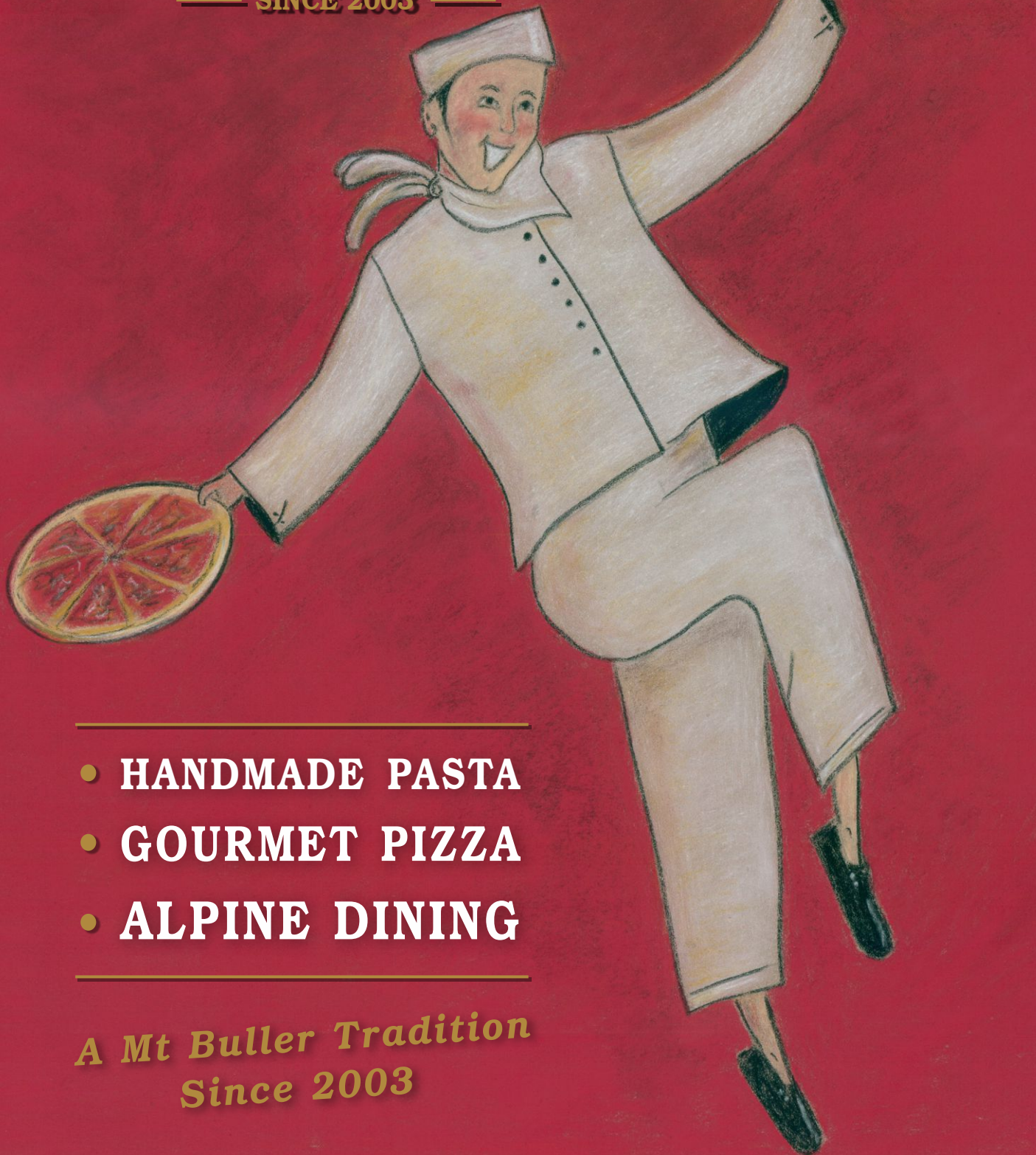


# Pats Italian

**Mt Buller**

— SINCE 2003 —



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- **HANDMADE PASTA**
  - **GOURMET PIZZA**
  - **ALPINE DINING**
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*A Mt Buller Tradition  
Since 2003*

# Pizza



<b>Margherita (VEG)</b> napoli base, mozzarella	<b>29</b>
<b>Garlic (VEG)</b> fresh garlic base, mozzarella, fresh parmesan	<b>29</b>
<b>Americana</b> napoli base, salami, mozzarella	<b>32</b>
<b>Aussie</b> napoli base, ham, bacon, egg, mozzarella	<b>32</b>
<b>Capricciosa</b> napoli base, ham, mushroom, olives, mozzarella	<b>33</b>
<b>Chicken</b> napoli base, fresh grilled chicken, mozzarella, bbq sauce	<b>33</b>
<b>Hawaiian</b> napoli base, ham, pineapple, mozzarella	<b>32</b>
<b>Meat Lovers</b> napoli base, ham, salami, bacon, mozzarella, bbq sauce	<b>34</b>
<b>Mexicana</b> napoli base, salami, capsicum, chilli, mozzarella	<b>33</b>
<b>Special</b> napoli base, ham, salami, mushroom, capsicum, olives, mozzarella	<b>34</b>
<b>Vegetarian (VEG)</b> napoli base, capsicum, onion, mushroom, olives, mozzarella	<b>33</b>
<b>Pats Belly Buster</b> napoli base, ham, salami, bacon, mushroom, olives, capsicum, onion, pineapple, shrimp, mozzarella	<b>36</b>

Add Gluten Free Pizza Base 6  
Add Vegan Cheese 5

# Gourmet Pizza



<b>Tandoori Chicken</b> napoli base, fresh grilled chicken, tandoori sauce, mozzarella	<b>36</b>
<b>Greek</b> napoli base, salami, spinach, olives, mozzarella, feta, fresh garlic	<b>35</b>
<b>Spanish</b> tomato chilli base, fresh chicken, capsicum, onion, mushroom, spinach, mozzarella	<b>36</b>
<b>Prosciutto</b> napoli base, crisp prosciutto, cherry tomatoes, capers, mozzarella, fresh rocket	<b>36</b>
<b>Prawn</b> napoli base, black tiger prawn, roast capsicum, tomato, mozzarella, garlic, chili, fresh rocket	<b>39</b>
<b>Roast Pumpkin (VEG)</b> napoli base, roast pumpkin, spinach, onion, mozzarella, feta, rosemary	<b>35</b>
Add Gluten Free Pizza Base	6
Add Vegan Cheese	5

# Hand Made Pasta

handmade daily in house

choice of penne - fettuccine - spaghetti

<b>Napolitana (VEG)</b> traditional tomato sauce, parmesan, fresh herbs	<b>36</b>
<b>Bolognese</b> beef, tomato basil sauce, parmesan	<b>36</b>
<b>Carbonara</b> bacon, mushroom, cream, parmesan add chicken	<b>36</b> 9
<b>Polo Funghi</b> creamy mushroom, chicken, white wine sauce, parmesan	<b>36</b>
<b>Prawn Arabiata</b> black tiger prawns, tomato, chilli, lemon, fresh herb	<b>39</b>
<b>Gourmet Garlic Prawn</b> black tiger prawns, garlic, cream, feta, lemon	<b>39</b>

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# Mains

**Scotch Reserve (GF) 65**

300g Black Angus grass fed (marble score 2) with a choice of chips & salad or mash & veg, served with jus, mushroom or peppercorn sauce

**Porterhouse (GF) 62**

300g Black Angus grass fed with a choice of chips & salad or mash & veg, served with jus, mushroom or peppercorn sauce

**Eye Fillet (GF) 68**

250g Black Angus grass fed with a choice of chips & salad or mash & veg, served with jus, mushroom or peppercorn sauce

**Chicken Parmigiana 36**

crumbed chicken breast, Napoli sauce, double smoked ham, mozzarella chips & salad

**Aussie Parmigiana 39**

crumbed chicken breast, Napoli sauce, double smoked ham, mozzarella, bacon, egg, chips & salad

**Pats Famous Open Burger 36**

200g Australian beef patty, cheese, pickles, lettuce, tomato, topped with bacon and egg with chips

**The Double Stack Burger 36**

2 x 150g Australian Beef patties, double American cheese pickles, and chips

**Chicken Schnitzel Burger 32**

with cheese, rocket, onion, aioli, chips

**Sesame Crusted Salmon Fillet (TAS) 39**

sesame side up served with quinoa and roasted vegetables, salad and balsamic reduction

**Barramundi Fillet (QLD) 39**

grilled served with scented jasmine rice, Asian slaw and topped with chilli caramel sauce

# Salads

add chicken \$9 / add tiger prawns \$15

**Roast Pumpkin (VEG/GF) 25**

beetroot, spinach, feta, balsamic, pepita crumble

**Panzanella (VEGAN) 25**

cucumber, roast capsicum, red onion, rocket, kalamata olives, garlic croutes & roast tomato vinaigrette

# Risotto

**Roast Pumpkin & Feta (VEG/GF) 36**

tender roasted pumpkin pieces and spinach topped with feta

**Chicken & Mushroom (GF) 38**

roasted chicken breast and button mushrooms mixed with confit garlic cream sauce and topped with parmesan

**Prawn, Spinach & Lemon (GF) 39**

seared prawns with lemon infused olive oil, baby spinach in a creamy sauce finished with parmesan

# Sides

**Soup of the Day, fresh sourdough 26**

**Garlic Bread (VEG) 16**  
add cheese 3

**Chips (VEGAN) 18**  
add chilli & rosemary salt 1

**Seasonal Vegetable (VEG) 16**

Jus, Mushroom or Peppercorn Sauce 6

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# Desserts

<b>Affogato</b> double espresso and vanilla ice cream	<b>18</b>
add Frangelico liqueur	10
<b>Sticky Date Pudding</b> house made and served in a butterscotch sauce with cream or ice cream	<b>17</b>
<b>Chocolate Brownie</b> house made with chocolate ganache with cream or ice cream	<b>17</b>



<b>Spaghetti Napolitana</b> traditional tomato sauce, parmesan & fresh herbs	<b>25</b>
<b>Spaghetti Bolognese</b> beef, traditional tomato sauce, parmesan & fresh herbs	<b>25</b>
<b>Nuggets &amp; Chips</b>	<b>25</b>
<b>Chips</b> (one size)	<b>18</b>
<b>Chicken Parmigiana</b> crumbed half breast, napoli sauce, double smoked ham, mozzarella & chips	<b>30</b>
<b>Soup of the Day</b>	<b>18</b>
<hr/>	
<b>Kids Ice Cream</b> served with chocolate sauce	<b>8</b>
<b>Sticky Date Pudding</b> house made and served in a butterscotch sauce with ice cream	<b>17</b>
<b>Chocolate Brownie</b> house made and served in a chocolate ganache with cream	<b>17</b>
<b>Waffle</b> berry compote and vanilla ice cream	<b>12</b>

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# Coffee by evolve

	Regular	Large
Flat White	8	9
Cappuccino	8	9
Latte	8	9
Espresso	8	9
Macchiato short	8	9
Macchiato long	8	9
Long Black	8	9
Chai Latte	8	9
Chai Latte Dirty	8	9
Babyccino	5	

add 10  
donuts  
\$10

## Flavoured lattes

<b>Vanilla Snow</b>	espresso with steamed milk and vanilla bean	12
<b>Caramel Peak</b>	smooth espresso with buttery caramel	12
<b>Alpine Hazelnut</b>	rich espresso with toasted hazelnut notes	12
<b>Mountain Gold</b>	espresso with a sweet blend of vanilla and caramel	15
<b>Butter Praline</b>	nutty and caramelised flavours	15
<b>Snowgum</b>	creamy vanilla with roasted hazelnut	15

## Iced Coffees

<b>Classic</b>	milk and cream	12
<b>Alpine</b>	vanilla ice cream and cream	16
<b>Vanilla Snow</b>	vanilla ice cream vanilla bean	18
<b>Caramel Peak</b>	vanilla ice cream, buttery caramel	18
<b>Alpine Hazelnut</b>	vanilla ice cream, toasted hazelnut	18

## Liqueur Coffees

<b>Irish</b>	espresso with Jameson's Whiskey and cream	20
<b>Baileys</b>	espresso with Baileys Irish cream and cream	20
<b>Affogato</b>	double espresso & vanilla ice cream with Frangelico	28

## Hot Chocolate **Snug as a Bug Premium (GF)**

<b>Original</b>		9
<b>S'mores</b>		9.50
<b>Classic cream</b>		10
<b>Snow Cloud</b>	vanilla ice cream and cream	16
<b>Vanilla Bean</b>	vanilla ice cream vanilla bean, cream	18
<b>Golden Drift</b>	vanilla ice cream, buttery caramel, cream	18
<b>Praline</b>	vanilla ice cream, toasted hazelnut, cream	18

## Tea

<b>English Breakfast – Lemon &amp; Ginger – Peppermint</b>	7
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<b>Alternative Milk</b> Almond – Oat – Soy – Lactose Free	3
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# Breakfast Menu

**Dine in or Take away**

**Available until 11am**

<b>FREE RANGE EGGS ON TOAST (VEG)</b> choice of poached or fried	<b>GF +5</b>	<b>21</b>	
<b>HASH BROWN STACK</b> double smoked ham, poached egg, spinach hollandaise		<b>30</b>	
<b>SMASHED AVO (VEG)</b> avocado, feta, cherry tomatoes, poached eggs and balsamic glaze on sourdough	<b>GF +5</b> <b>add bacon +6</b>	<b>30</b>	
<b>BACON &amp; EGG BURGER</b> with tomato relish and cheese	<b>GF sandwich +5</b>	<b>19</b>	
<b>DELUXE BACON &amp; EGG BURGER</b> bacon, eggs, hash brown, onion, cheese, tomato, bbq sauce	<b>GF sandwich +5</b>	<b>25</b>	
<b>BIG BREAKFAST</b> bacon, chorizo, eggs, hash brown, sautéed mushroom & spinach, tomato & sourdough	<b>GF +5</b>	<b>32</b>	
<b>OATS</b> overnight bircher oates in greek yoghurt, chia seeds, goji berries, fruit compote & cacao nibs		<b>19</b>	
<b>WAFFLES</b> berry compote & cream		<b>24</b>	
- Kids Waffle		<b>14</b>	
<b>EXTRAS</b>			
+ onion	3	+ avocado	6
+ cheese	3	+ mushroom	5
+ bacon	6	+ hash brown	5
+ tomato	5	+ gluten free toast	6
+ spinach	5	+ sourdough	3
+ hollandaise	5		
+ yoghurt	3	+ ice cream	5
+ cream	3	+ cream & ice cream	6

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