \$3 corkage per person.
Take home containers are \$1 per person.
All prices include GST. \$15 minimum charge per person on Friday and Saturday evenings. Free Parking at rear. Split billing available.

5.50 5.00



PH: (08) 9361 9877

891 Albany Highway, East Victoria Park

Function and Group Bookings available

Open 7 days from 11am // Open for Sunday Brunch from 10.30am