



CAFE | RESTAURANT | BAR

M E N U

TIMINGS:

Monday : 7 am to 3 pm

Tuesday - Friday : 7 am to 9 pm

Saturday: 8 am to 9 pm

Sunday: 8 am to 3 pm

BOTTOMLESS BRUNCH

Breakfast Platter for 2 + Cocktails

1.5 hours sitting

\$55 per person

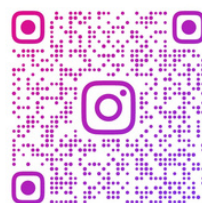
7 am to 2 pm only

Ask our staff for more details

08 8268 4380

www.cucinabyliquid.com.au

We would love to have your feedback, scan now!



@CUCINABYLIQUID

ENTRÉE

Garlic Bread or Herb Bread - \$6

Cheesy Garlic Bread - \$7.40

Chips with Sweet Chilli Mayo

Small \$5.50 Large - \$10

Wedges with Sour cream and Sweet Chilli Sauce

Small - \$6.50 Large - \$12

Arancini - \$16

Arancini balls on a bed of Napoletana sauce with parmesan cheese and garlic aioli

Dips and Pita - \$18

Trio of dips with toasted pita bread

Gamberoni al Limoncello- \$ 23.90

Pan seared prawns in herbs, chili, garlic & lemon served with rice and balsamic glaze on top

Traditional Bruschetta - \$16

Diced tomatoes, fresh parsley, garlic, herbs, extra virgin olive oil and balsamic glaze

Fat Tony Bruschetta - \$19

Diced tomatoes, prosciutto, salami, onion, garlic, pesto, herbs, extra virgin olive oil and balsamic glaze

Chicken Wings - \$ 23

Braised in mix herbs served with bbq sauce

Antipasto - \$29.90

Cured meats, provolone cheese, arancini, sundried tomatoes, roasted capsicum, olives and warm bread

Platter by Liquid for 4 - \$43

Crumbed and fried mozzarella stick, haloumi, onion rings, arancini, pita bread, beetroot dip

SALADS

Pollo Salad - \$ 24.90

Grilled chicken, avocado, mix leaves, tomato, cucumber, onion and capsicum finished with house dressing

Caesar Salad - \$21

Mix leaves, bacon, anchovy, croutons, parmesan, and poached egg mixed with garlic aioli

Mediterranean Sunshine Salad - \$22

Haloumi, spinach, sundried tomato and roasted capsicum finished with balsamic glaze and olive oil

Extra Chicken / Bacon - \$4

HERB FOCACCIA/ PANINI BAGUETTE

Pollo - \$15.90

Chicken, avocado, cheese, mix leaves and sweet chilli mayonnaise

Club - \$14.70

Choice of bacon or ham, cheese, tomato, baby spinach and garlic aioli

Pacino - \$15

Salami, prosciutto, olives, provolone cheese, tomato, mix leaves and garlic aioli

Veggie - \$15

Mushrooms, pumpkin, roasted capsicum, sundried tomato, pesto and spinach

Schnitzel - \$15.90

Chicken schnitzel, onion, tomato, cheese, mix leaves and sweet chilli mayonnaise

Meatball - \$16.40

Pork meatball, provolone cheese, garlic aioli and mix leaves

Liquid's Panino - \$ 17

Chicken, haloumi, avocado, capers, onion, tomato, provolone cheese, mix leaves and liquid's special sauce

Available till 5 pm.

KIDS - \$12.50

**Chicken Nuggets and Chips with
Tomato Sauce**

**Schnitzel and Chips with Tomato
Sauce**

**Cheese Beef Burger with Chips and
Tomato Sauce**

**Squid with Chips and Tomato
Sauce**

Kids Fish and Chips

Spaghetti Bolognese

Spaghetti Meatballs

**Mozzarella and Parmesan Cheesy
Penne**

Spaghetti and Butter

MAINS

Moussaka - \$27.90

Layers of eggplant, zucchini & potato with nap sauce topped with bechamel sauce and baked in a clay pot

Salt and Pepper Squid - \$25.90

Lightly herb floured & fried squid strips served with side salad, chips and garlic aioli

Fritto Misto - \$29.90

Medley of squid, prawns & scallops herb floured & fried with chips, salad and garlic aioli

Barramundi - \$29.90

Pan-seared barramundi fillet topped with lemon, garlic, chilli, herbs and butter with salad on side

Lamb Shanks - \$33

Braised lamb shank in a heavy red wine infused herbs and tomato, carrot, celery & onion sauce served with pumpkin-potato puree and green vegetables

Chicken Yiros - \$26.90

Grilled chicken, warm pita bread, mix leaves, tomato and tzatziki served open with chips

Chorizo Chicken - \$31

Grilled chicken breast in a creamy garlic thyme sauce of chorizo & spinach with house vegetables

Chicken Avocado - \$33

Grilled chicken breast in a avocado and mushroom garlic creamy sauce with house vegetables

Veal Mare e Monti - \$34

Pan-seared veal with mushroom and prawns in a chilli garlic cream sauce along with house vegetables

Scaloppine Fungi - \$29.90

Pan-seared veal in a white wine sauce of mushroom, garlic and cream with house vegetables

Steak Chasseur - \$35.90

Porterhouse with mushroom, Dijon mustard, garlic and red wine cream sauce topped with green vegetables

BURGERS

All burgers are served with chips and side sauce

Haloumi Burger - \$25.90

Grilled haloumi, avocado, pesto, roast capsicum, sundried tomato and mix leaves on a large brioche bun

Chicken Burger - \$27

Grilled chicken, onion rings, cheese, tomato, mix leaves and garlic aioli on a large brioche bun

Liquid Burger - \$27

House-made beef patty, bacon, egg, cheese, tomato, mix leaves and sweet chilli mayonnaise on a large brioche bun

PASTA

Napoletana - \$18.90

Rich tomato sugo tossed with penne

Bolognese - \$18.90

Red wine infused Bolognese sugo tossed with spaghetti

Arrabbiata- \$20

Tomatoes, garlic, chilli and parsley al olio with penne

Pesto - \$20

Basil pesto with pine nuts, garlic and chilli tossed with penne

Pumpkin and Pinoli - \$22

Herb roasted butternut, pine nuts and baby spinach in white wine cream sauce with orecchiette

Puttanesca - \$20

Olives, tomatoes, capers, anchovies, garlic and chilli in a Neapolitan sauce with linguine

Amatriciana - \$20

Bacon, Tomato, onion, garlic, chilli and parsley al olio with penne

Fresco - \$20

Roasted capsicum, mushrooms, pumpkin and spinach in Neapolitan sauce with penne

Carbonara - \$19.90

Bacon and garlic tossed with egg yolk in a white wine cream sauce with linguine

Con Pollo - \$22

Chicken, avocado, sundried tomato, garlic and baby spinach on a rose sauce with penne

Alla Panna - \$23

Mushroom and leg ham sauteed with garlic in a white wine cream sauce with beef tortellini

Meatballs - \$22

Traditional house made pork meatballs served with spaghetti tossed in Neapolitan

Gnocchi Ragu - \$22

Chef's handmade gnocchi tossed with red wine infused beef ragu sauce

Pasta Primavera - \$23

Mushroom, roasted capsicum, peas, broccolini, garlic and chilli in Neapolitan sauce with penne

Tutto Mare - \$23.90

Medley of mussels, squid and scallops tossed in anchovy and tomato al olio with spaghetti

Chilli Crab - \$23.90

Tomato and crab meat tossed with chilli in a baby spinach rose sauce with spaghetti

Sambuca Prawns - \$23.90

Garlic and prawns in a sambuca infused baby spinach cream sauce with linguine

RISOTTO

Mushroom Risotto - \$25.90

Arborio rice with mushroom, spinach, thyme and garlic in a white wine creamy sauce topped with parmesan

Risotto di Pollo - \$29

Arborio rice cooked with chicken, mushroom, onion, thyme and garlic finished with touch of cream

Pumpkin Elegance - \$27.50

Herb roasted pumpkin, sundried tomato, mushroom, spinach, hint of chilli and garlic in a red wine infused rose sauce

Extra Chicken / Bacon - \$4

SCHNITZELS

All schnitzels are served with chips, side salad and sweet chilli mayonnaise sauce

Plain Schnitzel - \$ 25

Chicken breast crumbed and deep fried served plain

Parmigiana - \$27

Chicken breast crumbed and deep fried topped with nap sauce, ham and cheese

Piggy Parmi - \$31

Chicken breast crumbed and deep fried topped with ham, short cut bacon, nap sauce and cheese

Baconator - \$ 31.50

Chicken breast crumbed and deep fried topped with mushrooms, diced bacon, cheese, onion rings and barbeque sauce

Salami Symphony - \$32

Chicken breast crumbed and deep fried topped with salami, prosciutto and cheese

Surf and Turf - \$33

Chicken breast crumbed and deep fried topped with squid and creamy garlic prawn sauce

Beef Schnitzel - \$25

Sliced beef steak crumbed and deep fried

Beef Parmigiana - \$27

Sliced beef steak crumbed and deep fried topped with ham, nap sauce and cheese

Extra Sauces - \$4

Plain gravy, mushroom sauce, Diane sauce, pepper sauce

DESSERTS - \$7.10

Lemon Curd Cheesecake Apple German Cheesecake

Tiramisu

Apple Pie

Ice Creams

Vanilla

Cassata

Mint

Hazelnut

**Gluten free, Vegetarian and Vegan options available upon request.
Our kitchen is not strictly gluten free and nut free. Please ask our staff for any specific allergy before placing the order**