

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 Squid Ink, wagyu salami | 12 |
| Prosciutto di Parma, 16 months | 15 |
| Kingfish, beetroot, cucumber | 24 |
| Tuna, watermelon, campari, goats curd | 26 |
| Lamb Cutlet, salsa verde | 14 |

PLATES

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



PIZZA

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

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 & pork ragu, parmesan | 30 |
| Linguine Vongole, south australian clams, garlic, parsley, butter | 40 |
| Linguine Frutti di Mare, prawns, mussels, tuna, squid, vongole, tomatoes, white wine, garlic, parsley | 42 |

SIDES & SALADS

| | |
|--|----|
| Zucchini Chips, yogurt and herb | 15 |
| Broccolini, olive oil | 16 |
| Mixed Leaves, iceberg, radicchio, herbs | 15 |
| French Fries, aioli | 12 |
| Gilson Chopped, tomato, cucumber, onion, beetroot, capsicum, avocado, egg, stracciatella, balsamic | 26 |
| + Poached chicken or Tuna | 5 |
| Niçoise, grilled tuna fillet, green beans, anchovies, kalamata olives, potato, cherry tomato | 36 |
| Chicken Salad, wombok cabbage, avocado, radish, cucumber, buckwheat | 29 |

DESSERTS

| | |
|------------------------------------|-------|
| Pannacotta, peach | 16 |
| Tiramisu | 16 |
| Chocolate Mousse | 16 |
| Sgroppino, lemon sorbeto, prosecco | 16 |
| Affogato, non/ liquor | 10/18 |

Please inform the team on any dietary requirements

Enquire about PRIVATO, our private dining room: info@gilsonrestaurant.com.au

Please inform our team of any allergies or dietary requirements. 15% service applies on weekends, 20% on public holidays.

BRUNCH

| | |
|--|------|
| Sourdough, Rye or Fruit Toast +\$3, w. accompaniments | 10 |
| Granola, mango, Greek yogurt, coconut | 16 |
| Overnight Oats, strawberry, raspberry, rhubarb, macadamia milk, yogurt | 18 |
| Blueberry Pancakes, mascarpone and maple syrup | 19 |
| Morning Salad, baby spinach, roasted cherry tomatoes, charred zucchini, pancetta, parmesan and poached egg | 25 |
| Avocado Toast, goats cheese, basil and chili | 22 |
| + Poached egg | 3.5 |
| + Bacon | 6.5 |
| Three Egg Omelette, taleggio, herbs | 20 |
| Mushroom Toast, mascarpone, thyme, butter | 22 |
| Corn Fritters, bacon, pico de gallo, avocado, yogurt, 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 |
| Gilson Breakfast Bun, folded eggs, cheese, bacon, ketchup | 18 |
| Eggs Your Way, poached, fried or scrambled | 12.9 |

SIDES

| | |
|------------------------|-----|
| Braised Spinach | 4.5 |
| Roasted Tomatoes | 6 |
| Avocado | 7 |
| Thyme Butter Mushrooms | 6 |
| Bacon | 7 |
| Marinated Goats Cheese | 7 |
| Smoked Salmon | 10 |

COFFEE

| | |
|----------------------------------|-----|
| Cold Brew | 6.5 |
| Iced Latte or Iced Long Black | 7 |
| Black | 4.2 |
| White | 4.7 |
| oat, lactose free, soy or almond | +1 |

TEA

| | |
|---|-----|
| TEA | 4.5 |
| Breakfast, Earl Grey, Green, Chamomile, Peppermint, Lemongrass & Ginger | |

FRESHLY SQUEEZED JUICE

| | |
|---------------------|----|
| Orange | 10 |
| Pressed Green Juice | 10 |

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, 2022 Marsuret 'L'Estro' Glera Extra Dry, ITA | 16 |
| French Bubbles, Bollinger Special Cuvee Brut, FRA | 32 |

MOCKTAIL & SOFT DRINKS

| | |
|--|----|
| Virgin Mary | 12 |
| Spritz Alla Fragola, watermelon shrub, cranberry, strawberry, soda | 14 |
| Capi Sparkling, mineral or still water | 11 |
| San Pelligrino Aranciata | 6 |
| San Pelligrino Aranciata Rosso | 6 |
| San Pelligrino Chinotto | 6 |



Please inform the team on any dietary requirements

Enquire about PRIVATO, our private dining room: info@gilsonrestaurant.com.au

Please inform our team of any allergies or dietary requirements. 15% service applies on weekends, 20% on public holidays.