

Cafe Oggi

SEAFOOD

Mussel Provincial Local black mussels pan steamed with a touch of chilli, fresh tomato, black olives, garlic and white wine accompanied by toasted Turkish bread	GF 25.90	Fresh Fish of the day Selected fresh fish fillets served with lemon butter sauce, potatoes and vegetables (refer to specials board for today's selection)	GF
Fish and Chips Select fresh fish fillets in a beer batter with salad, chips, homemade tartare sauce and a lemon wedge	23.90	Seafood Platter Selected seasonal fish, scallops, prawns, calamari grilled and crumbed served with chips and tartare sauce and lemon wedges	48.90
Grilled Calamari Calamari marinated in lemon, garlic, and paprika lightly grilled and served with chips, fresh lemon, anchovies and rocket salad	26.90	Salt Pepper Calamari Thin slice calamari rolled with salt and pepper flour, deep fried and served with chips and salad	26.90
Seafood Mornay Grilled Scallops, prawns, fresh fish and calamari in a mornay sauce wrapped in a crepe accompanied by king prawn salad greens	24.90		

PASTA & RISOTTO

Roast Duckling Risotto Sliced duckling cooked with onion, garlic, field mushrooms and a spinach finished with red wine jus and Grana parmesan cheese	GF 25.90	Tortellini Carbonara Veal filled tortellini with sautéed smoky bacon, spring onion, garlic in a white wine cream sauce and shaved Grana parmesan cheese	23.90
Chicken Risotto Sautéed chicken fillet pieces with spinach, bacon and field mushrooms served with Grana parmesan cheese	GF 23.50	Fettuccine Bruschetta Ribbon pasta tossed with sautéed onion, fresh tomato, spinach, garlic, olive, basil. roasted capsicum feta cheese and rosemary roasted pumpkin in olive oil and shaved Grana parmesan cheese	23.90
Vegetarian Rissoto Spinach, mushroom, pumpkin, brocolli & fresh tomato	23.50	Penne Pollo Avocado Penne pasta tossed with chicken, cream, white wine, baby spinach and avocado with shaved Grana parmesan cheese	25.50
Seafood Risotto Sautéed fresh fish pieces, mussels, black tiger prawns, scallops, calamari, garlic, basil and onion in a white wine cream sauce with Grana parmesan cheese	29.90	Gnocchi Smoked Salmon Fresh potato gnocchi tossed with dill, baby spinach, avocado and smoked salmon in a cream wine sauce with shaved Grana parmesan cheese	25.50
Lasagne Made with Oggi's own bolognese sauce and served with Napolitano sauce and shaved Grana parmesan cheese	21.90		
Spaghetti Marinara Spaghetti tossed in a tomato sauce with sautéed fresh fish pieces, mussels, black tiger prawns, scallop, calamari, garlic, basil and onion with Grana parmesan cheese	29.90		

TRADITIONAL PIZZA

	Small (9")	Medium (11")	Large (15")		Small (9")	Medium (11")	Large (15")
1 Oggi Supreme Tomato, cheese, ham, salami, mushroom, capsicums, onions, prawns, olives, smoked oysters	13.90	19.00	23.90	8 Pepperoni Tomato, cheese, ham, hot salami	11.50	14.90	19.90
2 Marinara Tomato, cheese, prawns, clams, smoked oysters, olives, garlic, oregano	15.00	19.50	24.00	9 Margherita Tomato, cheese and herb	9.50	11.50	15.50
3 Capricciosa Tomato, cheese, ham, mushrooms, olives	12.00	16.00	19.90	GOURMET PIZZA			
4 Hawaiian Tomato, cheese, ham, pineapple	11.50	15.90	20.90	10 Tandoori Tomato, cheese, tandoori style chicken	14.00	17.90	19.90
5 Aussie Tomato, cheese, ham, bacon with or without egg	12.90	14.90	19.90	11 Smoked Salmon Tomato, feta cheese, smoked salmon, sundried tomatoes	15.00	19.00	22.90
6 Oggi Special Tomato, cheese, ham, mushrooms, capsicums, onions, pineapple	12.90	15.00	19.90	12 Prosciutto Tomato, cheese, olives, prosciutto, Roma tomatoes	16.00	19.00	23.00
7 Mexican Tomato, cheese, mild or hot salami, mushrooms, capsicums, onion	12.90	14.90	18.90	13 Vegetarian Delight Tomato, cheese, eggplant, roasted capsicums, Artichokes, sundried tomatoes, olives	11.50	14.90	19.90
				Extras	1.00	\$1.50	\$2.00
				Gluten Free Base (medium Size Only)	\$4 extra		

OPEN 7 DAYS
ALL PRICES INCLUDES GST

V = Denotes Vegetarian option GF= Denotes Gluten free option

Cafe Oggi

STARTERS

Garlic or Herb Focaccia	7.00	Salt & Pepper Calamari	17.90
Arancini (3 pcs) Mushroom	11.90	served with a side of mayo	
Croquette (4 pcs)	13.90		V 19.50
(Chorizo or Cheese & Ham)			
Polenta Chips	7.90	Mediterranean Dip Platter	
		3 dips served with Turkish bread, marinated kalamata olives, feta cheese and roasted capsicum	
		- Extra Turkish bread \$4.00 per serve	
Antipasto	21.50		
A platter of smoked and cured meats with fresh seafood, marinated roasted vegetables, cheese and grissini sticks		Oysters Natural	1/2 Dozen 1 Dozen
		Tasmanian Pacific oysters in the half shell	13.00 19.50
		with lemon wedges, cocktail sauce and Thai lime dressing	
Sliders of the day	6.90		
		Oysters Kilpatrick	16.90 27.90
Tomato Bruschetta	V16.90	Tasmanian Pacific oysters in the half shell	
Toasted flat Turkish bread topped with tomato and red onion salsa garnished with roasted peppers and crumbled feta cheese		grilled with bacon and Worcestershire sauce	
with Tasmanian Salmon	ADD 3.00		

MAIN COURSE

Porterhouse Steak	GF 34.90	Veal Scaloppini	
Grilled porterhouse steak accompanied by seasonal potatoes and vegetables and your choice of the following sauces		Thin veal slices accompanied by Italian potatoes and vegetables with your choice of sauce	
•Mushroom sauce	•Pepper sauce	• Wild mushroom sauce	29.90
•Garlic and red wine sauce	•Red wine jus GF	• Lemon caper parsley sauce	29.90
		• Grilled prosciutto, spinach, basil with red wine sauce	32.90
Lamb Loin	GF 28.90		
Grilled honey mustard and lime marinated lamb loin with Italian potatoes and mixed leaves salad topped with toasted pine nuts.		Pork Cutlet	GF 29.90
Duck a l'Orange	GF 33.90	Pan roasted pork cutlet marinated in mustard, garlic and herbs served with a baked apple, potatoes mash and port wine glaze	
Orange scented half duckling crispy roasted and served on a Grand Marnier sauce with seasonal potatoes and vegetables		Chicken Parmigiana	24.90
Oven Baked Chicken Avocado	GF 29.90	Pan fried tender chicken fillet lightly crumbed and topped with tomato napoli sauce, champagne ham and cheese served with chips and salad	
Chicken breast fillet dusted with oregano and paprika with avocado, accompanied by seasonal, vegetables and lemon hollandaise sauce			
Veal Schnitzel	28.90		
Tender veal slices coated in a lemon, herb and parmesan crust served with black olive mash and a lemon, rocket and parmesan salad			

SALADS

Thai Prawn and Scallop Salad	GF24.90	Chicken Caesar Salad	GF24.90
Grilled prawns and scallops on Asian coleslaw with fried shallots, fresh coriander and lime palm sugar dressing		Grilled marinated chicken tenderloin with crisp cos lettuce, grilled bacon, boiled egg, croutons, shaved parmesan, anchovies in Oggi's own Caesar dressing.	
Moroccan Lamb Salad	GF24.90		
Lamb loin marinated with morocan spice with roast eggplant, capsicum, red onion, black olives, crumbed feta and spinach leaves dressed with lemon olive oil and mint yoghurt sauce			

SIDE ORDERS

Bowl of Chips 9.90	Bowl of Wedges 11.90	Sweet Potato Chips 10.90	Garden Salad 11.90
---------------------------	-----------------------------	---------------------------------	---------------------------

DESSERT

Crème Brulee	12.90	Apple and Cinnamon Crepe	11.50
Baked crème brulee custard with a caramelized sugar top served with fresh fruit compote, almond biscotti and vanilla ice cream		Warm crepe filled with sliced apples, sultanas and spices, served with vanilla ice cream	
Tiramisu	10.90	Cake Selection	9.00
Cáfe Oggi's interpretation of the traditional Italian dessert		Check our specials board or make a selection from our cake fridge	
Caramellatto	9.90	Mango and Passionfruit Nougat	9.90
Home made crème caramel		Refreshing ice cream style mango and passionfruit nougat surrounded by a raspberry coulis and fresh strawberries	
Gelati	11.90	Strawberry crepe	12.90
A selection of Italian ice creams		Warm crepe filled with a strawberry and berry coulis served with vanilla ice cream	