

# MENU

## ANTIPASTI

Marinated Australian mixed olives	8
Organic woodfired garlic bread, parmesan	13
Fried calamari, pepper, sage, aioli	22
Antipasto misto of cold cuts, pickles and woodfired bread	32

## PRIMI

Rigatoni, slow braised pork ragu	21
Spaghetti, prawn, chilli, garlic and olive oil	24
Gnocchi, local mushrooms, pancetta	22
Creste di gallo, tomato sugo, stracciatella, basil	20

## CONTORNI

Pear, broad leaf rocket, hazelnut salad	12
Radicchio, goat curds, crispy shallots	12
Shaved cabbage, pickles shallots, hazelnut, aioli	12
Caprese with tomato, mozzarella, balsamic and olive oil	14
Steamed greens, broccoli, peas, olive oil and lemon	11
Shoestring fries, aioli	10

## APERITIVO

Thursday - Sunday from 4-6pm  
*Ask our friendly staff for details*

## NAPOLI PIZZA

Margherita - tomato, fior di latte, basil	22
San Daniele prosciutto, rocket, parmesan, tomato, fior di latte	26
Italian sausage, fior di latte, sage	24
Local mushrooms, taleggio cheese, chives, fior di latte	24

## CRISPY THIN PIZZA

Bug, chilli, fior di latte, lemon oil	22
San Daniele prosciutto, rocket, parmesan, tomato, fior di latte	24
Local mushrooms, taleggio cheese, chives, fior di latte	22

## DOLCI

Tiramisu	10
Chocolate and hazelnut tartufo gelato	14
Vanilla gelato	7

## CLUB BAMBINO

Tomato spaghetti	10
Spaghetti bolognese	10
Ham and cheese pizza	10
Margherita pizza	10
Chicken nuggets and chips	10

GIORGIO PARI



Some Dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

1% CC & 1.75% Amex, Diners & JCB Surcharge Applies | 10% Sunday Surcharge | 15% Public Holiday Surcharge