

ANTIPASTI (STARTERS)



FOCACCIA DI GIULIA Handmade focaccia topped with garlic, cheese & oregano (V) (GFA) Add stracciatella cheese +\$5 Add pistachio mortadella +\$6	13
OSTRICHE 6/12 Fresh Sydney rock oysters served with a prosecco mignonette (GF)	24/48
ARANCINI (5pcs) - Additional +\$4 Porcini mushrooms, truffle and Fontina cheese arancinis served with truffle mayonnaise and shaved parmesan (V)	20
ANTIPASTO AL' ITALIANA Serves 2 A selection of italian charcuterie, cheeses, olives, dried fruits, marinated vegetables, pane carasau (Sardinian flat bread) and grissini (GFA)	36
OLIVES DUO Selection of mixed marinated olives and olives all'ascolana- home made fried olives stuffed with meat.	16
MORTADELLA Fresh sliced italian pistachio free range mortadella, ricotta, guindillas peppers (GF) Add pane carasau (Sardinian flat bread) +\$4	19
CALAMARI FRITTI Besan flour dusted and szechuan pepper calamari, saffron aioli, guindillas peppers (GF)	23
BURRATA Burrata cheese, heirloom tomatoes, fresh figs, pistachos, white balsamic dressing, EVOO (GF) (V)	26
COZZE ALLA PUTTANESCA Steamed fresh mussels, olives, cherries tomatoes, capers, hint of chilli, Napoli sauce, served with flat bread (GFA)	26

CONTORNI E INSALATINE (SIDES AND SALADS)

RUCOLA CON GRANA Rocket salad, pear, grana padano, semi-dried tomatoes, walnuts, white balsamic dressing (GF) (V)	15
INSALATA DI POMODORI Heirloom tomatoes, cherry tomatoes, red onion, basil, balsamic dressing	16
TRUFFLE FRIES Shoestring fries, pecorino cheese, truffle aioli (GF) (V)	15

RISOTTO & GNOCCHI

Our risotto, is made with the authentic Carnaroli risotto rice, and follow the traditional "al dente"italian recipe

FRUTTI DI MARE 🌶️ King prawns, mussels, vongole, squid, cherry tomatoes, green peas, flavored with white wine, garlic, chilli and a seafood bisque (GF)	39
ALLA MONZESE Italian pork sausage with fennel, Barolo red wine, saffron, parmesan, butter, stracciatella cheese (GF)	35
VEGETARIAN VERDE Green peas purée, green peas, asparagus, mint, parmesan, butter - Vegan available (GF) (V)	32
GNOCCHI GAMBERI & NDUJA 🌶️🌶️ House made gnocchi, cherry tomatoes, garlic, Nduja (spicy pork sausage paste), chilli, king prawns, lime zest GF gnocchi +\$4	37

LE PASTE (PASTAS)



PACCHERI ARRABBIATA Paccheri pasta served with a Napoli sauce, garlic, chilli, cherry tomatoes, basil and topped with stracciatella cheese (V)	33
TAGLIATELLE CARBONARA Fresh egg tagliatelle pasta tossed in a creamy sauce with guanciale bacon, mushrooms, Parmigiano Reggiano, egg yolk, onions and garlic. Add chicken +\$5	34
SPAGHETTI BOLOGNESE Traditional house-made beef Bolognese with shaved parmesan.	34
RAVIOLI AL TARTUFO Homemade truffle and mascarpone raviolis served in a creamy mushroom and truffle sauce, pistachios and grana padano (V)	38

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 Fior di latte mozzarella cheese, bocconcini di bufala, basil. (V)	26
MISTO CARNE Fior di latte mozzarella, crispy bacon, ham, chicken tenders, chorizo, mushrooms, Spanish onions. Upgrade to "La Superiore" - pepperoni, olives, capsicum +\$5	32
QUATTRO FORMAGGI Fior di latte mozzarella cheese, gorgonzola dolce, caprino (goat's cheese), taleggio with walnuts and honey -- white base pizza (V)	33
PROSCIUTTO Fior di latte mozzarella, 18 months Parma prosciutto, cherry tomatoes, rocket salad, shaved parmesan.	32
PEPPERONI Fior di latte mozzarella, pepperoni, mushrooms, olives.	29
AGNELLO Fior di latte mozzarella, strips of lamb, feta, roasted capsicum, Spanish onions, rocket.	31
POLLO CON ZUCCA Fior di latte mozzarella, chicken tenders, pumpkin, mushrooms, roasted capsicum, baby spinach, Spanish onions, hint of chili, pine nuts.	31
BBQ POLLO Fior di latte mozzarella, chicken tenders, chorizo, Spanish onions, BBQ sauce, parsley.	31
HAWAIIANA Fior di latte mozzarella, ham, pineapple, oregano.	29
MARE E MONTI Fior di latte mozzarella, prawns, calamari, scallops, aioli.	36
GAMBERI Fior di latte mozzarella, chili prawns, bocconcini cheese, cherry tomatoes, chorizo oil, rocket.	35
MEDITERRANEA Fior di latte mozzarella,, eggplant, zucchini, mushrooms, semi-dried tomatoes, roasted capsicum, baby spinach, Spanish onions. (V)	28
O MAMMA MIA! 🌶️🌶️🌶️ Fior di latte mozzarella, nduja (spicy pork sausage paste), salame inferno, guindillas peppers -- white base pizza	33

SECONDI PIATTI (MAINS)



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

PESCE DEL GIORNO Market fish, salsa verde, fregola pasta, borlotti beans, seasonal vegetables (GF)	39
GUANCIALE DI MANZO Sous vide braised beef cheek with a Chianti red wine sauce, Served on sweet potato-carrot mash, seasonal vegetables. (GF)	41
BRASATO D'AGNELLO Sous vide cooked lamb rump with a Barolo red wine sauce served with a creamy polenta and seasonal vegetables (GF)	40
PETTO D'ANATRA Sous vide succulent duck breast, polenta, served with a pear-martini sauce and seasonal vegetables (GF)	40
COTOLETTA ALLA PIZZAIOLA 300g bone in herb crusted pork cutlet, Napoli sauce, served with truffle fries and rocket salad	42

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.
Sharing style plates. Substitute courses can be easily arranged.

Focaccia di Giulia
Handmade focaccia topped with garlic, cheese & oregano

Arancini
Porcini mushrooms, truffle and Fontina cheese arancinis served with truffle mayonnaise and parmesan (GF) (V)

Paccheri Arrabbiata
Paccheri pasta served with a Napoli sauce, garlic, chilli, cherry tomatoes, basil and topped with stracciatella cheese (V)

Risotto alla Monzese
Italian pork sausage with fennel, Barolo red wine, saffron, parmesan, butter, stracciatella cheese (GF)

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 italian charcuterie, cheeses, olives, dried fruits, marinated vegetables, Sardinian flat bread and grissini (GFA)

Tagliatelle Carbonara
Fresh egg tagliatelle pasta tossed in a creamy sauce with guanciale bacon, mushrooms, Parmigiano Reggiano, egg yolk, onions and garlic

Risotto Frutti Di Mare
King prawns, mussels, vongole, squid, cherry tomatoes, green peas, flavored with white wine, garlic, chilli and a seafood bisque (GF)

Rucola con Grana
Rocket, pear, grana padano, semi-dried tomatoes, walnuts, white balsamic dressing

Chef's selection of Pizzas

Tiramisu
(additional \$10 / person)

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

GF-Gluten Free / V-Vegetarian / GFA-Gluten Free Available



COCKTAILS - \$20

Signature Aperitivi

Your choice of Limoncello, Aperol, or Elderflower Spritz.
Prosecco, soda, aromatic bitters

Calabria Fizz

Italicus, pineapple liqueur, dry vermouth, bitters & tonic water

Giulia's Colada

White Rum, pineapple juice, Malibu & coconut cream

Lychee & coconut Martini

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

Cherry Amore

Tanqueray 10 gin, Cinzano 1757, Luxardo Maraschino, bitters

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

Caramelised Passionfruit caipiroska

Absolute Vanilla vodka, passionfruit syrup & fresh lime

Ink G&T

Ink gin, blueberries, dehydrated lime & elderflower tonic water

Classic or Chilli Margarita

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

Blood Orange Aged Negroni

Malfy blood orange gin, Campari, sweet vermouth, bitters, oak

Aranciata Nojito (mocktail \$13)

Aranciata rossa, mint, fresh lime, soda water, aromatic bitters

Sunset Spritz (mocktail \$13)

Orange juice, San bitters, Tonic and soda water, rosemary

Mocktails & Classic cocktails available on request

BEERS

James Boags premium light 2.9% Lager TAS	9	Big Head 4.2% lager Burleigh, QLD	11
Five Seeds Cloudy apple Cider 5% NSW	10	Corona 4.5% Pale Lager, Mexico	11
Brookvale Union 4% Ginger beer NSW	11	Stone & Wood Pacific Ale 4.4% Byron bay, NSW	12
Birra Moretti L'Autentica 4.6% Pale Lager, Italy	11	Peroni Red 4.7% Lager, Italy	12
Peroni Nastro Azzurro 0.0% (no alcohol) Lager, Italy	8	Baladin Craft Nazionale (Blonde Ale) 6.5% Piozzo (Piedmont) - Italy	14

SOFT DRINKS & WATER

LLB, Coke, Zero, Sprite, Lift, OJ, Apple Juice	6
San Pellegrino Lemonata-Chinotto-Aranciata Rossa	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	5

WINES

Scan for more
wines and order
with our friendly staff



SPARKLING

Glass / Bottle

Little Vespa Prosecco 12 / 58
King Valley, VIC

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

CHAMPAGNE

Moet & Chandon France 145

Ernest Rapeneau France 115

WHITE WINE

Cooter & Cooter Riesling 12 / 58
Clare Valley, SA

Salatin Pinot Grigio DOC 13 / 61
Venezie, Italy

Pear Tree Pinot Gris 13 / 61
Marlborough NZ

Kerepi Farm Sauvignon Blanc 13 / 60
Marlborough NZ

Wills Domain Eightfold Chardonnay 14 / 67
Margaret river. WA

Tenuta Di Corte Soave DOC 77
Veneto, Italy

Domaine Mosnier Petit Chablis 115
Burgundy, France

Cloudy Bay Sauvignon Blanc 108
Marlborough, NZ

ROSE

The Hedonist Rose 12 / 58
Mclaren Vale, SA

Terres de Saint-Louis Rose 75
Côtes de Provence, France

RED

The Prince Pinot Noir 13 / 60
Gippsland, VIC

Cirillo Grenache 12 / 58
Barossa Valley, SA

Haan Estate Shiraz 14 / 66
Barossa Valley, SA

Mystic Spring Cabernet Sauvignon 13 / 61
Adelaide hills

San Marzano Manoro Montepulciano 12 / 59
Abruzzo, Italy

Il Palazzo Chianti 14 / 64
Tuscany, Italy

Menhir Salento Primitivo 67
Piglia, Italy

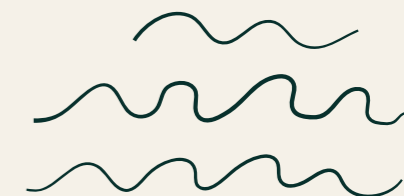
Flinders Run Cab/Shiraz 72
Flinders Ranges, SA

Famiglia Pasqua Amarone DOCG 115
Veneto, Italy



GIULIA

ITALIAN



KITCHEN & BAR