

- THE DOCKLANDS -



**MR
COLLINS**

CAFFE · PIZZERIA · CUCINA

LUNCH MENU

STARTERS

CHIPS - 13

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

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

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
Broccolini	6

MONDAY DEAL

**CHICKEN
PARMIGIANA**
WITH SOFT DRINK

FRIDAY DEAL

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

FOR ONLY **\$29**

*(EXCLUDING SEAFOOD & RISOTTO)

RISOTTO

RISOTTO PORCINI (V) - 30

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

RISOTTO PESCATORA - 33.5

Arborio rice with fresh seafood (paired Pinot Grigio)

BAKED PASTA

TRADITIONAL BEEF LASAGNA - 29

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

EGGPLANT PARMIGIANA (V) - 29

Grilled eggplant layered with napoli sauce, mozzarella and Parmesan cheese (Paired Wine - Pinot Noir)

GNOCCHI SORRENTINA (V) - 29

Homemade gnocchi baked with Napoli sauce and buffalo mozzarella (Paired Wine - Pinot Noir)

PASTA - ALL \$29

CHOOSE YOUR OWN PASTA:

- GNOCCHI
- RIGATONI
- SPAGHETTI
- PAPPARDELLE

CHOOSE FROM ONE OF THE FOLLOWING SAUCES:

- QUATTRO FORMAGGI (V)
- CARBONARA
- BEEF RAGU
- CACIO E PEPE (V)
- AI FUNGHI PORCINI (V)

SEAFOOD PASTA

SPAGHETTI CHILLI PRAWN & CALAMARI - 33.5

Tossed with zucchini prawns and calamari garlic and chilli (paired with Pinot Grigio)

PACCHERI 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)

MAIN

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) - 32.9

Served with Broccolini and grilled cherry tomatoes

PIZZA

SERVED FROM 11:30AM

MARGHERITA (V) - 25

San Marzano tomato, mozzarella cheese, fresh basil

CALABRESE - 28

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

ITALIAN MEAT LOVERS - 28

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

CAPRICCIOSA - 28

San marzano tomato, ham, mushrooms and olives

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

DIAVOLA - 28

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

QUATTRO FORMAGGI (V) - 28

Mozzarella, Gorgonzola, Parmesan, Scamorza, truffle oil and mushrooms

Add Prosciutto \$5 Add Salsiccia \$5

ORTOLANA (V) - 28

White base, grilled vegetables and mozzarella cheese



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

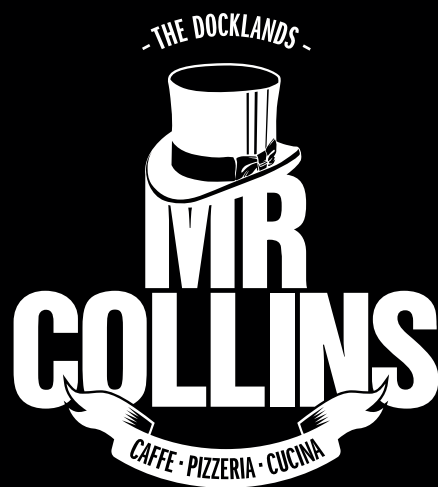


• TRADING HOURS •

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



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