

Josephines

Entrée	Main	
Fresh Bread5	Chicken Parmigiana	
Garlic Bread 6	and cheese. Served with sweet potato fries, sour cream and sweet chilli sauce	
Herb Bread6		
Chilli Bread6		
Ciabatta6	Beef Cheeks	34.5
Served with olive oil and balsamic vinegar	Oven braised in red wine, onion, garlic, served with crema	
Toasted Turkish Bread 9.5	fritta	
Served with marinated olives and roasted capsicum		
Bruschetta 12.5	Toulouse Lautrec	35.5
Toasted bread topped with tomato, onion, herbs, roasted	Crumbed veal filled with ham, fresh mushrooms, cheese, topped with tomato and basil sauce, served with spaghetti	
capsicum, chorizo sausage, fetta and a balsamic glaze		
Soup of the Day 12.5		
Italian Sausage13.5	Amelia Park Lamb Shank	
Grilled Italian sausage served with eggplant parmigiana	Oven braised, cooked with onion, garlic, and red wine served with home made gnocchi and tomato and basil sauce	
Arancini 15	servea with nome made gnocchi and tom	ato ana basu sauce
Fried risotto and cheese balls served with aioli on the side		
Calamari Rings 19.9 Marinated in garlic, white wine and herbs, lightly crumbed,	D'Aqui Chicken	
deep fried and served with a sweet chilli plum sauce	Mount Barker Chicken breast filled with prosciutto, pine nuts, asparagus and camembert cheese, served with potato and sweet potato gratin, runner beans, carrots and a crean	
Field Mushrooms 19.9		
Grilled, topped with roasted capsicum, sun-dried tomato	white wine sauce	
fetta cheese, served on tomato and basil sauce		
Seafood Chowder 20.5	Ferguson Valley Scotch Fillet	38.5
Our own special recipe with prawns, scallops, calamari	300g steak cooked to your liking, with either mushroom or pepper sauce. Served with potato and sweet potato gratin,	
and mussels		
Chilli Mussels 22.5	runner beans and carrots	
Fresh local mussels cooked in a tasty tomato and chilli sauce		
Garlic Prawns 22.5 Norwest prawns served sizzling in garlic butter and cream sherry	Duck	39.5
Hot Antipasto Plate for 229.5	Crispy skin Szechuan pepper pan fried duck breast, served	
Grilled semi-dried Italian sausage, roasted capsicum, grilled	with fried bok choy and mash with a plun	n and red wine glaze
eggplant, sun-dried tomatoes, fetta and black olives		
Tasting Plate for 229.5	Seafood Platter	
Crumbed squid, chorizo sausage, Arancini, roasted capsicum, bruschetta, and aioli sauce	Local fresh seafood, grilled fish, prawns, scallops and salt and pepper squid, served with mash, a citrus salad and aiol.	
Oysters	E.1 C.1 D	1 4 /D
Natural Half Dozen 19 One Dozen 38	Fish of the Day	
Oysters served natural with lemon wedges.	Served with mash, a citrus salad and aio	
Kilpatrick Half Dozen 21 One Dozen 42		
Oysters grilled with bacon and Worcestershire sauce.	Dhufish	
	Served with mash, a citrus salad and aioli	

Crumbed Half Dozen 21 One Dozen 42

Served with aioli.

Served with mash, a citrus salad and aioli

All pastas are topped with Romano Cheese	ENTRÉE	MAIN
Gluten free pasta available		
Chicken Cannelloni	N/A	24.5
Homemade, filled with chicken, spinach, ricotta with tomato and basil sauce, served with salad	DT/A	24.5
Vegetarian Cannelloni	N/A	24.5
Homemade, filled with char grilled vegetables, topped with cheese, tomato basil sauce, served with salad		
Matriciana	19.5	25.5
Spaghetti with a tasty bacon, onion, tomato and basil sauce, with a touch of chilli		
Penne Catanzaro	19.5	25.5
Penne with semi-sundried tomato, fresh ricotta in a light tomato sauce		1000
Fettuccine Carbonara	19.5	25.5
Fettuccine in a creamy sauce with bacon	10.5	26.5
Penne con Pollo	19.5	26.5
Penne with chicken breast, fresh mushrooms, tomato and basil sauce and a dash of cream	10.5	26.5
Arrabbiata	19.5	26.5
Spaghetti tossed in a spicy Italian sausage and tomato and basil sauce	NI/A	20.5
Pumpkin Ravioli	N/A	28.5
Homemade, filled with pumpkin and ricotta, served with tomato and basil sauce	N/A	28.5
Meat Ravioli Homemade, filled with veal and beef, served with bolognaise sauce	IN/A	26.3
	NI/A	28.5
Gnocchi Homemade, served with a chicken, bacon and tomato and basil sauce with a touch of chilli	IN/A	26.3
Marinara	24.5	29.5
Spaghetti with fresh seafood in a light tomato sauce	24.9	27.3
Pescatore	24.5	29.5
Spaghetti with scallops, prawns and squid in a light creamy garlic sauce with a touch of chilli		
Fettuccine Delicate	24.5	29.5
Fettuccine with snow peas, prawns and scallops in a creamy sauce		
Tris di Pasta	N/A	29.5
All homemade, gnocchi al ragu, pappardelle carbonara, spinach and ricotta ravioli with a tom	ato	
and basil sauce		
Salads and Side Orders	SMALL	LARGE
Chips	4	8
Garden Salad		15
Season Vegetables		16.5
Caesar Salad		16.5
		16.5
Greek Salad	11	10.5
Kids' Corner		
Squid Rings and Chips		15
Deep Fried Fish and Chips		
Penne Bolognaise and Chips		
Chicken Nuggets and Chips		
All Kids' Corner meals include a glass of soft drink and a bowl of ice		15
The Isias Corner means include a glass of soft artificial a bowl of tee	cream	