

GILSON

ANTIPASTI

Wood Fired Flatbread	11
Oysters	7ea
Scallop in Shell, Breadcumb, Chilli	8ea
White Anchovies	11
Marinated Olives	9
Button Mushrooms	8
Marinated Peppers	13
Zucchini w. Mint	11
Pickled Fennel	7
Tomatoes	15
Burrata	18
Salami	11
Prosciutto	14
Capocollo	11

VEGETABLES AND SALADS

Asparagus w. Bottarga	20
Beans w. Parmesan	15
Grilled Radicchio w. Stracciatella, Grapes, Balsamic	20
Iceberg and Radiccio	15
Shoestring Fries	12
Chopped Salad Add Poached Chicken Or Tuna + 5	25
Niçoise w. Grilled Tuna Fillet	36
Chicken Salad w. Wombok, Avocado, Cucumber and Buckwheat	29

DOLCI

Panacotta w. Blueberries	16
Meringata w. Morello Cherries	16
Bonet Alla Piemontese, Amaretti	16
Tiramisu	16

PIZZA

Margherita	23
Vodka Sauce, Fior di latte	24
Mushrooms and Taleggio	25
Zucchini flower, Fior Di Latte	29
Capocollo, Rocket, Cherry Tomato	29
Capricciosa	27
Pepperoni, Chilli Honey	28
Mortadella, Pistachio	27

RISOTTO AND PASTA

Risotto w. Milk and Prosciutto	28
Rigatoni alla Norma	27
Cacio e Pepe	28
Pappardelle w. Lamb Ragu	36
Linguine w. Prawns and Lemon	39
Spaghetti Vongole	40

PESCE

Whole Tiger Prawn	12ea
Tuna Crudo w. Citrus and Crème Fraiche	26
Calamari Fritti w. Aioli	24
1/2kg Mussels w. Flatbread	22
Local Flathead Fillet w. Puttanesca Butter	38
Whole Flounder w. Lemon Caper Sauce	38

CARNE

Lamb Cutlet	12ea
Beef Crudo w. Kohlrabi and Horseradish	26
Hunter-Style Chicken, Green Olives, Fennel, Tuscan Cabbage, Pancetta	38
Veal Cotoletta	48
Minute Steak	28
500G Rib-eye w. Parsley Butter, Endive	65

BRUNCH

Toast - Sourdough, Rye or Fruit Toast	9
Seasonal Fruit Bowl - Passion Fruit Yoghurt	19
Vegan Granola - Coconut Yoghurt, Berries	18
Mango Chia Pudding - Coconut Cream & Flakes, Caramelised Macadamias	20
Hotcakes - Banana, Honeycomb Butter, Maple Syrup	22
Morning Bowl - Broccoli, Grains, Rocket, Avocado, Poached Egg	24
Avocado Toast - Goats Cheese, Basil, Chilli + Poached Egg 3.5 + Bacon 6	21
Roasted Mushrooms - Whipped Fava Beans, Poached Eggs, Sourdough	20
Corn and Zucchini Fritters - Bacon, Poached Egg, Yoghurt, Herbs	24
Chili Scrambled Eggs - Bacon, Spring Onion, Salted Ricotta on Sourdough	24
Eggs Benedict - Poached Eggs, Ham, Hollandaise, English Muffin	23
Steak and Eggs - House made Worcestershire	25
Fried Egg And Bacon Roll - Tomato, Cheese, BBQ Sauce	16
Eggs Your Way, Poached, Fried or Scrambled	13

EXTRAS

Gluten Free Toast / Hollandaise	3
Tomatoes / Spinach / Mushrooms	5
1/2 Avocado / Bacon / House Made Baked Beans / Goats Cheese	6
Smoked Salmon	8

SEASONAL ITALIAN OPEN EVERYDAY FOR BREAKFAST, LUNCH & DINNER
ENQUIRE ABOUT **PRIVATO**, OUR PRIVATE DINING UPSTAIRS: INFO@GILSONRESTAURANT.COM.AU

A SERVICE CHARGE OF 15% IS APPLIED ON WEEKENDS AND 20% ON PUBLIC HOLIDAYS

COFFEE & TEA

Cold Brew	6.5
Iced Latte Or Black	5.5
Black Coffee	4.2
White Coffee	4.7
Oat, Lactose Free, Soy Or Almond	+1
Tea	4.5
Breakfast, Green, Chamomile, Peppermint, Lemongrass And Ginger	

FRESH SQUEEZED JUICE

Orange	10
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SOFT BEVERAGES

CAPi Sparkling Mineral Water	11
San Pell Aranciata	5
San Pell Aranciata Rosso	5
San Pell Chinotto	5
San Pell Limonata	5

ALCOHOLIC

Bloody Mary	18
Garibaldi – Campari, Orange	14
Mimosa – Prosecco, Orange	16
Bellini – Prosecco, Peach Nectar	16
J.Laurens Cremant Clos des Demriselles Languedoc–Roussillon, FRA	24

MOCKTAIL

Hello Aloe – Lychee Aloe Vera, Melon Schrub, Cantelope	12
Estate Rosa– Sparkling Pink Grapefruit, Lime, Agave Syrup, Basil Salt Rim	12
Spritz Alla Fragola– Watermelon Shrub, Cranberry, Strawberry, Soda	11

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