

ANTIPASTI (STARTERS)



FOCACCIA DI GIULIA	13
Handmade focaccia topped with garlic, cheese & oregano. (V)	
PESCE CRUDO	24
Raw white fish sashimi, ruby grapefruit, citrus dressing (GF)	
ARANCINI (4pcs)	19
Porcini mushrooms and Fontina cheese arancinis served with marinara sauce and parmesan.	
ANTIPASTO AL' ITALIANA Serves 2	28
A selection prosciutto, salami, chorizo, Italian cheeses, olives, marinated vegetables and flat bread.	
CALAMARI FRITTI	23
Semolina dusted calamari with aioli & rocket salad.	
PROSCIUTTO & BUFALA	26
Buffalo mozzarella & San Daniele prosciutto, balsamic glaze	
GAMBERI GIGANTI	26
King prawns tossed in garlic, Napoli cream sauce, hint of chili, served with pizza bread.	

CONTORNI E' INSALATINE (SALADS)

RUCOLA CON GRANA	15
Rocket salad of pear, grana padano, semi-dried tomatoes, walnuts and a white balsamic dressing. (GF) (V)	
BARBABIETOLA ARROSTO	22
Roasted beetroot, pumpkin, baby spinach, toasted almonds, goat's cheese and a citrus dressing. (GF) (V)	

LE PASTE (PASTAS)



FETTUCCHINE CARBONARA	34
Fresh egg fettuccine pasta tossed in a creamy sauce with guanciale bacon, mushrooms, Parmigiano Reggiano, egg yolk, onions and garlic. Add chicken +\$5	
SPAGHETTI BOLOGNESE	31
Traditional house-made beef Bolognese with shaved parmesan.	
GNOCCHI CON GAMBERI	36
Pan-seared potato gnocchi with king prawns, cherry tomatoes, baby spinach, prosciutto and grana padano cheese	
RAVIOLI AL' TARTUFO	37
Ricotta & truffle stuffed ravioli served in brown butter sauce with sage, cherry tomatoes, pistachios & grana padano. (GF) (V)	

RISOTTO

AL MARE	39
King prawns, mussels, scallops, chorizo, green peas, cherry tomatoes and baby spinach. Flavored with white wine, garlic & Napoli sauce. (GF)	
POLLO AL' FUNGHI CON LIMONE	35
Lemon marinated chicken & mushrooms, semi-dried tomatoes, baby spinach, preserved lemon, fontina cheese. (GF)	
VEGETARIAN	32
Porcini mushrooms, pumpkin, semi-dried tomatoes, green peas, capsicum, baby spinach and mascarpone cheese. (GF)(V)	

PIZZA - NAPOLI BASE PIZZAS

Our gourmet pizzas hand stretched and cooked in traditional clay oven. Please bear with us when the restaurant is busy. We use only the highest quality, fresh Australian & Italian ingredients. **Gluten free bases also available on request, \$4.50 extra.**



MARGHERITA	26
Fior di latte mozzarella cheese, bocconcini di bufala, basil. (V)	
MISTO CARNE	32
Fior di latte, crispy bacon, ham, chicken tenders, chorizo, mushrooms, Spanish onions. Upgrade to "La Superiore" - pepperoni, capsicum. olives +\$5	
PROSCIUTTO	32
Fior di latte, prosciutto, cherry tomatoes, rocket salad, shaved parmesan.	
PEPPERONI	29
Fior di latte, pepperoni, mushrooms, olives.	
AGNELLO	31
Fior di latte, strips of lamb, feta, roasted capsicum, Spanish onions, rocket.	
POLLO CON ZUCCA	31
Fior di latte, chicken tenders, pumpkin, mushrooms, roasted capsicum, baby spinach, Spanish onions, hint of chili, pine nuts.	
BBQ POLLO	31
Fior di latte, chicken tenders, chorizo, Spanish onions, BBQ sauce, parsley.	
HAWAIIANA	29
Fior di latte, ham, pineapple, oregano.	
MARE E MONTI	36
Fior di latte, prawns, calamari, scallops, aioli.	
GAMBERI	35
Chili prawns, bocconcini, cherry tomatoes, chorizo oil, rocket.	
MEDITERRANEA	28
Fior di latte, eggplant, zucchini, mushrooms, semi-dried tomatoes, roasted capsicum, baby spinach, Spanish onions. (V)	

Please advise your wait staff of any food allergies. 4 payment maximum per tables. Credit card surcharge applies.

SECONDI PIATTI (MAINS)

KIDS MENU
At the back

SOUS VIDE Food is seasoned and cooked at controlled temperature for 6-8 hrs producing tender, juicy, full of flavor and nutritious meat.

PESCE AL FUNGHI	39
Seared salmon with spinach a ricotta ravioli and a creamy mushroom sauce.	
GUANCIALE DI MANZO	41
Sous vide braised beef cheek with a Chianti red wine sauce, Served on sweet potato-carrot mash, seasonal vegetables. (GF)	
BRASATO D'AGNELLO	40
Sous vide cooked lamb rump with a red wine & rosemary jus served on sweet potato-carrot mash, seasonal vegetables (GF)	
POLLO AL VAPORE	37
Sous vide succulent chicken breast filled with cream cheese, sun-dried tomatoes, capsicum. Served with pink peppercorn cream sauce on a risotto cake, seasonal vegetables. (GF)	
COTOLETTA ALLA PIZZAIOLA	38
Herb crusted pork cutlet dusted with semolina and parmesan in a light Napoli sauce, served with sweet potato-carrot mash, seasonal vegetables.	

SET MENU 1
\$55 / person



SET MENU 2
\$65 / person

Best for value and service. Available for tables of 4 and more. Tables of 11+ adults must choose a banquet on the night. Substitute courses can be easily arranged.

FOCACCIA DI GIULIA
Handmade focaccia topped with garlic, cheese & oregano
ARANCINI
Porcini mushrooms and Fontina cheese arancinis served with marinara sauce and parmesan cheese
FETTUCCHINE A LA CARBONARA
Fresh egg fettuccine pasta tossed in a creamy sauce with guanciale bacon, mushrooms, parmesan, egg yolk, onions and garlic
GNOCCHI CON GAMBERI
House-made, pan-seared potato gnocchi with Yamba king prawns, cherry tomatoes, baby spinach, prosciutto and grana padano
RUCOLA CON GRANA
Rocket, pear, grana padano, semi-dried tomatoes, walnuts, white balsamic dressing
CHEF'S SELECTION OF PIZZAS
TIRAMISU (additional \$10 / person)

FOCACCIA DI GIULIA
Handmade focaccia topped with garlic, cheese & oregano
ANTIPASTO AL'ITALIANA
A selection of prosciutto, salami, chorizo, Italian cheeses, olives, marinated vegetables and served with flat bread
SPAGHETTI MARINARA
King prawns, mussels, scallops, cherry tomatoes and baby spinach flavoured with a white wine, garlic & Napoli sauce
POLLO AL'FUNGHI CON LIMONE RISOTTO
Lemon marinated chicken & mushrooms, semi-dried tomatoes, baby spinach, preserved lemon, fontina cheese
RUCOLA CON GRANA
Rocket, pear, grana padano, semi-dried tomatoes, walnuts, white balsamic dressing
CHEF'S SELECTION OF PIZZAS
TIRAMISU (additional \$10 / person)



COCKTAILS - \$20

Limoncello Spritz

Homemade limoncello, prosecco & soda

Aperol Spritz

Aperol, prosecco, soda & orange bitters

Contessa Negroni

Aperol, sweet vermouth & Tanqueray gin

Lychee & Coconut Martini

Vodka, Malibu, lychee liqueur, lychee juice & coconut cream

Fireball Sour

Fireball, apple pucker, lemon juice & sugar syrup

Classic or Caramel Espresso Martini

Vodka, coffee, Kahlua and chocolate liqueur

Strawberry or Mango Daiquiri

Bacardi rum, triple sec, lemon juice with frozen mango or strawberry

Ink gin & blackberry sour

Ink gin, chambord, lemon juice & homemade vanilla syrup

Ink G&T

Ink gin, blueberries, dehydrated lime & elderflower tonic water

Classic or Chilli Margarita

(Chilli infused) Tequila, triple sec, lemon juice, lime & sugar syrup

Classic cocktails available on request

BEERS

Burleigh BigHead	9
Stone & Wood Pacific Ale	10
Peroni Red – Italy	12
Menabrea Bira - Italy	12
Brookvale Union Ginger beer	11
Five Seeds cloudy apple Cider	11
James Boags Light 2.3%	8.5

SOFT DRINKS & WATER

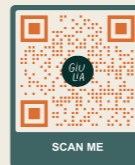
LLB, Coke, Zero, Sprite, Lift, OJ, Apple Juice	6
SanPellegrino Lemonata-Chinotto-Aranciate	8
San Pellegrino / Aqua Pana 500ml / 1000ml	8 / 12

BAMBINI (KIDS MENU UNDER 9)

SPAGHETTI BOLOGNESE	14
HAM & CHEESE PIZZA or CHEESE & TOMATO PIZZA	14
SERVE OF CHIPS	11
ICE CREAM - with chocolate sauce	4

WINES

Scan for more wines and order with our friendly staff



SPARKLING

Glass / Bottle

Little Vespa Prosecco 12 / 55
King Valley, VIC

Nora vita Firebird Sparkling Rose 13 / 62
Adelaide Hills, SA

CHAMPAGNE

Moet & Chandon 135
Epernay, France

Ernest Rapeneau 115
Epernay, France



WHITE WINE

Cooter & Cooter Riesling 12 / 58
Clare Valley, SA

Salatin Pinot Grigio DOC 13 / 59
Venezie, Italy

Pear Tree Pinot Gris 13 / 59
Marlborough, NZ

Anchor Bay Sauvignon Blanc 13 / 60
Nelson, NZ

Wills Eightfold Chardonnay 14 / 67
Margaret River, WA

Tenuta Di Corte Soave DOC 77
Veneto, Italy

Domaine, Mosnier Petit Chablis 115
Burgundy, France

ROSE

The Hedonist Rose 12 / 55
Mclaren Vale, SA

Terres de Saint-Louis Rose 74
Côtes de Provence, France

RED

Yarrowood Pinot Noir 13 / 59
Yarra Valley, VIC

Cirillo Grenache 12 / 57
Barossa Valley, SA

Haan Estate Shiraz 14 / 64
Barossa Valley, SA

Mystic Spring Cabernet Sauvignon 13 / 62
Adelaide Hills, SA

San Marzano Manoro Montepulciano 12 / 56
d'Abruzzo, Italy

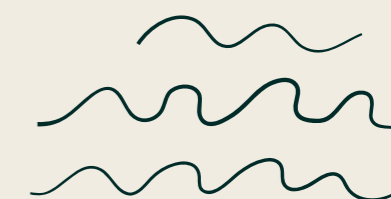
Il Palazzo Chianti DOCG 13 / 62
Tuscany, Italy

Menhir Salento Primitivo 64
Puglia, Italy



GIULIA

ITALIAN



KITCHEN & BAR