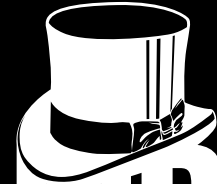


- THE DOCKLANDS -



**MR
COLLINS**

CAFFE · PIZZERIA · CUCINA

LUNCH MENU

SHARE PLATES

SERVED FROM 11:30AM

CHIPS - 12

Homemade chips with Mr Collins secret seasoning

FOCACCIA (V) - 13

Olive oil, sea salt, garlic

Add buffalo mozzarella +5

Add fresh tomatoes +5

Add Prosciutto +5

ARANCINI BALLS - 13.9

Classic or Vegetarian

LASAGNA BITES - 25.9

Crumbed lasagna served with Napoli Sauce and mixed salad

SALADS

CALAMARI SALAD - 28.9

Lightly fried calamari, rocket, cherry tomato

CAPRESE SALAD (V.GF) - 26.9

Cherry tomato, hand torn buffalo mozzarella, fresh basil, dressed with extra virgin olive oil

CHICKEN SALAD (GF) - 28.9

Mixed lettuce, grilled chicken tenderloins, cherry tomatoes and roasted veggies Add Avocado +5

GAMBERO SALAD (GF) - 28.9

Prawns, avocado, rocket, spinach, red onion, black olives, feta

LAMB SALAD - 29.9

Grilled Lamb cutlets served on rocket, cherry tomatoes and salsa verde

MISTA - 14

Mixed lettuce, cherry tomatoes, cucumber, balsamic dressing

ADDITIONS TO YOUR SALAD

YOUR SALAD CAN BE ENRICHED WITH ANY OF THE FOLLOWING:

Tuna	6
Grilled chicken tenderloin	6
Buffalo mozzarella 60gms (half hand torn)	6
Smoked salmon	6
Prawns	6

MONDAY DEAL

**CHICKEN
PARMIGIANA**
WITH SOFT DRINK

FRIDAY DEAL

**ANY PIZZA
OR PASTA***
WITH SOFT DRINK

FOR ONLY **\$29**

*(EXCLUDING SEAFOOD & RISOTTO)

PASTA

SERVED FROM 11:30AM

GNOCCHI SORRENTINA (V) - 29

Homemade potato gnocchi tossed in a Napoli sauce, hand torn buffalo mozzarella, fresh basil & Parmesan cheese (Paired Wine - Cab Sav)

LASAGNA AL FORNO - 29

Traditional Homemade lasagna with Bolognese & bechamel (Paired Wine - Shiraz)

PAPPARDELLE AL RAGÙ - 29

Tossed with traditional Bolognese sauce (Paired Wine - Shiraz)

SPAGHETTI ALLA PESCATORA - 33.5

Spaghetti tossed with selection of fresh seafood, garlic & chilli
Choice of sauce: **White wine** or **Napoli Sauce** (Paired Wine - Pinot Grigio)

SPAGHETTI CHILLI PRAWN - 32.5

Tossed with zucchini, cherry tomatoes, garlic & chilli (Paired Wine - Pinot Grigio)

SPAGHETTI CARBONARA - 29

Spaghetti tossed with pancetta, cream of egg yolk and black pepper (Paired Wine - Pinot Noir)

BEEF RAVOLI - 29

Beef ravioli tossed with Butter and Sage (Paired Wine - Shiraz)

RIGATONI ARRABBIATA - 29

Rigatoni tossed with Napoli Sauce, chilli and olives (Paired Wine - Montipulcano)

RISOTTO PRAWNS 31.5

Arborio Rice with peas, prawns and zucchini (Paired Wine - Pinot Grigio)

RISOTTO PORCINI - 30

Arborio rice with porcini mushrooms, spinach & truffle butter
Add chicken +5 (Paired Wine - Pinot Noir)

GLUTEN FREE PASTA +5

Penne, gnocchi or spaghetti tossed with your choice of any of our traditional sauces

MAIN

CALAMARI FRITTI - 31.9

Lightly fried calamari served with rustic chips & aioli sauce

CHICKEN COTOLETTA - 30.9

Crumbed free range chicken schnitzel served with mixed lettuce and rustic chips (option mushroom sauce)

CHICKEN PARMIGIANA - 30.9

Crumbed free range chicken schnitzel coated with Napoli sauce and melted mozzarella cheese, served with lettuce and rustic chips

GRILLED SALMON (GF) - 31.9

Served with fresh garden salad

VEAL SCHNITZEL - 33.9

Lightly crumbed veal schnitzel with mushroom sauce served with mixed salad

PIZZA



SERVED FROM 11:30AM

MARGHERITA (V) - 25

San Marzano tomato, mozzarella cheese, fresh basil

CAPRICCIOSA - 28

San Marzano tomato, mozzarella cheese, leg ham, mushrooms, olives

CALABRESE - 28

San Marzano tomato, mozzarella cheese, hot salami, njuda, buffalo mozzarella oregano and mushrooms

ITALIAN MEAT LOVERS - 28

San Marzano tomato, mozzarella cheese, salisccia, nduja, hot salami, leg ham

REGINA (V) - 26

Cherry tomatoes, buffalo, mozzarella, fresh basil, oregano and parmesan

SAN DANIELE - 28

San Marzano tomato, mozzarella, hand torn buffalo mozzarella, San Daniele prosciutto, rocket and parmesan cheese

TRUFFLE - 28

Truffle base, mozzarella cheese, Parmesan cheese, Porcini mushrooms and truffle oil. **Add saliscca \$5**

VEGETARIANA (V) - 28

Mixed veggies, mozzarella cheese and San Marzano tomato.

TRADITIONAL CALZONE - 28

San Marzano tomato, ham, mozzarella cheese.

DIAVOLA - 28

San Marzano tomato, mozzarella cheese, hot salami, olives and njuda

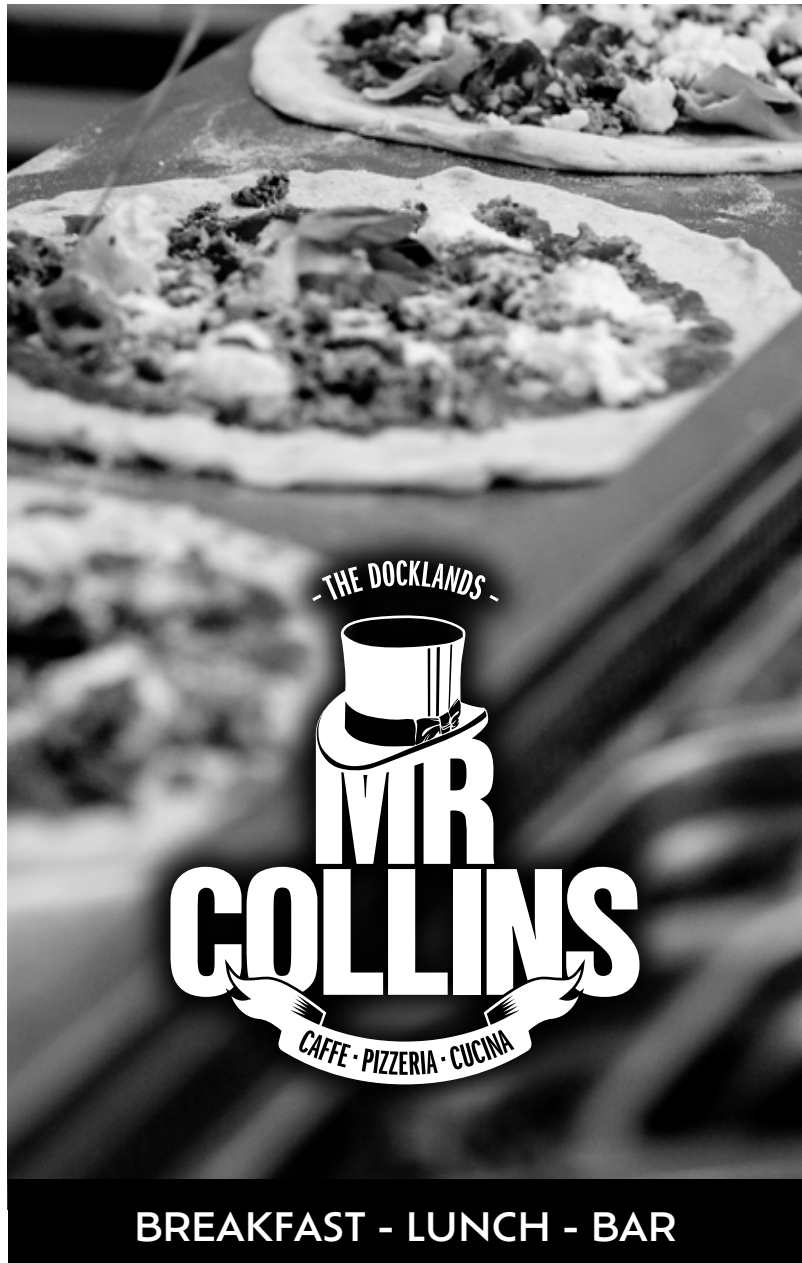


FOOD ALLERGY NOTICE:

Please be advised that food prepared here on the premises may contain these ingredients: **milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.**

If you have any specific allergy, please let us know.

(V) = vegetarian friendly (VG) = vegan friendly (GF) = gluten free friendly

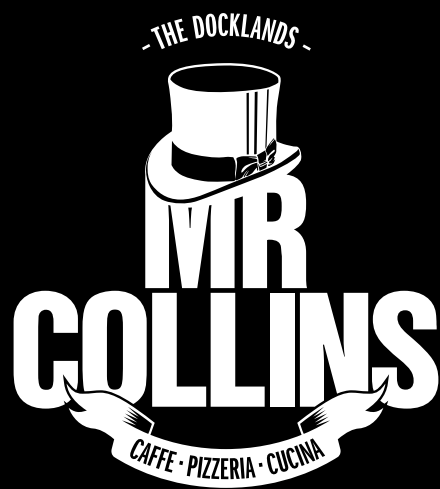


• TRADING HOURS •

Monday - Friday 6:00am til 4:00pm
Saturday - Sunday Private Functions

• CATERING AVAILABLE •

PLEASE ASK US FOR
MORE INFORMATION
OR VISIT OUR WEBSITE AT:
www.mrcollins.com.au



www.mrcollins.com.au



@mr.collins_cucina