



Queensland Catch is an initiative to promote the outstanding quality and great taste of locally wild-caught Queensland seafood.  
[www.queensland.catch.com.au](http://www.queensland.catch.com.au)

## **STARTERS**

<b>CIABATTA</b>	<i>Two mini ciabatta's. loaf Served with balsamic vinegar and olive oil</i>	<b>9.00</b>
<b>CHEF'S BRUSCHETTA</b>	<i>Please ask wait staff</i>	<b>9.00</b>
<b>SPUNTINO PLATE</b>	<i>The chef's selection of small snacks Please ask wait staff for daily spuntino selection</i>	<b>15.50</b>

---

## **OYSTERS**

***"Pesci's dozen is a bakers dozen"***  
***½ doz 16.50 Dozen 33.00***

<b>OYSTERS NATURAL</b>	<i>Served with lemon wedges and buttered bread</i>
<b>OYSTERS KILPATRICK,</b>	<i>Pesci's special crispy double smoked bacon and chefs own sauce</i>
<b>OYSTERS MORNAY</b>	<i>Topped with a white cheese sauce</i>
<b>OYSTERS WATERMELON</b>	<i>Natural topped with watermelon juice and Prosecco wine. Prosecco, dry lemony and bubbling, is Italy's answer to a refreshing, well made, sparkling wine</i>

*One bill per table*

Email : [book@pescis.com.au](mailto:book@pescis.com.au)  
[www.pescis.com.au](http://www.pescis.com.au)  
PO Box 314 Westcourt 4870  
ABN 54 091 406 067

Mediterranean & Seafood Restaurant  
TEL: 07 40411 133  
FAX: 07 40 411 152



## PASTA CORNER

### LINGUINI SEAFOOD

*Fresh local fish, prawns and calamari,  
With a hint of rich tomato sauce, garnished with steamed  
black shell mussel*

***Entrée 18.50 Main 32.00***

### CONCCHIGLIE & RAGU

*Large shellpasta tossed with a melt-in-the mouth rich beef,  
wine and pomodoro sauce*

***Entrée 17.50 Main 29.00***

### PASTA ARRABIATA,

*Penne pasta with a difference - hot and fiery  
combination of chilli and oregano,*

***Entrée 16.50 Main 28.00***

### RISOTTO

*Seafood flavored risotto with fresh local fish, prawns, and  
calamari, garnished with black mussels*

***Entrée 18.50 Main 30.00***

### RISOTTO

*Porcini mushroom, a rich, heady, meaty mushroom that is  
amazingly versatile, delicate enough to give grace to an  
elegant risotto served with shaved parmesan*

***Entrée 16.50 Main 29.00***

*One bill per table*



## *Entrees*

### **PRAWNS**

*Banana prawns wrapped in puff pastry and deep fries. Served on a bed of rocket salad and aioli sauce 19.50*

### **BLACK SHELL MUSSELS**

*Steamed black shell mussels in a white wine and garlic sauce Served with crusty bread 16.50*

**PESCI'S REEF BOWL**, *Rich soup of local fish and shellfish flavored with tomato saffron and fresh herbs, served with garlic bread 23.00*

**LEMON CHICKEN** , *Char grilled chicken tenderloin, marinated in lemon zest & oregano. Sitting on a bed of mesculin mix lettuce, vine ripened tomato, red onion and feta cheese 18.00*

### **SALT & PEPPER CALAMARI**

*Lightly fried calamari rings tossed through a rocket, caramelized Spanish onion and roast red pepper salad, finished with a Balsamic dressing 16.50*

### **SIZZLING GARLIC PRAWN**

*Fresh prawns in garlic, butter & parsley  
Served in hot pot, with crusty bread 22.50*

---

## **MEDITERRANEAN ANTIPASTO TOWER FOR TWO**

Hot	<i>meatballs w pomodoro,</i>
Char grilled	<i>zucchini, eggplant, fennel</i>
Cold	<i>Salami, Prosciutto, Smoked salmon</i>
Marinated	<i>olives and feta, semi dried tomato, pimento</i>
Dips	<i>pesto, balsamic vinegar, sundried tomato butter and ciabatta mini loaf</i>
	<b>39.00 two people</b>

*One bill per table*



QUEENSLAND  
CATCH

***PESCI'S - MARKET FRESH FISH 33.00***  
***YOUR CHOICE OF THE FOLLOWING***

- BARRAMUNDI** *Oven baked served with seasonal vegetables,  
mash potato cake and lemon butter*
- FISH OF THE DAY** *Please ask wait staff*
- MAHI MAHI** *Grilled topped with tomato salsa fresh garden salad and fries*
- NANAGAI** *Pan Seared, Mediterranean vegetables, roast potatoes  
and balsamic glaze*
- ATLANTIC SALMO** *Pan Seared seasonal vegetables and potatoes*
- PESCI'S FISH AND CHIPS**  
*Daily fresh reef fish fillets in light crispy batter,  
served with salad and fresh fries*

***SEAFOOD FEAST***

***FOR ONE 60 FOR TWO 115***

- HOT*** *Grilled Reef Fish salt & pepper calamari  
Local scallops, steamed black shell mussels  
and crumbed whiting fillets, deep fries baby endeavour prawns*
- COLD*** *Succulent Gulf prawns, fresh oysters, smoked salmon  
Served with Tropical Fruit, crisp summer salad  
and a Selection of Dipping Sauces*



## ***MAINS***

### **RIB ON THE BONE**

*Char grilled, served on creamy mash, caramelized onions and lathered in chef's own jus 33.50*

### **CHICKEN INVOLTINI**

*Orange glazed chicken thighs rolled with mushroom, , roast butternut pumpkin, goat's cheese and a taste of Malanda honey. Served roast potato and rocket salad and orange and herb butter sauce. 29.50*

### **BOBBY VEAL SCALLOPINE**

*Pan fried veal, lightly encrusted in breadcrumbs, accompanied by char grilled eggplant, slow roasted tomato, bocconcini and roast potato. 29.50*

### **LAMB RACK**

*Oven roasted lamb rack with rosemary, thyme and garlic. Served with roasted vegetables 33.50*

### **SEAFOOD CURRY**

*An array of fresh local seafood bound with Middle eastern curry sauce, steamed rice, papadams, tropical fruits raita and house made relish 33.00*

### **STEAK AND ALE PIE**

*Beef simmered in a rich ale sauce before going into a hearty, flavorful pie 26.50*

### ***Sides 7.50***

**GREEN SALAD  
ROCKET SALAD  
FRENCH FRIES**

**ROASTED GARLIC POTATOES  
BUTTERED SEASONAL VEGETABLES  
MASH POTATO**

*One bill per table*

**PESCI'S DESSERT SELECTION 13.50**

**TROPICAL TRIFLE** *Tropical fruit including mangoes, kiwi fruit and passion fruit, layered with sponge, custard and jelly*

**CHOCOLATE MUDCAKE.**

*Served with double cream and fresh strawberries  
Gluten free*

**HOUSE MADE**

**BAILEYS ICE CREAM**

*In a Chocolate cup with Seasonal Berries  
(equal to one standard drink)*

**TASTES OF SUMMER**

*Selection of two sorbets, splashed with passion fruit Coulis*

**TIRAMISU**

*This creative variation on the popular Italian trifle makes a very impressive dessert*

**STICKY PRUNE  
PUDDING**

*Topped with a rich butterscotch sauce and ice cream*

**POACHED PEARS**

*Spiced Red Wine, Peppercorns add a zing to the spicy syrup for this fruit dessert. With vanilla bean mascarpone*

**DESSERT WINE**

**MIRANDA BOTRYTIS SEMILLON** 8.00 gls 35.00 bt.  
**D'ARENBERG "NOBLE ONE" BOTRYTIS SEMILLON** 8.00 gls 35.00 bt.

**COGNAC**

**COURVOISIER XO** 25.00  
**COURVOISIER VSOP** 9.00  
**HENNESSEY VSOP** 9.00

**PORTS**

**DIRECTORS SPECIALS** 7.00  
**GALWAY PIPE** 8.00  
**PENFOLDS GRANDFATHER** 12.00

**Liqueurs from 7.00**

**COINTREAU**  
**DRAMBUIE, KAHULA, DOM BENEDICTINE**  
**SAMBUCA, BAILEYS, TIA MARIA**  
**FRANGELICO, GRAND MARNIER**  
**AMARETTO GRAPPA**

**Liqueur Café' 12.50**

**IRISH CREAM – BAILEYS**

**ROMANO – SAMBUCA**

**FRENCH – COGNAC**

**IRISH – IRISH WHISKEY**

**MEXICAN – TIA MARIA**

**ITALIAN - GALLIANO**