

# - GIUSEPPE'S - CANTINA

## INIZIARE

<b>HOUSE BAKED FOCACCIA</b>	<b>10</b>
Extra virgin olive oil, sea salt	
Add mozzarella, parmesan, garlic butter	+5
<b>MUSHROOM &amp; BLACK TRUFFLE ARANCINI</b>	<b>18</b>
Arrabiatta sauce	
<b>CALAMARI FRITTI</b>	<b>18</b>
Semolina, chilli flakes, garlic aioli	
<b>PANZANELLA SALAD</b>	<b>19</b>
Tomato, cucumber, red onion, basil, focaccia croutons	
<b>STUFFED ZUCCHINI FLOWERS</b>	<b>20</b>
Ricotta, oregano, lemon zest, arrabiatta sauce	
<b>BURRATA</b>	<b>26</b>
Toasted focaccia, nduja, basil oil	

## RETE

<b>PUMPKIN RAVIOLI</b>	<b>34</b>
Burnt butter, sage, amaretto crumb, parmesan, orange zest	
<b>EGGPLANT PARMIGIANA</b>	<b>34</b>
Fried eggplant, sugo, mozzarella, parmesan	
<b>RIGATONI BOLOGNESE</b>	<b>36</b>
Pork & veal Bolognese, parmesan	
<b>LAMB RAGU PAPPARDELLE</b>	<b>38</b>
Slow-cooked lamb shoulder, red wine, garlic, mint, gremolata, pecorino	
<b>PORCHETTA</b>	<b>40</b>
Rolled pork belly, parmesan polenta, caponata siciliana	
<b>MORETON BAY BUG &amp; PRAWN LINGUINE</b>	<b>44</b>
Garlic, chilli, cherry tomatoes, parsley	
<b>SCALLOP RISOTTO</b>	<b>38</b>
White wine, orange juice, lime & lemon zest, black pepper	
<b>BARRAMUNDI</b>	<b>40</b>
Lemon couscous, chilli garlic mussels, fennel & orange salad	

<b>300GM SIRLOIN</b>	<b>44</b>
Truffle risotto, parmesan crisp, salsa verde	
<b>CHICKEN SALTIMBOCCA</b>	<b>38</b>
Prosciutto, sage, spinach, garlic potatoes	

## LATI

<b>MARINATED OLIVES</b>	<b>12</b>
Garlic, chilli, rosemary, grissini	
<b>TRUFFLE PARMESAN FRIES</b>	<b>12</b>
Truffle aioli	
<b>MARKET VEGETABLES</b>	<b>12</b>
Garlic, thyme, extra virgin olive oil	
<b>POLENTA CHIPS</b>	<b>14</b>
Rosemary salt, truffle aioli	
<b>ROCKET, PEAR &amp; PARMESAN SALAD</b>	<b>14</b>
Add entrée portion size	+4

## DOLCE

<b>TIRAMISU</b>	<b>18</b>
Savoardi biscuits, mascarpone, Kahlua, espresso	
<b>PROFITEROLE</b>	<b>18</b>
Choux pastry, pistachio cream, white chocolate, candied pistachio	
<b>STRAWBERRY &amp; MINT GRANITA</b>	<b>18</b>
Strawberries, creme fraiche, almond praline	

### \$5 TRAY CHARGE

### DIAL "156" FOR GIUSEPPE'S OR "9" FOR RECEPTION

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

## SPARKLING

<b>BANDINI PROSECCO</b> VENETO, ITALY	13		58
<b>BANCROFT BRUT</b> VICTORIA	9		40
<b>SANDALFORD CHARDONNAY PINOT NOIR</b> MARGARET RIVER, WESTERN AUSTRALIA	14		60

## WHITE

<b>AMELIA PARK SEMILLON SAUVIGNON BLANC</b> MARGARET RIVER, WESTERN AUSTRALIA	13	21	58
<b>GRENACHE WIZARDRY GRENACHE BLANC</b> HEATHCOTE, VICTORIA	11	16 <sup>50</sup>	48
<b>IN DREAMS CHARDONNAY</b> YARRA VALLEY, VICTORIA	14 <sup>50</sup>	23	62
<b>OLIVERS TARANGA VERMENTINO</b> MCLAREN VALE, SOUTH AUSTRALIA	14 <sup>50</sup>	23	63
<b>RIESLINGFREAK NO.3</b> CLAIRE VALLEY, SOUTH AUSTRALIA	12 <sup>50</sup>	20	55
<b>SANDALFORD CHENIN BLANC</b> SWAN VALLEY, WESTERN AUSTRALIA	14 <sup>50</sup>	23	64
<b>SANDALFORD MARGARET RIVER RANGE SEMILLION SAUVIGNON BLANC</b> MARGARET RIVER, WESTERN AUSTRALIA	10	15 <sup>50</sup>	43
<b>TAI NUI SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	13	21	58
<b>WILLOGLEN MOSCATO</b> RIVERINA, NEW SOUTH WALES	8 <sup>50</sup>	14	38

## ROSE

<b>SANDALFORD MARGARET RIVER ROSE</b> MARGARET RIVER, WESTERN AUSTRALIA	10	15 <sup>50</sup>	43
<b>SWINGING BRIDGE GAMAY</b> ORANGE, NEW SOUTH WALES	15 <sup>50</sup>	24 <sup>50</sup>	68

## RED

<b>ALTA PINOT NOIR</b> ABBOTSFORD, VICTORIA	16	25	70
<b>AQUILANI SANGIOVESE</b> PUGIA, ITALY	16	25	70
<b>HESKETH COONAWARRA CABERNET SAUVIGNON</b> COONAWARRA, SOUTH AUSTRALIA	13	21	58
<b>POGGIO ANIMA NERO D'AVOLA</b> SICILY, ITALY	13	21	58
<b>POGGIO ANIMA CHIANTI</b> SICILY, ITALY	13	21	58
<b>STORM BAY PINOT NOIR</b> RICHMOND, TASMANIA	14 <sup>50</sup>	23	62
<b>TAR &amp; ROSE SANGIOVESE</b> HEATHCOTE, VICTORIA	13	21	58
<b>TE MATA ESTATE VINEYARD MERLOT CABERNET</b> HAWKES BAY, NEW ZEALAND	14 <sup>50</sup>	23	64

## BIRRA

<b>BYRON BAY PREMIUM LAGER</b>	9 <sup>50</sup>
<b>GREAT NORTHERN ZERO</b>	7
<b>HEINEKEN</b>	10 <sup>50</sup>
<b>HEMMINGWAY P/FORK BETTY'S PALE ALE</b>	10 <sup>50</sup>
<b>HEMMINGWAY CANECUTTER LAGER</b>	10
<b>HILLS APPLE CIDER</b>	10 <sup>50</sup>
<b>JAMES SQUIRE 150 LASHES</b>	10
<b>JAMES SQUIRE GINGER BEER</b>	10
<b>MATSO'S GINGER</b>	10 <sup>50</sup>
<b>PERONI NASTRO</b>	10 <sup>50</sup>
<b>STONE &amp; WOOD PACIFIC ALE</b>	10 <sup>50</sup>
<b>XXXX GOLD</b>	8 <sup>50</sup>