



Welcome to Giro d'Italia a Tour through Italian Cuisine

V - Vegetarian / GF - Gluten Free / GFA - Gluten Free Available / DF - Dairy Free / VG - Vegan

PICCOLO BITES

Antipasto Italiano, Whole table order. See specials for selection **18.00pp**

From the Garden

Stuffed Flat Mushrooms, Ricotta, Caciocavallo, Rocket, Balsamic (V) 19.00

Arancini, Peas, Mint, Pecorino, Fontina, Aioli (V) 12.00 4pc

Potato Croquettes, Puttanesca Sauce (V) 13.00 4pc

From the Paddock

Chicken Liver Pate, Apricot, Brioche (GFA) 12.00

Salumi Misti, Olives, Bread (GFA) 19.00

Add Buffalo Mozzarella +11.00

Crumbed Pork Terrine, Salsa Verde (DF) 10.00 3pc

From the Ocean

House Cured Salmon, Nectarine & Mint Dressing (GF/DF) 10.00

Calamari Fritti, Arrabbiata Dip, Rocket, Pickles (DF) 19.00

P Cannelloni, Baked with Spinach and Ricotta, Napoli, Mozzarella (V) 24.00

A Orecchiette, Chicken Cacciatore Ragú, Thyme, Parmigiano 24.00

S Tortelli del Giorno See Specials 25.00

T Ravioli, Seafood, Pesto, Cherry Tomatoes, Bisque (DF) 28.00

A Gnocchi, Beef Cheek Ragú, Parmigiano (GF) 28.00

Linguine allo Scoglio, Prawns, Calamari, Mussels, Clams, (DF) 29.00

Calamarata alla Luciana, Baby Octopus Ragú and Olives (DF) 29.00

P Garlic, Cheese, EVOO (V) 10.00

I Margherita, Mozzarella, Basil, EVOO (V) 18.00

Z Potato & Pancetta Bianca, Rosemary, Mozzarella 23.00

Z Vegan Bianca, Pumpkin Purée, Pine Nuts, Spinach, Confit Tomatoes (VG) 22.00

A Speck, Pomodoro, Mozzarella, Squacquerone, Rocket 28.00

Prawn, Pesto, Rocket, Mozzarella 27.00

4 Formaggi Bianca, Gorgonzola, Parmigiano, Mozzarella, Pecorino 23.00

Mi Dispiace No GF, No Changes

SECONDI

Pork Cotoletta, Patate Fritte, Aioli, Giardiniera 41.00

Calamari Fritti, Arrabbiata Dip, Rocket, Pickles (DF) 31.00

Pesce, Snapper, White Wine, Green Olives, Your choice of Side 34.00

Porchetta, Pork Belly, Carrots, Potatoes, Salsa Verde, Jus 42.00

CONTORNI

Seasonal Greens with Nduja, (GF/DF) 10.00

Insalata di Mele, Apple, Rocket, Cos, Lemon Dressing (VV/GF) 9.00

Patate Fritte, Aioli (V/DF) 8.00

Watermelon Panzanella, Tomato, Basil, Bread Croutons (VV) 12.00

DOLCE

Tiramisú by the glass 14.00

Cannoli, Your choice of Chocolate or Vanilla Custard 4.00ea
Affogato (GFA) 12.00 Add Liqueur +6.00

Gelato or Sorbet of the Day, See Specials 5.50 per scoop

Formaggi of the Day, See Specials 18.00

Panna Cotta. Mango, Cucumber 14.00



LUNCH SPECIAL!!

Your choice of two courses

35.00

Add a Glass of House Vino +5.00

*Secondi dishes not included

Spritz Night

MONDAY & TUESDAY

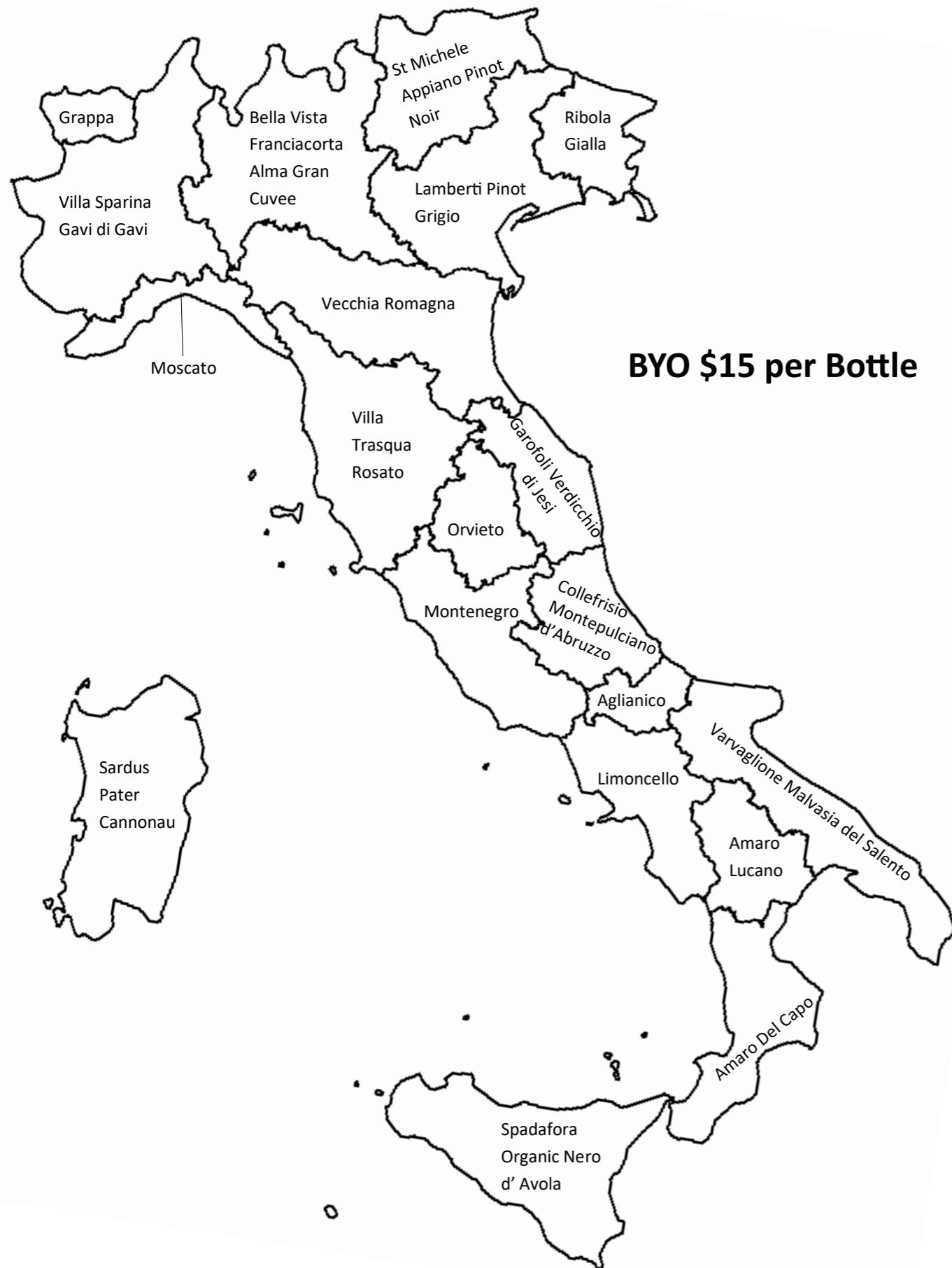
Aperol or Campari Spritz

All Night Long

10.00ea

Opening hours: Monday - Friday 8am - Late, Saturday 6pm-Late, Sunday & Public Holidays CLOSED

GIRO BEVANDE



BYO \$15 per Bottle

APERITIVI

Aperol or Aperol Soda	10
Campari or Campari Soda	10
Vermouth Rosso or Bianco	12
Crodino	7
Bellini	13

COCKTAILS

Aperol Spritz	18
Campari Spritz	18
American	18
Negroni	20
Espresso Martini	20
Mojito Italiano	20

VINO FRIZZANTE

Rochford Estate Blanc de Blanc, <i>VIC</i>	57
Bellavista Franciacorta Alma Gran Cuvée, <i>Lombardia</i>	160
Astoria Honor Sparkling Rose`, <i>Veneto</i>	48

VINO BIANCO

Stella Bella Skuttlebutt Sauvignon Blanc/Semillon, <i>WA</i>	10	35
Lamberti Pinot Grigio, <i>Veneto</i>	12	38
Woodvale Dry Riesling, <i>SA</i>		48
Collavini Ribolla Gialla, <i>Friuli</i>		48
Zenato Soave Classico, <i>Veneto</i>		59
Varvazione Malvasia del Salento, <i>Puglia</i>		50
Garofoli Verdicchio di Jesi, <i>Marche</i>		62
Velonosi Offida Pecorino, <i>Marche</i>		60
Rochford Latitude Chardonnay, <i>VIC</i>	14	45
Feudi Di San Gregorio Greco di Tufo, <i>Campania</i>		90

VINO ROSATO

Villa Trasqua Rosato, <i>Toscana</i>	12	48
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VINO ROSSO

Fat Sparrow Sangiovese, <i>VIC</i>	9	33
Castello di Querceto Chianti, <i>Toscana</i>	12	48
Ca Bianca Barbera d'Asti, <i>Piemonte</i>		40
Angelo Negro Nebbiolo, <i>Piemonte</i>		59
St Michele Appiano Pinot Noir, <i>Alto Adige</i>		80
Collefriso Montepulciano d'Abruzzo, <i>Abruzzo</i>	13	48
Spadafora Organic Nero d'Avola, <i>Sicilia</i>		54
Zenato Valpolicella Classico Superiore, <i>Veneto</i>		65
Sardus Pater Cannonau, <i>Sardegna</i>		60
Varvazione Dodici e Mezzo Primitivo, <i>Puglia</i>		49
Lloyd Brothers Presshouse Shiraz, <i>SA</i>	9	34

VINO DOLCE

Zerella Moscato, <i>SA</i>	10	37
Marsala	8	
Carlo Pellegrino Passito di Pantelleria, <i>Sicily</i>	18	70

MEZZA BOTTIGLIA / HALF BOTTLE 375ml

Villa Sparina Gavi Di Gavi, <i>Piemonte</i>	52
Castello di Querceto Chianti Classico, <i>Toscana</i>	50

VINO ON TAP

Prosecco, <i>VIC</i>	glass 10	half litre 26	1 litre 44
Pinot Noir, <i>VIC</i>	glass 10	half litre 26	1 litre 44
Pinot Grigio, <i>VIC</i>	glass 10	half litre 26	1 litre 44

MAGNUM BOTTLE 1.5 Litre

Belussi Prosecco, <i>Veneto</i>	130
Villa Trasqua Chianti Classico, <i>Toscana</i>	200
Zenato Valpolicella, <i>Veneto</i>	240

BIRRA

Birra Moretti (Tap)	Piccola 9	Grande 12
Peroni Rossa		9
Birra Siciliana Messina		9
Menebrea Bionda		9
Ichnusa Lager		8
James Boags Premium Light		10
White Rabbit Dark Ale		9

SPIRITS

Ballantines	13
Wild Turkey Rye	12
Belvedere Vodka	13
Melbourne Gin Co	12
Rum Havana	12
Cognac	14
Sailor Jerry	12

DIGESTIVE

Frangelico	13
Amaro Montenegro	12
Amaro Averna	11
Amaretto di Saronno	11
Fernet Branca	13
Grappa	15
Sambuca Molinari	13
Limoncello	10
Baileys	10
Amaro Lucano	10
Amaro Del Capo	10
Amaro Ramazzotti	10

CIDER

Monteith's Apple Cider	10
Monteith's Pear Cider	10

SOFT DRINK

Coke	6
Diet Coke	6
Sprite	6
Lemon Lime Bitters	6
Chinotto San Pellegrino	7
Limonata San Pellegrino	7
Aranciata San Pellegrino	7

MOCKTAIL & JUICE

Orange Juice	8
Apple Juice	8
Pineapple Juice	8
Pine Lime Spritzer	10
Sparkling Peach Sunrise	10

ACQUA

San Pellegrino Frizzante	8
Sparkling on Tap	3per person (unlimited)

LAVAZZA CAFFE

Espresso	4
Macchiato	4
Piccolo	4
Cappuccino	4
Latte	4
Hot Chocolate	4
Soy or Almond Milk and Decaf	+0.50

TEA by T2

Infused Loose Leaf Tea	4.50
English Breakfast, Earl Grey, Peppermint, Chamomile & Green	

Thank You for dining with us at Giro d'Italia and Arrivederci

De Marco Domenico

