

ANTIPASTI

PANE, OLIO E BALSAMICO | 10
Selection of breads sourdough, baguette, brioche served with butter, aged balsamic reduction and extra virgin olive oil – v

PAN DI PIZZA | 12
Italian herbs & extra virgin olive oil or chilli & garlic – v
Add cheese \$3

FRITTO DI MISTO | 17
Lightly fried soft shell crab, squid, scallops and tiger prawns with charred lime and garlic aioli - df

CAPELANTE | 19
Pan seared scallops with romesco sauce, green apple tartare, lime and salmon caviar gf

AUBERGINE BRUSHCETTA | 15
Grilled artichokes, confit heirloom tomatoes, crispy polenta dressed in basil and spinach pesto on an eggplant escalope drizzled with aged balsamic and extra virgin olive oil - df,vegan

ARANCINI | 12
Truffled pork and wild mushrooms and green peas mozzarella risotto balls with chives and horseradish cream

VEAL CARPACCIO | 18
Thinly sliced rare veal backstrap with baby rocket leaves, raddish and fennel salad and saffron infused egg yolk sauce - gf

CHICKEN RIPIENO | 16
Chicken breast stuffed with red pesto, pistachio and basil wrapped in prosciutto on a bed of porchini mushrooms sautéed in garlic with whipped goat's cheese - gf

THE BICICLETTA BOARD | 25
Selection of cured meats OR Fritto Di Misto offering with pizza breads in house marinated fetta and olives with grilled eggplant, zucchini, artichokes, caprese skewers with radish and fennel salad



PASTA

GNOCCHI DA GIARDINO	25
Housemade pumpkin, potato and ground herbs gnocchi with roasted baby beets, broccoli florets, wild mushrooms in spinach & herb pesto sauce finished with crumbed goats cheese – vegan option available	
SPAGHETTI AI FRUTTI DI MARE	32
Fresh king prawns, clams, scallops, loligo squid, baby octopus & cherry tomato sautéed with garlic & chilli Bisque	
RAVIOLI DI MAIALE ARROSTO	27
Housemade ravioli stuffed with roast pork, apple, potato and thyme in a creamy apple, rhubarb & white wine sauce finished with rocket, toasted walnuts & aged balsamic	
FUSILLI ALLA BOLOGNESE	24
Traditional pasta with Nonna's, pork, veal & beef bolognese sauce	
POLLO FIORENTINO CON LINGUINE	27
Housemade spelt linguine with beer poached chicken breast, wild mushrooms, sun kissed tomatoes & spinach in a creamy pesto sauce finished with pecorino scales and crispy jamon	
PAPPARDELLE DI MANZO	28
Pappardelle pasta with slow cooked beef brisket ragu in a rich aged balsamic, root vegetables & red wine sauce finished with pecorino	
RISOTTO DEL GIORNO – DAILY PRICE	DP
Slow cooked Arborio rice, daily special	



SECONDI

PESCE DEL GIORNO- DAILY PRICE	DP
Please ask our friendly wait staff for our fish of the day offer – gf	
PANCIA	34
Balsamic and honey glazed, crispy skin slow cooked pork belly with grilled asparagus, sweet potato carpaccio, poached apple and rhubarb compote – gf	
SUPREMA DI POLLO E PROSCIUTTO	33
Chicken breast wrapped and served with creamy potato puree, raw house salad finished with cacciatore and Napolitano sauce – gf	
D'AGNELLO	36
Garlic, thyme and pesto infused lamb cutlets with crispy kipfler potatoes tossed with Sicilian olives, confit truss tomatoes finished with porcini beef jus – gf, df	
BRASATO DI ANATRA	33
Duck Maryland braised plums and herbs on a bed of pearl barley, green beans and tellegio cheese risotto with poached broccolini	



+ CONTOURNI INSALATE

INSALATA GIARDINO	13
Cherry tomatoes, radish, fennel, Spanish onion, charred pumpkin and mesculin leaves dressed in a seeded mustard vinaigrette – gf,df,vegan	
INSALATA CAPRESE	18
Classic Italian salad with buffalo mozzarella, basil, oregano, heirloom and rosso verace tomatoes drizzled with extra virgin olive oil – gf	
INSALATA DI ANATRA	18
Smoked duck breast, radicchio lettuce, baby rocket leaves, goats cheese, toasted almonds and crostini dressed in aged balsamic dressing	
INSALATA DI GRANCHIO	19
Baby cos lettuce, spanner crab meat, daikon, carrot slaw, marinated quail eggs, confit heirloom tomatoes dressed in ranch dressing with spring onion and squid rosti – gf	
PATATE CROCCANTE	12
Crispy kipfler potatoes sautéed in olive oil and finished with basil spinach and mint pesto – gf,df,vegan	
VERDURE COTTE	12
Poached broccolini, Dutch carrot, green beans and baby corn sautéed in extra virgin olive oil – v	
FUNGI AND SPINACI	12
Balsamic braised portabella – gf,df,vegan	
IN HOUSE MARINATED OLIVES AND FETA	12
Marinated olives with sundried tomatoes, rosemary, feta and parsley with grissini sticks wrapped in prosciutto	



PIZZA

MARGHERITA Tomato sauce, buffalo mozzarella, basil & dried oregano – v	21
TRUFFLE AGNELLO BRASATO Braised lamb shoulder, buffalo mozzarella, cherry tomatoes, Spanish onion, porcini, parmesan and truffle oil	28
PROSCIUTTO E RUCOLA Tomato sauce, mozzarella, rocket, sliced prosciutto & shaved parmesan	26
FRUTTI DI MARE Tomato sauce, mozzarella, vongole, lolligo squid, scallops, prawns, cherry tomatoes, oregano, chilli, parsley and extra virgin olive oil	29
DIAVOLA Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan	24
CAMPAGNOLA Buffalo mozzarella, pizza cheese, chorizo, pepperoni, casalinga sausage, Spanish onion, basil, mushrooms & extra virgin olive oil	25
CAPRICCIOSA Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives & basil	24
VEGETARIANA Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – v	23
LUCIFERO Spicy salami with tomato sauce, mozzarella, capsicum, Spanish onion, basil & parmesan scales	25
PETTO DI MANZO Shredded braised angus beef brisket with Spanish onion, fresh chilli, capsicum, tomato sauce, mozzarella, basil & pecorino cheese	26
POLLO UBRIACO Tomato and plum sauce, mozzarella cheese, Spanish onion, olives, basil, oregano, beer poached chicken and artichokes	26



DOLCI

TIRAMISU | 14
Dolce della tradizione italiana with coffee infused savoiardi biscuits,
mascarpone & egg cream topped with cacao & chocolate scales

PANNACOTTA | 12
Honey and spiced rum panacotta with passionfruit compote and amaretti – **gf**
option available

CHEESECAKE AL LIMON | 12
Double baked lemon cheesecake with pistachio and dried fig crumble and mix
berry compote

NUTELLA AND RICOTTA TART | 12
Baked ricotta tart topped with Nutella temples and caramelized banana

AFFOGATO | 8
Classic vanilla ice cream with a shot of espresso – **v**
Add Frangelico or Kahlua \$4

FORMAGGI | 23
Gorogonzola picante, aged cheddar and double brie with dried figs and
crostini – **v**

GELATO |
Bacio (choc-hazelnut), Chocolate, Vanilla, Pistachio, Mango, Strawberry
Sorbet or Passionfruit
1 scoop \$4 | 2 scoops \$7 | 3 scoops \$10

