Menu



STARTERS

Garlic Bread (VE) (VG) 9
Traditional Garlic bread with garlic and herbs.

Add Cheese 3

Quattro Formaggi Croquettes (VG) 17
Golden crispy croquettes filled with mozzarella, Parmesan, provolone and fior di latte, served with garlic aioli.

Beef Ragù Arancini 17
Crispy saffron rice balls filled with slow-cooked beef ragù, mozzarella served on Napoli.

Calamari Fritti (GF) E 19 / M 29
Lightly seasoned crispy calamari served with rocket salad, lemon and garlic aioli.

Bruschetta Focaccia (VG) 15
Toasted focaccia topped with fresh vine ripe tomato, basil, garlic, extra virgin olive oil and balsamic glaze.

Nonna's Meatballs 19
Calabrian inspired beef meatballs simmered in rich Napoli sauce with Parmesan & warm focaccia.

Antipasto Board (for 2) 32
A selection of premium Italian cured meats, provolone cheese, marinated olives, artichokes, roasted capsicum, semi-dried tomatoes and crostini.

Warm Marinated Olives (VG) 15
A selection of big olives infused with fresh herbs paired with house baked focaccia bread

Trio of Dips (VG) 16
Selection of trio dips served with warm focaccia.

Char-Grilled Corn on the Cob (VG) (GF) 12
Flame-grilled sweet corn brushed with herb butter, finished with Parmesan and smoked paprika.

Eggplant Parmigiana (VG) (GF) E 19 / M 27
Layers of eggplant, rich Napoli sauce, mozzarella, Parmigiano Reggiano and fresh basil, baked until golden.

BURGERS

Angus Beef Burger 29
Double Angus beef patties, crispy bacon, egg, provolone cheese, 4 corners special burger sauce, cos lettuce, tomato and caramelized onion on a toasted brioche bun, served with crispy onion rings and chips.

Crispy Chicken Burger 24
Buttermilk fried chicken breast, provolone cheese, cabbage slaw, siracha mayo and pickles on a toasted brioche bun, served with crispy onion rings and chips.

BAMBINI (KIDS)

Penne Napoli (VG) 14

Spaghetti Bolognese 14

Chicken Nuggets 14

Chicken Schnitzel / Parmigiana 14

Calamari (GF) 14

Margherita Pizza (VG) 14

Ham & Pineapple Pizza 14

Includes: Chips or salad or vegetables, juice or soft drink, and ice cream cup.

CHICKEN & MEAT

Please choose a sauce and a side when ordering a main meal.

Grilled Chicken Breast (GF) 30
Chicken / Veal Schnizel 30

Premium Wagyu (300g) (GF) 59

Rib-Eye (350g) (GF) 45

Porterhouse (350g) (GF) 42

Additional Sauces: Mushroom, Pepper, Limone, Traditional Gravy, Herb Butter (GF) 5 Each

Sides: Chips, Wedges, Onion rings, Italian Salad, Seasonal Vegetables, Potato Puree, Roast Potatoes

SALADS

Caprese Salad (VG) (GF) 17
Cherry tomato, Bufala Mozzarella, fresh basil, extra virgin olive oil & balsamic glaze.

Caesar Salad 19
Cos lettuce, pancetta, egg, parmesan, croutons, Caesar dressing.

Rocket & Pear Salad (VG) (GF) 17
Rocket leaves, pears, walnuts, goat cheese, balsamic dressing.

Moroccan Lamb Salad (GF) 25
Marinated lamb, spinach, rocket, roast pumpkin, cucumber, tomato, feta, herb yoghurt dressing.

Add to any salad: Grilled Chicken, San Daniele Prosciutto, Bufala Mozzarella 4 Each

4 CORNERS
ITALIAN RESTAURANT
WHERE REGIONS COME TOGETHER



Buon Appetito!

Guide: (VG) - Vegetarian
(VE) Vegan
(GF) -Gluten-free

SEAFOOD

Garlic Prawns (GF) 30
Prawns seared in a creamy garlic and white wine sauce, finished with parsley and lemon, served with rice and your choice of Side.

Chilli Prawns (GF) 30
Prawns sautéed with garlic, chilli, Napoli sauce, and fresh herbs, served with rice and choice of Side.

Grilled Barramundi 32
Fresh Barramundi served with Italian roast potatoes, broccolini, topped with orange salsa.

Beer-Battered Fish 28
Crispy beer-battered flathead fish served with chips and salad, house tartare sauce and fresh lemon.

SIDES

Classic Potato Chips with Aioli (VG) (GF) 10

Seasoned Wedges 12
with sour cream & sweet chilli (VG) (GF)
- Potato
- Sweet Potato

Onion Rings with Aioli (VG) 10

Italian Salad with house dressing (VE) (VG) (GF) 10

Sauteed Seasonal Vegetables (VE) (VG) (GF) 10

Creamy Potato Puree (VG) (GF) 10

Italian Roast Potatoes (VG) (GF) 10

SIGNATURE DISH

18hr Braised Osso Buco (GF) 36

Accompanied by mash infused with truffle and a red wine jus.

PARMIGIANA

Choose your Journey Through the Four Corners of Italy.

All parmigiana Chicken or Veal are served with chips & Italian salad.

Classic 31
Traditional Napoli, mozzarella, parmesan.

Parmigiana Del Nord (North) 34

Inspired by Northern Italy. Golden crumbed topped with creamy porcini mushrooms, black truffle cream, mozzarella and shaved Parmigiano Reggiano.

Parmigiana Toscana Centro (Centre) 34

Inspired by Central Italy. Golden crumbed topped with slow-cooked Napoli sauce, buffalo mozzarella, cherry tomatoes, fresh basil and shaved Parmigiano Reggiano.

Parmigiana Calabrese Sud (South) 34

Inspired by Southern Italy. Golden crumbed topped with spicy Calabrian Soppressa hot salami, capsicum, Napoli sauce, mozzarella and fresh basil.

Parmigiana Siciliana Isole (Island) 34

Inspired by Sicily & Sardinia. Golden crumbed topped with grilled eggplant, roasted capsicum, olives, Napoli sauce, mozzarella, ricotta Salata and oregano.

DESSERT

Tiramisù (VG) 14

Vanilla Bean Panna Cotta with crushed walnuts & sorbet (VG) (GF) 14

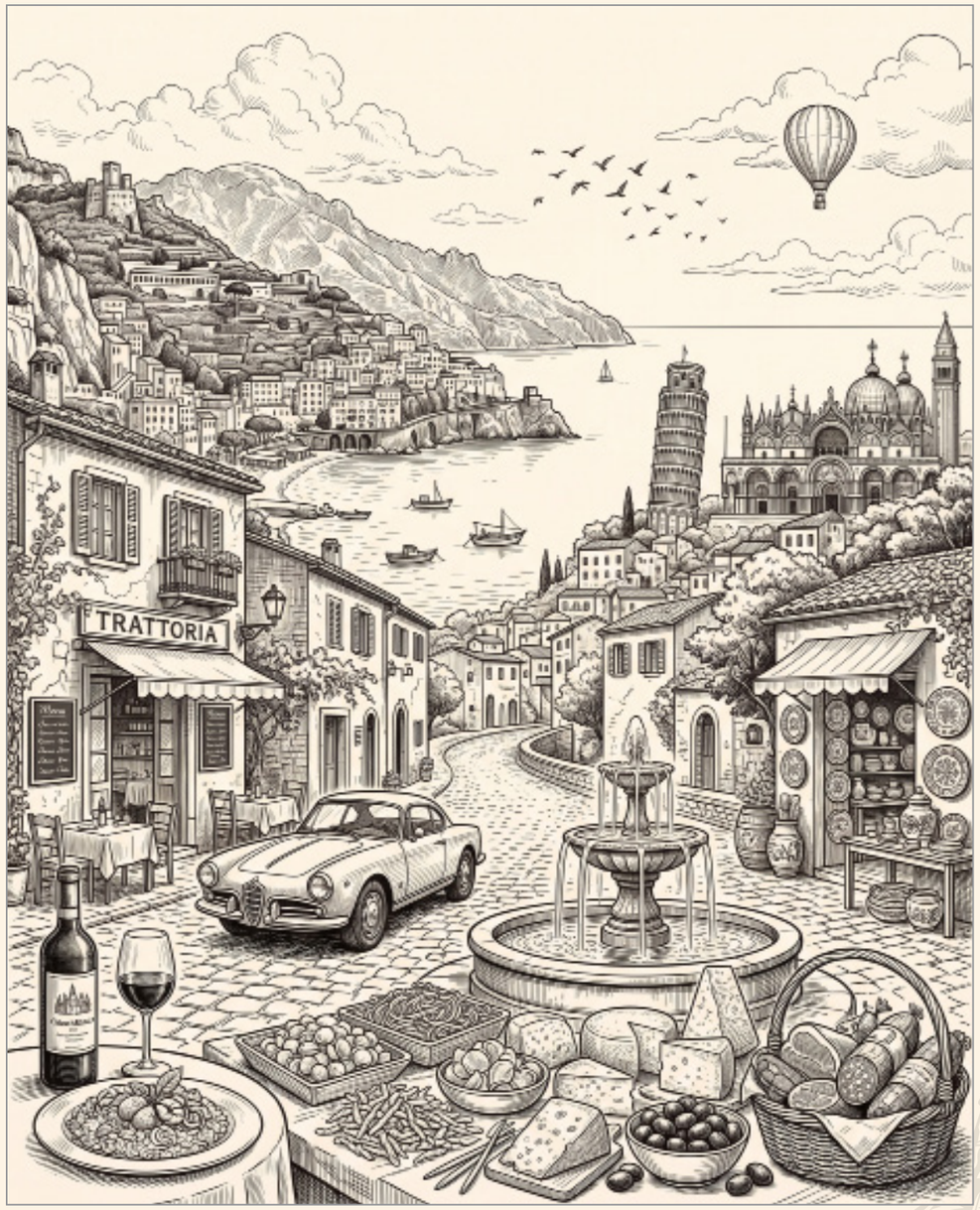
Cannoli Siciliani (Ask Staff for Filling) (VG) 14

Nutella Pizza with fresh strawberries (VG) 14

Affogato with Frangelico (GF) 18

Selection of Gelato / Ice-cream / Sorbet (Ask Staff for Selections) 5/scoop

Where Regions Come Together



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Note: 15% Public Holiday surcharge apply. Subject to change – indicative only

Our menu may contain food allergens and intolerances. Please do not hesitate to alert our staff of any specific dietary requirements.

Guide: (VG) - Vegetarian
(GF) - Gluten-free

PASTA

TRADITIONAL

Napoli (VG) 22
Rich tomato, Basil, garlic.

Bolognese 25
Traditional beef bolognese

Carbonara 26
Cream, Pancetta, egg yolk, parmesan, cracked pepper.

Amatriciana 25
Pancetta, Capsicum, onion, olives, chilli, Napoli sauce.

Pesto (VG) 25
Cream, Basil pesto, parmesan, pine nuts.

Broccoli & Garlic (VG) 23
Broccoli, garlic, chilli, olive oil, parmesan.

Pollo Funghi 28
Chicken, mushrooms, spring onion, creamy garlic sauce.

Lasagne della Nonna 29
Layers of pasta, traditional bolognese, béchamel, mozzarella.

Choose Pasta: Spaghetti • Penne • Rigatoni • Tagliatelle

Handcrafted Pasta option: Gnocchi • Ravioli 3

PREMIUM

Rigatoni alla Vodka da Stefania 32
Prawns, anchovies, chilli and spinach tossed in a tarragon infused creamy vodka sauce.

Gnocchi Alla Norma (VG) 27
Roasted eggplant, Napoli, ricotta salata.

Tagliatelle al Ragù 28
Slow-cooked beef ragù, shaved parmesan, basil.

Spaghetti Pescatore 32
Prawns, calamari, mussels, scallops.Herbs, fresh tomatoes, seafood broth with touch of chili.

Gluten-Free / Vegan Pasta (Ask Staff for Option) 4

RISOTTO

Pumpkin & Sage Risotto (VG) (GF) 27
Creamy roast pumpkin, sage, pine nuts & parmesan.

Wild Mushroom Risotto (VG) (GF) 27
Porcini mushrooms, butter, parmesan.

Add Chicken 4

Seafood Risotto (GF) 31
Prawns, calamari, mussels, scallops, herbs, seafood broth with touch of Napoli

PIZZA

Gluten-Free 11" Med Base $5 extra
Extra Toppings Available From S $1.5 | M $2.5 | L $3
Vegan Mozzarella Available From S $3.5 | M $4.5 | L $5.5

No topping substitutions allowed – Ask your wait staff to customize your pizza

TRADITIONAL

Margherita (VG) S 16.9 / M 19.9 / L 22.9
Tomato base, mozzarella, oregano.

Capricciosa S 17.9 / M 20.9 / L 23.9
Tomato base, mozzarella, ham, mushrooms, olives and anchovies.

Hawaiian S 17.9 / M 20.9 / L23.9
Tomato base, mozzarella, ham and pineapple.

Vegetarian (VG) S 16.9 / M 19.9 / L 22.9
Tomato base, mozzarella, mushrooms, capsicum, olives, onion.

New Yorker S 18.9 / M 21.9 / L 24.9
Tomato base, mozzarella, pepperoni, and oregano.

Mexicana S 18.9 / M 21.9 / L24.9
Tomato base, mozzarella, pepperoni, jalapeños, onion, capsicum and chilli flakes.

BBQ Meat Lovers S 19.9 / M 22.9 / L 25.9
BBQ sauce, mozzarella, ham, bacon, pepperoni and Italian sausage.

BBQ Chicken S 18.9 / M 21.9 / L 24.9
Mozzarella, grilled chicken, bacon, pineapple, red onion and smoky BBQ sauce.

Heavy Hitter S 20.9 / M 23.9 / L 26.9
Tomato base, mozzarella, salami, ham, Italian pork sausage, bacon, mushroom, capsicum, onion, pineapple, olives, shrimp anchovies.

House Special S 20.9 / M 23.9 / L 26.9
Tomato base mozzarella, hot-salami, ham, bacon, capsicum mushroom anchovies, olives & chilli flakes.

Porcu Rosso S 19.9 / M 22.9 / L 25.9
Tomato base, mozzarella, caramelized onion, Italian sausage, cracked pepper, basil and chili flakes.

Ninuzza S 20.9 / M 23.9 / L 26.9
Tomato base, mozzarella, soppressa salami, eggplant, artichokes, olives, garlic & oregano.

Aussie S 18.9 / M 21.9 / L 24.9
Tomato base, mozzarella, ham, bacon and free-range egg.

Garlic & Cheese (VG) S 13.9 / M 16.9 / L 19.9
Mozzarella, garlic, parmesan & Italina mixed herbs.

Seafood S 20.9 / M 23.9 / L 26.9
Tomato sauce, mozzarella, smoked mussels, shrimp, oregano, garlic & fresh basil.

GOURMET - REGIONAL

NORD — NORTH

Veneto 27
Mozzarella, Rosemary potatoes, pancetta, parsley, garlic oil.

Ligure (VG) 27
Basil pesto, mozzarella, artichokes, black olives.

CENTRO — CENTRE

Ortolana (VG) 26
Tomato base, mozzarella, grilled zucchini, eggplant, capsicum, mushrooms, basil pesto.

Prosciutto San Daniele 31
Tomato base, bufala mozzarella, prosciutto di san Daniele, rocket, shaved parmesan and balsamic glaze.

SUD — SOUTH

Calabria 30
Tomato base, spicy nduja, mozzarella, soppressa hot salami, green olives and provolone cheese.

Puglia (VG) 29
White base, cherry tomatoes, bufala mozzarella, rocket, olives, oregano, fresh chilli and EVO.

ISOLE — ISLAND

Sicilia 30
Tomato base, mozzarella, pancetta, roasted eggplant, anchovies, green olives, ricotta salata and oregano.

Sardegna 32
White base, mozzarella, tiger prawns, zucchini, fresh cherry tomatoes, rocket, oregano.

4 REGIONS 1 PIZZA

A Journey Through Italy 48

Take a pick from each region above and create your ultimate 20-inch pizza.

