

INDULGE

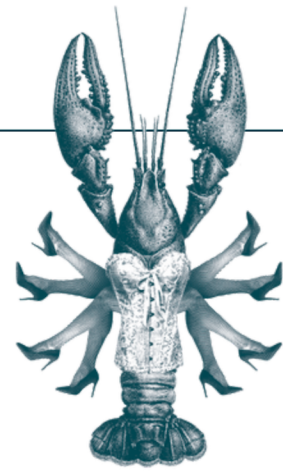
Banana Bread	14,00
<i>Whipped lemon ricotta, almond praline, fresh fruit (contains nuts)</i>	
Citrus Tart	12,50
<i>Lemon custard, ricotta, shortbread</i>	
Tiramisù Jar	12,50
<i>Mascarpone cream, coffee sponge, shaved dark chocolate</i>	
Orange Zest Scone	8,50
<i>Strawberry jam & whipped cream</i>	
	+1,50
<i>Extra jam or whipped cream</i>	
Caprese Cake	12,50
<i>Chocolate & almond</i>	
Frangipane Cake	12,50
<i>Strawberry jam & almond</i>	
Cannoli	2 PCS 14,50
<i>Ask for today's flavour</i>	

BE SURE TO ASK
OUR FRIENDLY
STAFF
WHAT TODAY'S
CAKE & COFFEE
SPECIALS ARE!



SQUISEATO

YOU FEEL IT



LOBSTER ROLL

Poached lobster with pickled celery & chives

2 PCS 25,00
ADD BLACK PEARL CAVIAR 20,00

SEAFOOD TASTING PLATE FOR TWO

2 crab blinis + 2 salmon blinis
+ 4 oysters, + 2 lobster rolls

50,00
ADD A GLASS OF CHAMPAGNE JACQUART 16,00 PER GLS

SIGNATURE SEAFOOD

BLINIS WITH CRAB SALAD

Crabmeat tossed in Marie Rose sauce

15,00

BLINIS WITH SMOKED SALMON

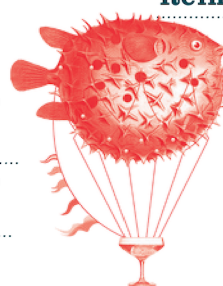
Smoked salmon, crème fraîche, salmon caviar, dill

15,00
ADD BLACK PEARL CAVIAR 20,00

ROCK OYSTERS

Champagne vinegar shallot mignonette, lemon, tabasco

EACH 5,00
1/2 DOZ 25,00 DOZ 50,00



FOCACCIA SELECTION

Focaccia with Garlic & Rosemary Oil 10,00

Caprese Focaccia 19,50

Heirloom tomato, stracciatella, pesto (contains nuts)

Focaccia of the Day 19,50

Slow Cooked Beef Brisket Focaccia 19,50

Lettuce, tomato, capsicum & walnut sauce, saffron mayonnaise (contains nuts)

BRIOCHE ROLLS 14,50

Mix & match any 2

Truffle Italian

Mortadella, truffle stracciatella, chiodini mushrooms

Smoked Salmon

Smoked salmon, pickled Spanish onion, dill, crème fraîche, caper berries

Egg Salad

Egg salad, saffron, salmon roe, chives

Chicken Caesar

Poached chicken breast, anchovy salt, shaved parmesan, crispy prosciutto

PASTA, SALADS & MORE

Tagliatelle Al Ragù 29,00

Traditional tomato sugo, beef brisket ragu, grated parmesan

Black Mafaldine Pasta with Crab 29,00

Romesco sauce, lemon butter, drizzled olive oil, chives (contains nuts)

Gigli Pasta with Tomato Sugo & Stracciatella 26,00

Olive crumble, fresh basil, olive oil

Ricotta Gnocchi 27,50

Truffle & mushroom butter with truffle pecorino

Burrata Salad 18,00

Heirloom tomatoes, basil, basil oil, olive crumble

Caesar Salad 18,00

Cos lettuce, caesar dressing, crispy prosciutto, anchovy salt, soft boiled egg

add chicken or smoked salmon +8,00

Truffled Scrambled Eggs 19,50

Poached asparagus, truffle pecorino, pumpkin bread

Cheese & Salumi Board 26,00

Cured meats, cheese

Marinated Sicilian Olives 10,00

Chips 10,00 *add truffle pecorino* +4,00

KIDS (under 12yrs)

Gigli Pasta 15,00

Tomato sauce or white sauce (butter & cheese)



SOFT BEVERAGES

Purezza	750ml	5,00
<i>Sparkling Mineral or Still Water</i>		
San Pellegrino	330ml	5,50
<i>Aranciata or Limonata</i>		
Carbonated Soft Drink		5,50
Cold Pressed Juice		7,50
<i>Valencia orange, apple, berry & guava, tropical & kiwi</i>		

HOT BEVERAGES

Coffee & tea also available from 4,50

BEERS

Peroni Nastro Azzurro	5% abv	12,00
Pure Blonde Premium Mid	3% abv	9,00
Heaps Normal	0% abv	11,00

SPRITZ

Aperol Spritz	15,00
<i>Prosecco, soda water, orange slice</i>	
Peach Bellini	14,00
<i>Peaches & prosecco</i>	
Mimosa	14,00
<i>Prosecco & orange juice</i>	

PROSECCO & CHAMPAGNE

Astrale Prosecco NV	GLS 11,00 BTL 55,00
<i>Veneto, Italy</i>	
Jacquart 'Brut Mosaïque' Champagne NV	GLS 19,00 BTL 110,00
<i>Reims, France</i>	

ROSÉ

Maison Saint Aix Rosé	GLS 14,00 BTL 64,00
<i>Provence, France</i>	

WHITE & RED WINES

Mezzacorona Pinot Grigio	GLS 11,00 BTL 48,00
<i>Trentino, Italy</i>	
Catalina Sounds 'Sound of White' Sauvignon Blanc	GLS 14,00 BTL 59,00
<i>Marlborough, NZ</i>	
Giant Steps Chardonnay	GLS 16,00 BTL 70,00
<i>Yarra Valley, VIC</i>	
Two Hands 'Gnarly Dudes' Shiraz	GLS 14,00 BTL 64,00
<i>Barossa Valley, SA</i>	



ALLERGEN: Please be advised that our menu items may contain allergens and traces of allergens. If you have any food allergies or dietary restrictions, please inform our team before placing your order and we will do our best to accommodate your needs.

MENU OPTIONS Low gluten and vegan options available on request. A 10% SURCHARGE APPLIES ON SUNDAY & A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.