

GILSON

ANTIPASTI

Wood-fired bread	14
Oysters, mignonette, lemon	7ea
Green sicilian olives	12
Mushrooms	10
Marinated peppers	11
Tomatoes	15
Pickled vegetables	8
Marinated eggplant	9
Burrata	18
Whipped ricotta	10
White anchovies	15
Marinated W.A. octopus 100gr	26
Olive mortadella	9
Korean chili sopressa	10
Truffle and squid ink salami	12
Prosciutto di parma, 16 months	15
Kingfish, beetroot, cucumber	24
Tuna, watermelon, campari, goats curd	26
Lamb cutlet, salsa verde	14

WOOD-FIRED PIZZA

Margherita	23
Vodka Sauce, fior di latte	24
Mushroom and Taleggio	26
Potato, scamorza and rosemary	23
Ham, zucchini and ricotta	27
Pepperoni, chili and honey	28
N'duja, stracciatella and rocket	27

VEGETABLES AND SALADS

Zucchini chips, yoghurt and herbs	15
Broccolini, olive oil	16
Mixed leaves, iceberg, radicchio, herbs	15
French fries, aioli	12
Gilson chopped, tomato, cucumber, onion, beetroot, red capsicum, avocado, egg, stracciatella, balsamic	26
add poached chicken or tuna	+5
Niçoise, grilled tuna fillet, anchovy, green beans, kalamata olives, potato, cherry tomato, egg	36
Chicken Salad, wombok cabbage, avocado, radish, cucumber, buckwheat	29

PASTA

Gnocchi Sorrentina, tomato, stracciatella, basil	26
Spaghetti Aglio e Olio, garlic, chili, parsley, olive oil	24
Chitarra with Lemon, local organic lemon, grana, basil	27
Spaghettono Cacio e Pepe, pecorino, black pepper	28
Spaghetti Bolognese, beef and pork ragu, parmesan	30
Linguine Vongole, south australian clams, garlic, parsley and butter	40
Linguine Frutti di Mare, cherry tomatoes, white wine, garlic, parsely	42

PLATES

Calamari Fritti, local squid, rocket, aioli	24
Mussels and N'duja, fennel, white wine, chili, garlic	26
Cotoletta, chicken breast, sage, butter and parmesan	35
250gr Grilled Market Fish, 250gr fillet, leaves	38
Minute Steak, rocket and lemon	32
300gr Porterhouse, parsley and butter	58
500gr Rib-eye, parsley and butter	125

DESSERTS

Pannacotta, pineapple	16
Tiramisu	16
Chocolate mousse	16
Sgroppino, lemon sorbeto, prosecco	16
Affogato, non / liqour	10 / 18

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, apple cinnamon compote 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, 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, Marsuret 'L'Estro' Glera Prosecco Extra Dry, Veneto, ITA **16**

Champagne, NV Moet Chandon Imperial Brut, FRA **30**

MOCKTAIL AND SOFT DRINKS

Virgin Mary **12**

Strawberry Spritz, strawberry, watermelon, cranberry, soda **14**

Nogroni, banks botanicals, aperitif rosso, lyres italian orange **15**

Capi sparkling mineral or still water **11**

San Pelligrino aranciata **6**

San Pelligrino aranciata rosso **6**

San Pelligrino melograno & aranciata **6**

Sparkling pink grapefruit **5**

Ginger beer **5**

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