

SQUISEATO

YOU FEEL IT



BUILD YOUR OWN BREAKFAST

GRILLED SOURDOUGH FOCACCIA & EGGS	14,00
<i>Roasted cherry tomatoes, confit garlic, olive oil</i>	6,00
<i>Roasted portobello mushroom, parsley salsa</i>	6,00
<i>Smashed avocado dip, lemon olive oil</i>	6,00
<i>Whipped ricotta, herb honey</i>	6,00
<i>Crispy speck</i>	6,00

WAGYU BURGER & CHIPS	32,00
<i>Wagyu patty, milk bun, aioli, smoked gouda, pickle</i>	

BABY GEM & CHICKEN	32,00
<i>Baby gem, chopped parsley, anchovy dressing, kale crumb, parmigiano, soft boiled egg</i>	
CAULIFLOWER PARMIGIANA & TOMATO SUGO	26,00
<i>Deep fried and roasted cauliflower, bechamel, parmigiano</i>	

SYDNEY ROCK OYSTERS

Champagne mignonette

1/2 DOZ **30,00**

GRILLED TIGER PRAWNS

Nduja butter, parsley oil

29,00



BARRAMUNDI & CHIPS

Beer battered barramundi, house made tartare sauce, lemon

33,00

SEMOLINA CALAMARI & FOCACCIA

Semolina pepper mix, shallow fried calamari, olive oil

27,00

ROCKET & WALNUT SALAD

Parmigiano Reggiano, lemon vinaigrette

12,00

ROSEMARY CHIPS & AIOLI

Rosemary salt

12,00

SIDES

SOURDOUGH PIZZA

GORGONZOLA & RICOTTA

Bechamel, fresh buffalo mozzarella, parmigiano, walnut, honey

28,00

TOMATO & BASIL

Fresh buffalo mozzarella, olive oil

27,00

SALAMI & NDUJA

Tomato sugo, fresh buffalo mozzarella, chilli oil, honey

29,00

PASTA

TRUFFLE TONNARELLI

Truffle butter emulsion, truffle pecorino, pepper

29,00

RAVIOLI & GREEN PEA SAUCE

Spinach ricotta, parmigiano

29,00

BAMBINO

under 10 years

TOMATO PASTA

15,00

TOMATO PIZZA

15,00

Tomato & cheese

FISH & CHIPS

15,00

BURGER & CHIPS

15,00



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.

SOFT BEVERAGES

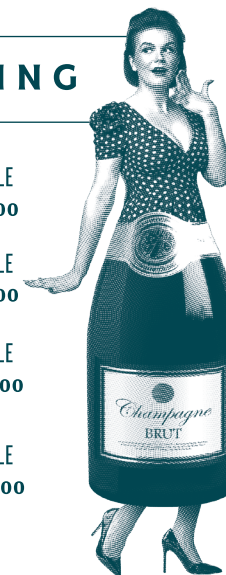
ACQUA PANNA STILL WATER	500 ml	7,00
S.PELLEGRINO SPARKLING NATURAL MINERAL WATER	500 ml	7,00
SAN PELLEGRINO ARANCIATA	330 ml	6,50
SAN PELLEGRINO LIMONATA	330 ml	6,50
CARBONATED SOFT DRINK		6,00
FRESH JUICES		8,00

BEERS

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

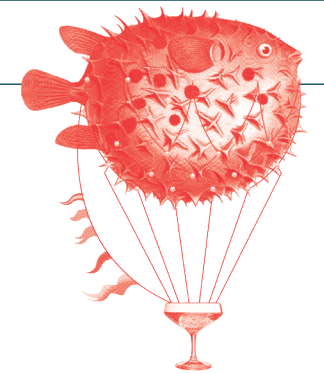
CHAMPAGNE & SPARKLING

ASTRALE PROSECCO NV <i>Veneto, Italy</i>	GLASS 13,00	BOTTLE 55,00
CLOVER HILL 'PYRENEES' CUVÉE <i>Pyrenees, Vic</i>	GLASS 15,00	BOTTLE 64,00
JACQUART 'BRUT MOSAIQUE' CHAMPAGNE NV <i>Reims, France</i>	GLASS 19,00	BOTTLE 118,00
MOËT & CHANDON 'IMPÉRIAL' CHAMPAGNE NV <i>Epernay, France</i>	BOTTLE 129,00	



COCKTAILS

17,00	APEROL SPRITZ <i>APEROL, PROSECCO, SODA WATER ON ICE WITH AN OLIVE AND ORANGE WEDGE</i>
19,00	NEGRONI <i>GIN, RED VERMOUTH, CAMPARI ON ICE</i>



WHITE WINES

<i>Mezzacorona</i>	
PINOT GRIGIO 2022 <i>Trentino, Italy</i>	GLASS 11,00 BOTTLE 48,00
<i>Giant Steps</i>	
CHARDONNAY <i>Yarra Valley, VIC</i>	GLASS 17,00 BOTTLE 74,00
<i>Catalina Sounds 'Sound of White'</i>	
SAUVIGNON BLANC <i>Marlborough, NZ</i>	GLASS 14,00 BOTTLE 59,00

ROSÉ

<i>Maison Saint Aix</i>	
ROSÉ <i>Provence, France</i>	GLASS 15,00 BOTTLE 64,00

RED WINES

<i>Stonier</i>	
PINOT NOIR <i>Mornington, VIC</i>	GLASS 18,00 BOTTLE 79,00
<i>Tar & Roses</i>	
SANGIOVESE <i>Heathcote, SA</i>	GLASS 13,00 BOTTLE 55,00
<i>Two Hands 'Gnarly Dudes'</i>	
SHIRAZ <i>Barossa Valley, SA</i>	GLASS 15,00 BOTTLE 64,00



DESSERT

GELATO SCOOP	5,50	LEMON BAVAROIS	15,00	SQUISEATO ROCHER	16,00
<i>Pistachio, vanilla, strawberry, coconut</i>		<i>White chocolate, fingerlime, lemon bavaois</i>		<i>Hazelnut mousse, dark chocolate</i>	

A 10% SURCHARGE APPLIES ON SUNDAY & A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.