

ANTIPASTI

Wood-fired Bread	15
Oysters, mignonette, lemon	7ea
Green Sicilian Olives	13
Mushrooms	11
Marinated Peppers	12
Tomatoes	16
Pickled Vegetables	8.5
Marinated Eggplant	10
Burrata	19
Whipped Ricotta	11
White Anchovies	16
Marinated W.A. Octopus, 100gr	28
Olive Mortadella	10
Korean Chili Sopressa	12
Truffle Squid Ink, wagyu salami	13
Prosciutto di Parma, 16 months	18
Kingfish, beetroot, cucumber, orange and fennel	26
Tuna, watermelon, campari, goats curd	28
Lamb Cutlet, salsa verde	15ea

PLATES

Calamari Fritti, aioli	26
Mussels & N'duja, fennel, white wine, chilli, garlic	28
Cotoletta, chicken breast, sage, parmesan	36
250gr Grilled Market Fish Fillet, leaves	48
Minute Steak, rocket, lemon	34
300gr Riverine Porterhouse, parsley butter	62
500gr Rib-eye, parsley butter	135

PIZZA

Margherita	25
Vodka Sauce, fior di latte	26
Mushroom, taleggio	27
Potato, scamorza, rosemary	25
Ham, zucchini, ricotta, olives	28
Pepperoni, chilli honey	29
N'duja, stracciatella, rocket	29

PASTA

Gnocchi Sorrentina, tomato, stracciatella, basil	28
Spaghetti Aglio e Olio, garlic, chilli, parsley, olive oil	26
Chitarra, local organic lemon, grana, basil	30
Spaghettono Cacio e Pepe, pecorino, black pepper	30
Spaghetti Bolognese, beef & pork ragu, parmesan	32
Linguine Vongole, south australian clams, garlic, parsley, butter	42
Linguine Frutti di Mare, prawns, mussels, fish, squid, vongole, tomatoes, white wine, garlic, parsley	48

SIDES & SALADS

Zucchini Chips, yoghurt and herbs	16
Asparagus, parmesan, black pepper	12
Mixed Leaves, iceberg, radicchio, herbs	17
French Fries, aioli	14
Gilson Chopped, tomato, cucumber, onion, beetroot, capsicum, avocado, egg, stracciatella, balsamic	28
add Poached chicken or Tuna	7
Niçoise, grilled tuna fillet, green beans, anchovies, kalamata olives, potato, cherry tomato	38
Chicken Salad, wombok cabbage, avocado, radish, cucumber, buckwheat	33

DESSERTS

Pannacotta, vanilla, nectarine	18
Tiramisu	18
Chocolate Mousse	18
Semifreddo, dulce de leche, banana	18
Affogato, non/ liquor	10/18

BRUNCH

Sourdough, Rye or Fruit Toast +\$3, w. accompaniments	11
Granola, berry compote, greek yogurt	17
Warm Oats, bananas, blueberries, almonds	19.5
Blueberry Pancakes, blueberries, creme fraiche	24
Morning Salad, baby spinach, cherry tomatoes, zucchini, pancetta, parmesan, poached egg	27
Avocado, goats cheese, basil, chili on sourdough	25.5
+ Poached egg	4.5
+ Bacon	7.0
Three Egg Omelette, taleggio, herbs	26
Tomatoes, whipped ricotta, balsamic, basil on rye	23
Corn Fritters, pico de gallo, avocado, yogurt, poached egg, bacon	24
Eggs Florentine, spinach, hollandaise, muffin	23
Eggs Benedict, ham, hollandaise, muffin	26
Eggs Royale, smoked salmon, hollandaise, muffin	32
Minute Steak, fried eggs, brown sauce, rocket	36
Chili Scrambled Eggs, bacon, spring onions, ricotta salata, sourdough	24
Breakfast Bun, folded eggs, cheese, bacon, ketchup	20
Eggs Your Way, poached, fried or scrambled	14.9

SIDES

Braised Spinach	5
Roasted Tomatoes	6
Avocado	7
Thyme Butter Mushrooms	6
Bacon	7
Marinated Goats Cheese	7
Smoked Salmon	10

COFFEE

Cold Brew	7
Iced Latte or Iced Long Black	7
Black	5
White	5.2
oat, lactose free, soy or almond	+1
Hot Chocolate	6
Chai Latte	6
Iced Matcha	8
Iced Strawberry Matcha	9
Mont Blanc	9

TEA

TEA	5.5
Breakfast, Earl Grey, Green, Chamomile, Peppermint, Lemongrass & Ginger	

FRESHLY SQUEEZED JUICE

Orange	11
Pressed Green Juice	11

MORNING TIPPLE

Bloody Mary, Grey Goose, tomato juice, house spice	18
Garibaldi, Campari, fresh orange juice	15
Mimosa, Prosecco, fresh orange juice	16
Bellini, Prosecco, peach nectar	18
Prosecco, 2022 Marsuret Extra Dry, ITA	17
French Fizz, Bollinger Special Cuvee Brut, FRA	33.5

MOCKTAIL & SOFT DRINKS

Virgin Mary	14
Strawberry Spritz, watermelon shrub, cranberry, soda	16
Capi Sparkling, mineral or still water	12
San Pelligrino Aranciata Rosso	7.5
San Pelligrino Chinotto	7.5
San Pelligrino Limonata	7.5
Coke / Coke Zero	7.5