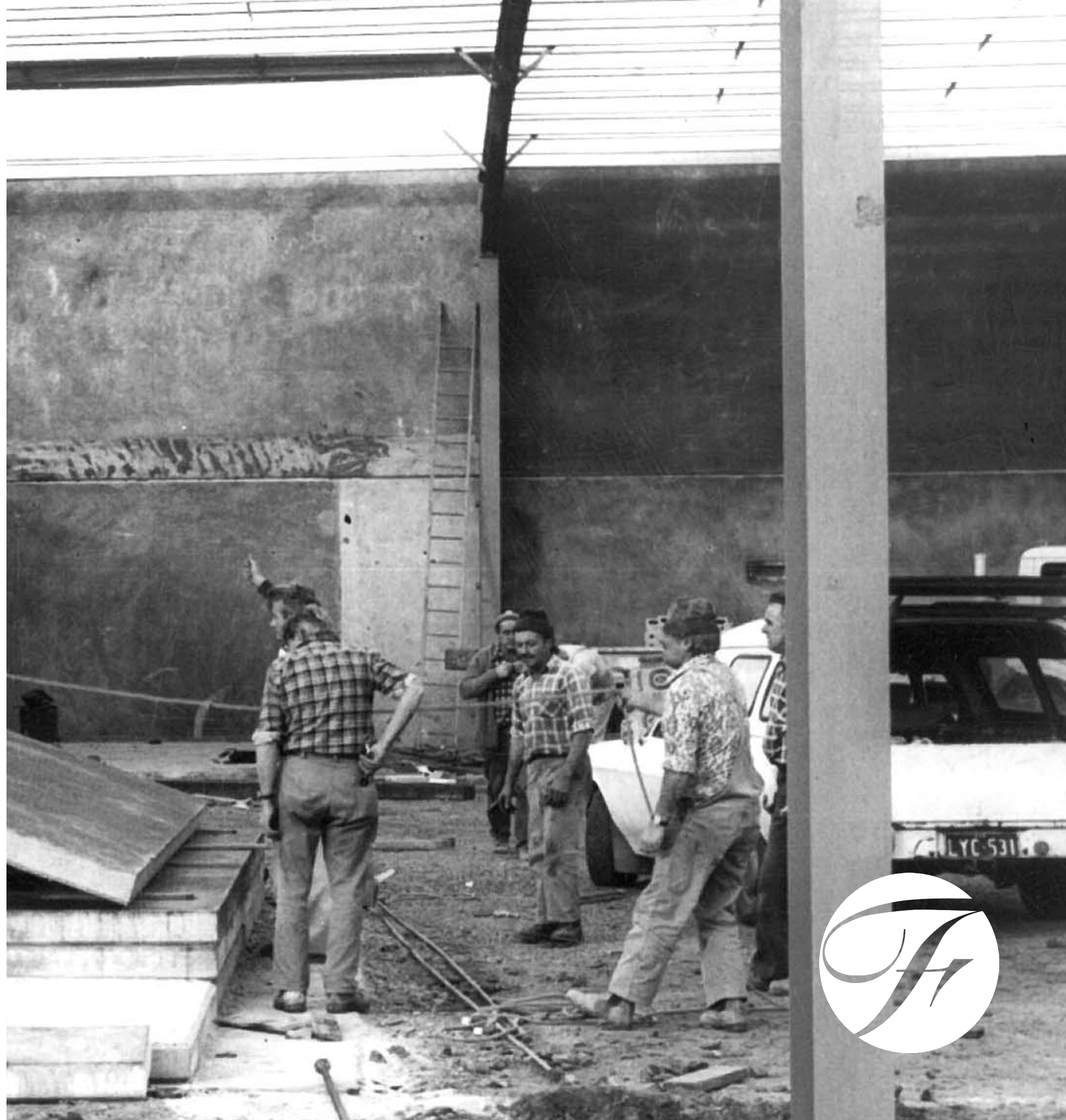


## PIZZE

MARGHERITA (gfo) (v) (vgo) pomodoro, mozza, basil	16
TROPICALE (gfo) (vo) pomodoro, mozza, ham, pineapple	20
ALPINA BIANCA (gfo) (vo) mozza, bocconcini, prosciutto cotto make it alpina rossa, add fresh pomodoro	22
CALABRESE (gfo) (vo) pomodoro, mozza, pepperoni add pineapple +2	18
NAPOLETANA (gfo) (vo) pomodoro, mozza, olives, anchovies, basil	18
TESTAROSSA (gfo) pomodoro, mozza, spicy nduja, pepperoni, capsicum, fresh chilli	20
FUNGHI (gfo) (vo) (vgo) pomodoro, mozza, mushroom, oregano add prosciutto cotto +4	18
LA VESPA NERA (gfo) (vo) (vgo) pomodoro, mozza, charred eggplant, parmesan, oregano	18
CAPRICCIOSA (gfo) (vo) pomodoro, mozza, ham, mushroom, olives add anchovies +2 add artichoke +3	20
FIORENTINA (gfo) (v) (vgo) fresh pomodoro, mozza, bocconcini, baby spinach, olives	24
BELLA MIA (gfo) (vo) fresh pomodoro, mozza, prosciutto crudo, rocket, bocconcini, shaved parmesan	24
VERDURE (gfo) (v) (vgo) pomodoro, mozza, mushroom, capsicum, onions, olives	22
HOT FOGOLAR (gfo) (vo) pomodoro, mozza, pepperoni, charred eggplant, capsicum, olives, fresh chilli	22
IL GIARDINO (gfo) (v) (vgo) pomodoro, mozza, roasted potato, capsicum, charred eggplant, zucchini, olives	24
TREVI (gfo) (vo) pomodoro, mozza, ham, pepperoni, mushroom, capsicum, onion, pineapple, olives, chilli flakes	24



## CICCHETTI | SMALL BITES

SOUP OF THE DAY please ask your waiter	MP
FOCACCIA (v)	
plain   olive oil, salt	10
garlic   garlic, caramelised parmesan, olive oil	10
mozza   garlic, mozza, caramelised parmesan	12
SALT + PEPPER CALAMARI (gfo)	15
salt + pepper calamari garnished with salad, tartare + lemon	
ARANCINI	13
rice balls willed with bolognese sauce + mozza, garnished with salad + aioli	
EGGPLANT CHIPS (v)	14
eggplant chips served with sour cream + sweet chilli	

## ANTIPASTI | FORMAGGI

ANTIPASTO DI CASA (serves 2) (gfo)	29
cured meats, marinated olives, char grilled melanzane, red peppers, sun-dried tomatoes, grissini, artichoke hearts, zucchini + bocconcini add focaccia +10 add grissini +5 add charred eggplant + 5	
CHEESE PLATTER (serves 2) (gfo)	34
assorted cheese with crackers, strawberries, dried fruits + quince paste	

## PRIMI | PASTA

PENNE NAPOLI (v) (gfo)	20
house-made pomodoro sugo	
PENNE ARRABIATA (v) (gfo)	22
tomato sauce, red chilli, garlic, onion	
SPAGHETTI GENOVESE (v) (gfo) *contains nuts	24
basil pesto, pine nuts, parmesan cheese	

## SPECIALE DELLA NONNA

### NONNA'S GNOCCHI BOLOGNESE | 26

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.

PENNE AMATRICIANA (gfo)	24
tomato sauce, bacon, chilli, onion, garlic	
RISOTTO POLLO + FUNGHI (gf)	25
arborio rice, chicken, mushroom, onion, garlic, cream, white wine	
SPAGHETTI CARBONARA (gfo)	24
onion, garlic, bacon, cream	
LINGUINE MARINARA (gfo) (vo)	32
prawns, calamari, mussels, fish pieces, garlic, moreton bay bugs, vongole, fresh pomodoro	
TRADITIONAL LASAGNE OR VEGETARIAN LASAGNE (vo)	25



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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](mailto:management@furlanclub.com.au)

## SECONDI | MAINS

CHICKEN COTOLETTA	26
traditional chicken schnitzel served with chips + salad add gravy +2	
CHICKEN PARMIGIANA	28
traditional chicken schnitzel topped with napoli sauce + mozza, served with chips + salad paired with Birra Moretti +8.5	
CHICKEN INVOLTINI (gf)	33
stuffed chicken breast wrapped in prosciutto, stuffed with sun dried tomato, spinach + bocconcini, served with roasted eggplant, zucchini and capsicum with a Rosé sauce	
VEAL FUNGHI (gfo)	35
pan fried veal medallions in a creamy mushroom sauce, served with roasted potatoes and seasonal vegetables	
BEEF BURGER	28
australian beef pattie in a brioche bun with lettuce, tomato, fried egg, beetroot, cheese with tomato sauce + aioli, served with chips	
300g PORTERHOUSE (gf)	32
australian porterhouse steak cooked to your liking with your choice of sauce: pepper, mushroom or red wine jus served with roasted potato + seasonal vegetables paired with raswon's retreat shiraz cabernet +8	
250g SCOTCH FILLET (gf)	35
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)	28
salt + pepper calamari served with chips + salad, accompanied with aioli + lemon	
BEER BATTERED FISH (gfo)	26
beer battered australian barramundi fillets, served with chips + salad, accompanied with tartare + lemon	
GARLIC PRAWNS (gf)	32
tiger prawns tossed in a garlic + creamy white wine sauce, served with arborio rice	
FISH OF THE DAY please ask your waiter	MP

## INSALATE E CONTORNI | SALADS AND SIDES

CHICKEN SALAD (gfo) (vo)	26
grilled chicken on a bed of rocket, fresh tomato, onion, basil, bocconcini with house-made dressing make it calamari +8	
CHIPS (gf) (v)	7
WEDGES (gf) (v)	7
MEDITERRANEAN GARDEN SALAD (v) (vg) (gf)	9
mixed leaf salad, cucumber, tomato, onion, olives with balsamic dressing	
ROAST POTATOES (gfo) (v)	9.5
garlic + rosemary roasted potatoes	
SEASONAL VEGETABLES (v) (gf)	12

## MR CANNOLI MAN

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

3x HOUSE MADE CANNOLI | 15 (gf add 4)  
3x mixed house-made cannoli

6x HOUSE MADE CANNOLI | 28 (gf add 4)  
ricotta, custard or mixed house-made medium cannoli

12x HOUSE MADE CANNOLI | 56 (gf add 4)  
ricotta, custard or mixed house-made medium cannoli

3x HOUSE MADE PROFITEROLES | 12  
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)	12
sponge biscuits soaked in coffee + marsala layered with mascarpone cream	
COINTREAU PANNA COTTA (v) (gf)	12
cointreau infused panna cotta served with berry coulis	
APPLE STRUDEL (v)	12
please ask your waiter for availabilities, served with vanilla ice cream	
AFFOGATO (v) (lfo)	15
vanilla ice cream with a shot of espresso coffee + a shot of liqueur	
TRADITIONAL ITALIAN FROZEN DESSERTS (v)	10
please ask your waiter for availabilities	
GELATO MISTO (v)(gfo)(lfo)	12
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