

Menu

MAINS

VEAL MILANESE COTOLETTA 35.9
Veal schnitzel served with chips and garden salad.

CALAMARI 28.9
Lightly floured fresh calamari, seasoned with salt and pepper, served with rocket & aioli.

BARRAMUNDI FISH 37.9
Barramundi fillet baked in foil with seasonal vegetables, olives, cherry tomatoes, garlic butter and chilli.

CHICKEN PARMIGIANA 28.9
Crumbed chicken breast fillet topped with house-made Napoli sauce & mozzarella, served with chips.

PORTERHOUSE 43.9
300g 100% Australian grass-fed porterhouse fillet, grilled to your liking and served with Italian garden salad & chips.

RIB EYE 46.9
350g 100% Australian grass-fed beef cooked to your liking & served with Italian garden salad & chips.

LAMB CUTLETS 37.9
3 pcs of lamb cutlet, Kipfler potatoes, and mint dipping.

GRILLED CHICKEN CACCIATORE 26.9
Grilled chicken breast cooked in a very tasty red sauce with capers, olives and red capsicum served with mashed potatoes.

PIZZA

GARLIC & CHEESE 18.9

MARGHERITA 23.9
San Marzano, mozzarella, basil.

MEAT LOVERS 27.9
Ham, salame, bacon.

SAN DANIELE 27.9
Fresh, Buffalo mozzarella, Prosciutto, rocket, shaved parmesan.

VEGETARIAN 27.9
Mushroom, capsicum, olives, and onion.

CAPRICCIOSA 27.9
Ham, mushroom, olives, anchovies.

AMALFI MARE PIZZA 30.9
Tomato sauce, mozzarella, prawns, calamari and mussels drizzled with garlic and parsley.

SAUCES

CREAMY GARLIC SAUCE 3.9

CREAMY MUSHROOM 3.9

PEPPER CORN SAUCE 3.9

GRAVY 3.9

Drinks Menu

SOMETHING ICED

ICED COFFEE 8
Cold milk and a shot of coffee served over vanilla ice cream (Add whipped cream + 0.5).

ICED CHOCOLATE 8
Cold milk and chocolate served over vanilla ice cream. (Add cream + 0.5).

ICED MOCHA 8
Cold milk, a shot of coffee and chocolate served over vanilla ice cream. (Add cream + 0.5).

ICED LATTE 7
Cold milk and a shot of coffee served over ice. (Add cream + 0.5).

ICED CHAI 7.5
Cold milk served over ice. (Add whipped cream + 0.5).

SOMETHING HOT

ESPRESSO 3.5

SHORT MACCHIATO 4.0

LONG MACCHIATO / PICCOLO 4.5

ORGANIC COFFEE S - 4.5 | M - 6.2
Latte | Cappuccino | Flat White | Long Black | Piccolo.

COFFEE EXTRAS
Decaf +0.5 | Extra shot +0.8 | Milk (Almond, Soy, Oat, Lactose-free) +1 | Syrup (Vanilla, Hazelnut, Caramel) +0.8.

MOCHA | HOT CHOCOLATE S - 5.2 | M - 6.9

CHAI LATTE
Powdered S - 5.2 | M - 6.9

ORGANIC LOOSE LEAF TEA 4.5
English Breakfast
Earl Grey
Lemongrass & Ginger
Peppermint
Chamomille
Green

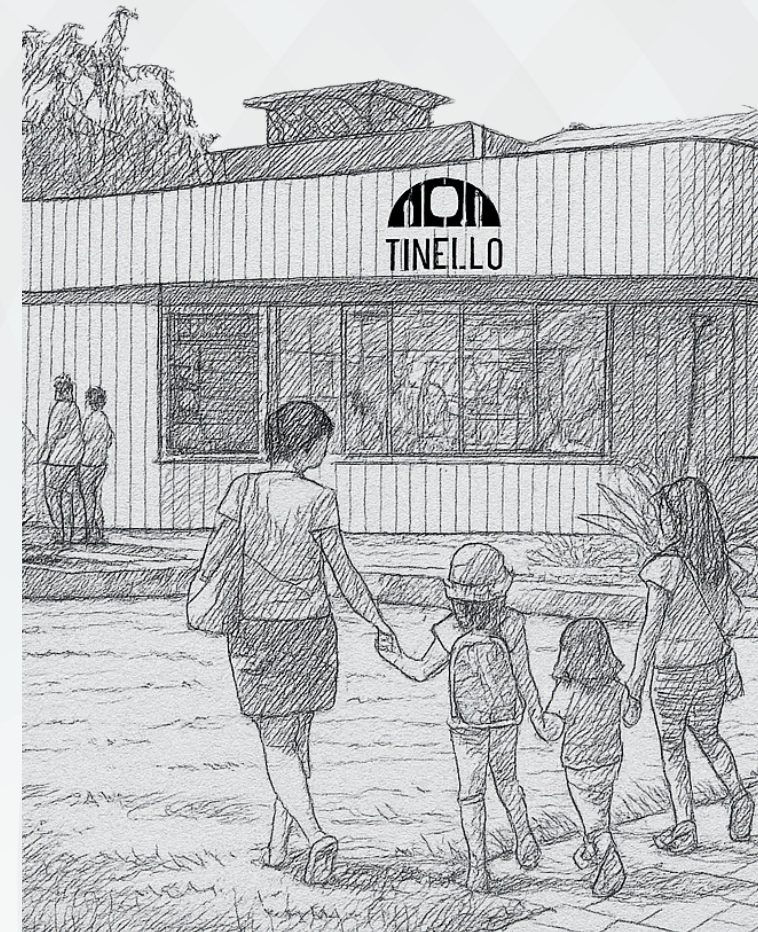


Thank you! Hope you enjoy every bite.

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Vegetarian Friendly Gluten Friendly Vegan Friendly can be made

All of our food may contain traces of nuts, dairy, gluten & seafood, please let our staff know if you have any dietary requirements
10% Weekend Surcharge / 15% Public Holiday Surcharge.



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Breakfast Menu

TOAST 	7.9
Your choice of bread served with butter, Jam or Nutella or Vegemite. (Gluten Free Bread add 2.0).	
TOASTIE	9.9
Select from Ham & Cheese or Ham Cheese & Tomato or Cheese & Tomato Smoked Ham, Tasty Cheese & Tomato. (Gluten Free Bread or Croissant add 2.0).	
EGGS ON TOAST	14.9
Poached, fried or scrambled eggs on your choice of bread. (Gluten Free Bread add 2.0).	
PORRIDGE 	18.9
Quick oats, choice of milk, nuts crumble mix, banana with seasonal fruits.	
CORN AND ZUCCHINI FRITTERS 	20.9
3 fritters served with avocado, rocket, poached egg , coriander aioli.	
BACON, AVO SALSA	20.9
Your choice of bread with basil pesto, smashed avo topped with fresh corn served with middle short-cut bacon, carrots hummus and 2 poached eggs.	
OMELETTE	22.9
Traditional of 4 fillings of pork, porcini, fresh prosciutto, roquette served with toasted sourdough.	
CHILLI SCRAMBLED EGGS	23.9
Scrambled eggs, siracha, paprika aioli, feta, fried shallots served with croissant or choice of bread. (Gluten Free Bread add 2.0).	
EGGS BENEDICT	23.9
Poached eggs, smoked ham or bacon, saffron hollandaise, beetroot hummus served on toasted bread.	
SALMON BENEDICT  	24.9
Poached eggs, smoked salmon, hollandaise, beetroot hummus served on toasted bread.	
BREAKFAST BRUSCHETTA 	22.9
Cherry tomatoes, red onion, avocado, basil pesto, rocket, carrots hummus, poached eggs, grilled halloumi on toasted bread.	
SMASHED AVOCADO WITH POACHED EGG	24.9
Avocado, feta, pepitas and sunflower seeds, rocket, served on toasted bread.	
HEARTY VEGETARIAN 	24.9
Your choice of eggs, avocado, mushrooms, caramelised onion, grilled tomato, spinach, spiced beans, hash brown, toasted bread.	
THE WHOLE HOG 	26.9
Your choice of eggs, bacon, Italian pork sausage, grilled tomato, mushrooms, caramelised onion, hash brown and toasted bread.	
BELGIAN WAFFLES	22.9
Belgian waffles, fresh strawberries and banana, chocolate & caramel syrup, icing sugar, ice cream & toasted almonds.	

MAKE YOUR OWN

HASHBROWN	3	MUSHROOM	4
BREAD SLICE	4	HAM	3
BACON	6	SMASHED AVOCADO	5
EGG EACH	3.5	NINOS PORK SAUSAGES	4
SCRAMBLED EGG	5	FRITTER	5
GRILLED TOMATO	3	SAFFRON HOLLANDAISE	3
HALLOUMI	5		

Menu

ENTREE

GARLIC PRAWNS  	25.9
Sizzling prawns cooked with olive oil and garlic, served with toasted bread.	
BRUSCHETTA CHARCOAL BREAD 	18.9
Traditional Italian tomato, onions, and fior di latte mozzarella served on house-made activated charcoal bread, topped with balsamic glaze.	
MEATBALLS	16.9
House-made meatball with bread on rich Napoli sauce topped with parmesan cheese. Served with toasted bread. (2pcs).	
ARANCINI 	13.9
House-made hand-rolled Italian rice balls with Napoli sauce and mozzarella cheese. Served with toasted bread. (2pcs).	
STUFFED OLIVES ASCOLANE	14.9
Italian stuffed olives (beef, pork & chicken) lightly crumbed & fried, served with aioli sauce.	
CHIPS 	8.9
House chips served with your choice of tomato sauce or aioli.	
SOUP OF THE WEEK	16.9
MIXED WARM OLIVES	8.9
PROSCIUTTO BOARD	22.9
3 Prosciutto slices, Buffalo mozzarella, slice of bread.	

SALAD

GRILLED CHICKEN SALAD	27.9
Grilled chicken breast, warm kipfler potatoes, mixed lettuce, cherry tomatoes, cucumber, red onion, mayonnaise.	
PANZANELLA SALAD   	16.9
Very crusty Italian bread, cucumber, cherry tomatoes, red onion, basil, shaved parmesan.	
RUCOLA   	17.9
Rocket, pear, walnuts & parmesan, topped with balsamic glaze (Add Chicken- 6.9).	
INSALATA MISTA   	14.9
Fresh lettuce, tomato, red onion, olives & cucumber, topped with balsamic glaze.	

Add Chicken 6.9

KIDS MEAL (For kids under the age of 10)

KIDS SPAGHETTI BOLOGNESE	14.9
KIDS RIGATONI NAPOLI  	14.9
KIDS NUGGETS AND CHIPS	14.9
KIDS SCHNITZEL AND CHIPS	16.9
KIDS CALAMARI AND CHIPS 	16.9

Menu

PASTA AND RISOTTO

All Pasta & Sauces at Tinello are house-made daily using Nonna's traditional Recipes

*Gluten Free Pasta +3.5

SPAGHETTI | LINGUINE | PAPPARDELLE | RIGATONI | GNOCCHI

NAPOLI SAUCE  	23.9
BOLOGNESE SAUCE	25.9
AMATRICIANA SAUCE	26.9
Guanciale, Napoli, chilli.	
FUNGHI MUSHROOM  	28.9
Mozzarella, mixed mushroom, truffle oil and shaved parmesan.	
TINELLO SAUCE	28.9
Bacon, mushroom with creamy Napoli sauce and touch of pesto sauce.	

BUTTER AND SAGE 	27.9
Beef or Pumpkin Ravioli.	
LAMB RAGU PAPPARDELLE	31.9
9 hour slow-cooked lamb, shaved pecorino.	
PUTTANESCA LINGUINE	27.9
Napoli, capsicum, olives, capers and pecorino.	
PUMPKIN & SPINACH GNOCCHI 	29.9
Roasted pumpkin, sage, spinach, cream, parmesan.	
SPAGHETTI PESCATORE 	34.9
Calamari, mussels, scallops, prawns, cherry tomatoes, clams, garlic Napoli sauce, red chilli, parsley, Touch of Napoli.	
GNOCCHI SORRENTINA	28.9
Gnocchi with Napoli sauce & mozzarella baked in the oven.	
LASAGNA	27.9
Classic Italian house-made lasagna.	
TINELLO's FAMOUS SEAFOOD PASTA 	38.9
Linguine with Moreton Bay bug, prawns, calamari, fresh mussels & clams cooked in a gourmet seafood bisque.	

SEAFOOD RISOTTO   	35.9
Italian arborio rice cooked in a light Napoli sauce Moreton Bay Bugs, prawns, calamari, mussels & clams topped with fresh parsley.	
MUSHROOM RISOTTO  	33.9
Italian arborio rice cooked in a light creamy portobello mushroom and truffle sauce, topped with shaved parmesan.	

 - IMPORTED SEAFOOD FROM OVERSEAS
 - AUSTRALIAN MADE SEAFOOD