

# SEBASTIANS

. EAT . DRINK . INDULGE . EST. 95 .

Open 7 days  
Lunch 10.30 - 3.00  
Dinner 5.30 onwards  
Bookings 9472 3775

Please note  
BYO wine only - Corkage \$3 per person  
15% surcharge on public holidays  
\$20 minimum spend on credit cards

We are unable to split bill  
Grazie & Thank you

Whole venue events organised  
Grazing tables by design  
Customised menus for special occasions  
Take away - Home catering

Uber Eats - Deliveroo

Instagram - Facebook  
www.sebastiansitalian.com.au

Our kitchen serves nuts & gluten,  
not all ingredients are stated so  
please inform staff when ordering  
of any FOOD ALLERGIES.

(GFO) Gluten Free Option  
(V) Vegetarian Option

## Bambini - Kids 12 and under

12

### Spaghetti Bolognese

### Bacon & Pineapple Pizza

### Chicken Schnitzel with Chips OR Salad

### Chicken Nuggets & Chips

## Il Primo - Entrée

**Fresh Italian Bread** (V) 4

**Italian Garlic Bread** (V) 5.5

**Pizza Bianca** (V) 12  
Plain pizza base with garlic oil, oregano, rosemary, sea salt & evoo.

**Tomato Bruschetta** (V) 13  
Italian garlic bread, tomato, onion, oregano, fresh basil & evoo.

**Arrancini** (V) 13  
Hand rolled balls of rice, filled with porcini mushrooms, truffle oil & mozzarella. With Italian truffle mayo.

**Polenta Chips** (V) (GFO) 10  
Crispy polenta chips with pesto & parmesan. With garlic aioli.

**Sausage Board** 18  
Wood fired Italian sausage, feta & olives. With Italian bread.

**Meatballs** 12  
Hand rolled meatballs in Napoletana sauce. With Italian bread.

**Jalapeño Bites** (V) 10  
Hand rolled, crumbed jalapeño & cream cheese. With chipotle mayo.

**Chilli Garlic Prawns** (GFO) 16  
Sautéed prawns in garlic, parsley, chilli & evoo.

**Salt & Pepper Squid** 16  
Shallow fried squid, coated in a salt & pepper seasoning. With garlic aioli.

**Chilli Mussels 1kg** (GFO) 27  
Local mussels simmered in white wine & Napoletana sauce with chilli & garlic. With Italian bread.

**Bowl of Chips** (GFO) 7

**Sauces** 0.5  
Chipotle mayo - garlic aioli - tomato - Italian truffle mayo - tartar - bbq.

**Extras** 0.5  
Parmesan cheese - sliced chilli - creamy balsamic & evoo.

## Pollo - Chicken

**Avocado Chicken** (GFO) 32  
Chicken breast in a creamy white wine & avocado sauce. With salad & chips OR vegetables.

**Chicken Marsala** (GFO) 33  
Chicken breast in a creamy SWEET marsala & mushroom sauce. With salad & chips OR vegetables.

**Chicken Saltimbocca** (GFO) 33  
Chicken breast in a white wine sauce with sage, prosciutto & mozzarella. With mash & broccolini.

**Chicken Parmigiana** 33  
Crumbed chicken breast with Napoletana sauce & mozzarella. With salad & chips OR spaghetti bolognese.

**Pollo Picante** (GFO) 34  
Cajun chicken breast in a creamy white wine sauce with bacon, sun dried tomatoes & chilli. With mash & asparagus.

## Insalata - Salad

**Fennel Salad** (V) (GFO) 24  
Fennel, cucumber, shaved brussels, onion & pepitas. With a tangy mayo.

**Tomato Salad - Caprese** (V) (GFO) 22  
Tomatoes, fresh Italian buffalo mozzarella, oregano, basil, balsamic pearls & evoo.

**Rocket Salad** (V) (GFO) 22  
Rocket leaves, walnuts, fresh pear & gorgonzola. With white balsamic & evoo.

**Caesar Salad** (GFO) 25  
Cos lettuce, bacon, shaved parmesan, croutons, anchovies & caesar dressing.

**Spinach Salad** (V) (GFO) 24  
Spinach leaves, carrot, tomatoes, onion, feta, avocado & almonds. With creamy balsamic & evoo.

**Add to your Salad** 8  
Warm cajun chicken - smoked salmon - shallow fried calamari.

## Pesce - Seafood

**Chilli Mussels 1kg** (GFO) 27  
Fresh mussels in a white wine & Napoletana sauce with chilli & garlic. With Italian bread.

**Crispy Skin Salmon** (GFO) 35  
Grilled salmon fillet. With mash, asparagus & hollandaise sauce.

**Snapper** 33  
Snapper fillet. With salad & chips.

**Barramundi** (GFO) 34  
Grilled barramundi fillet. With salad & chips.

**Chilli Garlic Prawns** (GFO) 35  
Sautéed prawns in garlic, parsley, chilli & evoo. With salad & chips.

**Salt & Pepper Squid** 33  
Shallow fried squid, coated in a salt & pepper seasoning. With salad & chips.

**Creamy Garlic Prawns** (GFO) 35  
Prawns, in a creamy chilli, garlic & white wine sauce. With arborio rice.

## Carne - Meat

**Veal Marsala** (GFO) 34  
Veal medallions in a creamy SWEET marsala & mushroom sauce. With salad & chips OR vegetables.

**Bistecca** (GFO) 39  
Grilled scotch fillet cooked your way. Served with salad & chips. With creamy mushroom sauce OR red wine & peppercorn sauce.

**Cotoletta Parmigiana** 34  
Crumbed veal topped with Napoletana sauce & mozzarella. With salad & chips OR spaghetti bolognese.

**Cotoletta Milanese** 32  
Grilled crumbed veal. With salad & chips OR spaghetti bolognese.

**Lamb Shank** 32  
Slow roasted lamb shank in a rich tomato based sauce with chunky vegetables & brown lentils. With mash & broccolini.

## La Pasta - Pasta

(GFO) Penne pasta available + 4

**Eggplant Parmigiana** (V) 27  
The vegetarian lasagna, with layers of eggplant, mozzarella & Napoletana sauce.

**Lasagna** 26  
Pasta sheets, layered with a traditional bolognese & béchamel sauce. Baked with mozzarella & parmesan.

**Cannelloni** (V) 25  
Hand rolled pasta tubes filled with wilted spinach & local farm fresh ricotta. With Napoletana sauce & mozzarella.

**Gnocchi Bianca** (V) 28  
Potato gnocchi with wilted spinach in a creamy white wine & gorgonzola sauce.

**Gnocchi Rosso** (V) 26  
Potato gnocchi coated in a classic Napoletana sauce with torn basil.

**Meatball - Spaghettini** 28  
Nonna's Sicilian hand rolled meatballs, simmered with Napoletana sauce.

**Bolognese - Spaghettini** (GFO) 26  
This traditional sauce, made with beef from Nonna's recipe.

**Carbonara - Spaghettini** (GFO) 29  
Bacon, mushrooms, cracked pepper, onion & whole egg in a creamy white wine sauce.

**Marinara - Linguine** (GFO) 30  
Calamari, prawns, baby octopus, clams & mussels in a Napoletana sauce.

**Prawn - Spaghettini** (GFO) 30  
Prawns tossed with garlic, parsley, chilli & evoo.

**Crab - Linguine** (GFO) 30  
Crab flesh sautéed with fresh tomato, zucchini, chilli, garlic & evoo.

**Salmone - Linguine** (GFO) 28  
Smoked salmon, capers, garlic & sun dried tomatoes in a white wine & creamy rose' sauce.

**Agnolotti** (V) 26  
Spinach & ricotta filled parcels with burnt butter, walnuts & sage.

**Alfredo - Linguine** (GFO) 28  
Chicken breast, mushroom & zucchini in a creamy white wine & garlic sauce.

**Vodka - Casarecce** (GFO) 28  
Bacon, sun dried tomatoes, mushroom, onion & garlic in a creamy rose' & vodka sauce.

## Wood Fired Pizza

(GFO) Base available + 4

**Pizza Bianca** (V) 12  
Plain pizza base with garlic oil, oregano, rosemary, sea salt & evoo.

**Napoli** (V) 19  
Fresh Italian buffalo mozzarella, tomato & basil on a red sauce base with mozzarella.

**Sicilian** (V) 23  
Wood fired capsicum, artichoke & eggplant with onion, tomato & olives on a red sauce base with mozzarella.

**Roma** 24  
Garlic prawns, salmon, feta, wood fired capsicum & basil on a red sauce base with mozzarella.

**Milano** 25  
Garlic prawns, fresh Italian buffalo mozzarella, tomato, onion & basil on a red sauce base with mozzarella.

**Pepperoni** 22  
Pepperoni & chilli on a red sauce base with mozzarella.

**Etna** 23  
Italian sausage, bacon, wood fired capsicum, olives & chilli on a red sauce base with mozzarella.

**Suprema** 25  
Leg ham, Italian sausage, bacon & pepperoni on a red sauce base with mozzarella & bbq sauce.

**Toscana** 22  
Bacon, olives, tomato & anchovies on a red sauce base with mozzarella.

**Tropicana** 21  
Bacon & pineapple on a red sauce base with mozzarella.

**Capricciosa** 22  
Shaved leg ham, mushroom, wood fired artichoke & olives on a red sauce base with mozzarella.

**Tandoori** 22  
Tandoori chicken breast, wood fired capsicum, feta, onion & fresh coriander on a spiced yoghurt base with mozzarella.