

# LIANA'S

PIZZA . PASTA . CHICKEN . STEAK . SEAFOOD

## Breads

<b>Garlic Bread</b> – Four Pieces of Fresh Baked Italian Bread Stick lightly toasted with Garlic Butter	6.90
<b>Herb Bread</b> – Four Pieces of Fresh Baked Italian Bread Stick lightly toasted with Herb Butter	6.90
<b>House Bread</b> – Four Pieces of Warm Crisp Bread served w̄ Extra Virgin Olive Oil and Balsamic Dip	5.90
<b>Bruschetta Bread</b> – Two Pieces of House Bread w̄ vine ripened Tomatoes, Basil, Extra Virgin Oil	9.90
<b>Bruschetta Bococcini</b> – Two Pieces Bruschetta topped w̄ sliced Bococcini Cheese and Olive Oil	10.90
<b>Olive Bread</b> - Crusty Bread topped with Fresh Black Olive spread and then Toasted	7.90
<b>Pesto Bread</b> - Crusty Italian Bread topped with Basil, Pesto, and Cheese	7.90
<b>Santo Remo Bread</b> - Topped with Tomato, Fetta Cheese and Olives, Oregano, and Oil	10.90
<b>Florence Bread</b> - Bruschetta Bread topped w̄ Tomato, Smoked Salmon & Avocado	11.90

## Pizza Crust Starters

30cm Square Pizzas – No Half Half

<b>Garlic Crust</b> brushed with garlic infused extra virgin olive oil, served with side dips	16.90
<b>Chilli Crust</b> crisp pizza base brushed with chilli infused virgin oil, served with dips	16.90
<b>Bruschetta Crust</b> garlic crust topped with marinated tomato and basil	19.90
<b>Bruschetta Fetta Crust</b> garlic crust topped with marinated tomato and basil and Fetta Cheese	21.90
<b>Garlic Pizza</b> brushed with garlic and covered with mozzarella cheese	17.90
<b>Sardinera</b> San Remo style with anchovies, olives, tomato, oregano and mozzarella	19.90
<b>Margaritta</b> rich vine ripened tomato sauce and mozzarella cheese, fresh basil	17.90
<b>Potato Crust</b> topped with thin sliced crisp kipfler potatoes, rosemary & extra virgin olive oil	19.90
<b>Quatro Formaggio</b> four cheeses, mozzarella, ricotta, parmesan and gorgonzola	19.90

## Appetisers / Sides / Entrees

### Pacific Oysters

<b>Natural</b> - Freshly opened served with a rich Cocktail Sauce w Fresh Lemon	½ doz: 21.90	1doz: 33.90
<b>Kilpatrick</b> - with Bacon, Worcestershire Sauce, and grilled under the broiler	½ doz: 23.90	1doz: 35.90
<b>Mornay</b> - with a Creamy Cheese Sauce, Parmesan then grilled under broiler	½ doz: 23.90	1doz: 35.90

**Antipasto for 2** Select cured Italian meats with olives, marinated vegetables, Cheese and Bread 32.00

**Pumpkin Soup** - Liana's own homemade Creamy Recipe made the old fashioned way with Bread 15.90

**Minestrone** - Traditional chunky Vegetable Soup served with Canalini Beans, Pasta, Tomato, & Herbs 15.90

**Arancini** - Deep Fried Risotto Balls filled with Mozzarella Cheese, served with Napolitana and Rocket 18.90

**Spicy Meatballs** Homemade meatballs on mash potato, napolitana, topped w̄ melted mozzarella 18.90

**Satay Tenderloins** Crumbed Chicken Strips, Rice, with Spicy Peanut and Coconut Sauce 19.90

**Garlic Prawns** Tiger Prawns cooked with Garlic, Wine and Cream, served with Steamed Rice 22.90

**Chilli Prawns** Tiger Prawns with Hot Chilli, Napolitana with Basil, served with Steamed Rice 23.90

**Napolitana Prawns** Prawns cooked w̄ Tomato & Basil Sauce w̄ warm crusty Bread, *chilli optional* 22.90

**Calamari Rings** Lightly crumbed and golden fried with Chips, Tartare Sauce & a Lemon Wedge 21.90

**Salt & Pepper Squid** in a spicy, crisp coating, w̄ Chips and Salad, Garlic Herb Aioli & Lemon 22.90

**Barbecue Calamari** Marinated with Lemon, Garlic, Herbs with Salad and Lemon Dressing 24.90

**Barbecue Octopus** Tender marinated Char Grilled Octopus w̄ Garden Salad & Lemon Dressing 24.90

**Mezza Luna** Three Grilled Lamb Cutlets, Parsley, Rocket, Tomato Salad, Eggplant Dip, Pomegranate 24.90

**Seasoned Wedges** - Crisp, Spicy Potato Wedges served with Sour Cream and Sweet Chilli Sauce 13.50

**Cheesy Fries** - Crisp Fried Chips lightly tossed with spices and smothered with melted Mozzarella 12.50

**Bowl of Fries** - Tossed in our own seasoning and then served with both Ketchup and Aioli 11.50

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## Beef Lasagne

Pasta sheets layered with bolognaise, baked with mozzarella cheese, served with a rocket garnish 21.00

## Cannelloni

Spinach and Ricotta cheese, baked with napolitana and mozzarella Cheese, with a rocket garnish 21.00

## Signature / Specialty Pastas

### Tuscan Marinara 34.90

Tiger Prawns, Calamari, Octopus, Mussels, Clams w Tomato & Basil Sauce,  
*Spaghetti or Linguine chilli optional*

### Touch of Sicily 31.00

Chicken Breast Strips, Semi Dried Tomato, Fetta Cheese in a Creamy Tomato Sauce  
*Penne or Fettuccine*

### Salmon Salvatore 33.90

Fresh Salmon, Avocado, Semi Dried Tomato Cream Sauce with Shallots  
*Fettuccine or Penne*

### Basilica Prawns 34.90

Seven Fresh Prawns sautéed with Garlic, Virgin Olive Oil, Tomato and Basil,  
*Penne or Linguine chilli optional*

## Pasta Selection

Gluten Free Penne Only - add 3.00

Spaghetti Fettuccine Penne Linguine (Gnocchi, Ravioli, & Tortellini 2.00 Extra) 25.90

**Boscaiola** bacon, mushrooms, garlic, shallots, white wine and cream

**Primavera** selected Vegetables in a Creamy Cheese Sauce

**Venetian** chicken, basil, garlic, wine, parmesan, pinenuts and cream

**Pesto** fresh basil, garlic, parmesan cheese and crushed pine nut, crème sauce

**Trieste** chicken and avocado in a white wine crème sauce finished with snowpeas

**Classico** chicken breast strips, button mushrooms, shallots, white wine, cream sauce

**Carbonara** bacon, onions, garlic, shallots in a white wine cream sauce, finished w egg

**Arabiatta** bacon, mild chilli, garlic, tomato and basil sauce

**Putanesca** bacon, anchovies, olives, garlic and napolitana sauce

**Napolitana** traditional tomato sauce with virgin oil, garlic and basil

**Caltzano** spicy sausage, olives, garlic, tomato & basil, *chilli optional*

**Vesuvius** tender veal strips, hot chilli, garlic, tomato and mozzarella

**Melenzane** eggplant, garlic, tomato, basil and shaved parmesan cheese

**Gorgonzola** traditional Italian blue cheese cream sauce with garlic chives

**Bolognaise** traditional Italian meat and tomato sauce served with meat ball

**Loretta** Napolitana sauce with a dash of cream and melted mozzarella cheese

**Aglio Olio** sliced garlic, sautéed with x-virgin olive oil with rocket, basil, parsley - *Chilli Optional*

Cream  
Sauce

Tomato  
Based  
Sauces

Tomato  
& Cream

Oil &  
Herbs

## Risotto Selection

Gluten Free

**Sicily** Chicken Strips, Semi-Dried Tomato, Fetta Cheese in a Creamy Tomato Sauce, with Pine Nuts 23.90

**Pollo Funghi** Chicken Strips, Mushrooms, Shallots, White Wine & Cream, and a touch of parmesan 23.90

**Vegetarian** Roasted Eggplant, Zucchini, Capsicum, Mushrooms tossed w Olives Rocket & Napolitana 22.90

**Moussaka** Three Grilled Lamb Cutlets, Roasted Vegetables & Napolitana, topped w Cheese Sauce 33.90

**Portafino** Home made sliced mild Italian Sausage, Olives, Capsicum, Garlic, Tomato and Basil Sauce 27.90

**Valencia** Tiger Prawns, Calamari, Clams, Octopus & Mussels, Garlic, Wine, Tomato and Basil Sauce 33.90

**Alfredo** Tiger Prawns, Calamari, Clams, Octopus, Mussels, Herbs in a White Wine Garlic Creme Sauce 33.90

**Paella** Tiger Prawns, calamari, octopus, mussels, scallops, clams, blue swimmer crab, spicy chorizo sausage, chicken, saffron & snow peas, w tomato & basil sauce, finished w a touch of crème. *chilli optional* 35.90

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## Steak Selection *Choose.... Ribeye 400g or Eye Fillet 350g (Black Angus – Yearling – Grain Fed)*

<b>Al Pepe</b> green peppercorn jus finished with a touch of cream and served with grilled chilli pepper	36.90
<b>Funghi</b> button, porcini & champignon mushrooms with a hint of Garlic, wine, jus, finished with cream	36.90
<b>Piedmonte</b> wholegrain Dijon mustard cream sauce w sour cream & chives, topped w kumara chips	36.90
<b>Englesio</b> served with a spicy fresh roast garlic & chilli red wine jus with fresh rosemary, and onion rings	36.90
<b>Benedict</b> Topped with King prawns in a rich Diane style sauce with brandy, Worcestershire & cream	41.90
<b>St Jaques</b> Char grilled w prawns, calamari & scallops, finished in a white wine creamy tomato sauce	43.90

*(All served with seasonal Vegetables & Potatoes - Add Mash 6.00 - Add Chips 5.00 - Extra Sauces 4.00)*

## Meat - Carne *(King Island – Lot Fed)*

<b>Lamb Spiedino</b> <i>(Skewers)</i> Marinated & char grilled tender skewers of diced lamb, served with chips, salad and a tzatziki dip	36.90
<b>Barbecue Ribs</b> Tender pork ribs in our famous spicy homemade barbecue sauce, served with wedges and salad	36.90
<b>Lamb Cutlets</b> <i>(5 Cutlets Per Serve)</i> Char grilled and finished in a white wine rosemary jus, served with kipfler potato and vegetables	36.90
<b>Australasia</b> <i>(5 Cutlets Per Serve)</i> Potato Mash and Snow Peas w Roasted Kumera Pieces & our own Home-Made spicy BBQ Sauce	36.90

## Veal - Vitello *(King Island – Lot Fed - Backstrap)*

<b>Saltimbocca</b> Veal topped with ham and Napolitana, baked with Mozzarella Cheese, on chips and salad	31.90
<b>Al Funghi</b> cooked w sliced mushrooms, porcini mushrooms & champignons in a white wine crème sauce	31.90
<b>Boscaiola</b> tossed with bacon, button mushrooms, shallots & a hint of garlic, white wine and cream sauce	31.90
<b>Valdostana</b> lightly crumbed veal schnitzel topped w napolitana, basil and mozzarella cheese then baked	31.90
<b>Vitello Limone</b> veal scaloppini with fresh lemon, garlic, white wine sauce with rosemary and fresh herbs	29.90
<b>Marsala</b> veal with mushrooms in a marsala wine cream sauce with a hint of garlic and Italian herbs	30.90
<b>Mediterranean</b> in an olive, fetta and roast capsicum napolitana sauce, served with char grilled vegetables	31.50
<b>Veal Parmigiana</b> topped with eggplant, basil, napolitana and mozzarella cheese and then baked in the oven	31.50
<b>Addriatico</b> cooked with prawns in a rich Dianne style sauce with Worcestershire, brandy, garlic & cream	33.90

## Salads *Side 14.00 Main 17.00*

*Add..... Haloumi 5.50 Grilled Chicken 6.00 Smoked Salmon 8.00 BBQ XL King Prawns(x3) 12.00*

<b>Italian</b> - Mixed Lettuce, Tomato, Cucumber, Onion, Capsicum and Olives with White Balsamic Herb Dressing
<b>Caesar</b> - Cos Lettuce, Grilled Bacon & Croutons tossed w our own traditional Dressing topped with Parmesan
<b>Greek</b> - Vine Ripened Tomatoes, Cucumber Red Onion, Fetta Cheese, Olives, drizzled w Lemon Herb Dressing
<b>Rocket</b> - Tossed w White Balsamic served w tomato, baby olives, Distilled dressing and Parmesan shavings
<b>Rancho</b> - Mesclun Lettuce, Avocado, Cucumber, Tomato, Onion, Capsicum, in a Creamy Ranch-Style Dressing
<b>Honey Mista</b> - Mesclun Lettuce, Avocado, Capsicum, Onion, and then served with Honey Mustard Aioli

## On the Side

<b>Potato Mash</b> 6.00	<b>Seasoned Vegetables</b> 7.90	<b>Side Sauces</b> Aioli, Tomato, BBQ & Sweet Chilli 2.00
<b>Steak Sauces</b> Pepper, Mushroom, Seeded Mustard, Red Wine Jus, Diane, or Homemade Gravy		4.00

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## Chicken - Pollo *(Barossa Valley Free Range – Breast Fillet)*

### **Boscaiola**

tossed with bacon, button mushrooms, shallots & a hint of garlic, white wine and cream sauce 30.90

### **Cacciatore**

simmered w̄ button mushrooms, porcini mushrooms and champignons, red wine & tomatoes 30.90

### **Tuscany Avocado**

flambéed with a dash of Malibu rum, finished with cream, fresh avocado and snow peas 30.90

### **Pollo Al Limone**

succulently cooked with fresh sliced garlic, fresh lemon, white wine, and Italian rosemary 29.90

### **Spicy Thai**

succulent breast cooked in a creamy, mild, coconut peanut sauce w̄ snowpeas & avocado 31.90

### **Pollo Parmigiana**

topped with eggplant, basil, napolitana, and mozzarella cheese and then baked in our oven 31.90

### **Pollo Gabriella**

filled with spinach, pine nuts, ricotta cheese and then baked with tomato and basil sauce 33.90

### **Pollo Schnitzel**

crumbed chicken breast fillet, served with salad and fries, aioli sauce and a lemon wedge 28.90

### **Pollo Spiedino**

marinated and char-grilled skewers of diced chicken breast, chips, salad, and aioli on the side 35.90

### **Pollo Marina**

grilled and finished with tiger prawns and calamari in a napolitana sauce with shallots 35.90

## Fish - Pesce *Choose..... Barramundi Fillet or Salmon Fillet*

### **Marinara**

grilled & served w̄ tiger prawns, mussels, calamari, octopus, vongole in napolitana sauce 37.90

### **Alla Salsa**

grilled and served with fresh mango and avocado salsa with extra virgin olive oil and balsamic 34.90

### **Florentine**

grilled and finished in a creamy lemon butter sauce served with asparagus and rocket leaves 34.90

### **Insalata Nicoise**

with salad of tomatoes, olives, onion, capers, potatoes, beans topped with hardboiled egg 34.90

### **Grilled Fish & Chips**

grilled with lemon, olive oil and fresh herbs, served with fries and salad, tartare sauce on the side 32.90

## Seafood – Frutta di Mare

### **Zuppa di Pesce**

Traditional seafood soup with fresh prawns, calamari, mussels, clams, crab, sea scallops and fish gently simmered with tomatoes, Aqua Pazza, and Italian herbs served w̄ crusty Italian bread 36.50

### **BBQ King Prawns**

Fresh Large butter-fried King prawns tossed with lemon, garlic and Italian herbs then cooked over coals with your choice of Garlic Butter – Lemon Herb Sauce or Hot Chilli 36.50

### **Seafood Spiedino (Skewers)**

Fresh lightly marinated and skewered tiger prawns, calamari, scallops & baby octopus cooked over coals with garlic herb aioli, chips and salad 38.90

### **Lobster Mornay**

Fresh local lobster topped w̄ bechamela sauce & grilled, served w̄ chips & salad **half 38.00 full 65.00**

### **Grillo Misto for 2 (Seafood Platter)**

Grilled marinated seafood including King Prawns, Grilled BBQ Calamari, Grilled BBQ Octopus, Tasmanian Scallops, Crab, Oysters Natural and Oysters Kilpatrick, Mussels Vongole, Barramundi fillet, served on crisp salad, potato chips, three dipping sauces and lemon wedges 139.00

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**Some meals require a longer cooking process...If you are in a hurry, then please advise staff**

# Pizzas

30cm Square Pizzas – No Half Half – Gluten Free Bases Available add 3.00

Extra Toppings 2.00 Chicken, Meat, Avocado, Anchovies 4.00

Gluten Free Bases - add 3.00

## Pizza Crust

<b>Garlic Crust</b>	brushed with garlic infused extra virgin olive oil, served with side dips	15.90
<b>Chilli Crust</b>	crisp pizza base brushed with chilli infused virgin oil, served with side dips	15.90
<b>Bruschetta Crust</b>	garlic crust topped with marinated tomato and basil	19.90
<b>Garlic Pizza</b>	brushed with garlic and covered with mozzarella cheese	17.90
<b>Sardinera</b>	San Remo style with anchovies, olives, tomato, oregano and mozzarella	19.90
<b>Margaritta</b>	rich vine ripened tomato sauce and mozzarella cheese, fresh basil	17.90
<b>Fire Fighter</b>	hot fresh chillies, jalapenos, olives, capsicum and mozzarella, mushrooms	19.90
<b>Potato Crust</b>	topped with thin sliced crisp kipfler potatoes, rosemary & extra virgin olive oil	19.90
<b>Funghi Amore</b>	for mushroom lovers w button, porcini & Champignons, truffle oil & mozzarella	19.90
<b>Quatro Formaggio</b>	four cheeses, mozzarella, ricotta, parmesan and gorgonzola	19.90
<b>Vegetarian</b>	mushrooms, capsicum, onion, artichokes, eggplant, fetta and olives	21.90

## Chicken (Pollo) Pizzas

<b>Pesto Pollo</b>	chicken, basil pesto, mozzarella, semi dried tomatoes, red onion, fetta cheese	23.90
<b>Barbecue Pollo</b>	chicken, mushrooms, eschallots, barbecue sauce & mozzarella cheese	23.90
<b>Mona Lisa</b>	chicken breast, avocado, semi dried tomatoes, basil, oregano and mozzarella	23.90
<b>Satay Bianca</b>	chicken, spicy satay sauce, capsicum, red onion, mushrooms, mozzarella	23.90
<b>Pollo e Chorizo</b>	chicken and spicy chorizo sausage, capsicum, olives, mozzarella	24.90
<b>Tandoori Pollo</b>	thin sliced spicy marinated chicken breast, mozzarella, garlic cucumber yogurt	24.90

## Meat Pizzas

<b>Pepperoni</b>	mild pepperoni, tomato, basil, garlic and mozzarella cheese	23.90
<b>Suprema</b>	ham, salami, cabanossi, bacon, pepperoni, beef, mushroom, capsicum, olives	25.90
<b>Super Suprema</b>	Suprema pizza topped with king prawns lightly marinated with garlic	29.90
<b>Carnivore</b>	for meat lovers: ham, beef, salami, bacon, cabanossi, pepperoni, bbq sauce	25.90
<b>Vitello</b>	tender veal pieces, capsicum, garlic, mushrooms, herbs and mozzarella cheese	23.90
<b>Capriciosa</b>	smoked ham strips, mushrooms, capsicum, olives, and mozzarella cheese	23.90
<b>Tropicana</b>	smoked ham strips, pineapple, capsicum, oregano and mozzarella cheese	22.90
<b>Mexicana</b>	pepperoni, mushroom, capsicum, chili, jalapenos and mozzarella cheese	23.90
<b>La Cucina</b>	chorizo sausage, capsicum, olives, chili, mushroom, bococcini & mozzarella	23.90
<b>Provencale</b>	prosciutto ham, artichoke hearts, ricotta, rocket leaves, bococcini and mozzarella	23.90

## Seafood Pizzas

<b>Sorrentina</b>	pepperoni and tiger prawns with mild chili, capsicum, mozzarella	27.90
<b>Marinara</b>	tiger prawns, calamari, mussels, octopus, tomato, basil, mozzarella <i>chilli optional</i>	29.90
<b>Seafood Formaggio</b>	prawns, calamari, mussels, octopus, cheese sauce, mozzarella	29.90

## Calzone (Folded Pizza)

<b>De Niro</b>	Chicken breast, avocado, mushrooms and mozzarella cheese, aioli	26.00
<b>Pacino</b>	double smoked leg ham and mushrooms, tomato, mozzarella cheese, with napolitana	26.00
<b>Sinatra</b>	veal, roasted capsicum, mushrooms, eggplant, tomato, herbs and mozzarella	26.00

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## Desserts

### Chocolate Mudcake

Rich chocolate mud cake served with fudge sauce and chocolate ice cream 14.90

### Chocolate Indulgence

Trilogy of Chocolate with chocolate mud cake, chocolate mousse and Chocolate ice cream served with fudge sauce 15.90

### Raspberry Panacotta (Italian Jelly)

Served with fresh forest Berry sauce, raspberry jelly, cream and tuille 13.90

### Strawberry Crespelles (Crepes)

Thin crepes rolled with fresh sliced strawberries and marscarpone Cream served with warm chocolate sauce, strawberry coulis and ice-cream 14.90

### Crème Brule

Fresh baked vanilla Creme, glazed with sugar and served with fresh diced strawberries, raspberries and blue berries 14.90

### Sticky Date Pudding

Traditional steamed pudding with hot Butterscotch sauce, served with vanilla bean ice cream and praline 14.90

### Chocolate Mousse

Rich milk chocolate & white chocolate mousse, served with Chocolate Ice Cream, praline and chocolate fudge sauce 13.90

### Cheese Cake

Baked Ricotta cheese cake with fresh strawberries and fresh Orange segments, served with vanilla bean Ice cream 14.90

### Banana Split

Traditional banana split with vanilla, strawberry and chocolate icecream, crushed nuts, whipped cream, chocolate or strawberry topping, cream and maraschino cherries 14.90

### Tiramisu

Traditional Italian coffee liqueur sponge with zabaglione - marscapone cream, kahlua and tia maria, served with cream and strawberries 14.90

### Selection of Ice Cream

Three scoops of Ice cream made up of Chocolate, Vanilla, and Strawberry 9.90

### Dessert Assiette

(Tasting Plate) 5 intense miniature desserts.....23.00

### Liana's Nutella Pizza Sweeza

Nutella Spread served with fresh sliced strawberries, bananas & marshmallows.....18.00

## Hot Beverages

<b>Cappuccino</b> .....4.50	<b>Hot Chocolate</b> .....4.90	<b>Vienna Coffee</b> .....4.90
<b>Flat White</b> .....4.50	<b>Mocha</b> .....5.00	<b>Vienna Chocolate</b> .....5.00
<b>Café Latte</b> .....4.50	<b>Macchiato</b> .....3.70	<b>Vienna Mocha</b> .....5.50
<b>Short Black</b> .....3.50	<b>Long Black</b> .....4.00	<b>Liqueur Coffee</b> .....12.00
<b>Tea</b> - Earl Grey, English Breakfast, Chamomile, Peppermint, Green Tea or Lemon.....4.00		

## Cold Beverages

<b>Soff Drinks</b> - Coke, Diet Coke, Fanta, Lemonade, Creaming Soda, Soda Water,.....5.00
<b>Chinotto</b> – San Pellegrino Italian Cola.....5.00
<b>Lemon Lime &amp; Bitters</b> .....5.50
<b>Juices</b> - Orange, Pineapple, Apple, & Cranberry.....5.50
<b>Waters</b> - San Pellegrino Sparkling or Aqua Panna Still 500ml.....6.50

## Beers, Wines, & Spirits

See your Wine List for a wide selection available after Midday

BYO - Wine Only **Corkage** - 3.00 per person **Cakage (Platage)**- 2.00 per person

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