

ANTIPASTI (STARTERS)



PANE ROMANO Homemade ciabatta roll filled with garlic butter and tomino cheese (V)	16
CARPACCIO DI MANZO Black garlic aioli, rocket, EVOO, pecorino, lemon dressing, balsamic pearls (GF)	24
BRUSCHETTA Pane de casa, truffle stracciatella, roasted pumpkin porcini and chiodini mushrooms, gorgonzola crumble (V)	17
ARANCINI (4pcs) Tomato & mozzarella arancini served with a roasted capsicum aioli, aged chilli ricotta (V)	19
OLIVES DUO Selection of mixed marinated olives and olive all'ascolana- home made fried olives stuffed with meat and nduja	15
FRITTO MISTO Prawns, calamari, market fish and artichokes lightly fried in semolina served with a fermented chilli aioli	24
BURRATA AFFUMICATA Smoked burrata with pumpkin purée, pepitas, almonds served with pasta fritta (V)	22
POLPETTE Homemade beef and pork meatballs, parmesan, Napoli sauce, served with ciabatta bread	23
CAPELANTE GRATINATE (3 pcs) Gratinated scallops, cauliflower purée, herbs pangrattato	25
SALUMI BOARD Market selection of 3 cold cuts with pane carasau and grissini (GFA)	26

CONTORNI E INSALATINE (SIDES AND SALADS)

RUCOLA CON GRANA Rocket salad, pear, Grana Padano, semi-dried tomatoes, walnuts, aged lemon balsamic dressing, vincotto (VG) (GF)	18
PANZANELLA AUTUNNALE Roasted Pumpkin, red apple, basil, cherry tomatoes, bread croutons, cucumber, red onions, toasted walnuts, aged balsamic (GF) (VG)	20
POLENTA FRIES Black garlic aioli (VG)	16

RISOTTO & GNOCCHI

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

SALSICCIA E RADICCHIO Carnaroli rice risotto, Italian pork sausage with fennel, radicchio, gorgonzola, cream of radicchio (GF)	36
FUNGHI PORCINI Carnaroli rice risotto, porcini and chiodini mushrooms, truffle stracciatella (GF) (V)	35
GNOCCHI Purple potato gnocchi, Pecorino Romano DOP cream, candied walnuts, cabernet vinegar reduction (GF) (V)	34

LE PASTE (PASTAS)



TAGLIATELLE CARBONARA Fresh egg tagliatelle pasta tossed in a creamy sauce with pancetta, mushrooms, confit garlic, Parmigiano Reggiano, egg yolk Add chicken +\$5	34
SPAGHETTI BOLOGNESE Traditional house-made beef Bolognese with shaved parmesan	33
PENNONI AMATRICIANA Pennoni pasta with a slow cooked ragu with guanciale, pancetta, Napoli, chilli, Pecorino Romano DOP	34
SQUID INK TAGLIOLINI 🌶️ Moreton bay bugs, prawn bisque, confit garlic, cherry tomatoes, nduja, chilli, butter	42
MALLOREDDUS ALLA CAMPIDANESE Traditional ridged Sardinian pasta, Italian pork sausage with fennel, Napoli, saffron, Pecorino Sardo	37
SPAGHETTI ALLA PUTTANESCA Cherry tomatoes, confit garlic, black olives, capers, anchovies (V)	33
FREGOLA E MOSCARDINI Fregola pasta, baby octopus, chorizo, confit garlic, chilli, prawn bisque, cherry tomatoes, lemon, borlotti beans	36
CANNELLONI Cannelloni pasta tubes filled with a spinach and ricotta cream, baked in Napoli sauce and gratinated with mozzarella cheese (V)	35

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 SPADA ALLA GHIOTTA Sword fish, cherry tomatoes, capers, olives, pine nuts, raisin, anchovies, salsa verde (GF)	39
OSSOBUCO ALLA MILANESE Slow-cooked veal shank served with a saffron risotto and gremolata	42
GUANCIA DI MANZO Sous vide braised beef cheek with a Chianti red wine sauce, served on a sweet potato-carrot mash and seasonal vegetables (GF)	41
BRASATO D'AGNELLO Sous vide cooked lamb shoulder with a Barolo red wine sauce, served with a creamy polenta and seasonal vegetables (GF)	40
PORCHETTA DI ARICCIA Traditional Roman, skin-on pork belly roast served with gremolata, seasonal vegetables, artichokes and cipolline	41

BAMBINI (KIDS MENU UNDER 9)

SPAGHETTI BOLOGNESE	15
HAM & CHEESE PIZZA or CHEESE & TOMATO PIZZA	15
SERVE OF CHIPS	13
ICE CREAM - with chocolate sauce	6

PIZZA - NAPOLI BASE PIZZAS

Our gourmet pizzas are hand stretched and cooked in traditional clay oven. Please bear with us when the restaurant is busy. We use only the highest quality, fresh Italian & Australian ingredients.

Gluten free bases also available on request, \$5.50 extra.

MARGHERITA Fior di latte mozzarella cheese, bufala, Parmesan, basil (V)	27
CAMPAGNOLA Fior di latte mozzarella, pancetta, ham, chorizo, pepperoni, black olives Add chicken +\$5	33
DIAVOLA 🌶️ Fior di latte mozzarella, pepperoni, Nduja	30
LA PORCHETTOSA Fior di latte mozzarella, porchetta (pork belly roast), oven roasted potatoes, Caciocavallo cheese, rosemary	34
GAMBERI E ZUCCHINE 🌶️ Fior di latte mozzarella, prawns, zucchini, chilli paste, stracciatella cheese	35
BBQ POLLO Fior di latte mozzarella, chicken, chorizo, red onions, BBQ sauce, parsley	32
DON'T TELL MAMMA (HAWAIIANA) Fior di latte mozzarella, ham, pancetta, pineapple, basil -- white base pizza	29
ORTOLANA Pumpkin purée, zucchini, eggplant, capsicum, red onions, basil, olive oil (V) Add Fior di latte mozzarella +\$4	28
SALSICCIA E FRIARELLI Smoked fior di latte mozzarella, Italian pork sausage, friarielli (broccoli rabe) purée, chilli flakes --white base pizza	33
ROMA Fior di latte mozzarella, San Daniele 24 months Prosciutto, burrata -- white base pizza	35
TONNO SUBITO Fior di latte mozzarella, tuna, confit onions, dried capers, lime zests	32

DOLCE (DESSERTS)

AFFOGATO Espresso coffee and your choice of liqueur poured over vanila ice cream Liqueur : Frangelico, Tia Maria or Nocello hazelnut	18
TIRAMISU Velvety chocolate, Kahlua, mascarpone mousse & coffee-soaked sponge fingers	16
GIANDUJA TORTA Italian chocolate torta with Gianduja di Torino (chocolate & hazelnut) ganache served with a salted caramel gelato	16
GELATO Italian artisan gelato 3 scoops - ask your wait staff for daily selection (GFA)	15

Full dessert menu available 😊



Please advise your wait staff of any food allergies.
No menu alteration.
Credit card surcharge applies. One bill per table.

GF-Gluten Free / V-Vegetarian / VG-Vegan / GFA- Gluten free available



COCKTAILS - \$21

SIGNATURE APERITIVI

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

LEMON FRUILI

Vodka, lemon Sorbet, strawberry purée, prosecco & lemon juice

GIULIA'S PINA COLADA

White Rum, pineapple juice, Malibu & coconut sorbet

LYCHEE & COCONUT MARTINI

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

ESPRESSO MARTINI (Classic or Caramel)

Vodka, coffee, Kahlua and chocolate liqueur

MANGO DAIQUIRI

Bacardi rum, triple sec, lemon juice & frozen mango

PASSIONFRUIT & LYCHEE CAIPIROSKA

Vodka, passionfruit pulp, lychee juice, lime and sugar

LEMON PIE MARTINI

Limoncello, liquor 43, pure cane syrup, lemon juice, cream

HENDRICKS MARTINI

Hendricks gin, freshly juiced cucumber, lime and sugar

CLASSIC or CHILLI MARGARITA

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

ARANCIATA NOJITO (mocktail \$14)

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

SUNSET SPRITZ (mocktail \$14)

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

Mocktails & Classic cocktails available on request

BEERS

James Boags premium light 9 2.9% Lager, TAS	Corona 4.5% Pale Lager, Mexico	11
Somersby Apple Cider 4.5%, Denmark	10 Stone & Wood Pacific Ale 4.4% Byron bay, NSW	13
Brookvale Union 4% Ginger beer NSW	12 Peroni Red 4.7% Lager, Italy	13
Peroni Nastro Azzurro 0.0% (no alcohol) Lager, Italy	8 Ichnusa (Non-filtered) 5% Lager, Sardinia - Italy	14
Balter XPA 5.0%, Currumbin QLD	13 Baladin Belgian amber ale 8% Piozzo (Piedmont) - Italy	14

TAP BEERS

Birra Moretti L'autentica	400ml or 500ml	12/14
Stella Artois	330ml or 500ml	11/14

SOFT DRINKS & WATER

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

WINES

Scan for more
wines and order
with our friendly staff



SPARKLING

TAYLOR FERGUSON PROSECCO
King Valley, VIC

12 / 58

PASQUA MILLESIMATO SPARKLING ROSE
Treviso, Italy

13 / 62

SETAGE CANEVEL SUPERIORE DOCG
Valdobbiadene, Italy

90

CHAMPAGNE

MOET & CHANDON
Épémay, France

145



WHITE WINE

EM'S TABLE ORGANIC RIESLING
Clare Valley, SA

12 / 58

VIVIDO DI SASSO PINOT GRIGIO DOC
Veneto, Italy

13 / 61

LAWSON'S DRY HILLS PINOT GRIS
Marlborough, NZ

13 / 63

THE BETTER HALF SAUVIGNON BLANC
Marlborough, NZ

13 / 60

HASELGROVE 'STAFF' CHARDONNAY
Adelaide hills, SA

14 / 67

SMIDGE 'HOUDINI' SAUVIGNON BLANC
Adelaide Hills, SA

75

CANTINA DE SOAVE SAN LORENZO
Veneto, Italy

70

HEY FRENCH BIANCO IGT
Sicily, Italy

135

ROSE

PASQUA 11 MINUTES
Veneto, Italy

12 / 59

M MINUTY
Côtes de Provence, France

16 / 75

RED

SEE SAW ORGANIC PINOT NOIR
Orange, NSW

14 / 68

KILIKANOON 'KILLERMAN'S RUN' GSM
Clare Valley, SA

13 / 60

SMIDGE 'ADAMO' SHIRAZ
Barossa Valley, SA

14 / 69

NUGAN 'ALCIRA' CAB/SAV
Coonawarra, SA

13 / 64

TERRE FORTI MONTEPULICANO DOC
Abruzzo, Italy

12 / 59

TENUTE ROSSETTI CHIANTI CLASSICO DOCG
Tuscany, Italy

14 / 64

TOR DEL COLLE SANGIOVESE RISERVA DOC
Emilia-Romagna, Italy

67

JJ HAHN 'REGINALD' SHIRAZ/CAB
Barossa Valley, SA

72

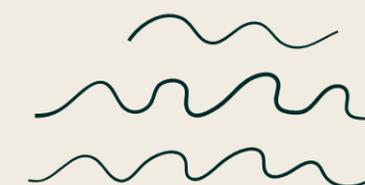
MASI 'CAMPOFIORIN' ROSSO DEL VERONESE IGT
Acerenza, Italy

95



Giulia

ITALIAN



KITCHEN & BAR