



Fully Licensed Café Restaurant

Nathan and Simona welcome you to Bada Bing.

We hope that you enjoy our hospitality as we endeavour to make your experience with us one to remember and if we are fortunate, you will share many special occasions with us.

This is our tenth year at Bada Bing and to all our loyal customers we thank you for all the good times had in our place of passion and hard work.

www.badabingcafe.com.au

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Dine in or Take-away

Fully Licensed

*BYO wine **Wednesdays only** with complimentary corkage*

Cakeage - \$1.50/person

No separate billing

Please let the wait staff know if you have any allergies so that extra care can be taken.

v = Vegetarian, gf= Gluten Free, * = Is not gluten free but can be made gluten free

WEEKLY SPECIALS

WEDNESDAY

\$20 Salad Night

Come and enjoy your favourite Bada Bing salad

BYO wine day, with complimentary corkage!

Kids Eat Free Tonight

(with purchase of main meat meal, excluding salad night special)

THURSDAY

\$20 Gnocchi Night

Nathan's famous homemade gnocchi with your choice of the following three sauces: meat ragu, creamy crustacean or mediterranean vegetable (v). Include a glass of house red/white for an extra \$5.

Kids Eat Free Tonight

(with purchase of main meat meal, excluding gnocchi night special)

FRIDAY

\$35 Paella & Margarita Night

Traditional Spanish paella with prawns, chicken, chorizo, mussels, squid accompanied by a glass of frozen lemon margarita.
Paella separately \$28, Margarita separately \$7.

FRIDAYS & SATURDAYS 5-6PM

& SUNDAYS 3-5PM

Happy Hour \$6 any glass of wine or beer

Takeaway special – 10% off food orders Weds – Sat 6 - 7pm

SOMETHING PICKY

GARLIC BREAD ~ <i>A toasted slice of crusty Italian loaf brushed with garlic butter and parsley</i>	2
FRESH BREAD ~ <i>in house baked Italian loaf with local Fini olive oil, balsamic vinegar and Bing dukkah.</i>	8
BAKED TURKISH BREAD ~ <i>drizzled with cashew and basil pesto.</i>	9
EGGPLANT PARMIGIANA (v) <i>Thin layers of grilled eggplant with fresh tomato sauce, mozzarella cheese, béchamel sauce, green peas, basil, garlic and chilli</i>	8
BABY BRUSCHETTA (v) <i>Toasted garlic bread topped with creamy Milawa goats cheese, fresh rocket, capers and tomato salsa dressed with balsamic and Fini olive oil</i>	8
FIELD MUSHROOM (v) <i>Baked mushroom with seared spinach, grilled halloumi, semi sundried tomato, toasted almonds and beetroot dip</i>	8
TWO BABY ARANCINI (v) <i>Wild mushroom, spinach and mozzarella arancini, served with pumpkin glaze and a rocket parmesan salad</i>	10
CHICKEN DRUMETTES <i>Ginger and soy marinated fried baby drums with charred corn and parprika cream</i>	9
CHORIZO <i>South Cape brie topped with pan fried Spanish chorizo, rum chilli syrup and crushed hazelnuts</i>	10
CRISPY CRAB <i>Smokey paprika dusted soft shell crab served with pork belly, avocado and green apple relish</i>	10
NORTH WEST PRAWN & SQUID FRITTI <i>Fried Western Australian prawns and squid served with homemade tartare sauce and a watermelon feta salad</i>	12
GARLIC PRAWNS (<i>Australian king, tiger or endeavour prawns</i>) <i>All Australian prawns sautéed in a garlic, white wine and cream sauce, served within a light puff pastry</i>	12
SALMON SKEWER <i>Tasmanian salmon skewer served with a duck, snowpea, coriander and vermicelli noodle salad with Thai style dressing</i>	11
SIDE SALAD <i>Watermelon, rocket, feta, toasted almond and vinaigrette salad</i> <i>Or</i> <i>Roast capsicum, parmesan, toasted pine nut and baby spinach salad</i>	8

SOMETHING MORE

- CHICKEN PITA PIZZA** 17
Mahogany Creek free range roast chicken, semi sundried tomato, avocado, crumbled feta, mozzarella cheese, onion relish and dill mayo on a Turkish pita, served with white balsamic dressed rocket and cherry tomatoes
- SEAFOOD & CHORIZO PITA PIZZA** 19
North West king prawns and squid with Spanish chorizo, Caboolture mozzarella, spring onion, rocket, toasted almonds and saffron cream
- BACON TURKISH SUB (v*)** 17
Bacon, fresh tomato, English spinach and Caboolture mozzarella cheese in Turkish bread served with wedges and side salad with balsamic vinigerette (vegetarian option available on request)
- VEGETARIAN CURRY (v)** 23
Enjoy today's delicious vegetarian curry accompanied by raita, jasmine rice and a pappadam (add two crusted chicken strips for \$6)

SALAD

- THAI BEEF SALAD** 26
Asian style marinated beef strips, red capsicum, snow peas, orange segments, roasted cashews and Spanish onion tossed through mixed leaves and Thai dressing
- SPICY LAMB SALAD** 27
Marinated lamb cutlets with roast capsicum, sweet potato, grilled eggplant, Spanish onion, crisp pita, cherry tomatoes, mixed leaves and a spiced sweet couscous in a herb vinaigrette dressing
- CHICKEN SALAD (gf*)** 26
Grilled cajun dusted Mahogany Creek free range chicken breast strips served on fresh greens, spicy pumpkin, red capsicum, snow peas, spring onion, grilled pear and toasted shaved almonds with sweet chilli and mint yoghurt dressing

RISOTTO

- LAMB SHANK RISOTTO (gf)** 28
Slow braised Gingin lamb shank meat in a merlot wine and tomato base sauce with fresh herbs
- SEAFOOD RISOTTO (gf)** 30
Local king prawns, fish, mussels and calamari simmered with fresh tomato, herbs, garlic, chilli and white wine in a tomato base sauce with a dash of cream

PASTA

CHEF'S GNOCCHI (v*)	25
<i>Nathan's Best of the Best Pasta winning recipe, a softer style of gnocchi served with either</i>	
<i>slow cooked meat ragu or</i>	
<i>creamy crustacean sauce with tomato or</i>	
<i>roast mediterranean vegetable in a tomato base with a cashew pesto</i>	
RAVIOLI SCARLETTI (v)	25
<i>Nathan's own pumpkin, spinach and ricotta filled ravioli in a fresh Italian tomato sauce with chilli, garlic and basil.</i>	
PENNE AUSTINI	25
<i>Mahogany Creek free range chicken breast panfried and served in a creamy tomato sauce with spinach, semi sundried tomato and pinenuts</i>	
SPAGHETTI COZZE	28
<i>Local king prawns, mussels, fresh tomato, basil, parsley, garlic and chilli with a dash of Sambuca</i>	
FETTUCCINE JUDANO	30
<i>Pan fried free range duck meat and pistachio crusted scallops in a light creamy marsala and cashew sauce with Spanish onion, snow peas, sundried tomato, spinach and pak choi</i>	

MAIN

LAMB CUTLETS (gf*)	32
<i>Three baked Gingin lamb cutlets with lime pistachio crust, served with wholegrain mustard mash potato, parmesan green beans and roast vegetable caponata, drizzled with balsamic reduction</i>	
SCOTCH FILLET (gf)	35
<i>200g Australian Black Angus scotch fillet served with Lost Block Merlot reduction and Fini olive oil with</i>	
<i>baked field mushroom, spring beans wrapped in prosciutto and creamy mash potato</i>	
<i>OR</i>	
<i>with blue cheese butter, baked potatoes with a rocket, feta, walnut and pear salad</i>	
<i>(chips option available)</i>	
ROAST DUCK	34
<i>Oven baked free range duck breast, with a creamy wild mushroom barley, broccoli, spinach, semi sundried tomatoes, pine nuts and beetroot glaze</i>	
SALMON FILLET (gf)	36
<i>Crispy skin Tasmanian salmon, roasted royal blue potatoes, spanish chorizo, local prawns, fresh tomato salsa, baby kale and cucumber salad served with a dollop of saffron sour cream</i>	
WHITING FILLETS	33
<i>Beer battered South Australian silver whiting fillets served with chunky chips, homemade tartar and a rocket, watermelon and feta salad</i>	