



ESPRESSO + KITCHEN + BAR

MARTINI+CO

WERRIBEE | PLENTY VALLEY | BAYSIDE
ROCKINGHAM | KNOX

www.martiniandco.com.au

SET MENU

\$ **49.90** PP

Martini says... let's eat....drink....repeat

HERB GARLIC BREAD 

Fresh Garlic herb butter on toasted focaccia bread

SALT AND PEPPER CALAMARI FRITTI

Served with citrus salad, tartre sauce and a lemon wedge

CHICKEN WINGS- HOT DEVIL OR BBQ SAUCE

Your choice of wings served with blue cheese dressing

DIP 'EM 

Chef's choice of dips served with lightly toasted Turkish bread, marinated olives and chorizo

BEER BATTERED POTATO FRITES 

POTATO WEDGES 



Your choice of any three types of pizza to share

ADD A DESSERT FOR 7.90 PP



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WERRIBEE | PLENTY VALLEY | BAYSIDE
ROCKINGHAM | KNOX

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SET MENU

\$64.90 PP

Martini says... let's eat....drink....repeat

GRAZING PLATTER

To Share

HERB GARLIC BREAD V

Fresh Garlic herb butter on toasted focaccia bread

ARANCINI BALLS V

Mushroom and mozzarella cheese risotto balls served with tomato sugo, roquettes, and parmesan

DIP 'EM V

Chef's choice of dips served with lightly toasted Turkish bread, marinated olives and chorizo

PRAWN TWISTERS

Served with spicy aioli

MAINS

Please Select Your Favorite

THREE LITTLE PIGS PIZZA

Diced Ham, Italian hot salami, grilled bacon, olives, red onion, capsicum and mozzarella cheese

MEATBALLS SPAGHETTI & CO.

Italian style veal and pork meatballs cooked in tomato sugo and red wine sauce with shaved grana Padano

HOUSE FETTUCCINI CARBONARA

Mushroom, diced bacon, onion, garlic, and egg tossed in a creamy white wine sauce, finished with shaved grana Padano

WILD MUSHROOM RISOTTO V

Mix Wild mushroom, garlic, onion, fresh spinach, truffle oil and smoked provolone cheese

BLACK ANGUS BEEF BURGER

Grilled bacon, lettuce, tomato, cheddar cheese, caramelized onion, tomato relish, confit garlic aioli served on a toasted brioche bun and a side of beer battered fries and gherkin

CLASSIC CHICKEN PARMIGIANA

Parmesan crumbed chicken breast topped with shaved ham, house Napoli and mozzarella served with beer battered frits and garden salad

FRAGRANT THAI CHICKEN CURRY

chicken, market vegetables, kaffir lime leaves finished in coconut cream, Asian bean shoots and herb salad, served with jasmine rice and crispy shallots

FISH AND CHIPS

Beer battered snapper fillet fish, and chips served with a side salad and lemon wedge With tartre sauce

ASSORTED DESSERT PLATTER

TO SHARE



ESPRESSO + KITCHEN + BAR

MARTINI+CO

WERRIBEE | PLENTY VALLEY | BAYSIDE
ROCKINGHAM | KNOX

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SET MENU

\$74.90 PP

Martini says... let's eat....drink....repeat

GRAZING PLATTER

To Share

HERB GARLIC BREAD V

Fresh Garlic herb butter on toasted focaccia bread

ARANCINI BALLS V

Mushroom and mozzarella cheese risotto balls served with tomato sugo, roquettes, and parmesan

DIP 'EM V

Chef's choice of dips served with lightly toasted Turkish bread, marinated olives and chorizo

SALT AND PEPPER CALAMARI FRITTI

Served with citrus salad, tartare sauce and a lemon wedge

CHICKEN WINGS- HOT DEVIL OR BBQ SAUCE

Your choice of wings served with blue cheese dressing

PRAWN TWISTERS

Served with spicy aioli

MAINS

Please Select Your Favorite

ATLANTIC SALMON

Crispy skin salmon with citrus salad with asparagus, beetroot and fennel, orange, dill cream sauce

GET IN MY BELLY

Twice cooked crispy skin pork belly served with homestyle apple, fennel and red radish slaw with parsnip puree and pear cider jus

STACKIN' UP V

Grilled vegetable stack with haloumi, basil pesto, house Napoli served with beer battered frits and salad

VEAL & CARAMELIZED ONION TORTELLINI

Roasted pumpkin, garlic, fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan, amaretto crumb and balsamic glaze

BLACK ANGUS BEEF BURGER

Grilled bacon, lettuce, tomato, cheddar cheese, caramelized onion, tomato relish, confit garlic aioli served on a toasted brioche bun and a side of beer battered fries and gherkin

SEAFOOD LINGUINI

prawns, clams, fish, mussels, calamari, fresh tomato, red chili, basil, onion and garlic tossed in extra virgin olive oil

THREE CHEESES GNOCCHI V

Homemade Gnocchi with roasted pumpkin, fresh spinach and semi sun dried tomatoes

CLASSIC CHICKEN PARMIGIANA

Parmesan crumbed chicken breast topped with shaved ham, house Napoli and mozzarella served with beer battered frits and garden salad

MOROCCAN LAMB TAGINE

Braised Lamb served with market vegetables, chickpeas, cous cous, tzatziki and lemon wedge


ASSORTED DESSERT PLATTER

TO SHARE

SET MENU

\$84.90 PP

Martini says... let's eat....drink....repeat

DIP 'EM 

To Share

Chef's choice of dips served with lightly toasted Turkish bread, marinated olives and chorizo

GRAZING

Please Select Your Favorite

ARANCINI BALLS 

Mushroom and mozzarella cheese risotto balls served with tomato sugo, roquettes, and parmesan

SALT AND PEPPER CALAMARI FRITTI

Served with citrus salad, tartre sauce and a lemon wedge

GRILLED KING PRAWNS

with Asian salad and Thai basil dressing

CLASSIC BRUSCHETTA 

Fresh diced tomato, basil and red onion served with whipped feta, drizzled with vinocotto and extra virgin olive oil

NATURAL OYSTERS

Half a dozen fresh oysters served with lemon wedge

MAINS

Please Select Your Favorite

ATLANTIC SALMON

Crispy skin salmon with citrus salad with asparagus, beetroot and fennel, orange, dill cream sauce

GET IN MY BELLY

Twice cooked crispy skin pork belly served with homestyle apple, fennel and red radish slaw with parsnip puree and pear cider jus

STACKIN' UP 

Grilled vegetable stack with halloumi, basil pesto, house Napoli served with beer battered frits and salad

LOW AND SLOW BBQ PORK RIBS

homemade slow cooked bbq pork ribs served with beer battered frits and pineapple slaw

CAPE GRIM SCOTCH FILLET

Cooked your way with potato mash, broccolini and red wine jus

VEAL & CARAMELIZED ONION TORTELLINI

Roasted pumpkin, garlic, fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan, amaretto crumb and balsamic glaze

SEAFOOD LINGUINI

prawns, clams, fish, mussels, calamari, fresh tomato, red chili, basil, onion and garlic tossed in extra virgin olive oil

SEAFOOD PAELLA

Saffron Arborio rice, fresh chili, prawns, market fish, calamari, chicken, chorizo, clams, and mussels served with Cajun and smoked paprika and Cajun spices

THREE CHEESES GNOCCHI 

Homemade Gnocchi with roasted pumpkin, fresh spinach and semi sun dried tomatoes

CLASSIC CHICKEN PARMIGIANA

Parmesan crumbed chicken breast topped with shaved ham, house Napoli and mozzarella served with beer battered frits and garden salad

MOROCCAN LAMB TAGINE

Braised Lamb served with market vegetables, chickpeas, cous cous, tzatziki and lemon wedge

DESSERT

Please Select Your Favorite

TIRAMISU

Drizzled with bailey's and amaretto crumb

MACADAMIA AND CHOCOLATE BROWNIE

Served with chocolate ganache, strawberries and vanilla bean ice cream

NUTELLA S'MORES

Roasted marshmallows on a bed of Nutella and warm almond crumble