

Insalata (salads)

Caprese prawn salad \$20.00

king prawns cooked in garlic and olive oil, mixed lettuce, bocconcini cheese and fresh tomato drizzled with balsamic glaze.

Chicken caesar salad \$20.00

chicken, bacon, lettuce, croutons, shaved parmesan and boiled egg with our homemade caesar dressing.

Sweet chilli chicken salad \$20.00

chicken, mixed lettuce, cucumber, roasted capsicum and shaved parmesan tossed in signature sweet chilli dressing.

Giuseppe salad \$20.00

mixed lettuce, fresh capsicum, semi-dried tomatoes, spanish onion, kalamata olives, avocado and bocconcini cheese with chefs dressing and balsamic glaze.

add chicken \$4.00

add pork \$5.00

add prawns \$5.00

Garden salad \$15.00

mixed lettuce, cucumber, fresh tomato, spanish onion, carrot, feta cheese, capsicum and olives with balsamic dressing and drizzled with balsamic glaze.

Panini (rolls)

Beef burger \$19.50

grilled beef patty, mixed lettuce, sliced tomato, cheese and bbq sauce. *served with a side of chips.*

Chicken cotoletta \$18.00

crumbed chicken topped with napolitana sauce, mozzarella cheese and mixed lettuce.
add chips \$5.00

Veal cotoletta \$18.00

crumbed veal topped with bolognese sauce, mozzarella cheese and mixed lettuce.
add chips \$5.00

Crispy chicken burger \$19.50

crispy chicken breast, mixed lettuce, sliced tomato, cheese and peri-peri sauce. *served with a side of chips.*
add avocado \$3.00

Steak sandwich \$19.50

angus fillet, mixed lettuce, sliced tomato and cheese with bbq sauce. *served with a side of chips.*

Gourmet Pizza

reg	\$17.00
large	\$24.00
family	\$30.00
party	\$37.00

Messina

tomato base, cheese, bacon, mushroom, tiger prawns, roasted capsicum, feta cheese and sweet chilli sauce.

Peri-peri chicken

tomato base, cheese, chicken, roasted capsicum, spanish onion, bocconcini and peri-peri sauce.

Rocket

tomato base, garlic, prosciutto, rocket, parmesan cheese and a drizzle of olive oil.

Three cheese rocket

olive oil and garlic base, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

Toscana

tomato base, cheese, prosciutto, sun-dried tomatoes, artichokes, roasted capsicum and eggplant.

Abruzzo

tomato base, mozzarella cheese, bacon, mushrooms, olives, onion, eggplant, chilli and fresh prosciutto.

Puglia

tomato base, cheese, shaved ham, artichokes, mushrooms and olives.

Toppa

Cheesy garlic toppa

pizza base with garlic, olive oil and mozzarella cheese.

reg	\$15.00
large	\$20.00
family	\$25.00
party	\$30.00

Tomato toppa

pizza base with tomato, herbs and garlic.

reg	\$13.00
large	\$17.00
family	\$20.00
party	\$24.00

gluten free pizza 1 size only \$22.00

Pizza

reg	\$16.00
large	\$22.00
family	\$29.00
party	\$35.00

half/half option add \$2.00

extra toppings range from \$1.00 each

Australian

tomato base, cheese, ham, bacon and egg.

Bambini

tomato base, cheese and ham.

BBQ meat lovers

tomato base, cheese, ham, bacon, salami and bbq sauce.

Bolognese

tomato base, cheese, ham and onion topped with bolognese sauce.

Calabrese

tomato base, cheese, salami, olives, chilli and anchovies.

Caprice

tomato base, cheese, ham, mushrooms, olives and anchovies.

Chicken

tomato base, cheese, chicken, mushrooms and pineapple.

Meat lovers

tomato base, cheese, ham, bacon and salami.

Margherita

tomato base, cheese and oregano.

Giuseppe's

tomato base, cheese, ham, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Mexican

tomato base, cheese, ham, capsicum, onion and chilli.

Pepperoni

tomato base, cheese and salami.

Sam's special

tomato base, cheese, ham, mushrooms, olives and salami.

Seafood

tomato base, cheese, prawns and mixed seafood.

Spagnola

tomato base, cheese, mushrooms, capsicum and salami.

Tropical

tomato base, cheese, ham and pineapple.

Vegetarian

tomato base, cheese, mushrooms, capsicum, pineapple, olives and onion.

Three foot pizza

\$65.00

your choice of 3 toppings.

"First we eat.
Then we do everything else."

BAR
188



GIUSEPPE'S

Restaurant & Bar

Lunch
Mon - Sun:
11.00am - 3.00pm

Dinner
Mon - Sun:
5.00pm - 9.00pm

188 Banna Avenue, Griffith

ORDER ONLINE

www.giuseppesrestaurant.com.au

or call 6962 7777

@giuseppesrestaurant_griffith

Giuseppes Restaurant & Bar

GIUSEPPE'S
Restaurant & Bar



Starters

Arancini balls - 4 pieces rice balls served on a bed of rocket, with warm napolitana sauce and mozzarella cheese.	\$18.00
Salt & pepper calamari lightly fried calamari served on a rocket, onion, cucumber and sun-dried tomato salad drizzled with balsamic glaze.	\$19.90
King prawn tails king prawns cooked to your liking in either olive oil and garlic OR sweet chilli sauce, served with toasted ciabatta bread.	\$19.90
Prawn cutlets freshly crumbed and lightly fried prawns, served on a bed of lettuce with tartare sauce.	\$19.90
Chips/beer battered chips served with tomato or barbecue sauce.	\$8.00
Wedges served with sour cream and sweet chilli sauce for dipping.	\$12.00
Prawn & avocado bruschetta garlic king prawns, aioli and avocado on toasted ciabatta bread, drizzled with balsamic glaze.	\$18.00
Tomato bruschetta toasted ciabatta bread topped with diced tomato, basil, oregano and red onion. drizzled with balsamic glaze.	\$12.00
Antipasto - for 2 selection of cold meats and cheeses, olives and gourmet vegetables served with toasted ciabatta bread.	\$24.00
Garlic bread toasted ciabatta bread with garlic butter.	\$7.00
Garlic cheese bread toasted ciabatta bread with garlic butter and melted cheese.	\$9.00
Herb bread toasted ciabatta bread with herb butter.	\$7.00
Herb cheese bread toasted ciabatta bread with herb butter and melted cheese.	\$9.00

Pasta

\$22.00

ravioli, fettucine, fusilli, penne or spaghetti. risotto GFA gnocchi add \$3.00 all pasta served with cheese.	
Arrabiata bacon, onion, roasted capsicum and chilli in napolitana sauce.	
Bolognese slow cooked rich beef mince ragu.	
Boscaiola bacon and mushroom in napolitana sauce with a touch of cream.	
Campagnola bacon, mushroom and peas cooked in a cream sauce.	
Carbonara bacon, onion and egg in a creamy sauce.	
Chicken & mushroom chicken and mushrooms in napolitana sauce with a touch of cream.	
Gorgonzola gorgonzola cheese and parsley cooked in a cream sauce.	
Napolitana tomato, garlic and fresh herb sauce.	
Sun-dried tomato pesto sun-dried tomato pesto and chicken, cooked in napolitana sauce with a touch of cream.	
Puttanesca olives, anchovies and garlic tossed in a napolitana sauce.	
Vegetarian onion, eggplant, mushroom, capsicum, olives and spinach cooked in napolitana sauce.	
Lasagna (home made) served with salad.	

Gourmet Pasta

\$25.00

Chef's special king prawns cooked with bruschetta mix, spinach, garlic and a touch of chilli in a cream sauce.	
Chicken & avocado chicken and avocado in a garlic cream sauce with a touch of white wine.	
Lasagna (home made) served with salad.	

Mains

Angus scotch fillet steak (350gm) GFA cooked to your liking and served with mushroom, pepper or diane sauce. <i>served with seasonal vegetables.</i>	\$36.50
Rib eye GFA cooked to your liking with mushroom, pepper or diane sauce. <i>served with seasonal vegetables.</i>	\$36.50
Pork belly GFA slow cooked pork belly in pork jus, served with a radicchio and apple slaw and potato mash.	\$32.50
Chicken parmigiana schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese. <i>served with seasonal vegetables.</i>	\$30.50
Chicken or veal schnitzel crumbed chicken or veal. <i>served with seasonal vegetables.</i>	\$28.00
Pollo al funghi GFA chicken breast topped with mushrooms in a creamy garlic and white wine sauce. <i>served with seasonal vegetables.</i>	\$30.50
Pollo con gamberoni GFA chicken breast, avocado and king prawns cooked in a creamy garlic and white wine sauce. <i>served with seasonal vegetables.</i>	\$34.50
Pollo di bari GFA chicken breast, sun-dried tomatoes, shallots and mushrooms cooked in a napolitana sauce with a touch of cream. <i>served with seasonal vegetables.</i>	\$32.50
Saltimbocca GFA pan fried veal scallopini and prosciutto with garlic, white wine, butter and parsley sauce. <i>served with seasonal vegetables.</i>	\$32.50

Gamberoni

chicken, mushroom and king prawns in napolitana sauce with a touch of cream.

Di mamma

prosciutto, eggplant, artichokes, olives, and spinach cooked in a napolitana sauce.

Marinara

king prawns, calamari, mussels, scallops and barramundi pieces cooked in a napolitana sauce with a touch of white wine and garlic.

Scallopini al funghi GFA veal scallopini topped with mushrooms in a creamy garlic and white wine sauce. <i>served with seasonal vegetables.</i>	\$32.50
Cotoletta bolognese crumbed veal topped with rich bolognese sauce and mozzarella cheese. <i>served with seasonal vegetables.</i>	\$30.50
Salt & pepper calamari lightly fried calamari served on a rocket, onion, cucumber and sun-dried tomato salad drizzled with balsamic glaze. <i>served with a side of chips.</i>	\$29.90
King prawn tails King prawns cooked to your liking in either olive oil and garlic OR sweet chilli sauce, served with toasted ciabatta bread. <i>served with seasonal vegetables.</i>	\$29.90
Prawn cutlets freshly crumbed and lightly fried prawns, served with tartare sauce, chips and salad.	\$29.90
Atlantic salmon pan fried salmon, served with seasonal vegetables and drizzled with balsamic glaze.	\$33.00
Barramundi fillet of barramundi served with our signature sauce. <i>served with seasonal vegetables.</i>	\$34.00
Herb crusted salmon pan fried herb crusted salmon fillet served on a bed of mixed lettuce, cucumber, olives and onion. with lemon dressing and a side of yogurt and dill sauce.	\$33.00
Beer battered fish & chips served with chips and salad.	\$28.00

mains are served with seasonal vegetables, other side options available.

Sides

side salad	\$5.00	rocket salad	\$7.00
side of chips	\$5.00	rocket, shaved parmesan cheese, balsamic dressing and balsamic glaze.	
side of vegetables	\$7.00		

(GFA) gluten free available on request, however still may contain traces of gluten. 15% surcharge applies on all public holidays.

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