

LA SCALA

ENTREE

BOWL OF CHIPS	11.5
Bowl of chips served with a side of tomato sauce.	
BOWL OF SEASONED WEDGES	12.0
Bowl of seasoned wedges served with a side of sour cream & sweet chilli sauce.	
GARLIC PIZZA	13.5
Pizza bread topped with confetti chilli & garlic blend with sesame seeds.	
TOMATO BRUSCHETTA V	15.0
Two toasted garlic breads topped with fresh marinated tomatoes with garlic, olive oil & fresh basil.	
ARANCINI	15.0
Choice of Vegetable or Bolognaise Arancini served with the Scala sauce & grated parmesan cheese on top.	
LEMON PEPPER CALAMARI	16.5
Lemon pepper calamari served on a bed of rocket with sliced lemons & garlic aioli.	

PANINI

UNTIL 3PM

BLACK BRIOCHE CHICKEN TENDERLOIN	17.5
Grilled chicken tenderloin with avocado, cheese, cos lettuce & aioli sauce.	
MULTIGRAIN VEGETARIAN V	17.5
Fresh tomato, grilled eggplant, roasted capsicum, cos lettuce & Swiss cheese.	
STEAK SANDWICH	19.5
Toasted Turkish bread, beef tenderloin, rocket, tomato, caramelised onion, cheese & aioli.	

SALAD

CAESAR SALAD	22.0
Cos lettuce, bacon, shaved parmesan, poached egg & Caesar dressing. <i>(Add Chicken 5.0)</i>	
LA BURRATA	23.0
Burrata cheese in a bed of rocket, baby tomatoes drizzled with a touch of oil & topped with San Danielle prosciutto.	
SEAFOOD SALAD	28.0
Grilled prawn, calamari, lettuce, olive, onion, avocado, cherry tomatoes & feta cheese.	

KIDS

UNDER 10 Y.O

ALL KIDS MEALS INCLUDES A COMPLIMENTARY SMALL ICE CREAM

PENNE BOLOGNESE	13.5
<i>Add Gluten Free Option 4.5</i>	
PENNE NAPOLITANA V	13.5
<i>Add Gluten Free Option 4.5</i>	
CHICKEN NUGGETS & CHIPS	13.5
CHICKEN SCHNITZEL & CHIPS	13.5
FISH & CHIPS	13.5

PASTA & RISOTTO

PENNE POMODORO VG	20.9	LASAGNE	25.9
Traditional Napolitana sauce with fresh garlic & basil.		Traditional lasagne with bolognese sauce.	
PENNE BOLOGNESE	22.9	LINGUINI VEGETARIANA V	27.9
Traditional bolognese sauce with fresh basil.		Medley of selected vegetables cooked with garlic & finished in a parmesan rosé sauce.	
SPAGHETTI CARBONARA	25.5	LINGUINE AL TARTUFO V	28.9
Pancetta, black pepper, parmesan cheese & egg yolk.		Truffle paste, mushroom & a touch of cream.	
SPAGHETTI AMATRICIANA	25.5	SPAGHETTI MARINARA	31.9
Bacon pieces, onion, basil, mild chili cooked in a Napolitana sauce.		Tiger prawns, calamari & mussels cooked with garlic & lemon finished with Napolitana sauce.	
PENNE PESTO CON POLLO	25.5	RISOTTO FRUTTI DI MARE	31.9
Chicken pieces cooked with baby spinach, garlic, mushroom & basil pesto in a creamy sauce.		Mussels, calamari, prawns with cherry tomatoes, garlic, white wine & a touch of Napolitana sauce.	
RISOTTO CON FUNGHI GF V	25.9		
Swiss brown buttons & dried porcini mushrooms with onion, parmesan cheese & butter.			

MEAT & SEAFOOD

POLLO LIMONE	24.9	SCALLOPINE FUNGHI	31.9
Chicken breast cooked in lemon juice sauce, served with vegetables & roasted potatoes.		Tender veal medallions with field mushrooms, served with seasoned vegetables & roast potatoes.	
CHICKEN PARMIGIANA	25.5	ATLANTIC SALMON	32.0
Fried crumbed fillet topped with ham, Napolitana sauce & melted mozzarella cheese served with chips & salad.		Served with chives, yoghurt, salad & roast potatoes.	
CHICKEN SCHNITZEL	25.5	NT BARRAMUNDI	34.0
Chicken schnitzel served with chips & salad with your choice of pepper sauce, mushroom sauce, or gravy sauce. <i>(Add 3.5)</i>		Pan-seared barramundi fillet on a bed of baby spinach served with roasted potatoes & grilled cherry tomatoes finished with a salsa verde.	
POLLO AVOCADO	27.9	SEAFOOD BASKET	34.9
Grilled chicken with fresh avocado topped with cream sauce served with seasoned vegetables & roast potatoes.		Grilled prawn, salt & pepper baby squid & crumbed scallops, chips, on crispy tortilla basket salad & aioli sauce.	
		RIB EYE	41.5
		Rib eye served with truffle mushroom sauce, baby carrots & broccolini.	

PIZZA & CALZONE

GF OPTION AVAILABLE IN 12" ADD 5.0

MARGHERITA V	23.0	ITALIANA	28.0
Tomato sauce, fior di latte, basil.		Fresh tomato, fior di latte, garlic, prosciutto, rocket, parmesan cheese.	
HAWAIIAN	24.0	SUPREME	28.9
Tomato sauce, mozzarella, ham, pineapple.		Tomato sauce, mozzarella, ham, salami, mushrooms, olives, capsicum, onions, pineapple, prawns.	
BBQ CHICKEN	25.9	SEAFOOD	30.0
Tomato sauce, mozzarella, chicken, BBQ sauce.		Tomato sauce, mozzarella, prawns, calamari, anchovies.	
VEGETARIAN V	25.9	CALZONE	25.5
Tomato sauce, mozzarella, mushrooms, olives, capsicum, onions, pineapple.		Tomato sauce, mozzarella, ham, salami, mushrooms, olives, capsicum & onions. Your choice of bolognese sauce or Napolitana sauce.	
MEAT LOVERS	26.0		
Tomato sauce, mozzarella, ham, salami, pancetta.			



BEER & CIDER

STELLA	10.0
CORONA	10.0
HEINEKEN	10.0
PERONI NASTRO AZZURRO	10.0
PERONI RED	10.0
CROWN LAGER	9.5
COOPERS SPARKLING ALE	9.5
COOPERS PALE ALE	9.5
JAMES BOAG'S	9.5
HAHN LIGHT	9.0
HAHN SUPER DRY	9.5
STRONGBOW ORIGINAL	9.5

SPIRITS

VODKA	13.0
SCOTCH	13.0
GIN	13.0
BOURBON	13.0
RUM	13.0
OUZO	13.0

JUICE

FRESHLY SQUEEZED JUICES	
ORANGE	8.5

SOFT DRINK

COKE	5.5
COKE ZERO	5.5
COKE DIET	5.5
FANTA	5.5
SPRITE	5.5
GINGER BEER BUNDABERG	5.5
ICE TEA PEACH	5.5
ICE TEA LEMON	5.5
SODA WATER	5.5
TONIC WATER	5.5
CHINOTTO	5.5
ARANCIATA ROSSA	5.5

WHITE WINE

THE LANE BLOCK 10 SAUVIGNON BLANC <i>Adelaide Hills.</i> Fresh, zingy & crisp. Fine boned with sharp Granny Smith acidity.	G10.0 B45.0
GIESSEN VINEYARD SELECTION SAUVIGNON BLANC <i>Marlborough NZ.</i> Zesty & vibrant, with a base of rich tropical fruit, kaffir lime, lemongrass & herb aromas.	B40.0
THE LANE BLOCK 2 PINOT GRIS <i>Adelaide Hills.</i> A pretty, lifted, aromatic delight. A true sunshine wine & a definite crowd pleaser!	G8.9 B40.0
GEMTREE FIANO <i>McLaren Vale.</i> Fresh & fragrant with white blossom aromas & hints of honey. Crisp flavours of granny smith apples & Packham pear fill the palate.	G10.0 B45.0

ARA CHARDONNAY <i>Marlborough NZ.</i> A traditional style chardonnay with rich, generous fruit, creamy character & clean lees complexity.	G8.5 B38.0
WILDFLOWER PINOT GRIGIO <i>Western Australia.</i> Late budding during summer creates vibrant flavours of ripe strawberries, combined with a refreshing acidity & smooth, silky tannins.	B36.0
FIGORE MOSCATO PICCOLO <i>Australia.</i> Refreshingly spritzy, with lifted exotic aromas of roses & sweet spice, lychee & grapes. Low alcohol with a hint of sweetness.	B12.5 200ML
MATRIARCHE & ROGUE RIESLING <i>Clare Valley.</i> Citrus red apple, crisp acid, cool tank fermented.	G10.0 B45.0

RED WINE

HENTLEY FARM VILLAIN & VIXEN SHIRAZ <i>Barossa Valley.</i> A rich nose with blackcurrant & mulberries, secondary aromatics of nutmeg, coco & sage provide the alluring complexity. The palate combines rich Barossa fruit with a soft & approachable texture, look for plum, mulberries, raspberries & an array of spices.	G10.0 B45.0
RYMILL THE DARK HORSE CAB SAUVIGNON <i>Coonawarra.</i> Aromas of fresh dark cherries with aniseed, tobacco & hints of chocolate. Raspberries & dried cherries are entwined with raw cocoa, black olives & subtle mint.	B45.0
JOSEPH CHROMY PINOT NOIR <i>Tasmania.</i> Red fruits & sweet spice with a full rounded palate of rich dark cherry fruit & a balanced blend of toasty oak.	G10.0 B45.0
ZIEGLER FIRE CLAY GRENACHE <i>Barossa Valley.</i> Aromas of cherries & spice plum with a lift of rose petal & dried herbs.	G10.0 B45.0
OLARO BAROSSA VALLEY SHIRAZ <i>Barossa Valley.</i> Aromas of soft luscious red fruits & integrated oak flavours.	B45.0
HANCOCK & HANCOCK GRENACHE ROSE <i>McLaren Vale.</i> Cherry-berry flavours with savoury notes & a touch of rose petal. Bright crisp & medium bodied.	G9.5 B43.0

ROBERT OATLEY SIGNATURE SERIES GSM <i>McLaren Vale.</i> Macerated red fruits & musk from grenache, structure & longevity via shiraz, Mourvèdre's gamey notes & minerality.	G10.0 B45.0
PHILIP SHAW THE CONDUCTOR MERLOT <i>Orange.</i> On the nose there is ripe plum & red currant. The wine shows fleshy red berry fruits with notes of mushroom & dried herbs. It is medium bodied wine with fine savoury tannins which give the wine structure & length.	B42.0
HENTLEY FARM THE BEAUTY SHIRAZ <i>Barossa Valley.</i> Primary reds fruits, white florals & tropical stone fruits leap out of the glass. Red & blue fruits also lead the palate with a strong spice element providing the complexity, a unique blend of blueberry & green peppercorn evidence of the cooler creek level breezes. Soft subtle tannin provide focus through the middle before opening up to broad savoury finish.	B100.0
HENTLEY FARM THE BEAST SHIRAZ <i>Barossa Valley.</i> Richness, intense, aromatic, dark fruits, Christmas pudding & liquorice. Balanced with grippy tannin & freshness of acidity.	B130.0

SPARKLING WINE

CRAIGMORE CUVÉE BRUT PICCOLO <i>Australia.</i> Traditional non-vintage blend of select premium parcels of grapes. Fresh & elegant, an ideal aperitif.	B9.0 200ML
LA GIOIOSA PROSECCO PICCOLO <i>Veneto Italy.</i> Outstanding crisp, dry, yet fruit driven prosecco that tastes as good as the very smart bottle looks.	B12.5 200ML

THE LANE LOIS BLANC DE BLANCS <i>Adelaide Hills.</i> Cheeky & sassy Blanc de Blanc Bubbles! Light, easy drinking aperitif style sparkling with a tight bead of cleansing fizz.	B38.0
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO <i>McLaren Vale.</i> Dark berry fruit aromas, sweet plum & spicy flavours, silky tannins & a rich, velvety smooth palate.	B11.0