Menu

Share Plates

Italian Share Platter 42.7
Cured Meats, Mix of Cheese, Assorted Crackers, Fresh Fruit, House Made Pickles

Italian Focaccia 24
Toasted Italian Focaccia, Served with warm Italian Olives & Extra Virgin Olive Oil
Add Hummus Dip +$9

Caprese Salad (V) 24.2
Fresh Tomatoes, Burrata, Olive Oil, Italian Glaze, Salt & Pepper with Toasted Focaccia

Italian Fries (V) 14.4
Rosemary Salt & Aioli

Crumbed Olives (V) 18
Green Olives, Stuffed with Feta

Italian Meatballs 27.5
Italian Meatballs (5) Napolitalian Sauce, Toasted Focaccia, Parmesan

Arancini (GF) 23.1
Beef & Buffalo Mozzarella Arancini (4), Napoli Sauce, Parmesan

Halloumi (V) 26
Thick Cut Fried Halloumi Batons, paired with warm Honey & a Lemon Wedge
Add Focaccia +$12

Garlic Prawns (i) 39
Lemon Garlic Prawns, Smoked Paprika, Toasted Focaccia Bread

Tacos (V) 28.6
24hr Marinated Grilled Chicken, Sirloin Steak, Blackened Tuna (i), or Cauliflower Tacos (2), served with Crispy Lettuce, Pico De Gallo Salsa, Avocado Muse & Mignonette dressing
Add Taco +$10

Cauliflower Bites (VGN) 23.20
Crispy Cauliflower, House Made Hummus with Sweet Paprika & Crispy Kale

Burrata (V) 26.4
Fresh Burrata with House Pesto, Fresh Herbs, Toasted Focaccia, Extra Virgin Olive Oil & Salt Flakes

Share Platters

Taste of Pacino Platter (5ppl/10ppl) 155 / 260
Cured Meats, Beef Ragu Arancini, Feta Stuffed & Crumbed Olives, Salt & Pepper Calamari (i), Meatballs, Italian Fries, Chargrilled Vegetables, Pacino Pizza

Pizza Platter (5ppl/10ppl) 85 / 140
A Selection of our Favourite Pizzas, Topped with Parmesan & Fresh Basil

Pizza

All Pizzas Available on Gluten Free Base +6.2

Margherita (V) 26.7
Napoli Sauce, Mozzarella, Basil, Grated Parmesan

Truffle Mushroom (V) 31.1
Garlic & Truffle Base, Mushrooms, Potato, Mozzarella & Truffle Oil

Boss 31.1
Napoli Sauce, Bacon, Ground Beef, Salami, Mozzarella, Parmesan, Optional BBQ Sauce

Prosciutto 31.1
Napoli Sauce, Prosciutto, Rocket, Mozzarella, Parmesan

Taste of Italy (V) 30.7
Garlic & Olive Oil Base, Mozzarella, Sun Dried Tomato, Artichoke, Mixed Olives, Red Onion, Bocconcini, Pesto

Lamb 31.1
Roast Lamb, Roasted Capsicum, Onion, Mint, Cumin Yoghurt Dressing

A 15% Surcharge Applies on Public Holidays

Mains

Don Corleone Parmigiana 35.1
Chicken Schnitzel Topped with Napoli Sauce & Mozzarella,
Served with Italian Fries
Add Green Leaf Salad - served with Lemon Olive Oil & Salt Flakes +$9

Sirloin (200g) 41.6
200g Sirloin Steak w/ Housemade Truffle Butter Sauce,
served w/ Roasted Cauliflower & Potatoes

Fish of The Day (i) 39.5
Fish of the Day served with Lemon Butter, Soft Herb Salad, & Roasted Herbed Garlic Potatoes

Wagyu Steak Frites (250g) 58.9
250g Wagyu Rump MB9, Grilled to Perfection, served with Parmesan Frites & Burnt Onion Green Peppercorn Wagyu Jus

Burgers

served w/ Italian Fries

Classic Cheese 28.9
Beef Patty, American Cheese, Pacino's Special Sauce, Cos Lettuce, Red Onion, Pickles

Veggie (V) 28.9
Grilled Halloumi, Grilled Mushroom, Charred Capsicum, Pesto, Rocket

Chicken 28.9
Southern Fried Chicken Breast, Tomato, Lettuce, Chilli Mayo

Pasta

Gluten Free Penne Pasta Available +5

Prawn & Bug Linguine 38.4
Linguine Pasta with Garlic Bug Bites (i), Prawns (i), Red Bisque, Olive Oil, Green Peas & Fresh Italian Parsley

Beef Cheek Ragu 38.5
Paccheri Pasta, Braised Beef Cheek Ragu, Stracciatella & Extra Virgin Olive Oil

Linguine Puttanesca (V) 35.1
Linguine pasta with mixed Olives, Fresh Tomatoes, Sundried Tomatoes, Baby Spinach, Bocconcini, Garlic, Olive Oil

Salads

Calamari Salad (GF/DF/i) 30.7
Seasoned Salt & Pepper Calamari with roasted Almonds, dried Shallots, chilli Mayo w/ fresh Herbs, served over a bed of House Slaw

Chicken Caesar Salad 30.7
Cos Lettuce, Bacon, Egg, Croutons, Parmesan, Chicken, Caesar Dressing

Poke Bowl (GF/DF/V) 30.7
Blackened Spiced Tuna (i), Lemon & Herb Chicken or Grilled Halloumi, roasted Almonds, Seasoned Cous Cous, Carrot, Lettuce, House Slaw, charred Corn, Cucumber, Cherry Tomatoes, Avocado

Add Ons

Salami, Avocado, Bacon 6
Side of Fries 7
Halloumi 8
Green Leaf Salad 9
Salt & Pepper Calamari (i) 11
Chicken Tenderloins, Burrata 11
Grilled Prawns (i) 14
Add Sauce 2

Legend

V = Veg VGN = Vegan GF = Gluten Free i = Imported DF = Dairy Free

BAR PACINO

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