

SWEETS

HOT CHOCOLATE 18.5

Melted Coverture Chocolate, Crumbed Pistachio

CALZONE DOLCE 19

Nutella, Ricotta, Mixed Berries

STICKY DATE PUDDING 15

Served with Butterscotch Sauce and Vanilla Ice-Cream

TIRAMISU 15

DINE-IN MENU

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DRINK - NON ALCOHOLIC

COFFEE 5.5

Espresso
Long Black
Flat White
Latte
Cappuccino
Piccolo
Mocha
Short Macchiato
Long Macchiato

TEA 5.5

English Breakfast
Earl Grey

CHAI LATE 6

SAN PELLEGRINO 5

· Chinotto
· Limonata
· Aranciatta Rossa

SOFT DRINK 6

Lemon, Lime & Bitters 4.5
375ML Can
· Coke
· Coke Zero
· Fanta

Mount Franklin Water 4.5

Sparkling Water 8.5

ALCOHOLIC DRINKS

Something Boozy

SPARKLING

Zonin prosecco 18

Popular Italian sparkling wine, pleasing, light, dry and refreshing.
easy to drink

WHITE

Vigneti Del Sole 2021 (Bottle only) 36

The wine is originated in Controllata, it offers floral sensation that recall the aroma of acacia blossom, with hints of pears as well. Its flavour is intense and very well- balanced, with fruity notes of apples and pears.

Sauvignon Blanc Oyster Bay 2020 15 Glass / 65 Bottle

One of the most popular and successful Sauvignon Blancs from Marlborough NZ where this variety is enormously successful

ROSE

Torresella Pinot Grigio 2020 (Bottle only) 44

Dry, Italian Rose, made from the popular Pinot Grigio grape variety that will go with most Dishes

RED

Butchers Friend Shiraz 219 14 Glass / 56 Bottle

Typical Barossa Shiraz, richly flavoured, easy drinking, mouth filling flavour. Will match pizza and pasta and meat dishes

Riparosso Vintage 2018 (Bottle only) 44

Made from Montepulciano grapes in the Abruzzi region of Italy, light, dry, easy drinking and popular. Great value

Maretti Langhe 2018 (Bottle only) 65

Made from the Nebbiolo grape in the Piedmont region of Italy. Dry flavoursome, one of Italy's greatest red wine styles

COCKTAILS:

Negroni	22
Tiramisu Martini	22
Mojito	20
Espresso Martini	20
Aperol or Campari Spritz	18
Affogato	22

BEER:

Mister Margherita	11
Jug of beer 1.8L	49
Peroni Bottle	11
Asahi Bottle	11

FOCACCIA

GARLIC 🌿	15
<i>Garlic Oil, Mozzarella, Provolone, Oregano</i>	
HERB 🌿	12
<i>Olive Oil, Oregano, Rosemary, Sea Salt</i>	
CHEESE 🌿	17
<i>Mozzarella, Goats Cheese, Rosemary, Fior di Latte</i>	

FRIES

FRENCH 🌿	12
<i>Served with Tomato Sauce</i>	
SWEET POTATO 🌿	14
<i>Served with Garlic Aioli</i>	
LOADED FRIES BOLOGNESE	25
<i>Served with Provolone Cheese</i>	
LOADED FRIES CARBONARA	25
<i>Served with Provolone Cheese</i>	
LOADED FRIES PESTO 🌿	25
<i>Served with Provolone Cheese</i>	

SALADS

ROQUETTE 🌿	14
<i>Roquette, Shaved Parmesan, Balsamic Dressing</i>	
ROQUETTE AND PEAR SALAD 🌿	21
<i>Shaved Parmesan, Pear Slices, Walnuts and a Balsamic and EVOO Dressing</i>	
CHICKEN SALAD	26.5
<i>Italian Mixed Lettuce, Chicken Breast, Roasted Red Peppers, Artichokes, Spanish Onions, caper, basil, and mayo</i>	
GARDEN SALAD 🌿	21
<i>Mixed Green Leaves, Red Capsicum, Olives, Cucumber, Cherry Tomatoes, Goats Cheese and Spanish Onions in our House Italian Dressing</i>	

CALZONE

CALZONE 1	25.5
<i>San Marzano Tomato, Mozzarella, Virginia Ham, Mushrooms, Fior Di Latte, Basil</i>	
CALZONE 2 🌿	25.5
<i>Mozzarella, Fresh Ricotta, Spinach, Roasted Pumpkin, Basil</i>	
CALZONE 3 🌿	25.5
<i>Mozzarella, Goats Cheese, Fior Di Latte Gorgonzola</i>	

PIZZA

MARGHERITA 🌿	23.5
<i>San Marzano Tomato, Mozzarella, Fior Di Latte, Provolone, Basil</i>	
SALAMI	28.5
<i>San Marzano Tomato, Mozzarella, Hot Salami, Roasted Capsicum, Black Olives, Goats Cheese</i>	
CAPRICCIOSA	27.5
<i>San Marzano Tomato, Mozzarella, Virginia Ham, Mushrooms, Black Olives, Fior Di Latte</i>	
POLLO	28.5
<i>San Marzano Tomato, Mozzarella, Chicken Breast, Artichokes, Roasted Capsicum, Pesto, Provolone</i>	
SALSICCIA	27.5
<i>San Marzano Tomato, Mozzarella, Provolone, Italian Sausage, Cherry Tomatoes, Balsamic Shallots</i>	
GAMBERO	29.5
<i>San Marzano Tomato, Mozzarella, Garlic Marinated Tiger Prawns, Chilli Flakes, Fior Di Latte</i>	
MELANZANE 🌿	27.5
<i>San Marzano Tomato, Mozzarella, Grilled Eggplant, Roasted Capsicum, Basil, Parmesan, Provolone</i>	
ALLE	25.5
<i>San Marzano Tomato, Mozzarella, Fior di Latte, Sicilian Anchovies, Capers, Black Olives, Oregano</i>	
PATATA 🌿	27.5
<i>Mozzarella, Potato Slices, Balsamic Shallots, Gorgonzola, and Rosemary</i>	
RICOTTA 🌿	27.5
<i>Mozzarella, Fresh Ricotta, Caramelised Onions, Zucchini, Parmesan, Mint, Provolone</i>	
ZUCCA 🌿	27.5
<i>San Marzano Tomato, Mozzarella, Spinach, Roasted Pumpkin, Semi Dried Tomato Paste, Goats Cheese, Pine Nuts</i>	
SEAFOOD	35
<i>San Marzano Tomato, Local Mussels, Scallops, Prawns, Fish and Calamari marinated with Garlic, Parsley & Lemon</i>	
QUEENSLANDER	27.5
<i>San Marzano Tomato, Mozzarella, Shaved Ham & Pineapple</i>	
DEL BOSCO 🌿	27.5
<i>San Marzano Tomato, Roast Vegetable Blend with Oregano, Garlic and Basil, Mozzarella and Provolone Cheese</i>	
MEAT ME	29.5
<i>San Marzano Tomato, Ham, Salami, Red Onion, Chorizo Sausage, Pork Fennel Sausage, Mozzarella</i>	
SKIPPY	29.5
<i>San Marzano Tomato, Mozzarella, Pancetta, Cherry Tomatoes Spinach, Red Onion and Egg</i>	

PASTA

SPAGHETTI BOLOGNESE	26.5
<i>Traditional Pork & Beef Bolognese cooked in a Rich Tomato Sauce</i>	
PENNE POLLO	28.5
<i>Chicken Breast, Roasted Capsicum, Artichokes, Creamy Pesto Sauce</i>	
PENNE PRIMAVERA 🌿	26.5
<i>Mixed Seasonal Vegetables, Napoli Sauce</i>	
SPAGHETTI CARBONARA	26.5
<i>Bacon, Onion, Garlic, Cream, Parmesan, Spaghetti Pasta, Egg Yolk</i>	
SPAGHETTI MARINARA	35
<i>Fresh Seafood of Local Mussels, Scallops, Prawns, Fresh Fish and Calamari with Parsley Leaves, Chilli Flakes, Garlic and Lemon, Olive Oil and Maldon Sea Salt</i>	
GNOCCHI FORMAGIO 🌿	28.5
<i>House Made Gnocchi cooked in a Cream Sauce with Gorgonzola, Fior Di Latte, Provolone and Parmesan Cheese with Basil and Truffle Oil</i>	
GNOCCHI POLLO	29.5
<i>Tender Pieces of Chicken, Wilted Spinach, Chilli, Parmesan, Basil and a San Marzano Tomato Cream Sauce</i>	
RAVIOLI ALLA POMODORO 🌿	28.5
<i>Jumbo Ravioli filled with Spinach and Ricotta Cheese in a San Marzano Tomato Sauce with Wilted Spinach and Basil</i>	
RAVIOLI FUNGHI 🌿	29.5
<i>Spinach and Ricotta Ravioli cooked in a Creamy Italian Porcini Mushroom Sauce, and Truffle Oil</i>	

RISOTTO

RISOTTO PRAWNS	31
<i>Chilli Garlic Prawns, Cherry Tomatoes, Basil with Napoli Sauce</i>	
RISOTTO PRIMAVERA 🌿	27
<i>Mixed Seasonal Vegetables, Tomato Sauce</i>	
CHICKEN AND MUSHROOM RISOTTO	28.5
<i>Italian Porcini Mushrooms, Local Mushrooms and Truffle Oil</i>	
RISOTTO PESCATORE	35
<i>Fresh Seafood of Local Mussels, Scallops, Prawns, Fresh Fish, and Calamari with Parsley Leaves, Chilli Flakes, Garlic and Lemon, Butter and Maldon Sea Salt</i>	