

ANTIPASTI (STARTERS)



FOCACCIA Homemade focaccia with sundried tomatoes and rosemary, Nduja (spicy pork sausage paste) butter	14
PANE DI GIULIA Signature puff bread, EVOO & balsamic (V) Add Stracciatella cheese +\$5 Add San Daniele 18 months Prosciutto +\$8	12
VITELLO TONNATO Sous vide veal fillet carpaccio, capers, tuna mayo dressing, pickled watermelon raddish, pane carasau (GF)	24
ARANCINI 2 large arancini "alla Norma", eggplant, tomato, fontina cheese, sundried tomato aioli, ricotta salata (V)	20
ANTIPASTO ALL’ ITALIANA <i>Serves 2</i> 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 Olive all'ascolana- home made fried olives stuffed with meat	15
CALAMARI FRITTI Besan flour dusted and szechuan pepper calamari, saffron aioli, guindillas peppers (GF)	24
BURRATA Burrata cheese, red radicchio, toasted cinnamon cashew nuts, blood orange (GF) (V) Add pane carasau (Sardinian flat bread) +\$4	23
GAMBERI ALL’ ITALIANA King prawns with pancetta, gremolata sauce, bottarga (GF)	27

CONTORNI E INSALATINE (SIDES AND SALADS)

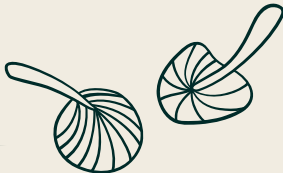
VERDURE DI STAGIONE Seasonal vegetables, garlic, lemon dressing (GF) (V)	14
RUCOLA CON GRANA Rocket salad, pear, grana padano, semi-dried tomatoes, walnuts, white balsamic dressing (GF) (V)	15
INSALATA DI FINOCCHIO Fennel, orange, orange vinaigrette, dill (GF) (V)	15
TRUFFLE FRIES Shoestring fries, pecorino cheese, truffle aioli (GF) (V)	16

RISOTTO & GNOCCHI

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

PESCE E VONGOLE  Carnaroli rice risotto, market fish, local clams, garlic confit, prawn bisque, chilli, bottarga (GF)	38
ALLA MONZESE Carnaroli rice risotto, Italian pork sausage with fennel, Barolo red wine, saffron and parmesan stock, butter, topped with stracciatella cheese (GF)	35
ALLA BARBARIETOLA Carnaroli rice risotto, beetroot purée, beetroot, beetroot chips, goat’s cheese (GF) (V) - vegan available	32
GNOCCHI GORGONZOLA Home made polenta gnocchi, gorgonzola cream, walnuts, sherry dressing (GF) (V)	37

LE PASTE (PASTAS)



TAGLIATELLE CARBONARA Fresh egg tagliatelle pasta tossed in a creamy sauce with pancetta, mushrooms, Parmigiano Reggiano, egg yolk and garlic. Add chicken +\$5	34
STROZZAPRETI ARRABBIATA  Strozzapreti pasta served with a Napoli sauce, garlic, chilli, cherry tomatoes, basil and topped with stracciatella cheese (V) Strozzapreti alla vodka \$32	33
SPAGHETTI BOLOGNESE Traditional house-made beef Bolognese with shaved parmesan	33
OXTAIL PAPPARDELLE Homemade pappardelle pasta, 12h oxtail ragu, confit garlic, chilli, parmesan, parsley	36
LASAGNA AL FORNO Layers of pasta, rich beef ragu, Napoli sauce, creamy béchamel with melted mozzarella and parmesan cheese	35
SPAGHETTI ALLO SCOGLIO (Marinara)  King prawns, mussels, vongole, squid, cherry tomatoes, flavored with white wine, garlic, chilli, seafood bisque, bottarga and lemon pangrattato	38
SQUID INK TORTELLONI  Homemade large squid ink tortelloni filled with crab meat, nduja (spicy pork sausage paste), garlic, chilli, prawn bisque and Napoli sauce	39
SPAGHETTI CACIO E PEPE Black pepper, Pecorino cheese, butter, EVOO (V) Add fresh Australian truffle + \$20	33
CASONCELLI ALLA BERGAMASCA Stuffed pasta with pork mince, parsley and parmesan served with a sage brown butter and pancetta	37

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, borlotti beans purée, vinocotto, char fennel, 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 shoulder with a Barolo red wine sauce served with a creamy polenta and seasonal vegetables (GF)	40
PETTO D’ANATRA Sous vide succulent duck breast served with an orange-cointreau glaze, sweet potato-carrot mash and seasonal vegetables (GF)	40
COTOLETTA ALLA PIZZAIOLA 300g bone-in breadcrumbed pork cutlet, Napoli sauce, melted mozzarella, served with truffle fries and rocket salad	42
VITELLO SALTIMBOCCA Thin veal cutlet wrapped with prosciutto and sage, served with creamy polenta and seasonal vegetables (GF)	41

PIZZA - NAPOLI BASE PIZZAS



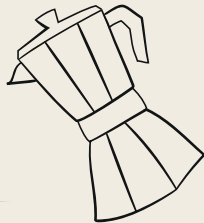
Our gourmet pizzas hand stretched and cooked in traditional clay oven. Please bear with us when the restaurant is busy. We use only the highest quality, fresh Australian & Italian ingredients.

Gluten free bases also available on request, \$4.50 extra.

MARGHERITA Fior di latte mozzarella cheese, Bufala, parmesan, basil (V)	26
AMANTI DELLA CARNE Fior di latte mozzarella, pancetta, ham, chorizo, pepperoni, mushrooms, red onions Add chicken +\$5	32
SALSICCIA E PATATE Fior di latte mozzarella, italian pork & fennel sausage, potatoes, provolone cheese -- white base pizza	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
DIAVOLA Fior di latte mozzarella, pepperoni, Spanish onions	29
LA PRINCIPESSA Fior di latte mozzarella, gorgonzola, dried figs, 18 months Parma prosciutto -- white base pizza	33
GAMBERI & PANCETTA Fior di latte mozzarella, prawns, chilli oil, pancetta, zucchini -- white base pizza	35
BBQ POLLO Fior di latte mozzarella, chicken tenders, chorizo, Spanish onions, BBQ sauce, parsley	31
HAWAIIANA Fior di latte mozzarella, ham, pineapple, oregano	29
CAPRICCIOSA ALLA ROMANA Fior di latte mozzarella, artichokes, ham, mushrooms, black olives, egg	30
VEGETARIANA Fior di latte mozzarella, eggplant, zucchini, mushrooms, semi-dried tomatoes, roasted capsicum, spanish onions (V)	28
FUNGHI TARTUFATI Fior di latte mozzarella, porcini mushrooms, ricotta, truffle paste, rocket salad, shaved parmesan -- white base pizza (V) Add fresh Australian truffle + \$20	36
O MAMMA MIA!    Fior di latte mozzarella, nduja, inferno salami, guindillas peppers -- white base pizza	33
VITO CORLEONE Fior di latte mozzarella, salami cacciatore, salciccia Siciliana, pepperoni, cherry tomatoes, basil, roasted capsicum	35

DOLCE (DESSERT)

End on a sweet note – tiramisu, torta caprese, affogato & dolci that make you say mamma mia! Full dessert menu available, ask your wait staff 😊



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 - \$19

SIGNATURE APERITIVI

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

SMOKED AMARETTO SOUR

Disaronno Amaretto, mezcal, lemon juice & sugar syrup

GIULIA'S PINA COLADA

White rum, pineapple juice, coconut sorbet & coconut cream

LYCHEE & COCONUT MARTINI

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

BELLA VITA MARTINI

Vanilla vodka, liquor 43, apple liqueur & fresh apple juice

ESPRESSO MARTINI (Classic or Caramel)

Vodka, coffee, Kahlua and chocolate liqueur

DAIQUIRI (Mango or Strawberry)

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

PASSIONFRUIT & LYCHEE CAIPIROSKA

Vodka, passionfruit pulp, lychee juice & lime and sugar syrup

INK G&T

Ink gin, blueberries, dehydrated lime & elderflower tonic water

MARGARITA (Classic or Chilli)

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

BLACKBERRY SOUR

Bourbon, blackberry liqueur, lemon, fresh blackberries, egg white

ARANCIATA NOJITO (mocktail \$13)

Aranziata 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	12
SOMBERSBY APPLE CIDER 4.5%, Denmark	10 CORONA 4.5% Pale Lager, Mexico	11
BROOKVALE GINGER BEER 4% Brookvale NSW	12 STONE & WOOD PACIFIC ALE 4.4% Byron bay NSW	13
BIRRA MORETTI L'AUTENTICA 4.6% Pale Lager, Italy	11 PERONI RED 4.7% Lager, Italy	13
PERONI NASTRO AZZURRO 0.0% (no alcohol) Lager, Italy	8 BALADIN CRAFT BLONDE ALE 6.5% Cuneo, Italy	15
BALTER XPA 5.0%, Currumbin QLD	13 BALADIN BELGIAN AMBER ALE 8% Cuneo, Italy	16

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

BAMBINI (KIDS MENU UNDER 9)



SPAGHETTI BOLOGNESE	14
HAM & CHEESE PIZZA or CHEESE & TOMATO PIZZA	14
SERVE OF CHIPS	11
ICE CREAM - with chocolate or caramel sauce	6

WINES

Scan for more
wines and order
with our friendly staff



CHAMPAGNE & SPARKLING

Glass / Bottle

TAYLOR FERGUSON PROSECCO 12 / 58
King Valley, VIC

PASQUA MILLESIMATO DOC PROSECCO ROSE 13 / 62
Verona, Italy

MOET & CHANDON 145
Reims, France

CANEVEL PROSECCO SUPERIORE DOCG 118
Valdobbiadene, Italy

WHITE WINE

EM'S TABLE ORGANIC RIESLING 12 / 58
Clare Valley, SA

PASQUA DELLE VENEZIE PINOT GRIGIO DOC 13 / 61
Veneto, Italy

ALAN MCCORKINDALE PINOT GRIS 13 / 63
Marlborough, NZ

TEN ROCKS SAUVIGNON BLANC 13 / 60
Marlborough, NZ

HASELGROVE 'STAFF' CHARDONNAY 14 / 67
Adelaide hills, SA

KETTMEIR DOC PINOT BIANCO 77
Trentino, Italy

BERRIGAN GRUNER VELTLINER SHINING ROCK 115
Adelaide hills, SA

PASQUA HEY FRENCH BIANCO IGT 130
Veneto, Italy

ROSE

DESIRE LUSH & ZIN 12 / 58
Puglia, Italy

HOUDINI SANGIOVESE 65
Adelaide hills, SA

LES PERSIENNES 75
Languedoc, France

RED

LAWSON'S DRY HILLS PINOT NOIR 14 / 68
Marlborough, NZ

HASELGROVE 'SWITCH' GSM 13 / 60
McLaren Vale, SA

SMIDGE 'ADAMO' SHIRAZ 14 / 69
Barossa Valley, SA

HASELGROVE PROTECTOR CAB SAV 13 / 64
McLaren Vale, SA

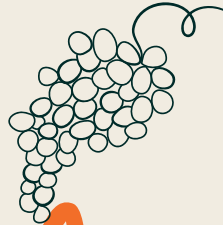
FANTINI MONTEPULCIANO DOC 12 / 59
Abruzzo, Italy

TENUTE ROSSETTI CHIANTI CLASSICO DOCG 14 / 64
Tuscany, Italy

CELIO E TERRA SANGIOVESE/PRIMITIVO ORGANIC IGT 67
Puglia, Italy

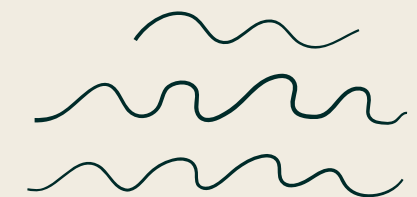
JJ HAHN 'REGINALD' SHIRAZ/CABERNET 72
Barossa Valley, SA

FAMIGLIA PASQUA AMARONE DOCG 115
Veneto, Italy



GIULIA

I T A L I A N



KITCHEN & BAR