

PREDJELO / ENTRÉE

Juha - soup of the day POD

Buzara - mussels cooked with tomato, chili and garlic 15

Selection of Starters 18/30

Palačinke od kozjeg sira- goat cheese crepes with capsicum & capers 16

Crni Rižot - cuttlefish risotto 17/24

**Salata od Hobotnice - octopus salad with kipfler potato, tomato and
onion 18/32**

**Dalmatinska Plata - cured meats - prosciutto, kulen, istrian salami,
buđola, cheese and olives 15/28**

**Njoki - daily hand made potato dumplings with
traditional beef ragu or
lemon and thyme dumplings with leek and cheddar cheese 17/24**

**Manistra s Kozicama - spinach pasta with S.A. prawns, seasonal fish and
eggplant 22/32**

**Frigane Lignje - calamari with celery, apple, fresh peas and mayonnaise
salad 18/32**

GLAVNO JELO / MAIN COURSE

Piletina s Šparogama i limunom - thyme and garlic marinated half baby chicken with asparagus and lemon sauce 26

Tripice - tripe cooked in white wine, tomato and garlic served with potato puree 22

Patka s Mlincima- half duck twice roasted with mlinci (traditional pasta) 36

Biftek - grilled aged eye fillet steak with sautéed potato with onion, parsley and mushroom truffle sauce 36

Splitska Pašticada - braised beef cheeks in red wine and prune sauce with potato dumplings 29.50

Brujet - Dalmatian fish stew with soft polenta 31

Riba - fish of the day POD

Janjetina s Graškom i Kajmakom- grilled lamb rump with pea and broccoli puree with kajmak cheese 31

Peka - whole octopus or stuffed calamari with potato cooked the traditional croatian way (minimum 4 people, 24 hour notice required) POD

PRILOZI / SIDE DISHES

Krumpir s ružmarinom - baby potatoes with rosemary and garlic 7

Rukola – Rocket Salad with Tomato and Parmesan 8

Kupus Salata - cabbage and carrot salad 7

Blitva s Krumpirom - braised silverbeet with potato 8

Fažoleti – cooked green beans with dash of vinegar and garlic 8

SLATKO / DESSERT

Dubrovačka Rožada - crème caramel with orange compote 14

Kolač od Jabuke – traditional Croatian apple cake with cinnamon ice cream and caramel sauce 12

Palačinke s Orasima – walnut and cream filled crepes with orahovac sauce 14

Knedle sa Čokoladom - crumbed dumplings filled with Chocolate 12

Krema od Kestena- Chestnut and white chocolate mousse 14

Sladoled - selection of ice creams 9

Cheese Platter - Gruyère de Comté, France
- Maffra Clothed Aged Cheddar, Gippsland, Victoria
- Granny's Blue, Red Hill, Victoria
21

ZA DJECU / FOR KIDS

Piletina s Krumpirom i Salatom - roasted chicken with chips and salad 12

Lignje s Krumpirom i Salatom - calamari with chips and salad 14

Špageti ili Njoki u umaku od poma - spaghetti or gnocchi in tomato sugo 12

Sladoled - vanilla ice cream with chocolate sauce 5

All your functions welcomed.

Dalmatino restaurant 280 Bay street Port Melbourne
9645 6584 Email - dalmatino@dalmatino.com.au

DALMATINO

Every Wednesday night traditional Croatian dinners with live music -
three courses \$42

Come and try seafood the way we do it on the Croatian coast. As of the
8th of April Dalmatino is introducing Seafood nights – every Thursday
night – entrée and sharing main course \$40

Svake srijede večeri tradicionalne hrvatske kuhinje - muzika uživo -
predjelo , glavno i slatko \$42

Dodite i probajte plodove mora – svaki Četvrek, riblje večeri u
Dalmatinu – predjelo i riblja plata za glavno jelo, \$40 po osobi

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