



la Cucina di Vino
Ristorante Italiano

RAMADA HOTEL - BALLINA
6618 1195

CICCHETTI

PANE

Garlic & herb	13
Parmesan, garlic & herb	14
Rosemary focaccia with aged balsamic vinegar evoo & pink salt flakes	15

BRUSCHETTA

Tomato, basil & onion	16
Marinated white anchovies with salsa verde	18

OLIVES

Warm marinated green Sicilian & black Ligurian (gf)	12
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OSTRICHE

Natural with lemon (gf)	29
Parmesan cream (gf)	33
Aged balsamic & prosciutto (gf)	33

ANTIPASTO

Local salumi, marinated olives, semi dried tomato, gorgonzola dolce, caper berries & crusty bread	35
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SALT & PEPPER CALAMARI

Lemon & pepper infused calamari served with Mixed salad, aioli and lemon wedge (gf)	25
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POLPETTE

Pork & veal meatballs with tomato, basil passata	24
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GARLIC PRAWNS

Local king prawns in roast garlic, cinzano cream sauce with crusty bread	33
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ARANCINI

Crumbed mozzarella & parmesan risotto balls with spicy roast capsicum sauce	22
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PASTA

PAPPARDELLE

CARBONARA

Sautéed pancetta in a peppered egg cream sauce	37
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POLLO BOSCAIOLA (Chicken)

Chicken, smoked ham, mushrooms & spinach in roast garlic cream sauce	37
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FUNGI

Garlic, thyme braised portobellos with fresh parsley finished with crumbled goats cheese and white truffle oil	37
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ANGELLO RAGU

Braised lamb shank in rich buttered brood with a hint of tomato and fresh parsley	39
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MEDITERRANEAN VEGGIE PASTA

Semi dried tomatoes, spinach, shallots, olives, mushrooms cooked in napolitana sauce	37
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RAVIOLI

POMODORO BASILICO (Tomato)

Tomato & basil passata with baby spinach & shaved parmesan	35
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ZUCCA (Pumpkin)

Roast pumpkin, sage puree, finished with Mixed, toasted walnuts & a drizzle of honey	35
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LINGUINE

POMODORO

Rich garlic & chilli tomato passata with fresh basil and parsley 35

BOLOGNESE

Traditional pork & veal mince ragú in rich tomato herb sauce 36

ARIBIATTA

Grilled chorizo in spicy tomato passata finished with torn bocconcini & fresh basil 37

LINGUINE MARINARA

Selection of mixed seafood cooked in white wine, chilli, garlic, mixed Italian herbs, olive oil served with linguine pasta 36

PRAWN LINGUINE

Pan seared prawns with garlic & chilli, semi dried tomato, fresh parsley & evoo 40

CRAB LINGUINE

Crab meat cooked in white wine, fresh chilli, garlic, fresh parsley, served in rich Pomodoro sauce 40

FISH AND SQUID LINGUINE

Fish, squid, chorizo, semi dried tomato sautéed in garlic, chillies, white wine and olive oil 39

LASAGNE

Nonas lasagna cooked in rich bolognaise sauce, layered with béchamel sauce, parmesan, mozzarella cheese and served with Mixed salad 35

RISOTTO

MAIALE (Pork)

Slow cooked Bangalow pork with garden peas, topped with crispy pancetta (gf) 36

TRE FUNGHI (Mushroom)

Mixed forest mushrooms with fresh parsley & white truffle oil (gf) 35

PESCATORE (Seafood)

Mixed fisherman's catch poached in tomato, thyme & preserved lemon (gf) 39

SECONDO

POLLO (Chicken)

Roast chicken breast with creamy cranberry sauce, potato puree, sautéed broccolini, semi dried tomato, drizzled with apple sauce 40

ANATRA (Duck)

Roast duck breast with forest mushroom risotto, porcini brod, finished with pickled fennel, Mixed salad & white truffle oil (gf) 43

MAIALE (Pork)

Twice cooked Bangalow pork belly with roast pumpkin puree, broccolini, fig ricotta & vincotto (gf) 43

VITELLO SALTIMBOCCA (Veal)

Veal scallopini in prosciutto, mushroom, sage, garlic cream sauce with broccolini & roast potato 47

SCOTCH FILLET (SURF & TURF)

Grilled scotch fillet topped with local Ballina king prawn, served with mash potato, broccolini in creamy cinzano sauce 63



MANZO (Scotch Fillet)

Grilled scotch fillet with roast garlic potato mash, semi dried tomato, broccolini & green peppercorn cream sauce (gf)

55

GARLIC PRAWNS

Local king prawns in roast garlic, cinzano cream sauce with crusty bread

49

PESCE (Fish)

Market fish served with Mixed salad and roast potato
(please ask your waiter or see specials)

Choice of sauce – prawn bisque sauce or lemon butter sauce

Market Price

LINGUINE AI FRUTTI DE MARE

Fruits of the sea local king prawns, bugs, squid, fish, muscles poached in a mild chilli, garlic, brandy tomato broth served over linguine

66

RICOTTA GNOCCHI

House made gnocchi with forest mushrooms & spinach in a gorgonzola dolce cream sauce, finished with toasted walnuts & white truffle oil

35

PUMPKIN GNOCCHI

Caramelized sautéed gnocchi, roasted pumpkin, spinach, goat cheese and walnut

35

INSALATE / CONTORNI

Mixed Salad, pickled fennel salad with shaved parmesan (gf)

15

Roast baby chat potatoes with garlic rosemary oil (gf)

15

Steamed greens with toasted almond butter (gf)

15

Crusty bread

9

PIZZA

ALL PIZZAS SERVED WITH MOZZARELLA

BIANCO (ROAST GARLIC)

Parmesan & rosemary

22

Chicken, olives, semi dried tomato, basil, onion & mushroom

25

POMODORO

Pepperoni - mild peppered salami

27

Margarita - fior di latte & fresh basil

27

Zucca - roast pumpkin, spinach, finished with caramelised onion & goats cheese

27

Tropicana - smoked ham & pineapple

27

Prawn - prawns, chilli, pickled onion, finished with fried capers & aioli

30

Supreme - salami, capsicum, mushrooms, pickled onion & olives

28

Carne - chicken, chorizo, salami & smoked ham, finished with caramelised onion

29

PLEASE SEE BLACKBOARD FOR DAILY SPECIALS

15% Surcharge Applies Sundays and Public Holidays



DOLCI

TIRAMISU

Traditional Italian style trifle 16

LIMONCELLO TART

With oat & nut crumble, vanilla ice cream & local honey 16

PANNACOTTA

Strawberry & vanilla (gf) 16

WARM ALMOND COCONUT & RHUBARB CAKE

With vanilla ice cream (gf) 16

WARM DARK CHOCOLATE & NUT BROWNIE

With balsamic forest berries & vanilla ice cream 16

AFFOGATTO

Vanilla ice cream with honeycomb, espresso & Frangelico (gf) 18

KIDS MENU

PASTA

Linguine Bolognese 20

Linguine Napolitana 20

Maccaroni Creamy Cheese 20

CHICKEN NUGGETS

Crispy Chats and Vegetables 20

Crispy Chats and Salad 20

VANILLA ICE CREAM

Chocolate Topping 9

Strawberry Topping 9

Caramel Topping 9

SOFT DRINKS

Coke 5

Lemonade 5

Pink Lemonade 6

Orange Juice 6

Apple Juice 6

Pineapple Juice 6

Lemon Squash 6

Diet Coke 5

Cranberry Juice 6

LLB 8

Sparkling Water Small 5 Large 9

Tonic Water 5.5

Soda Water 5.5

Ginger Beer 8

Ginger Ale 6

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WINE LISTING

HALF GLASS	FULL GLASS	BOTTLE
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WHITE WINES

SPARKLING

Solara Pinot Chardonnay Sparkling

Generous fruity characteristics of green apple and lemon zest and notes of exotic fruit and white flowers

15		58
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Matho Prosecco DOC, Veneto IT (Organic)

Intense Fresh, aromatic and elegant this sparkling has an intense bouquet of green apple with a light note of bread crust. A delicious accompaniment to fresh seafood or as an aperitif

		59
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RIESLING

Grand Barossa Dry Riesling – Barossa Valley

Displays aromas of lemon and lime blossom leading to zesty citrus fruit flavours

15	25	49
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House Riesling – Ask your waitstaff

15	24	49
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Peter Lehmann Hill & Valley Riesling -Barossa Valley, SA

Great fruit purity with a refreshing crisp, dry finish. Five-star winery

		57
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SAUVIGNON BLANC

Ant Moore Signature Sauvignon Blanc – Marlborough, NZ

While the nose is subtle, the palate shows intense lemon flavours with hints of lime

15	25	59
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CHARDONNAY

Lenton Brae Chardonnay – Margaret River

Fermented wild, raised in new and seasoned oak, naturally settled and bottled unfiltered. Renowned for richness and buttered popcorn flavours

15	25	59
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GRIS & GRIGIO

Matho Pino Grigio DOC, Veneto IT (Organic) Italy

Intense bouquet with delicate hints of peach and apricots. The taste is soft, harmonic, fruity and fresh

15	25	57
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Ant Moore Signature Pinot Gris – Marlborough, NZ

The palate is soft, clean and crispy with flavours of apricot, pears, with subtle citrus and mineral notes

15	25	59
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Dessert Wine

The Chateau Botrytis Semillon – Barossa Valley, SA

Luscious & rich with a complex bouquet of marmalade and orange peel with notes of apricot

		16
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RED WINES

PINOT NOIR

ANT MOORE PINOT NOIR- Marlborough NZ

15 25 59

Blackberry, plum, pepper, liquorice and leather are great descriptors for this wine. Subtle oak and full tannin structure gives roundness which lingers on the palate

MERLOT & MERLOT BLENDS

Lenton Brae - Cabernet Merlot – Margaret River - WA

14 23 47

Red berries, mulberry, with a core of plums are on show. The tannins are very fine, and soft, adding structure and length to the immediately approachable palate.

Pepper Tree Merlot – Wrattenbully - SA

14 23 47

An enticing nose of black and red fruits with a spicy lift. The rich and soft palate is rounded with sweet berry fruits and savory spice and well balanced by subtle oak. Fine tannins provide support for a long silky finish

SANGIOVESE

Save our Soul Sangiovese – King Valley - VIC

48

Modesty reigns. Amid-weight wine to be slurped, sipped or shared amongst friends. Savoury and earthy, a delicate blend of rose petal, violets and red cherry. A fine and subtle balance of fruit and tannin. Dark brooding berries & cherries, rose petal, raspberry sherbet, juicy & deep.

Poggio Al Tufo Sangiovese cabernet- Tuscany Italy

75

A deep bright ruby red in colour on the nose it offers others an elegant varied bouquet of ripe berry fruits, dried herbs and delicate sweet spices. Full bodied mellow and mouth filling this wine is richly flavored and supple in the mouth

CHIANTI

Ask your waitstaff

57

CABERNET SAUVIGNON

Stonehorse by Kaesler Cabernet Sauvignon – Clare Valley – SA

15 22 47

Plums, dark mint Chocolate fill the glass. Mouth filling, peppermint patty chocolate, grippy tannins and a nice underline of mocha from the French barrels.

Chateau Tanunda Single Vineyard Cabernet Sauvignon – Barossa Valley - SA

95

The bouquet has lifted aromas of blackcurrant, redcurrant and spice on the velvety smooth palate with hints of cedar and mint. The extensive finish is framed by elegant, fine-grained tannins from 18 months' maturation in a combination of new and seasoned French oak barrels.

SHIRAZ

Château Tanunda Grand Barossa Shiraz – Barossa Valley, SA

15 23 49

Lifted aromas of blackberry, plum and black pepper are accompanied by spicy, dark berry fruits on the palate

Peter Lehman Hill and Valley Shiraz - Barossa Valley SA

58

Palate shows great richness and finishes with firm tannins

Château Tanunda "Terriers of the Barossa" Shiraz – Eden Valley, SA

95

Mineral notes, and fruit flavours of blackberry, Morello cherry. Notes of earth and cured meats bring the palate to a long and evenly weighted finish

Casella Shiraz – McLaren Vale, SA

95

Rich, dark fruit aromas developing into layers of bitter chocolate. Ripe plum and liquorice

ROSE & MOSCATO

D'Anjou Rose- France

15 23 47

A delicious spectrum of summer red berry fruit, the classic stylistic descriptor of strawberries and cream

Domaine de Chatillon – France

15 24 54

Crafted from Gamay with pale salmon colour and aromas of pot pourri and fresh strawberries. The palate is fresh and dry with good acidity and red fruit flavours.

MOSCATO - Ask your waitstaff

15 23 47

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BEERS & CIDER

NON-ALCOHOLIC

Ginger Beer	8
Beer – ask waiter	8.5

LIGHT BEER

Hahn Light	8
XXXX Gold	8
Peroni Leggera (Low Carb)	8.5

LOCAL BEER

Tooheys New	8
Tooheys Extra Dry	8
Victoria Bitter	8
Hahn Super Dry	8
Great Northern	8
Stone & Wood	12
Seven Mile Brewery Cali Cream Pale Ale	12
Seven Mile brewery Cali Cream	12

PREMIUM IMPORTED BEER

Heineken	8.5
James Boags	8.5
Crown Lager	8.5
Peroni	8.5
Corona	8.5

CIDER

Apple Cider	8.5
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SPIRITS

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Gordons Gin	14
Hendricks Gin	18
Bombay Sapphire	16
Four Pillars Gin	21

WHISKEY

Monkey Shoulder	15
Johnnie Walker Red Label	15
Jameson Irish Whisky	15
Canadian Club	15
Glenfiddich Single Malt 12yrs	19
Chivas Regal 12yrs	19

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RUM

Fireball Spiced Rum	15
Bundaberg	15
Bacardi Rum	15
Captain Morgan	15
Sailor Jerry Spiced Rum	15
Malibu	15

VODKA

Smirnoff	15
Grey Goose	29

BOURBON

Jack Daniels	16
Jim Beam	15
Makers Mark Bourbon Whisky	15
Southern Comfort	15
Wild Turkey	15

FROM THE TOP SHELF

Johnnie Walker Gold Label	26
Johnnie Walker Black Label	22
Glenfiddich Single Malt 12yrs	19
Balvennie 12yrs Single Malt	24

LIQUERS

Limoncello di capui	15
Baileys	13
Grappa	13
Kahlua	13
Frangelico	13
Cointreau	16

APERITIF

Galway Pipe Grand Tawny	15
Brandy	13

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COCKTAILS

\$25

Negroni

Campari, gin, dry vermouth served over ice cubes

Manhattan

Whiskey, dry vermouth, angostura bitters

Espresso Martini

Vodka, Tia Maria and 1 shot espresso

Salted Caramel Espresso Martini

Vodka, Kahlua, salted caramel syrup and 1 shot espresso

Sour

A classic sour with your choice of amaretto, whiskey or rum

Italian Collins

Gin, sugar syrup, lemon juice, soda water (served chilled or tall glass)

Margarita

Tequila, triple sec, sea salt

Sex on the Beach

Smirnoff vodka, peach schnapps, orange and cranberry juice

Tequila Sunrise

Vodka, orange juice with a dash of grenadine

Passionfruit Mojito

Bacardi rum, passionfruit, fresh lime and mint

Midori Splice

Midori, malibu, pineapple juice and coconut cream

French Martini

Vodka, chambord, pineapple juice, grenadine (optional)

Cosmopolitan

Citroen vodka, cranberry juice, lemon juice, cointreau

Blue Lagoon

Vodka, blue curacao and lemonade

Black Russian

Kahlua and vodka

Japanese Slipper

Midori, cointreau and lemon juice

Porn Star

Vodka, passionfruit, pineapple juice, lime juice, caramel syrup

Pina Colada

Malibu, pineapple juice, lime juice, coconut cream

Strawberry Daiquiri

Frozen strawberry, white rum, simple syrup, salt, lime juice

MOCKTAILS

\$17

The Paradise

Pineapple juice, orange juice, lychee syrup, blue curacao, grenadine and lemon juice

Sunrise

Orange juice, pineapple juice, sugar syrup, grenadine

Blue Sky

Pineapple juice, orange juice, passionsyrup, sugar syrup and blue curacao

Virgin Mojito

Soda water, mint, passionfruit syrup, sugar syrup, and limes or lemon

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