

GILSON

ANTIPASTI

Wood Fired Flatbread	12
Oysters	7ea
White Anchovies	11
Marinated Olives	11
Button Mushrooms	8
Marinated Peppers	12
Marinated Eggplant	9
Pickled Fennel	7
Tomatoes	15
Burrata	18
Ricotta	11
Prosciutto	15
Salami	11

VEGETABLES AND SALADS

Broccolini w. e.v.o.o	16
Beans w. Parmesan	15
Iceberg and Radicchio	15
Shoestring Fries	12
Chopped Salad	25
Add Poached Chicken Or Tuna	+ 5
Niçoise w. Grilled Tuna Fillet	36
Chicken Salad w. Wombok, Avocado, Radish Cucumber and Buckwheat	29

DOLCI

Pannacotta w. Mandarin	16
Lemon Ricotta Torta	16
Chocolate Cake	16
Tiramisu	16

PIZZA

Margherita	23
Vodka Sauce, Fior di latte	24
Mushrooms and Taleggio	26
Potato, Smoked Scamorza and Rosemary	23
Porcini and Guanciale	29
Ham, Zucchini and Ricotta	27
Pepperoni, Chilli and Honey	28
Nduja, Stracciatella and Rocket	27

RISOTTO AND PASTA

Risotto w. Mushrooms	32
Caserecce w. Sun Dried Tomato Pesto and Stracciatella	25
Spaghettoni w. Cacio e Pepe	30
Pappardelle w. Lamb Ragu	36
Mezze Maniche w. Carbonara	30
Linguine w. Prawns and Cherry Tomato	39
Spaghetti w. Vongole	40

PESCE

Whole Tiger Prawn	14ea
Scallop in Shell w. Breadcrumbs and Chilli	8ea
Kingfish Crudo w. Cucumber Dressing	26
Calamari Fritti w. Aioli	24
1/2kg Mussels w. Focaccia	22
250gr Grilled Market Fish Fillet w. Leaves	38

CARNE

Lamb Cutlet w. Salsa Verde	12ea
Chicken Cacciatore, Green Olives, Fennel, Tuscan Cabbage, Pancetta	38
Pork Cotoletta w. Sage and Parmesan	35
Minute Steak	32
300gr Riverine Porterhouse w. Parsley and Butter	55
500gr Rib-Eye w. Parsley and Butter	90

PLEASE INFORM OUR TEAM OF ANY ALLERGIES OR
DIETARY REQUIREMENTS

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

ENQUIRE ABOUT **PRIVATO**, OUR PRIVATE DINING
ROOM: INFO@GILSONRESTAURANT.COM.AU

BRUNCH

Sourdough, Rye or (Fruit Toast +3) served with accompaniments **10**

Granola, whipped greek yogurt, strawberries and banana **20**

Porridge, roasted plums, plum jam and pecans **15**

Blueberry Pancakes, mascarpone and maple syrup **18**

Morning Salad, baby spinach, roasted cherry tomatoes, charred zucchini, pancetta, parmesan and poached egg **25**

Avocado Toast, honey whipped goats cheese, basil, chilli, sourdough **22**
+ Poached egg 3.5 + Bacon 6.5

Mushroom Toast, mascarpone, thyme, butter **22**

Corn Fritters, bacon, pico de gallo, avocado, yogurt and poached egg **22**

Eggs Florentine 20

Eggs Benedict 22

Eggs Royale 30

Minute Steak, fried eggs, brown sauce, rocket **34**

Chili Scrambled Eggs, bacon, spring onions, ricotta salata, sourdough **22**

Egg And Bacon Muffin, cheddar cheese, brown sauce **15**

Eggs Your Way, poached, fried or scrambled **12.9**

EXTRAS

Braised Spinach **4**

Roasted Tomatoes **5.5**

Avocado **6**

Thyme Butter Mushrooms **6**

Bacon **6.5**

Marinated Goats Cheese **7**

Smoked Salmon **10**

SEASONAL ITALIAN OPEN EVERYDAY FOR BREAKFAST, LUNCH & DINNER
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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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MORNING TIPPLE

Bloody Mary, Grey Goose, tomato juice, house spice **18**

Garibaldi, Campari, Orange **14**

Mimosa, Prosecco, Orange **15**

Bellini, Prosecco, Peach Nectar **18**

Prosecco, Range Life, King Valley, VIC **15**

MOCKTAIL AND SOFT DRINKS

Virgin Mary **12**

Spritz Alla Fragola, watermelon shrub, cranberry, strawberry, soda **11**

Capi sparkling mineral or still water **11**

San Pelligrino aranciata **6**

San Pelligrino aranciata Rosso **6**

San Pelligrino chinotto **6**

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