

MENU

JIMMY ON FRIDAY

STARTERS

- Grilled Mortadella. Roasted Garlic Potato Bread \$14.5
Buffalo Mozzarella. Grilled Zucchini \$12.5
Chickpea Puree. Prawn Bisque. \$14.5
Crumbed & Deep-Fried Pesto & Cherry Tomato Lasagna \$10.5
Stracciatella. Radicchio Aquerello. Crispy Ham \$14.5
Whipped Salt Cod. Radish. Charred Sourdough \$14.5
Roasted Cauliflower. Garlic Butter \$12.5
Carbonara or Mushroom Arancini. Buff Mozz Bechamel \$10.5

PASTA

- Risotto/Rice. Broccoli. Peas. Stracciatella \$22
Risotto style burnt, crispy spaghetti, tomato, chilli & stracciatella, Barese style!
- Pasta. Beef Ragù. Radicchio. Ricotta Salata \$22
A soupy pasta, with roasted broccoli, braised lentils and a hint of anchovy.
- Testarolo. Basil Pesto. Green Beans. Potato. Goat Cheese \$22
Baked Soup of Cavolo Nero & Cannellini Beans.
Typical Tuscan wintery soup!
- Culingiones of Potato. Prawns. Chilli. Chicory. Zucchini \$24
Sardinian style ravioli, filled with Robertson potatoes.
- Tortellini. Broccoli. Ricotta. Romanesco. Guanciale. Chilli. Spigarello \$24
Moonacres Farm produce in a bowl topped with our house made guanciale.
- Pasta. Pork Neck & Bacon Sugo. Bitter Greens. Pecorino \$22
Twelve hour braised Taluca Park Farm pork neck and Maugers Meat whole bacon.

PIZZA

Mushroom. Pancetta. Bechamel. Mozzarella. Truffle Oil \$24

Radicchio. Gorgonzola. Walnuts. Pecorino \$22

Margherita \$20

Salami. Anchovy. Chicory. Chilli. Mozzarella \$24

Peas. Confit Tomato. Garlic. Grana \$22

Margherita \$20`

MAIN COURSE

Beef Gulash alla Triestina. Soft Polenta \$30

Slow Roast Scotch Fillet. Sage. Braised Lentils \$30

Salsiccia Cragno. Bloomy. The Pines Cheddar. Lentils. Zucchini. Spigarello \$30

Slow Roast Sirloin. Bagna Cauda. Black Pesto. White Beans. Red Chicory \$30

DESSERT

Lemon & Limoncello Tiramisu \$12.5

Puff Pastry & Cumquat Stack \$14.5

Our croissant dough, stacked with cumquat curd, custard & topped with a mixture of nuts & chocolate.

Frangelico Affogato \$18

Gelato – 2 scoops \$9