

## ANTIPASTI (STARTERS)



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

## CONTORNI E INSALATINE (SIDES AND SALADS)

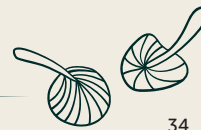
<b>RUCOLA CON GRANA</b> Rocket salad, pear, Grana Padano, semi-dried tomatoes, walnuts, aged lemon balsamic dressing, vincotto (VG) (GF)	18
<b>PANZANELLA AUTUNNALE</b> Roasted Pumpkin, red apple, basil, cherry tomatoes, bread croutons, cucumber, red onions, toasted walnuts, aged balsamic (GFA) (VG)	20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

## RISOTTO & GNOCCHI

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

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

## LE PASTE (PASTAS)



<b>TAGLIATELLE CARBONARA</b> Fresh egg tagliatelle pasta tossed in a creamy sauce with pancetta, mushrooms, confit garlic, Parmigiano Reggiano, egg yolk Add chicken +\$5	34
<b>SPAGHETTI BOLOGNESE</b> Traditional house-made beef Bolognese with shaved parmesan	33
<b>PENNONI AMATRICIANA</b> Pennoni pasta with a slow cooked ragu with guanciale, pancetta, Napoli, chilli, Pecorino Romano DOP	36
<b>SQUID INK TAGLIOLINI</b> Moreton bay bugs, prawn bisque, confit garlic, cherry tomatoes, nduja, chilli, butter	42
<b>MALLOREDDUS ALLA CAMPIDANESE</b> Traditional ridged Sardinian pasta, Italian pork sausage with fennel, Napoli, saffron, Pecorino Sardo	37
<b>SPAGHETTI ALLA PUTTANESCA</b> Cherry tomatoes, confit garlic, black olives, capers, anchovies	33
<b>FREGOLA E MOSCARDINI</b> Fregola pasta, baby octopus, chorizo, confit garlic, chilli, prawn bisque, cherry tomatoes, lemon, borlotti beans	38
<b>CANNELLONI</b> Cannelloni pasta tubes filled with a spinach and ricotta cream, baked in Napoli sauce and gratinated with mozzarella cheese (V)	34

## 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.

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

## BAMBINI (KIDS MENU UNDER 9)

<b>SPAGHETTI BOLOGNESE</b>	15
<b>HAM &amp; CHEESE PIZZA or CHEESE &amp; TOMATO PIZZA</b>	15
<b>SERVE OF CHIPS</b>	13
<b>ICE CREAM - with chocolate sauce</b>	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.

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

## DOLCE (DESSERTS)

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

Full dessert menu available 😊

Chef's recommendation

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

### 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)

Aranciata 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

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

## TAP BEERS

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

## SOFT DRINKS & WATER

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

## 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**

**HASELGROVE SWITCH GSM**  
McLaren Vale, 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