

LOMBRA

Cantina · Cucina · Pizzeria · Caffé

Wst — Nø.15 — Lks

Cucina

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STARTERS

CAPRESE SALAD (GF) (VEG) - 19.9

Fresh fior di latte, fresh tomato, basil infused extra virgin olive oil

+ FOCACCIA 6.9

LOMBRA ANTIPASTO (GF) - 9.9 pp

Italian style platter of cold meats, cheeses, olives & fried pizza strips

IMPEPATA COZZE & VONGOLE (GF) (DF) - 25.9

Australian vongole & mussels in an Italian style broth & served with crostini

KING FISH CRUDO (GF) (DF) - 19.9

Thinly sliced raw King fish topped with passionfruit, baby capers & citronette

ARANCINI RAGU` - 5.9 each

Traditional Italian fried rice balls with a filling of peas, fior di latte & Ragù` sauce, coated with breadcrumb and topped with buffalo ricotta and crunchy prosciutto

ARANCINI FUNGHI (VEG) - 5.9 each

Mushroom medley, Provolone, onion & parmesan risotto balls coated with breadcrumbs & fried, topped with buffalo ricotta and crispy parmesan

CALAMARI CON SEMOLA - 19.9 (DF)

Australian baby squid dusted in semolina flour & pepper, served with Lombra homemade mayo

POLENTA CHIPS (GF) (VEGAN) - 15.9

Deep fried polenta served with Napoletana dipping sauce

+ RICOTTA CREAM 1.5
+ ROCKET PESTO 2.0

EGGPLANT PARMIGIANA (GF) (VEG) - 19.9

Baked layers of fried eggplant, Napoletana sauce, mozzarella, parmesan & basil

TRICOLORE (VEG) - 20.9

Focaccia topped with cherry tomato, stracciatella, balsamic glaze, basil, oregano, EVO, sea salt

FOCACCIA (VEGAN) - 11.9

Pizza bread with Italian herbs, EVO, salt
ADD any of the following to your focaccia;

+ CHEESE 2.5
+ GARLIC 1.0

PIZZA GRISSINI (VEGAN) (DF) - 11.9

Fried pizza sticks with sea salt & oregano, served with Napoletana dipping sauce

+ MARINATED OLIVES 9.0
+ RICOTTA & HONEY 1.5
+ ROCKET PESTO 2.0

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VEG) = VEGETARIAN

(VEGAN) = VEGAN

(PP) = PER PERSON

Dear Customer

Please note that team at LOMBRA takes great pride in every dish we prepare & places great importance on customer service. Each and every day we open our doors wearing our hearts on our sleeves and putting our reputation on the line, so please be courteous to our staff.

We operate in a high pressure environment and from time to time we can get things wrong. If a dish arrives at your table that is not what you ordered or there is an issue with your meal, please bring it to the attention of our staff immediately & we will rectify the problem. We will not replace or discount dishes that have been completely eaten with apparent issues brought to our attention at the completion of your meal.

We thank you for understanding

MONTANARE

MONTANARE are Neapolitan fried pizza balls. Try them with one of the following toppings:

CLASSICA (VEG) - 5.9 each

Buffalo ricotta, parmesan, San Marzano tomato & fresh basil

MORTAZZA - 6.9 each

Mortadella, buffalo ricotta, EVO, rocket pesto, black pepper

RAGUSA - 6.9 each

Pork & Beef Ragù`, stracciatella, Grana Padano parmesan, parsley

GIANNI AGNELLI - 7.9 each

Lamb Ragù`, stracciatella, Grana Padano parmesan, parsley

GNOCCHERIA

OUR GNOCCHI are made fresh daily. Try them with one of the following sauces:

NAPOLI (VEGAN) - 28.9

Rich San Marzano tomato sauce, onion, basil

RAGU' - 31.9

12 hours slow cooked pork & beef sauce

RAGU'D'AGNELLO - 32.9

12 hours Slow cooked lamb sauce

SORRENTINA (VEG) - 31.9

San Marzano tomato sauce, topped with fresh stracciatella and basil infused oil

FOUR CHEESES (VEG) - 30.9

Provolone, ricotta, gorgonzola dolce & crunchy parmesan crisps

+ HONEY 1.0

PASTA

GF PENNE +2.9

PACCHERI AL GRANCHIO - 35.9

Fresh crab meat, cherry tomatoes, garlic, nduja (*spicy calabrese salame*), parsley & a dash of cream

SPAGHETTONI TRICOLORE (VEG) - 29.9

Homemade rocket pesto topped with fresh stracciatella

+ CRISPY PROSCIUTTO 2.9

LASAGNA NAPOLETANA - 30.9

Traditional pasta sheets layered with beef ragu, ham, provolone cheese & bechamel sauce

PACCHERI BOSCAIOLA - 30.9

Mushrooms medley, parsley, garlic, truffle oil & pork sausage in a light creamy sauce

SPAGHETTONI VONGOLE (DF) - 34.9

Australian cockles sauteed in EVO, cherry tomatoes, garlic, chilli, parsley, white wine & topped with seasoned toasted pangrattato

PACCHERI RAGÚ DI AGNELLO - 31.9

Traditional rich slow cooked (12 hrs) Lamb Ragù

SPAGHETTONI ALLO SCOGLIO (DF) - 37.9

Fresh seafood including cockles, mussels, scallops, prawns & squid cooked with garlic, EVO, chilli, hint of napoletana sauce & topped with seasoned toasted pangrattato

BANQUETS

MINIMUM 2 PEOPLE

Amalfi

\$55

Antipasti (select 2)
Pizza (select 1)
Pasta (select 1)
Sides (select 1)

Sorrento

\$70

Antipasti (select 2)
Pizza (select 1)
Pasta (select 1)
Mains (select 1)

*Food quantities based on 2 guests

* Banquet compulsory for all groups 8+

* All mains come with a side

PIZZA

LOMBRA PIZZA IS AVAILABLE IN 13" ONLY

MARINARA - 18.9 (VEGAN)

San Marzano tomato, garlic, basil & oregano (no seafood) as per tradition

+ SEAFOOD & ROCKET 12.0

MARGHERITA - 21.9 (VEG)

San Marzano tomato, fior di latte, Grana Padano parmesan, basil

+ BUFFALO MOZZARELLA 6.9

NORMA - 27.9 (VEG)

San Marzano tomato, fior di latte, roasted eggplant, Grana Padano parmesan, buffalo ricotta & basil

PROSCIUTTO - 32.9

San Marzano tomato, stracciatella, Prosciutto crudo (20 months), rocket & Grana Padano parmesan

CAPRICCIOSA - 28.9

San Marzano tomato, fior di latte, smoked Italian ham, mushroom medley, olives

SALSICCIA E FUNGHI - 27.9

Fior di latte, pork & fennel sausage, Grana Padano parmesan, mushrooms medley, truffle oil

+ SPICY NDUJA 3.9

HOT SALAME - 28.9

San Marzano tomato, fior di latte, chilli coated hot salame, nduja & olives

+ BUFFALO MOZZARELLA 6.9

NINO'S - 29.9

San Marzano tomato, fior di latte, fried mortadella cubes, pork & fennel sausage & Italian ham

+ SPICY NDUJA 3.9

WEST LOMBRA - 31.9

Mushrooms medley, fior di latte, buffalo ricotta, Prosciutto di Parma (20 months), stracciatella, parsley & truffle oil

RUSTICO - 29.9

Pizza fritta (fried calzone) filled with fior di latte, Italian ham, mushrooms medley, mortadella, buffalo ricotta & topped with San Marzano & Grana Padano parmesan

VEGETARIANO (VEG) - 29.9

Pizza fritta (fried calzone) filled with fior di latte, cherry tomatoes, roasted eggplant, roasted potatoes, mushrooms medley & topped with San Marzano & Grana Padano parmesan

ARTISAN 'GLUTEN FREE' PIZZA - 3.9 extra

LOMBRA makes its own gluten free bases in a 10" size. Simply select your favourite pizza variety above & ask for Gluten Free

+ VEGAN MOZZARELLA 4.9

MAINS

FRITTO MISTO CON SEMOLA (DF) - 39.9

Australian baby trawl squid, prawns & scallops dusted in semolina flour, served with Lombra homemade mayo & a side of garden salad

TAGLIATA CON RUCOLA E GRANA (GF) - 49.9

Black Angus Scotch Fillet (300g) cooked medium-rare topped with shaved parmesan & balsamic glaze, sliced and served on a bed of rocket and a side of roasted potatoes

STRACOTTO* (GF) (DF) - 38.9

This is a method of cooking various meats, with an average cooking time of 4-8 hours, ensuring optimum flavour & tenderness. Ask our staff for details on today's cut

COTOLETTA MUCCA PAZZA - P.O.A.

Traditional Italian style Veal rib-eye schnitzel coated in seasoned breadcrumb, fried & topped with caprese salad

GRIGLIATA DI PESCE (GF) - 59.9

Grilled Australian King Prawns (4 per serve), baby prawns, baby trawl squid & scallops served with roasted potatoes & Italian garden salad

SIDES

ROASTED POTATOES - 12.9

Seasoned roasted potatoes

SEASONAL VEGETABLES - 13.9

Pan-fried seasonal vegetables served with an Italian dressing of balsamic vinegar & EVO

ITALIAN GARDEN SALAD - 14.9

Italian style garden salad with white balsamic dressing

ROCKET SALAD - 15.9

Rocket, shaved parmesan, balsamic glaze, EVO

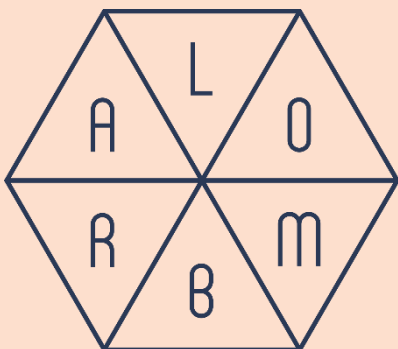
PANZANELLA SALAD - 14.9

Croutons, fresh tomatoes, cucumber, Italian salad mix, red onion, baby capers & EVO

CHIPS - 11.9

Crispy golden chips served with tomato sauce

* All sides are gluten free & can be made vegan



KIDS MENU

SMALL MARGHERITA PIZZA - 14.9

9 inches Margherita pizza with San Marzano tomato, fior di latte

CRUMBED CHICKEN & CHIPS (DF) - 15.9

Crispy golden chicken served with chips and tomato sauce

CALAMARI & CHIPS (DF) - 16.9

South Australian baby squid dusted in semolina flour and served with chips and tomato sauce

KIDS PENNE WITH NAPOLETANA SAUCE (DF) - 14.9

San Marzano rich tomato sauce

KIDS PENNE WITH BUTTER & PARMESAN (DF) - 12.9

Premium butter and Grana Padano parmesan

KIDS PENNE BOLOGNESE (DF) - 15.9

Slow cooked pork & beef ragu'

CHIPS (GF) (DF) - 10.0

Crispy golden chips served with tomato sauce

* This menu is strictly for children under 12 years of age

* All kids serves are smaller than the normal main serve

Desserts

We have an extensive list of desserts to choose from, including a range of cakes & biscuits from the front cabinet, as well as traditional Italian desserts, homemade here at LOMBRA.

We have gluten free, vegan & dairy free options available. Please feel free to ask one of our friendly staff to provide you with a Dessert Menu.

Split Bills

We will accommodate dividing the bill by the number of people on the table, but we are unable to individualise items for each person

Public Holidays

A surcharge of 15% applies on all public holidays.

Allergens

Lombra offers Gluten free options, however we are not a gluten free kitchen. Cross-contamination can occur & we are unable to guarantee that items will be completely allergen free. Please inform our staff of all intolerances & allergies.