

# GILSON

## ANTIPASTI

Wood fired flat bread	10
Freshly shucked oyster	5
Marinated olives	9
House made pickles	9
Pickled mushrooms	8
Beetroot, stracciatella, dill	18
Zucchini, brown butter	12
Tomatoes	10
Marinated peppers	10
Burrata	14
Buffalo ricotta	15
White anchovies	9
Octopus	14
Calamari fritti	22
Kingfish crudo, jalepeno	24
Wild boar salami	10
Prosciutto	14

## WOOD GRILL

Lamb cutlet, salsa verde	9pp
Kangaroo Island crayfish (1/2)	85
Wood grilled market fish	32
Flounder on the bone, capers, marjoram	40
Berkshire pork loin on the bone, sweet peppers	38
Veal parmigiana, pomodoro, fior di latte	40
Minute steak	28
Southern Ranges dry aged porterhouse, on the bone	45
900gr Western District rib-eye	90

## MERCH

Limited edition Gilson cap	30
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## WOOD FIRED PIZZA

Margherita, tomato, basil	22
Mushroom, tallegio, rosemary	24
Diavola, hot salami, guanciale, pickled jalapenos	28
Pepperoni, tomato, chilli honey	26
Capricciosa, ham, olives, artichoke, tomato	26
Prosciutto, tomato, basil	28
Smoked Salmon, caviar, creme fraiche, dill	32

## PASTA

Fettuccine, tomato, stracciatella	25
Spaghettone, cacio e pepe	26
Pappardelle, lamb ragu	34
Classic lasagne	32
Tagliatelle, prawns, pistachio, ricotta	36
Linguine, lobster, e.v.o.o, chilli	49

## SIDES

Shoestring fries	12
Iceberg and radicchio, herbs	14
Rocket, pear, pecorino	14
Wood roasted cabbage, bagna cuda	15
Char-grilled broccolini, garlic, chilli, vinegar	15

## SALAD

Chopped Salad - tomato, cucumber, beetroot, avocado, egg, red onion, stracciatella, capsicum balsamic dressing	22
• Add poached chicken or tuna	+5
Classic Caesar with king prawns and pancetta	30
Chicken - wombok cabbage, avocado, cucumber	26

## DESSERT

Tiramisu	15
Chocolate torta, creme fraiche	15
Date pudding, butterscotch, vanilla ice cream	15
Pannacotta, quince	15

## **BRUNCH**

Toast with sides	8
Fruit salad, Greek yoghurt	18
Chia, mango, macadamia	16
Pancakes, blueberries, vanilla ice cream	22
Morning salad	22
Tomato, ricotta, sourdough	18
Avocado, Meredith goats cheese, sourdough	20
Taleggio omelette	24
Eggs benedict	24
Bacon and egg roll	16
Eggs your way	13

## **EXTRAS**

GF Toast	2
Tomatoes	4
Beans	5
Avocado	5
Bacon	6
Smoked salmon	7

SEASONAL ITALIAN OPEN EVERYDAY FOR BREAKFAST, LUNCH & DINNER  
ENQUIRE ABOUT **PRIVATO**, OUR PRIVATE DINING UPSTAIRS: [INFO@GILSONRESTAURANT.COM.AU](mailto:INFO@GILSONRESTAURANT.COM.AU)  
(A SERVICE CHARGE OF 15% APPLIES ON WEEKENDS & 20% ON PUBLIC HOLIDAYS)

## **COFFEE & TEA**

Caffe frappe	8
Cold Brew	6
Iced latte or black	5
Black coffee	3.7
White coffee	4.5
oat, lactose free, soy or almond	+0.7
Tea	4.5
Breakfast, Earl Grey, Camomile, Peppermint, Lemongrass and Ginger	

## **DRINKS**

Freshly squeezed OJ	10
Mio – beetroot, lemon, cucumber, mint	10
Pellicano – pineapple, orange, watermelon	10
Mixed juice	11
orange, apple, pineapple, watermelon, pink grapefruit, lemon, beetroot, carrot, cucumber, celery, ginger	

## **ALCOHOLIC**

Bloody Mary	13
Garibaldi – campari, orange	13
Mimosa – prosecco, orange	15
Bellini – prosecco, peach nectar	15