

# Witchmount

OUR LIMITED MENU FOR  
RESTRICTED OPENING DAYS

## ENTREE

### Olives 9

mix marinated olives with garlic, herbs and citrus

### Piperade 11

slow cooked peppers served with grilled bread

### Salt and Pepper Calamari 14

flash fried calamari, seasoned with salt 'n' pepper and served with a petite green salad

### Chilli and Garlic Prawns 16

tiger prawns cooked in olive oil, butter, garlic and chilli flakes

### Ham, Cheese and Corn Croquette 16

served with creamy garlic aioli or tomato relish

### Arancini 3 pieces 12 | 6 pieces 21 | 10 pieces 30

homemade arancini with parmesan cheese and provolone, served with aioli & tomato relish

-ask staff for today's flavour

### Crispy Polenta Chips 14

fried polenta chips served with homemade tomato salsa

### Cheese Board 24

a selection of 3 cheeses with crackers, dried fruit and quince paste

### Chefs Tasting Board 32

chefs selection of 4 menu items to sample

## MAIN

### Lamb Ribs 36 (shiraz grenache)

slow cooked lamb ribs with lemon, thyme, garlic and paprika

### Pumpkin and Spinach Risotto 25

### Chicken Parma 28.50

with Witchmount style chips and salad

### Albondigas (meatballs) 34

pork and beef meatballs pan seared and cooked in rich tomato sauce

### Fruitti di Mare (sparrowhawk sauv blanc) 34

Spaghetti with mussels, scallops, squid, prawns and fish pieces, cherry tomatoes, garlic & chilli

Option of Tomato or Olive Oil Base

### Roasted Cauliflower 26

cauliflower florets slow roasted with smoked paprika, served with chipotle mayonnaise

## PIZZA

### Margarita 22

### Prosciutto Pizza 24

### Chorizo and peppers 22

### Rosemary, bocconcini, garlic pizza in a focaccia crust 22

## KIDS

### Spaghetti Bolognese (Nut Free) 15

Gluten Free option available 3

### Chicken Tenders & Chips 15

### Chicken Slider & Chips 15

### Kids Witchmount Sundae 11

## DESSERTS

### Tiramisu 16

served with coffee cream

### Sticky Date Pudding 16

smothered with caramel sauce & vanilla bean ice-cream

### Zeppoli 16

Italian style fried mini donut covered in cinnamon and sugar with rich dipping chocolate.

### Apple Crumble Tart 16

served with strawberry coulis and vanilla ice cream

### Jamaican Dark Chocolate Pudding 16

with creamy vanilla ice cream

### Affogato (alcoholic) 16.50

Espresso, frangelico and vanilla ice-cream

### Affogato (non-alcoholic) 12.50

Espresso, hazelnut syrup and vanilla ice-cream