



SICILIAN
MODERN ITALIAN WOODFIRE PIZZAS

ENTREE

OLIVE E CAPPERI Young olives & capers marinated w. chilli, garlic & sage	6.9
FUNGHI TRIFLOLATI ALLA ROMANA Mixed mushrooms braised w. truffle oil, garlic & fresh parsley	7.9
FRESHLY SHUCKED OYSTERS Natural Oysters (gf) Kilpatrick	18.0 / 34.0 18.0 / 34.0
GARLIC ITALIAN CIABATTA Garlic & herb infused butter spread on Italian ciabatta	7.9
BRUSCHETTA AL POMODORO Slow roasted tomatoes, Sicilian olives, fetta cheese on white sour dough, olive oil & balsamic reduction	13.9
CLASSIC ITALIAN MEATBALLS Served w. fresh parsley, napolitana sauce & shaved parmesan	17.9
CLASSIC ARANCINI DI RISOTTO Fried risotto balls stuffed with saffron rice, peas, ragu & mozzarella	17.9
CALAMARI FRITTI Salt & pepper squid w. lemon, mixed lettuce, aioli & parsley	17.9
ROASTED BONE MARROW Roasted bone marrow w garlic, parsley, mustard seeds, chilli. served w. olive bread	13.9
CHARGRILLED KING PRAWNS With saffron butter, smokey salt & side of lime	24.9
ZUCCHINI FLOWERS (4p) With pecorino & truffle honey	20.9
PANE DIPS Chef's selection of dips served w. fresh hot pizza bread	14.9
AFFETTATI MISTI A classic. Chef's hand picked, aged & cured meat platter w. Italian condiments & cheese	23.9

VEGAN PLATES

CHIMICHURRI FETTUCINI Served w. baby bella mushrooms, olives, chimichurri sauce, roasted walnuts, cherry tomato & olive oil	24.9
WOODFIRED PUMPKIN SALAD Woodfired Jap Pumpkin with rocket, chickpea, quinoa, red onion, walnut oil, lemon dressing & balsamic glaze	20.9

We are happy to cater for Celiac's, lactose intolerance and any other dietary requirements.

Please let a member of staff know when ordering

Public Holiday 10% Surcharge

Apologies, we are unable to split bills

WOODFIRE CRUSTS

AGLIO PIZZA CROSTA	15.9
<i>Woodfire pizza, spread w. garlic, parsley & napolitana sauce finished w. mozzarella cheese</i>	
HERB PIZZA CROSTA	15.9
<i>Woodfire pizza, spread w. Italian herbs & napolitana sauce finished w. mozzarella cheese</i>	
BRUSCHETTA PIZZA CROSTA	17.9
<i>Woodfire pizza, spread w. napolitana sauce, traditional bruschetta salsa of tomatoes, olive oil, basil & spanish onions</i>	

INSALATA

BUFFALO MOZZARELLA	19.9
<i>Cherry tomatoes, rocket, quinoa, asparagus, corn & avocado finished w. lemon pesto dressing</i>	
CAPRESE SALAD	20.9
<i>Heirloom cherry tomato, bocconcini cheese, aged balsamic, pesto & rocket</i>	
INSALATA CAESAR	19.9
<i>Cos lettuce, shaved parmesan, boiled egg, croutons & anchovies w. a classic Caesar dressing</i>	
ADD GRILLED CHICKEN +4.0 ADD GRILLED PRAWNS +4.5	
POLLO ALLA MIELE	22.9
<i>Marinated honey & seeded mustard chicken tenderloins. Lightly fried & served on a bed of garden salad finished w. seeded mustard aioli</i>	
FREGOLA HALOUMI	20.9
<i>Fregola pasta, grilled haloumi cheese, cherry tomato, cucumber, chickpeas & rocket finished w. a lemon & pesto dressing</i>	

SIDES

GOLDEN BROWN RAVIOLI CHIPS	9.0
<i>W. tomato basil sauce</i>	
SAUTEED VEGETABLES	8.0
SEASONAL GREENS	8.0
CHIPS	9.0
<i>W. rosemary salt & aioli</i>	
POTATO MASH	8.0
SIDE GARDEN SALAD	9.0
WEDGES	10.0
<i>W. sour cream & sweet chilli</i>	

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PASTA FATTA IN CASA

Gluten Free linguini available for \$3.50 extra

SPAGHETTI BOLOGNESE	24.9
<i>Mamma's famous home-made napolitana sauce w. beef, veal & shredded parmesan</i>	
SPAGHETTI BOSCAIOLA	27.9
<i>Smoked bacon, mushrooms, Italian herbs in a white wine sauce w. shredded parmesan</i>	
SPAGHETTI MARINARA	30.9
<i>Fresh mixed seafood in napolitana sauce, cherry tomatoes fresh herbs & parsley</i>	
FETTUCCINI GAMBERI	29.9
<i>Marinated prawns, tomato, shaved fennel, chilli & fresh basil w. napolitana sauce & shredded parmesan</i>	
FETTUCCINI CARBONARA	27.9
<i>Pancetta, bacon, garlic, egg yolk, Parmigiano Reggiano in a creamy white sauce</i>	
FETTUCINI GERALDO	27.9
<i>Prawns & chicken tenderloin tossed w. sauteed garlic, tomato & shallots in a creamy avocado infused white wine sauce</i>	
PASTA DI PALERMO	27.9
<i>Chicken tenderloin, bacon, pesto, mushrooms & snow peas tossed w. fettuccini pasta in a light cream sauce</i>	
PAPAREDELLE AL RAGU DI AGNELLO	26.9
<i>Home ground slow roasted lamb shoulder, fennel, Roma tomatoes, fresh herbs finished w. fresh ricotta & olive oil</i>	
WAGYU BRISKET RISOTTO	27.9
<i>Shredded Wagyu Brisket braised with white onion & mushrooms finished w. beef stock & a side of bone marrow</i>	
CHICKEN & MUSHROOM RISOTTO	28.9
<i>Button mushrooms, onion & sliced chicken served in a creamy pesto sauce</i>	
RISOTTO MELANZANE E PISTACCHIO (v)	27.9
<i>Pistacchio cream, eggplant, cherry tomato, parmesan cheese & parsley</i>	
RISOTTO DI PESCE (SEAFOOD)	30.9
<i>Prawns, calamari, fish, octopus & mussels served w. fresh roma tomatoes & saffron rice</i>	

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PASTA FATTA IN CASA

RAVIOLI DI ZUCCA & FORMAGGIO DI CAPRA Chef's home made ravioli filled with pumpkin served w. a cream sage sauce, hazelnut, spinach, sweet potato curl & goats cheese	25.9
RAVIOLI D'ARAGOSTA & GRANCHIO Chef's home made ravioli filled with lobster & crab finished w. a shell fish butter sauce w. sweet potato curl	30.9
GNOCCHI (v) W. pumpkin puree, peas, fresh baby spinach, goats cheese & olive tapenade	26.9
LASAGNE AL RAGU A hearty dish of beef & veal mince w. bechamel finished w. napolitana sauce	27.9
PENNE ALLA NORMA (v) A classic Sicilian dish. eggplant, mushroom, capsicum, black olives, chilli & basil infused in a rich napolitana sauce	25.9
CHEF'S ITALIAN THREE TIER SPECIAL (to share between two) Fettucini Geraldo, Spaghetti Marinara & Buffalo Mozzarella Salad	55.9

SECONDI PIATTI PESCE

FILETTO DI SALMONE Pan fried crispy skin salmon, served w. fregola pasta, cherry tomatoes, crispy kale & fresh mint in a lemon butter sauce	35.9
FILETTO DI BARRAMUNDI Served on a bed of saffron rice with rocket, fennel salsa & cherry tomato	35.9
MORTON BAY BUGS Grilled garlic & herb infused Morton Bay bugs rested on rustic mash & roasted vegetables finished w. Sicilian's citrus hollandaise sauce	34.9
MISTO MARE PLATTER (shared between two) King prawns, Scallops, Oysters, Morton Bay bugs, Calamari, battered fish, crunchy chips & sliced pineapple w. homemade cocktail sauce	50.0

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SECONDI PIATTI CARNE

FUNGHI SCALLOPINE	35.9
<i>Pan fried veal w. garlic, parsley, cooked w. wild mushrooms roasted potato & brussel sprouts & a mushroom sauce</i>	
RIB EYE (300gm)	37.9
<i>Prime Angus grain fed rib eye defatted & chargrilled to taste served w. roasted desiree potatoes, broccolini, baby carrots & a red wine jus</i>	
AGNELLO SHANKS	35.9
<i>Tender lamb shanks, slow roasted with celery, carrots, rosemary, olive oil, garlic, onion, tomato & red wine served over a bed of rustic mash</i>	
AGNELLO CUTLETS	39.9
<i>Lamb cutlets marinated w. rosemary & paprika rested on sweet potato mash, blanched greens w. a garlic sauce</i>	
CARNE RIBS	41.9
<i>Full rack of beef ribs chargrilled to perfection w. our secret recipe basting sauce served on a bed crunchy potato chips</i>	
PORK RIBS	44.9
<i>Full rack of pork ribs chargrilled to perfection w. our secret recipe basting sauce served on a bed of crunchy potato chips</i>	
POLLO MIRANDA	34.9
<i>Chargrilled marinated cornfed chicken kiev rested on seasonal greens & rustic mash finished w. an avocado & capsicum sauce</i>	
PORK BELLY	34.9
<i>Crispy pork belly w. creamy mash, seared scallops finished w. an apple mousse & cider reduction</i>	
POLLO SPIEDINI	35.9
<i>Skewered chicken marinated in saffron, lemon-pepper & fennel served w. a miranda sauce, desiree potatoes & brussel sprouts</i>	
AGNELLO SPIEDINI	39.9
<i>Slow roasted lamb rump, marinated w. rosemary, garlic & black pepper skewered & served w. a creamy garlic sauce, desiree potatoes & brussel sprouts</i>	
RIB EYE & GAMBERI	48.9
<i>300gm prime Angus grain fed rib eye served to your liking w. chargrilled king prawns & Sicilian's cocktail sauce served w. crunchy chips</i>	
THE SICILIAN MEAT PLATTER (shared between 3)	125.0
<i>Full rack of beef ribs, full rack of pork ribs chargrilled to perfection, Italian burger & Chicken miranda served w. chips & side salad</i>	

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WOODFIRE PIZZA

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MARGHERITA Italian sauce, fior di latte mozzarella & fresh basil	22.9	NAPOLITAN Italian sauce, fior di latte mozzarella, anchovies, olives, oregano	24.9
VEGETARIANO Zucchini, sundried tomato, eggplant, roasted capsicum, fior di latte mozzarella & Italian sauce	24.9	FORMAGGI Fior di latte, parmesan, gorgonzola, asiago cheese	25.9
TROPICANA Leg ham, pineapple, fior di latte mozzarella & Italian sauce	25.9	BUFFALO Italian sauce, buffalo cheese, basil & parmesan cheese	26.9
DIAVOLA Hot salami, olives, chilli flakes	25.9	ORTLOANA Rosemary potato, Sicilian olive & sundried tomato	25.9
BBQ CARNE Ham, Italian spicy salami, Italian sausages, BBQ sauce & fior di latte mozzarella	27.9	MARINARA Mixed seafood, garlic, parsley, Italian sauce & fior di latte mozzarella	30.9
SUPREME Ham, salami, capsicum, onion, kalamata olives, napolitana sauce & fior di latte mozzarella	29.9	PROSCIUTTO Fior di latte mozzarella, prosciutto, cherry tomato, rocket & parmesan cheese	28.9
CALZONE (folded pizza) Ham, Italian spicy salami, spinach, ricota cheese, Italian sauce & fior di latte mozzarella served w. rocket & parmesan salad	24.9	SALMONE Salmon filet, spinach, asparagus, Italian sauce & fior di latte mozzarella	28.9
PEPERONCINO POLLO Marinated spicy chicken, rocket, onion, chilli BBQ sauce & fior di latte mozzarella	27.9	DEL BOSCO Sauteed mixed wild mushroom, Italian sausages, broccoli, Italian sauce & fior di latte mozzarella	28.9
VEGETARIANO CALZONE Zucchini, baby broccoli, roasted capsicum, eggplant, fior di latte mozzarella & Italian sauce	24.9	MODERNA SICILIAN Lamb, broccoli, salted spinach, feta, Italian sauce & fior di latte mozzarella	28.9

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