

VENETO CLUB MELBOURNE
BISTRO
MENU



FOUNDED. 1967
EST. 1973

CICCHETTI

BRUSCHETTA – ALL 14.90

CHAR-GRILLED PANE DI CASA BREAD WITH...

FIOR DI LATTE E POMODORO ^V

TOMATO, BASIL & FRESH MOZZARELLA CHEESE

PROSCIUTTO E PEPERONI

ROASTED CAPSICUM IN PEPERONATA PURÉE & PROSCIUTTO

CARCIOFI E PARMIGIANO ^V

ARTICHOKE PURÉE & SHAVED GRANA PADANO CHEESE

TRIO BRUSCHETTA

A SELECTION OF BRUSCHETTA (6PC)
DESIGNED TO SHARE

34

ANTIPASTI

ANTIPASTO VENETO

SAN DANIELE PROSCIUTTO, SALAME,
IMPORTED CHEESES, PICKLED VEGETABLE,
ARTICHOKE PURÉE & CHARRED BREAD

34

PANE RUSTICO ^V

HERB BUTTER BAKED RUSTIC BREAD, OLIVES,
BALSAMIC CREMA & EVO OIL

14

CALAMARI SALE E PEPE

SALT & PEPPER SQUID, SERVED WITH
RADICCHIO, CAPER SALAD & LEMON AIOLI

27

ARANCINI AI FUNGHI ^V

HOUSE-MADE PORCINI & TRUFFLE RICE BALL
WITH TRUFFLE AIOLI & CRISPY
MUSHROOMS (5)

24

FOCACCIA CON AGLIO E FORMAGGIO ^V

HOUSE-MADE FLAT BREAD WITH GARLIC,
MOZZARELLA CHEESE & FRESH BASIL

23

POLPETTE DELLA NONNA

BEEF MEATBALLS SLOW COOKED IN NAPOLI
SAUCE, SHAVED PARMESAN CHEESE & OLIVE
BREAD (5)

25.5

POLENTINA CROCCANTE ^{V GFO}

HOUSE-MADE CRISPY POLENTA

6 PIECES 14

CHIPS DUSTED WITH

12 PIECES 22

ROSEMARY SALT & AIOLI

PRIMI

MINISTRONE ^{V GFO}

TRADITIONAL HOUSE-MADE
MIXED VEGETABLE SOUP
& BORLOTTI BEANS

15

POLENTA FRESCA

SOFT POLENTA SERVED WITH YOUR CHOICE OF...

SALSICCIA ^{GFO}

PORK SAUSAGE, ROASTED ONION
& NAPOLI SAUCE

26

POLLO ^{GFO}

PAN FRIED CHICKEN, RADICCHIO &
GORGONZOLA CHEESE

26

SPEZZATINO

BRAISED BEEF RAGU, GREEN PEAS &
SHAVED GRANA PADANO CHEESE

28

PASTA E RISOTTO

SPAGHETTI MARINARA AL CARTOCCIO 38

FRESH LOCAL SEAFOOD BAKED IN A BAG,
WITH EITHER NAPOLI SAUCE OR A GARLIC,
OIL & CHILLI SAUCE

GNOCCHI PRIMAVERA ^V

HOUSE-MADE POTATO GNOCCHI, THYME
ROASTED ONIONS, CHERRY TOMATOES,
LIGHT NAPOLI SAUCE & SALTED RICOTTA

30

RISOTTO AI PORCINI ^{V GFO}

CARNAROLI RICE WITH PORCINI
MUSHROOMS & MASCARPONE
CHEESE, DRIZZLED WITH WHITE
TRUFFLE OIL

32

FUSILLI ALLA CACCIATORA

HOUSE-MADE SPIRAL PASTA WITH BRAISED
CHICKEN THIGH, PORCINI & TOMATO RAGU

29

RICOTTA GNOCCHI CON OSSO BUCO

HOUSE-MADE RICOTTA GNOCCHI WITH
OSSO BUCO RAGU, GREEN PEAS &
SHAVED GRANA PADANO CHEESE

32

RIGATONI PASTICCIATI

HOUSE-MADE **RIGATONI & MEATBALLS**
PASTA BAKE, WITH FRESH MOZZARELLA
CHEESE & BASIL

BIGOLI PESCATORE

HOUSE-MADE **VENETO PASTA** TOSSED WITH
LOCAL SEAFOOD, NAPOLI, THYME ROASTED
ONIONS, FRESH HERBS & CHERRY TOMATOES

RISOTTO AI GAMBERI ^{GFO}

CARNAROLI RICE WITH **PRAWN TAILS**,
SAFFRON BUTTER, ZUCCHINI & CHERRY TOMATOES

ORECCHIETTE CON SALSICCIA

LITTLE EAR PASTA, **PORK SAUSAGE**, ROAST
ONIONS & CHERRY TOMATO RAGU

TAGLIATELLE BOLOGNESE

HOUSE-MADE **FLAT PASTA**, TRADITIONAL
MEAT RAGU, WILD MUSHROOMS & SHAVED
GRANA PADANO CHEESE

SECONDI

CARNE

INSALATA DI POLLO ^{GFO}

FENNEL INFUSED GRILLED **CHICKEN**
TENDERLOINS WITH ORGANIC BLACK RICE,
GREEN LENTILS, GORGONZOLA CHEESE,
AVOCADO FLAN, PEPPERONATA, WALNUTS &
ARTICHOKE PURÉE

COTOLETTA DI VITELLO O POLLO

TRADITIONAL **VEAL** OR **CHICKEN**
SCHNITZEL ACCOMPANIED BY YOUR
CHOICE OF ONE SIDE: CHIPS OR SALAD
OR VEGETABLES

PARMIGIANA DI VITELLO O POLLO

TRADITIONAL **VEAL** OR **CHICKEN**
SCHNITZEL TOPPED WITH **NAPOLI**
SAUCE & MOZZARELLA CHEESE,
ACCOMPANIED BY YOUR CHOICE
OF ONE SIDE: CHIPS OR SALAD OR
VEGETABLES

CHICKEN **31**
VEAL **33.5**

CHICKEN **33**
VEAL **35.5**

35 TAGLIATA DI MANZO ^{GFO}

CHAR-GRILLED & SLICED **PORTERHOUSE STEAK**
ON WILD ROCKET, ROASTED RED PEPPERS,
CHAR-GRILLED CORN KERNELS AND WALNUT
SALAD, FINISHED WITH VINCOTTO & SALTED
RICOTTA

40 SALTIMBOCCA

VEAL SCALOPPINI TOPPED WITH
PROSCIUTTO & SAGE, LIGHTLY POACHED IN
WHITE WINE, ACCOMPANIED BY YOUR
CHOICE OF ONE SIDE: CHIPS OR SALAD OR
VEGETABLES

37

BISTECCA DI MANZO ALLA BRACE

CHAR-GRILLED 300GM **SCOTCH FILLET**
STEAK SERVED WITH BEER BATTERED CHIPS,
SAFFRON PICKLED CAULIFLOWER SALAD &
DIJON MUSTARD

30

PESCE

31

CALAMARI SALE E PEPE

SALT & PEPPER **SQUID**, SERVED WITH
RADICCHIO, CAPER SALAD & LEMON AIOLI

46

38

48

39

INSALATA DI GAMBERI ^{GFO}

PAN FRIED **PRAWN TAILS** WITH BRANDY
BUTTER REDUCTION, AVOCADO FLAN FILLED
WITH ORGANIC BLACK RICE, WALNUTS,
GREEN LENTILS, PEPPERONATA & ARTICHOKE
PURÉE WITH LEMON AIOLI

35

CONTORNI

POLENTA ALLA GRIGLIA ^{V GFO}

GRILLED POLENTA SLICES & SHAVED
GRANA PADANO CHEESE

14

PATATINE FRITTE ^{GFO}

BOWL OF HOT CHIPS

14

INSALATA MISTA ^{V GFO}

MIXED LEAF SALAD, HOUSE-MADE
MUSTARD VINAIGRETTE

14

INSALATA VENETA ^{V GFO}

RADICCHIO AND ICEBERG SALAD WITH
ONION & HOUSE-MADE BALSAMIC
VINAIGRETTE

14

PATATE ARROSTO ^{V GFO}

ROYAL BLUE POTATOES WITH ROSEMARY SALT

14

VERDURE MISTE ^{V GFO}

GRILLED & ROASTED MIXED VEGETABLES

14

BAMBINI

ALL 14.5

GNOCCHI AL POMODORO

HOUSE-MADE GNOCCHI IN A NAPOLI SAUCE

PEPITE DI POLLO

CHICKEN NUGGETS & HOT CHIPS

PESCE DORATO CON PATATINE

BATTERED FISH & HOT CHIPS

PASTA BOLOGNESE

SHORT PASTA WITH BOLOGNESE SAUCE

DOLCE

ALL 14

TIRAMISÚ

LAYERED SPONGE FINGERS, MASCARPONE CHEESE, COFFEE, COCOA & ALMOND BISCOTTI

SEMIFREDDO AL LIMONCELLO ^{GFO}

LIMONCELLO & STRAWBERRY SEMIFREDDO ENCASED IN ALMOND SPONGE & WHITE CHOCOLATE GANACHE

PANNA COTTA ^{GFO}

VANILLA BEAN PANNA COTTA WITH MIXED BERRY COULIS & MACARON

TORTA AL CIOCCOLATO

WARM CHOCOLATE LAVA CAKE WITH VANILLA BEAN ICE CREAM & RASPBERRY PUREE

There's always something happening at the Veneto Club.

From disco nights to comedy shows, special events and community celebrations, our 2026 calendar is packed with incredible experiences.

Whether you're joining us for dinner, dancing the night away, or sharing laughs with friends, there's something for everyone.

Scan the QR code and see what's on.

