

BAR PACINO

SHARE PLATES

- Italian Share Platter 39.2**
Cured Meats, Mix of Cheese, Assorted Crackers, Fresh Fruit, House Made Pickles
- Caprese Salad (V) 22.2**
Heirloom Cherry Tomatoes, Burrata, Olive Oil, Italian Glaze, Salt & Pepper with Toasted Bread
- Italian Fries (V) 13.2**
Rosemary Salt & Aioli
- Crumbed Olives (V) 16.5**
Green Olives, Stuffed with Feta
- Bread & Mixed Dips (V) 18.2**
Toasted Mixed Breads, Beetroot Hummus, Pumpkin Dip
- Italian Meatballs 25.2**
Italian Meatballs (5) Napolitanian Sauce, Toasted Bread, Parmesan
- Arancini (GF) 21.2**
Beef & Buffalo Mozzarella Arancini (4), Napoli Sauce, Parmesan
- Halloumi (V) 22.2**
Pan Fried Halloumi, Grilled Pita Bread, Grilled Lemon
- Garlic Prawns 35.2**
Pan Fried Garlic Butter Prawns with Toasted Bread
- Tacos (V) 26.2**
Blackened Tuna, Grilled Chicken Tenders or Cauliflower (3), Slaw, Jalapeño Mayo, Lemon, Fried Shallots
- Cauliflower Bites (VGN) 19.2**
Crispy cauliflower, House Made Hummus with Sweet Paprika & Crispy Curry Leaves
- Burrata (V) 24.2**
Fresh Burrata with House Pesto, Fresh Herbs, Toasted Sourdough, EVO & Salt Flakes

SHARE PLATTERS

- Taste of Pacino Platter (5ppl/10ppl) 155 / 260**
Cured Meats, Beef Ragu Arancini, Feta Stuffed & Crumbed Olives, Salt & Pepper Calamari, Meatballs, Italian Fries, Chargrilled Vegetables, Pacino Pizza, Toasted Bread
- Pizza Platter (5ppl/10ppl) 85 / 140**
A Selection of our Favourite Pizza's, Topped with Parmesan & Fresh Basil

PIZZA

- Margherita (V) 24.5**
Napoli Sauce, Mozzarella, Basil, Grated Parmesan
- Truffle Mushroom (V) 28.5**
Confit Garlic & Truffle Base, Mushrooms, Potato, Mozzarella & Truffle Oil
- Boss 28.5**
Napoli Sauce, Bacon, Ground Beef, Salami, Mozzarella, Parmesan, Optional BBQ Sauce
- Prosciutto 28.5**
Napoli Sauce, Prosciutto, Rocket, Mozzarella, Parmesan
- Taste of Italy (V) 28.2**
Confit Garlic & Olive Oil Base, Mozzarella, Sun Dried Tomato, Artichoke, Kalamata Olives, Red Onion, Bocconcini, Pesto
- Lamb 28.5**
Roast Lamb, Roasted Capsicum, Onion, Mint, Cumin Yoghurt Dressing

All Pizzas Available on Gluten Free Base +6.2

MAINS

- Don Corleone Parmigiana 32.2**
Chicken Schnitzel Topped with Napoli Sauce & Mozzarella, Garden Salad & Italian Fries
- Sirloin (200g) 38.2**
200g Sirloin Steak, topped w/ housemade burnt truffle butter, served w/ roasted cauliflower & kipfler potatoes
- Fish of The Day 36.2**
Fish of the Day with caper & lemon butter, a petit soft herb salad, sliced eshallots & basil oil

BURGERS

- Classic Cheese 26.5**
Beef Patty, American Cheese, Pacino's Special Sauce, Cos Lettuce, Red Onion, Pickles, served w/ Italian Fries
- Veggie (V) 26.5**
Grilled Halloumi, Grilled Mushroom, Charred Capsicum, Pesto, Rocket, served w/ Italian Fries
- Chicken 26.5**
Southern Fried Chicken Breast, Tomato, Lettuce, Chilli Mayo, served w/ Italian Fries

PASTA

- Prawn & Bug Linguine 35.2**
Linguine pasta with garlic bug bites, prawns, red bisque, olive oil, green peas & fresh italian parsley
- Duck Ragu Rigatoni 34.2**
Rigatoni pasta with slow cooked & pulled Confit Duck, cooked in traditional Napoli sauce, grated parmesan
- Linguine Puttanesca (V) 32.2**
Linguine pasta with mixed Olives, Fresh Tomatoes, Sundried Tomatoes, Baby Spinach, Bocconcini, Garlic, Olive Oil

Gluten Free Penne Pasta Available +5

SALADS

- Life's Good Salad (V) 24.2**
Kale leaves, lemon olive oil, crispy roasted chickpeas, persian feta, shallots, seasoned with paprika, corn & hommus
- Calamari Salad (GF/DF) 28.2**
Seasoned Salt & Pepper Calamari with roasted Almonds, dried Shallots, chilli compote mayo w/ fresh herbs, served over a bed of mixed red slaw
- Chicken Caesar Salad 28.2**
Cos Lettuce, Bacon, Egg, Croutons, Parmesan, Chicken, Caesar Dressing
- Poke Bowl (GF/DF/V) 28.2**
Blackened Spiced Tuna, Lemon & Herb Chicken or Grilled Halloumi, roasted Almonds, Seasoned Cous Cous, Carrot, Lettuce, Red Cabbage, charred Corn, Cucumber, Cherry Tomatoes, Avocado

ADD ONS

- | | |
|--------------------------|----------------------------------|
| Salami 5 | Salt & Pepper Calamari 8.5 |
| Avocado 5.5 | Chicken Tenderloins, Burrata 9.5 |
| Halloumi 6 | Grilled Prawns 12 |
| Side of Fries, Bacon 6.2 | |

A 15% Surcharge Applies on Public Holidays

BAR PACINO

BEER & CIDER

ON TAP Schooner 12 / Pint 14.5

BY BOTTLE

Asahi Super Dry	5.0%	14.2
Peroni Nastro	5.1%	13.2
Corona	4.6%	12.2
Byron Bay Lager	4.2%	12.2
JS Shackles Lager	4.6%	12.2
Hahn Super Dry GF	4.4%	12.2
Peroni Leggera	3.5%	12.2
Heineken 0	0.0%	9.2
Single Fin Pale Ale	4.5%	12.2
JS 150 Lashes Pale Ale	4.2%	12.2
Little Creatures Rogers' Amber	3.7%	12.2
Little Creatures Pipsqueak Apple Cider	5.0%	12.2
White Claw Seltzer	4.0%	14.2
Matsos Ginger Beer	3.5%	12.2

HOUSE COCKTAILS Single / Jug

Best I Ever Had 24 / 49

Tanqueray Gin, Elderflower Liqueur, Lychee, Lemon, Cucumber, Mint

Popstar - Remastered 24 / 49

Grey Goose Vodka, Peach Liqueur, Pineapple, Strawberries, Lemon Juice

My Type 24 / 49

Ciroc Vodka, Aperol, Lime Juice, Pineapple Juice, Passionfruit

Calling For You 24

Gordons Pink Gin, Prosecco, Raspberries, Blueberries, Mint, Soda

Lovin On Me 24

Limoncello, Pampero Blanco Rum, Basil, Lime Juice, Demerara Sugar

Humble 24

Gin, Raspberry, Lime Juice, Egg Whites, Vanilla

CLASSIC COCKTAILS

Aperol Spritz	22	Espresso Martini	24
Amaretto Sour	24	French Martini	24
Cosmopolitan	24	Lula Mojito	24
Grey Goose Mule	24	Negroni	26
Southside	24	Old Fashioned	26
Belvedere Martini	24	Pornstar Martini	24
Lychee Martini	24	Long Island	25
Margarita	24		

BAR PACINO NUTELLA SHOT 12

THE TREE OF LIFE 250

Your Choice of Lychee Martini, Pornstar Martini, French Martini, Espresso Martini



Scan the QR Code for our Full Selection & Specials

WINE

SPARKLING

	125ml	Bottle
La Maschera Prosecco SA	12	56
Jansz Premium Cuvée NV TAS	15	74

CHAMPAGNE

	125ml	Bottle
Veuve Clicquot Yellow Label FRANCE	28	140
Pol Roger FRANCE		150

WHITE

	150ml	250ml	Bottle
Corte Giara Pinot Grigio ITALY	12	18.5	56
Christobels Moscato SA	13.5	22	65
Nautilus Sauvignon Blanc NZ	14	22.5	68
Yalumba Chardonnay SA	14.5	23	70
Mesh Riesling SA	15.5	25	75
Mt Difficulty Pinot Gris NZ			72

ROSÉ

	150ml	250ml	Bottle
Rogers & Rufus, Grenache SA	14	22.5	68
Triennes Rosé FRANCE			75

RED

	150ml	250ml	Bottle
Viticoltori Chianti DOCG ITALY	12	18.5	56
Hāhā Pinot Noir NZ	14	22.5	70
Yalumba Barossa Shiraz SA	14	22.5	70
John Duval Grenache Shiraz SA	14.5	23	71
Cien Y Pico Garnacha SPAIN	15.5	25	75
Ricca Terra Nero D'Avola SA			75
Jim Barry 'The Farm' Cabernet Malbec SA			80
Tarrawarra Pinot Noir VIC			84
Vasse Felix Premium Syrah WA			80
Penfolds Cabernet Shiraz SA			80
Antinori 'Peppoli' Chianti Classico DOCG ITALY			96