

STARTERS

Bread plate ~ Toasted focaccia bread served with balsamic & olive oil

Vagabondo's olives - Our own special marinated olives with toasted focaccia bread

Garlic bread OR Herb bread

Garlic bread OR Herb bread with mozzarella cheese

Soup ~ served with toasted focaccia

Arancini (v) ~ Risotto spheres of pea, pumpkin, mozzarella cheese & herbs, served with basil pesto & creamy pomodoro sauce

Bruschetta pomodoro (V) ~ marinated tomato, basil, garlic, balsamic vinegar & extra virgin olive oil

Bruschetta Italiano ~ marinated tomato, bocconcini, prosciutto, garlic, fresh basil with olive oil & balsamic vinegar

Bruschetta Vagabondo (v) ~ slow-roasted tomato, avocado, feta, rocket, with extra virgin olive oil & balsamic vinegar

Vaga's dips platter ~ Trio of house dips with char-grilled pita bread

Vagabondo platter (serves 2) ~ chefs selection of dip, char-grilled pita bread, prosciutto, salt 'n' pepper calamari, our olives, Tuscan chicken skewers, arancini spheres & crispy polenta cake
Vegetarian option available

Gamberi Salad (GF) ~ King prawns with garlic & chilli, served on a bed of mixed lettuce with cucumber, Spanish onions & Vaga's own citrus aioli dressing

Wedges ~ served with sour cream & sweet chilli sauce

Steakhouse chips ~ served with tomato sauce

RISOTTO

Gamberi risotto (GF) ~ king prawns sautéed in white wine with tomato, garlic, fresh rocket, chilli & a touch of cream & fresh house made stock

Chicken risotto (GF) ~ chicken breast pieces, pumpkin, spinach, feta & semi dried tomato finished with a touch of cream, fresh basil & fresh house made chicken stock

Field mushroom risotto (GF) (V) ~ fresh field & button mushrooms, garlic, onion, cream, fresh house made stock & finished with fresh home grown rocket

PASTA

(Gluten free Penne Pasta available + \$3)

Marinara ~ Linguini tossed through fresh mussels, calamari strips, fish pieces, king prawns, fresh tomato with fresh house made stock, parsley & extra virgin olive oil

Siciliana ~ Penne tossed through chorizo sausage, kalamata olives & tomato in our own house made stock with basil almond pesto & a touch of cream

Con pollo ~ Penne tossed through chicken breast pieces, mushrooms, spring onion & semi dried tomato in a light white wine & fresh house made chicken stock with a touch of cream

CAFFE VAGABONDO

4.5 Granchio - Linguini tossed through fresh blue swimmer crab meat & claws, garlic & chilli, in a light white wine & tomato sauce, with house made stock & fresh basil

5.9 Zucca (V) - Penne tossed through roast pumpkin, tomato, spinach, sage & toasted almonds in a creamy pomodoro sauce

8.9 Puttanesca (V) ~ Linguini tossed through kalamata olives, semi-dried tomatoes, capers, garlic, chilli, pomodoro sauce & finished with fresh basil & touch of extra virgin olive oil

9.5 Salmone ~ Linguini tossed through Atlantic salmon, capers, onion, roast capsicum & parsley in a white wine fresh house made stock & cream sauce

MAINS

10.9 Pesce Barramundi (GF) ~ Baked barramundi fillet on crispy polenta cake, served with tomato, basil & olive salad & lemon wedge

14.9 Scaloppine Vagabondo (GF) ~ Tender veal, king prawns, garlic & spanish onions in a creamy pomodoro sauce served on garlic mash

23.9 Bistecca (GF) From the Grill ~ Grain Fed MSA Scotch fillet char-grilled & served garlic mash & broccoli drizzled with a red wine jus

Pollo Kiev (GF) ~ Oven baked Kiev-cut chicken breast on crispy polenta cake with apple, rocket & parmesan salad with a creamy garlic sage sauce

17.9 Harissa Lamb (GF) ~ Char grilled lamb rump (M/R) dusted with a harissa spice atop char-grilled mixed veggies marinated with balsamic vinegar & herbs with garlic mash & star anise jus

9.5 Cotoletta ~ Crumbed chicken breast topped with pomodoro sauce, mozzarella cheese, basil pesto, side salad & steakhouse chips

Fish & Chips ~ Turmeric dusted barramundi fillet served with steakhouse chips, side salad greens with balsamic vinegar dressing, tartare sauce & lemon

23.9 Veggie Stack (GF) (V) ~ Field mushroom topped with grilled zucchini, capsicums & rice filled tomato with haloumi cheese & balsamic glaze and a crispy polenta cake

20.9 Please allow minimum 20 minutes cooking time for all main dishes

SALADS

19.9 Vagabondo Salad (GF) (V) ~ mixed leaves, roast pumpkin, feta, semi dried tomatoes & vagas own house dressing.

Add grilled chicken breast 19.9

Caesar Salad ~ Cos lettuce, char-grilled bacon, garlic croutons & anchovies with shaved parmesan, poached egg & Vaga's Caesar dressing
Add grilled chicken breast 19.9

23.9 Greek Salad (GF) (V) ~ Mixed greens with feta, tomato, cucumber, olives & Spanish onion with Vaga's house dressing
Add grilled chicken breast 19.9

18.9 Gamberi Salad (GF) ~ king prawns with garlic & chilli served on a bed of mixed lettuce with cucumber, spanish onions & vagas own citrus aioli dressing

19.9 Salt & Pepper Calamari Salad ~ Tender calamari strips, cherry tomatoes served on a mixed salad with a balsamic & caramelised onion dressing

Lamb Salad (GF) ~ char grilled medium rare tender lamb pieces, haloumi cheese, mixed leaves, chick peas, semi dried tomatoes with Vaga's citrus dressing

SIDE ORDERS

23.9 Steamed Seasonal Vegetables (GF) (V) ~ Mixed seasonal vegetables drizzled with extra virgin olive oil **8.9**

18.9 Garden Salad (GF) (V) ~ Mixed leaves with olive oil & house balsamic dressing **7.9**

18.9 Wedges ~ served with sour cream & sweet chilli sauce **9.5**

18.9 Steakhouse chips ~ served with tomato sauce **8.0**

PIZZA

All pizzas made fresh to order with pomodoro sauce, mozzarella cheese & lightly flavoured with fresh herbs n spices

9" 12" 15"

22.9 Sams spesh ~ leg ham, salami, bacon, mushroom, roast capsicums, onion, kalamata olives, fresh tomato & parsley **17.5/20.5/24.5**

25.9 Margherita (V) ~ fresh tomato, garlic & fresh basil **13.0/17.0/21.0**

27.5 Tropicale ~ Leg ham & pineapple **13.0/17.0/21.0**

24.9 Calabrese ~ capsicum, salami, olives & fresh basil **13.5/17.5/21.5**

24.9 Rosamaria (V) ~ pumpkin, capsicum, feta & roasted almonds **14.9/19.5/23.9**

25.9 Santorini ~ Lamb, feta, kalamata olives, onion & minted yoghurt **15.9/20.9/23.9**

18.9 Piccante ~ leg ham, salami, capsicum, spanish onion, kalamata olives & chilli **14.9/19.9/23.9**

19.9 Chorizo ~ Chorizo sausage, roast capsicums, spanish onions, chilli & topped with fresh rocket **14.9/19.9/23.9**

22.5 Marinara ~ mussels, squid, king prawns, anchovies, fresh tomato, chilli, & garlic **17.9/20.9/24.9**

Gambino ~ king prawns, avocado, spanish onion, garlic, fresh tomato & parsley **15/5/20.5/24.5**

16.9 Tuscan ~ Tuscan spiced chicken, avocado, mushroom, cherry tomato & fresh rocket **14.9/19.9/23.9**

Garcia ~ salami, bacon, ham, chicken & BBQ sauce **14.9/19.9/23.9**

16.9 Vaga's calzone ~ any pizza filling with bolognese or pomodoro sauce **18.9**

16.9 All half 'n' half pizzas (12" & 15" only) extra \$2
All takeaway boxes from eat in pizza incur extra \$1
Gluten free pizza base available (9" only) extra \$4

23.9

18.5

21.9 Hours: Monday 8:00am – 3pm Tuesday – Friday 8:00am – Late Saturday & Sunday 8.30am - Late

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Pre ordering welcome | Lunch specials available

CAFFE VAGABONDO

41a O'Connell Street, North Adelaide SA, 5006 Fully licensed & B.Y.O

SUMMER SPECIALS

Join us as we celebrate the festive season and summer with some Themed Nights and Lunch Specials for January and February 2010
NOT valid with other offers

TUESDAY NIGHTS

\$10.00 Pizza Nite

Choose from the Special Pizza Menu and pay only \$10.00

Between 6.00pm and 8.00pm every Tuesday

WEDNESDAY NIGHTS

Kids Eat Free Nite

\$9.90 Kid Meal Special – main meal, gelati & soft drink

When accompanied by an adult who orders from the main menu, each adult who orders, a child eats free.

Between 6.00pm and 8.00pm every Wednesday

THURSDAY NIGHTS

\$10.00 Pasta Nite

Choose from the Special Pasta Menu and pay only \$10.00

Between 6.00pm and 8.00pm every Thursday

Breakfast	
Mon– Fri	8.00am–11.30am
Sat–Sun	8.30am–4.00pm
Lunch	
Mon–Fri	11.30–3.00pm
Pizza Menu	
Mon–Sun	11.30am– late
Dinner Menu	
Tues–Sun	5.00pm–late



BREAKFAST MENU

Available Mon - Fri 8.00am - 11.30am
Saturday & Sunday 8.30am - 4.00pm

Mega - Poached, fried or scrambled eggs with mushroom, char-grilled bacon & slow roasted tomato served with wood oven toast.	13.9
Vegetarian (V) - Poached, fried or scrambled eggs with mushroom, sautéed spinach & slow roasted tomato served with wood oven toast.	13.9
Spesh - Hash browns, sautéed spinach, poached eggs, house made hollandaise & bacon or with smoked Atlantic salmon	13.9 14.9
Benedict - Poached eggs, leg ham, house made hollandaise atop an English muffin	14.9
Florentine (v) - Poached eggs, sautéed spinach, concasse, house made hollandaise atop an English muffin	13.9
Calabrese (v) - Eggs poached in pomodoro sauce with garlic, onion, sautéed spinach & fresh basil with wood oven toast.	13.9
Chorizo Pepperonata - Poached eggs with char grilled chorizo sausage, sautéed capsicums, Spanish onion, fresh tomato & fresh basil with wood oven toast	13.9
Bacon & Egg Roll - Fried egg & char grilled bacon in a toasted bap roll	13.9 9.9
Eggs on Toast - Poached, fried or scrambled eggs on wood oven toast	8.9

ACCOMPANIMENTS

Gluten-free toast—buttered	4.9
Wood-oven toast, w/ jam, honey or vegemite	4.0
Raisin toast—buttered	4.0
Sauteed fresh spinach	3.5
Char-grilled bacon rashes	3.0
Smoked Atlantic salmon slices	4.0
Baked beans	3.0
Hash brown (2)	2.5
Slow roasted tomatoes	2.5
Sauteed fresh mushrooms	2.5
Char-grilled chorizo sausage	3.0
Adding gluten free toast will incur	2.0
Omelette -	12.9
1: Mushroom, spinach, tomato, roast capsicum (v)	
2: Bacon, cheese, tomato & parsley	
Fresh Fruit Salad - Fresh seasonal fruit with passionfruit syrup	8.9
Croissant - With leg ham & Swiss cheese	7.9
Pancakes - Served with cream & maple syrup	9.9
- Served with gelati	11.9

SUMMER SPECIAL LUNCH MENU

Available Monday to Sunday... 11.30am–3.00pm
January / February 2010
NOT valid with other offers

\$9.90 Lunch Special

Penne Amatriciana - Bacon, chilli, onion & roast capsicum in a pomodoro sauce	
Ham & Pineapple Pizza - (9 inch)	
Arancini - Risotto spheres of pea, pumpkin, mozzarella cheese and herbs, served with basil pesto and creamy pomodoro sauce	
Chicken Parm	14.9
Crumbed chicken breast topped with pomodoro sauce, mozzarella cheese, and basil pesto served with side salad	
Salt n Pepper Calamari Salad - Dusted calamari strips on salad of cherry tomato, roasted almond, rocket, caramelised onion, balsamic dressing	
No carbs	
Veal steak, onion marmalade, field mushroom, spinach, roasted tomato & roast pumpkin	
Fish n chips	
Turmeric dusted barramundi fillet served with steakhouse chips, side salad greens with balsamic vinegar dressing, tartare sauce & lemon	

\$9.90 Toasted Gourmet Focaccia

Tuscan chicken - Tuscan spiced chicken, button mushrooms, avocado & fresh tomato	
Vegetarian - Feta, basil almond pesto, roast capsicum, baked tomato, fresh mushroom	
Leg ham - Cheese, fresh tomato, lettuce	
Salami - Cheese, kalamata olives, fresh tomato, rocket	
Smoked Atlantic Salmon - Cream cheese, Spanish onion, capers & fresh rocket	
Prosciutto - Bocconcini cheese, fresh tomato & rocket	

\$14.90 Gourmet Burgers

Vegetarian Field mushroom, onion marmalade, beetroot, fresh tomato, Rocket in a toasted bap roll.	
Chicken - Fresh tomato, lettuce, Swiss cheese, aioli, on toasted bap roll	
Veal - with onion marmalade, beetroot, fresh tomato, and rocket in a toasted bap roll	

Add steakhouse chips ~ extra \$3.00

SEE REVERSE FOR FULL MENU, DAILY SPECIALS ALSO AVAILABLE