

# GILSON

## ANTIPASTI

PANE	10
wood fired flat bread	
FRESHLY SHUCKED OYSTER	5
OLIVES	8
TOMATOES	10
STUFFED PEPPER, MEREDITH GOATS FETA	5
MELON	6
ZUCCHINI, BOTTARGA	12
MARINATED PEPPERS	9
PICKLED EGGPLANT	9
BUFFALO RICOTTA	14
BURRATA, E.V.O.O	16
OCTOPUS	16
SARDINES	9
ANCHOVIES	10
CALAMARI	20
TUNA CRUDO, JALAPENO	24
FENNEL SALAMI	10
WILD BOAR SALAMI	12
PROSCIUTTO	12
BRESAOLA	10
'NDJUA	8

## WOOD FIRED PIZZA

MARGHERITA	21
tomato, mozzarella, basil	
QUATTRO FORMAGGI	22
taleggio, fior di latte, gorgonzola, scamorza	
MUSHROOM	24
portobello mushroom, taleggio, oregano	
POTATA	24
confit potato, fior di late, pancetta, caramelized onion, rosemary	
PEPPERONI	26
sopresatta, fior di late, honey	
SALSICCE	25
house made pork sausage, spinach, stracciatella, chilli	
GAMBERI	26
prawns, fior di late, basil pesto, lemon	
CAPRICCIOSA	25
ham, mushrooms, artichoke, olives, mozzarella	

## PASTA & RISOTTO

HOUSEMADE FETTUCCINE WITH TOMATO SUGO, STRACCIATELLA	18 / 24
SPAGHETTONE CACIO E PEPE	18 / 24
RISOTTO PORCINI	22 / 28
SPAGHETTI & MEATBALLS	22 / 28
PAPPARDELLE, LAMB RAGU	24 / 30
LINGUINE FRUTTI DI MARE	42

## MAINS

WOOD-GRILLED FISH	32
200GR MINUTE STEAK	28
800GR DRY AGED RIB-EYE	85
300GR PORK COTOLETTA	32
HOUSE MADE PORK SAUSAGE, LENTILS, MUSTARDA	34
WHOLE FLOUNDER, CAPERS, MARJORAM	39
WHOLE MILAWA ROAST CHICKEN	40

## GILSON SALADS

CHOPPED SALAD	22
avocado, stracciatella, egg, beetroot, tomato cucumber, capsicum, red onion, balsamic add tuna or chicken	4
CHICKEN SALAD	26
poached chicken, avocado, cabbage, cucumber, radish	

SALAD NICOISE	30
fresh seared tuna, green beans, onion, nicola potatoes, olives, anchovies, egg	

## SIDES

ICEBERG, RADICCHIO, HERBS SALAD	12
ROCKET & PEAR SALAD	12
CHARGRILLED BROCCOLINI, WHIPPED RICOTTA AND LEMON	12
FRENCH FRIES, AIOLI	12

## DOLCE

TIRAMISU	14
HOUSE MADE SEASONAL SORBETS	12
DATE PUDDING, VANILLA BEAN ICE CREAM	14
LEMON TART, CREAM	12

ALL CREDIT CARDS INCUR A 1.5% SURCHARGE. PLEASE LET YOUR WAIT STAFF KNOW OF ANY ALLERGIES SO THAT WE CAN ACCOMMODATE. PLEASE BE AWARE OUR KITCHEN CONTAINS NUTS, SHELLFISH AND GLUTEN AND ALTHOUGH WE TAKE EVERY PRECAUTION, WE CANNOT GUARANTEE OUR FOOD WILL BE ALLERGEN FREE. PLEASE NOTE THAT WE HAVE A SERVICE CHARGE OF 10% ON WEEKENDS