

TO START

Rosemary and Garlic Focaccia (2 pieces), with Pukara Estate extra virgin olive oil and caramelized balsamic vinegar (V) **8**

Tomato Bruschetta (1 piece) grilled sourdough topped with heirloom tomatoes, basil, rocket and burrata (V,GFO)**18**

Dish of Warm Marinated Olives (GF, V) **8**

Il Cacciatore Salad, kitchen garden greens, caramelized balsamic figs, toasted walnuts and marinated feta (GF, V) **18**

**RESERVATIONS
RECOMMENDED
4998 7639
FULLY LICENSED
OPEN NIGHTLY
from 6pm**

www.ilcacciatore.com.au



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ENTREES

Beef Carpaccio, with creamy mustard aioli, shaved parmesan and sweet potato crisps (GF) **18**

Spinach and Ricotta Gnocchi, with tomato sugo and toasted pine nuts (V) **22**

Char-Grilled Baby Squid, filled with chorizo stuffing heirloom tomatoes, feta and crispy capers **22**

Pan Seared Scallops, on sweet pea puree, topped with brown butter and pangrattato (GFO) **24**

Crispy Zucchini Flowers, filled with four cheeses, topped with salsa verde and red capsicum coulis (V) **24**

Caprese Arancini, tomato, basil, fior di latte centre with basil aioli (V) **22**

SEPARATE CHILDREN'S AND VEGETARIAN MENU AVAILABLE
V Vegetarian VO Vegetarian option
GF Gluten free GFO Gluten free option

PASTA & GNOCCHI

Chicken Fettucine Boscaiola, pan seared chicken, pancetta, mushrooms and basil in a cream sauce (GFO) **34**

Pan fried Gnocchi with spicy chorizo, roasted pumpkin, zucchini, mushrooms and baby spinach (VO, GFO) **34**

Orecchiette with Chili Garlic Prawns, cherry tomatoes, asparagus and lemon olive oil (GFO) **38**

Pasta of the Day
(see special sheet)

SIDE DISHES

Charred Broccolini, with toasted almonds (GF) **10**

Polenta Chips, with truffle aioli **10**

Rocket Salad, with roasted pear, pine nuts and parmesan (GF) **12**

MENU IS SUBJECT TO CHANGE.
There is a \$8 per person surcharge on public holidays.

FISH & MEAT

Char-Grilled Aged Beef Fillet Medallions, mushroom rotollo, garden vegetables, spinach puree and horseradish cream (GF) **42**

Crispy Skin Atlantic Salmon, topped with a preserved lemon and cucumber salsa, on kipfler potato, roasted cauliflower rocket and red onion (GF) **36**

Oven Baked Veal Involtini wrapped in Prosciutto, filled with parsley pesto, red capsicum and smoked scamorza (cheese) on risotto Milanese, green beans and pinot noir jus (GF) **38**

Chicken Saltimbocca, with Roman gnocchi (semolina) and steamed broccolini (GFO) **36**

Twice Cooked Pork Belly with Caramelized Apple and Crispy Crackling, carrot puree, garden vegetables and marsala pork jus (GF) **36**

Not all ingredients are listed, please advise server of allergies or dietary requirements.

DESSERT & CHEESE

Tiramisu, traditional Italian dessert of coffee-soaked sponge finger biscuits, mascarpone and chocolate **16**

Affogato, vanilla bean gelato, hot espresso, house-made biscotti and Frangelico liqueur (GFO) **20**

Chocolate and Nutella Ravioli, white chocolate sauce and hazelnut gelato **16**

Banoffee Tart, shortbread, caramel, banana and cream with choc chip gelato **16**

Baked Crème Brulee (see 'Specials' sheet), with crispy meringue and seasonal berries (GF) **16**

Gelato, with deep fried chiacchiere pastries (GFO) **10**

Cheese Plate, a selection of Hunter Valley cheeses with fruit, nuts, house made lavosh and fruit paste (GFO) **18 / 28**

NSW Restaurant and Catering
Hunter Region
Best Italian Restaurant 2001 – 2014

DESSERT WINES

Saddlers Creek
Botrytis Supreme 375ml
42 bottle 9 glass

Tamburlaine
Reserve Muscat
aged liqueur 375 ml
35 bottle 7 glass

Drayton's
Liqueur Muscat 375 ml
35 bottle 7 glass

De Bortoli's
'Noble One' 375 ml
42 bottle 9 glass

Morris Brothers
Liqueur Muscat 375ml
35 bottle 9 glass

Tyrrell's Fine Aged
Tawny Port
9 glass

Drayton's Old Decanter Port
10 glass

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GLOSSARY

ARANCINI - rice balls, coated with breadcrumbs and fried

BURRATA - a fresh Italian cows milk cheese made from mozzarella and cream

CARPACCIO - the most perfect Italian style starter, thinly sliced beef served raw

AIOLI - sauce made of egg, garlic and olive oil

CHIACCHIERE - (literal translation: "little gossips") - thin fried pastries common in Italy during Carnevale. They are called Chiacchiere due to the noise and crunch made while eating the crisp dough

E.V.O.O. - extra virgin olive oil

FIOR DI LATTE - is semi-soft, fresh cheese made in the style of Italian mozzarella

FOCACCIA - oven-baked Italian bread

GNOCCHI - small poached dumplings made with potato, semolina or ricotta

GREMOLATA - chopped herb condiment classically made of lemon zest, garlic and parsley

INVOLTINI - stuffed and rolled bundles, traditionally made from slices of meat, fish or vegetables

MASCARPONE - a thick creamy cheese made from fresh cream with the whey removed

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Excellence – Italian Restaurant
(informal) SILVER – National

ORECCHIETTE - meaning 'little ears' in Italian, is typical of the region of Puglia. It has a unique domed shape, smooth on the inside and grooved on the outside

PANCETTA - an Italian bacon that is cured with salt and spices

POLENTA - a staple of Northern Italy, polenta is made from corn meal

PROSCIUTTO - delicate, thinly sliced, cured ham

PUKARA ESTATE - local producer of quality oils and vinegars

ROMAN GNOCCHI - made with semolina

RISOTTO MILANESE - Risotto made with white wine and saffron

ROTOLLO - is a Tuscan dish, involving homemade sheet pasta and filling all rolled up and baked

SALSA VERDE - a cold rustic sauce, and includes parsley, vinegar, capers, garlic, onion, anchovies and olive oil

SALTIMBOCCA - thin pieces of chicken breast topped with lemon, sage and prosciutto, pan fired in butter

SMOKED SCAMORZA - cows milk, cousin of mozzarella but drier and firmer

SUGO - a basic sauce of roasted tomatoes, onions and garlic

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