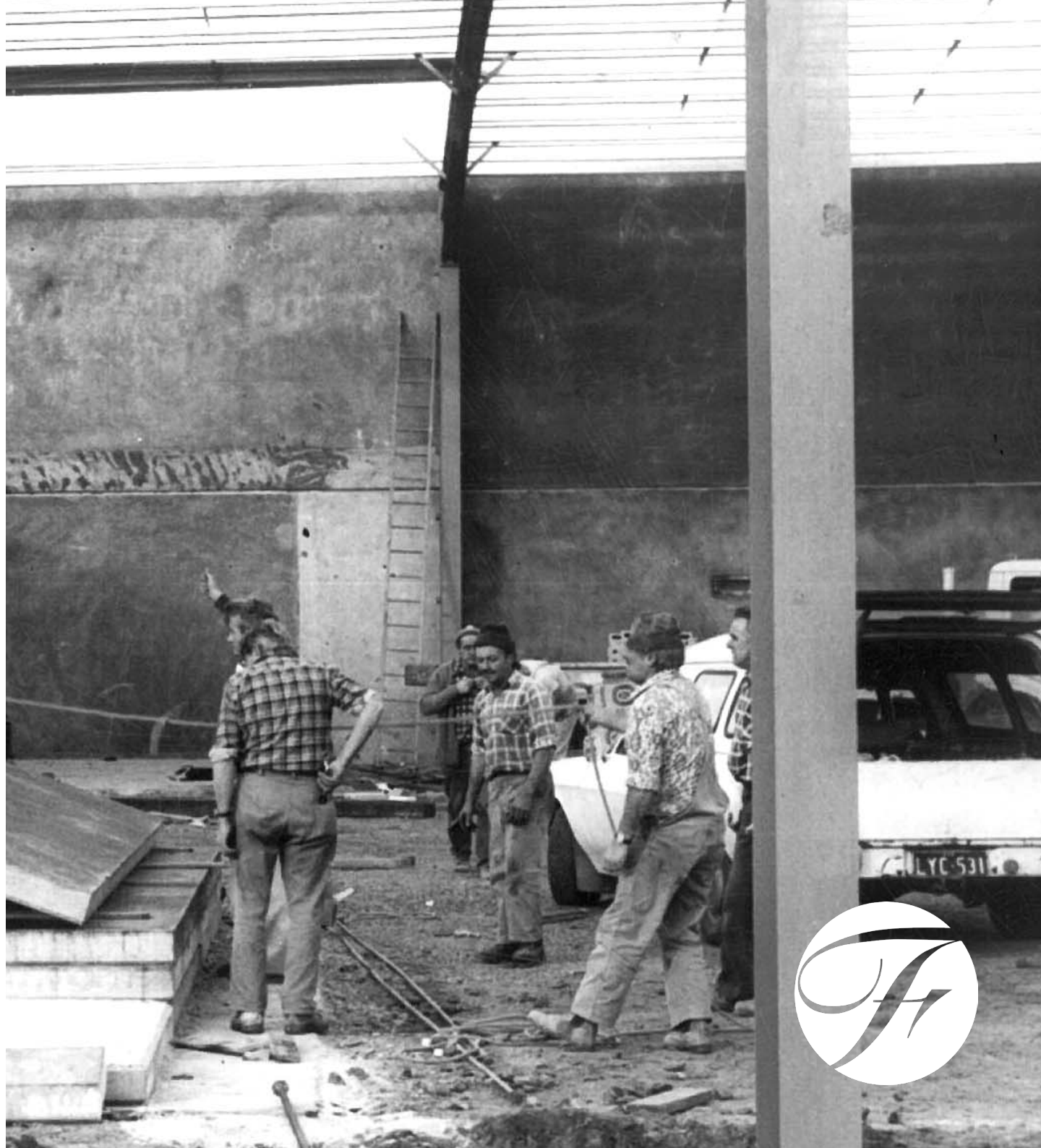


PIZZE

MARGHERITA <i>(gfo)(v)(vgo)</i> pomodoro, mozza, basil	18
TROPICALE <i>(gfo)(vo)</i> pomodoro, mozza, ham, pineapple	22
ALPINA BIANCA <i>(gfo)(vo)</i> mozza, bocconcini, prosciutto cotto make it alpina rossa, add fresh pomodoro	25
CALABRESE <i>(gfo)(vo)</i> pomodoro, mozza, pepperoni add pineapple +2	20
NAPOLETANA <i>(gfo)(vo)</i> pomodoro, mozza, olives, anchovies, basil	20
TESTAROSSA <i>(gfo)</i> pomodoro, mozza, spicy nduja, pepperoni, capsicum, fresh chilli	22
FUNGHI <i>(gfo)(vo)(vgo)</i> pomodoro, mozza, mushroom, oregano add prosciutto cotto +4	20
LA VESPA NERA <i>(gfo)(vo)(vgo)</i> pomodoro, mozza, charred eggplant, parmesan, oregano	20
CAPRICCIOSA <i>(gfo)(vo)</i> pomodoro, mozza, ham, mushroom, olives add anchovies +2 add artichoke +3	22
FIorentina <i>(gfo)(v)(vgo)</i> fresh pomodoro, mozza, bocconcini, baby spinach, olives	26
BELLA MIA <i>(gfo)(vo)</i> fresh pomodoro, mozza, prosciutto crudo, rocket, bocconcini, shaved parmesan	26
VERDURE <i>(gfo)(v)(vgo)</i> pomodoro, mozza, mushroom, capsicum, onions, olives	24
HOT FOGOLAR <i>(gfo)(vo)</i> pomodoro, mozza, pepperoni, charred eggplant, capsicum, olives, fresh chilli	24
IL GIARDINO <i>(gfo)(v)(vgo)</i> pomodoro, mozza, roasted potato, capsicum, charred eggplant, zucchini, olives	26
TREVI <i>(gfo)(vo)</i> pomodoro, mozza, ham, pepperoni, mushroom, capsicum, onion, pineapple, olives, chilli flakes	26



CICCHETTI | SMALL BITES

SOUP OF THE DAY please ask your waiter	MP
FOCACCIA (v)	
plain olive oil, salt	12
garlic garlic, caramelised parmesan, olive oil	12
mozza garlic, mozza, caramelised parmesan	14
SALT + PEPPER CALAMARI (gfo)	17
salt + pepper calamari ganished with salad, tartare + lemon	
ARANCINI	15
rice balls filled with bolognese sauce + mozza, garnished with salad + aioli	

PRIMI | PASTA

PENNE AMATRICIANA (gfo)	27
pomodoro sugo, bacon, chilli, onion, garlic	
RISOTTO POLLO + FUNGHI (gf)	28
arborio rice, chicken, mushroom, onion, garlic, cream, white wine	

SPECIALE DELLA NONNA

NONNA'S GNOCCHI BOLOGNESE | 30

One of the Furlan Club's greatest decade old traditions is of "le nostre nonne" (our grandmother's) whom get together and make gnocchi from scratch. These delicious house-made gnocchi are served with our chef's traditional Bolognese sauce topped with Parmigiano Reggiano cheese.

LINGUINE MARINARA (gfo)(vo)	36
prawns, calamari, mussels, fish pieces, garlic, moreton bay bug, vongole, fresh pomodoro	
TRADITIONAL LASAGNE (vo)	28



scan the QR code for all links, online takeaway + more



planning your next function? we've got multiple event spaces perfect for any size check out our events pack via the QR code all enquiries management@furlanclub.com.au

SECONDI | MAINS

CHICKEN COTOLETTA	29
traditional chicken schnitzel served with chips + salad add gravy +2	
CHICKEN PARMIGIANA	32
traditional chicken schnitzel topped with napoli sauce + mozza, served with chips + salad paired with Birra Moretti +8.5	
VEAL FUNGHI (gfo)	40
pan fried veal medallions in a creamy mushroom sauce, served with roasted potatoes and seasonal vegetables	
250g SCOTCH FILLET (gf)	40
australian scotch fillet steak cooked to your liking with your choice of sauce: pepper, mushroom or red wine jus served with roasted potato + seasonal vegetables paired with vigna stefani pinot noir +9	

DAL MARE | FROM THE SEA

SALT + PEPPER CALAMARI (gfo)	32
salt + pepper calamari served with chips + salad, accompanied with aioli + lemon	
BEER BATTERED FISH (gfo)	30
beer battered australian barramundi fillets, served with chips + salad, tatare + lemon	
FISH OF THE DAY please ask your waiter	MP

INSALATE E CONTORNI | SALADS AND SIDES

CHIPS (gf)(v)	8
MEDITERRANEAN GARDEN SALAD (v)(vg)(gf)	10
mixed leaf salad, cucumber, tomato, onion, olives with balsamic dressing	
SEASONAL VEGETABLES (v)(gf)	14

MR CANNOLI MAN

RICOTTA, garnished with grated dark chocolate
CHOC + VANILLA CUSTARD, half/half filled custard

3x HOUSE MADE CANNOLI | 17 (gf add 4)

6x HOUSE MADE CANNOLI | 32 (gf add 4)

12x HOUSE MADE CANNOLI | 64 (gf add 4)

3x HOUSE MADE PROFITEROLES | 14
filled with chantilly custard dusted with icing sugar

The Furlan Club is proud to introduce our new collaboration with Mr Cannoli Man. Handmaking quality golden, crunchy cannoli shells filled with velvety vanilla and chocolate custard or creamy italian ricotta; these delicious sweets are now exclusive to The Furlan Club.

DOLCI | DESSERTS

TIRAMISU (v)	14
sponge biscuits soaked in coffee + marsala layered with mascarpone cream	
APPLE STRUDEL (v)	14
served with vanilla ice cream	
AFFOGATO (v)(lfo)	17
vanilla ice cream with a shot of espresso coffee + a shot of liqueur	
TRADITIONAL ITALIAN FROZEN DESSERTS (v)	11
please ask your waiter for availabilities	
GELATO MISTO (v)(gfo)(lfo)	13
please ask your waiter for availabilities	

gf - gluten free
mp - market price
vg - vegan

gfo - gluten free option
v - vegetarian
vgo - vegan option

lfo - lactose free option
vo - vegetarian option

*gluten free pasta +3
*gluten free pizza +6
*modify mains sides +3

*olives may contain pips
*surcharge applies for additional toppings