

**OPENING HOURS:**  
 Wednesday – Sunday  
**Lunch** – 11.30am – 2.00pm

Wednesday – Saturday  
**Dinner** – 5.30pm – 9.00pm  
 All Times QLD during DST

**G U S T I**  
*d'Italia*  
 TASTES OF ITALY

**DD** **M** **V**  
 DINING MEMBERS VISITORS  
 DEALS

<i>Starters</i>	DD	M	V
<b>STONE BAKED BREADS</b> (per person) Italian ciabatta, sourdough, grissini sticks with olive oil and roasted garlic	3	4	4
<b>CHEESE &amp; GARLIC BREAD</b>	6	8	9
<b>BRUSCHETTA</b> Toasted Italian ciabatta, parmesan, basil, mozzarella and tomatoes	12	14	14
<b>SQUID &amp; FENNEL SALAD</b> Semolina dusted baby squid, shaved fennel salad with a mint and orange dressing	14	16	17
<b>PARMA HAM &amp; MELON</b> Finely sliced ham, melon, rocket and vincotto reduction	14	16	17
<b>ITALIAN HOUSE SALAD</b> Romaine lettuce, marinated peppers, olives, cherry tomatoes, grilled artichokes and house dressing	13	15	16
<b>CHEESE &amp; TOMATO ARANCINI</b> Crumbed and deep fried, served with tomato and herb sauce and shaved parmesan	13	15	16
<b>HERB ROASTED PUMPKIN &amp; GOATS CHEESE PASTY</b> Layers of pastry with roasted pumpkin, almonds, spinach and goats cheese	14	16	17

<i>Mains</i>	DD	M	V
<i>Choose from our house-made fusilli, spaghetti, tagliatelle or rigatoni penne</i>			
<b>MARINARA</b> Selection of seafood simmered in white wine and tomato sauce	19	21	23
<b>CARBONARA</b> Bacon, cream and mushrooms	19	21	23
<b>BEEF BOLOGNESE</b> Braised beef mince, Napoli sauce and herbs	19	21	23
<b>CHICKEN &amp; MUSHROOM</b> Herb chicken, mushrooms and cream sauce	19	21	23
<b>SEAFOOD RISOTTO</b> Traditional recipe with scallops, barramundi fillets, mussels and prawns	25	27	29
<b>BAKED LASAGNE</b> Layers of ground beef, Italian cheese sauce and fresh pasta sheets	23	25	27
<b>GNOCCHI</b> Napoli cream sauce, shaved parmesan and rocket	18	20	22

<i>Mains</i>	DD	M	V
<b>CRUMBED VEAL</b> Marsala wine sauce, garlic potatoes and splash of green	24	26	28
<b>GARLIC WHITE WINE PRAWNS</b> Prawns sautéed in garlic and white wine served with risotto and herbs	26	28	30
<b>HERB ROASTED LAMB RUMP</b> Slow roasted lamb with truffle mashed potatoes, pan gravy, asparagus and balsamic baby onions	26	28	30
<b>CHICKEN PEPPERONATA</b> Stuffed chicken served with butter baked potato and a warm salad of capsicum, olives and capers	24	26	28
<b>ROMAN PORCHETTA</b> Rolled pork belly, butternut puree with crackling and apples	24	26	28
<i>Sides</i>			
<b>CHEF'S VEGETABLE DISH OF THE DAY</b> Market inspired	6	8	9
<b>HERB ROASTED POTATOES</b> Olive oil, sea salt and garden herbs	6	8	9
<b>ROASTED CAULIFLOWER</b> Ciabatta crumbs, pancetta, red onion and cream sauce	6	8	9
<b>ITALIAN HOUSE SALAD</b> Romaine lettuce, marinated peppers, olives, cherry tomatoes, grilled artichokes and house dressing	6	8	9

While Twin Towns will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

15% surcharge applies on all public holidays.



**DOWNSIZE YOUR BILL, UPSIZE YOUR VALUE!**

Ask our friendly staff about how you can earn DD vouchers at your favourite Club. Present your voucher to receive DD discounted price for the entire table. Your final bill is discounted for each additional DD redeemed at the time of dining.

One DD voucher = \$5 off your total bill + DD prices for your table  
 Five DD vouchers = \$25 off your total bill + DD prices for your table  
 Ten DD vouchers = \$50 off your total bill + DD prices for your table