

# - GIUSEPPE'S - CANTINA

## STARTERS

### HOUSE BAKED FOCACCIA 10

Focaccia baked daily, served with extra virgin olive oil, aged balsamic, and sea salt.

Add mozzarella, parmesan and garlic butter +5

### CALAMARI FRITTI 18

Crisp-fried calamari dusted in semolina, garlic, and chilli, with lemon mayo

### TRUFFLE & SMOKED CHEDDAR ARANCINI 18

Black truffle and King Island smoked cheddar arancini, served with spicy arrabbiata sauce.

### TOMATO BRUSCHETTA 18

Toasted focaccia crouton topped with vine-ripened cherry tomatoes, red onion, creamy buffalo mozzarella, fresh basil, and a drizzle of balsamic glaze.

### CHAR-GRILLED KING PRAWNS 26

Chargrilled North Queensland King Prawns brushed with lemon, caper, and herb butter, served with charred focaccia and fresh lemon.

### PACIFIC OYSTERS 38

Half dozen large Pacific Oysters. Served either natural with mignonette dressing or grilled with kilpatrick sauce.

## PASTA

### CASARECCE BOLOGNESE 36

Casarecce pasta tossed in a rich, slow-cooked pork and veal ragu, finished with grated parmesan.

### RIGATONI ALL'AMATRICIANA 36

Rigatoni with crisp pancetta, cherry tomatoes, white wine, spicy tomato sugo, pecorino and chilli.

### LINGUINE AL GORGONZOLA DOLCE 38

Silken linguine tossed through a rich Gorgonzola cream, finished with pear, toasted walnuts, crispy sage, and shaved Grana Padano.

### LAMB RAGU PAPPARDELLE 38

18 hour slow cooked pulled lamb shoulder, fresh egg pasta, served with pecorino and gremolata

### BLACK GARLIC PASTA 38

Casarecce with black garlic and miso butter, porcini mushroom, crispy pancetta, pecorino, capers and chives.

### SPINACH AND RICOTTA RAVIOLI 40

House made raviolis, tomato and basil sauce, roasted cherry tomato, aged pecorino and fried basil.

## MAINS

### SAFFRON KING PRAWN RISOTTO 40

Grilled jumbo QLD King Prawns, saffron-infused risotto with sauteed King Prawns, mascarpone, pickled fennel, chilli oil.

### BARRAMUNDI 42

Pan-seared Gulf of Carpentaria barramundi, served with charred corn, cherry tomatoes, zucchini, and butter bean succotash, macadamia romesco, and citrus pangrattato.

### SOUS VIDE DUCK BREAST 44

Tender duck breast with carrot-honey purée, pickled fennel and pickled cabbage, burnt orange and sherry jus, toasted cocoa nibs, and macadamia.

### PORK BELLY 44

Crispy skin pork belly with caramelised pumpkin, charred broccolini, cannellini bean purée, and leek-apple jus.

### BRAISED BEEF CHEEK 46

New England NSW beef cheek, slow-braised in red wine, served with creamy potato purée, sautéed spinach, parsnip crisps, and red wine jus.

## SIDES

### MARINATED OLIVES 12

Kalamata and Sicilian Queen Green olives marinated in olive oil with chilli, garlic, citrus and aromats.

### MIXED LEAF SALAD 12

Leaf salad with cherry tomatoes, cucumber, red onion, shaved fennel, and house vinaigrette.

### PEAR & ROCKET SALAD 14

Peppery rocket, ripe pear, Grana Padano, toasted walnuts, and honey-balsamic dressing.

### TRUFFLE PARMESAN FRIES 14

Crispy shoestring fries with truffle oil and grated parmesan.

### POLENTA CHIPS 14

Golden-fried polenta batons, served with parmesan and truffle aioli.

### SEASONAL ROAST VEGETABLES 14

A medley of oven-roasted root vegetables, finished with sherry vinaigrette and shaved parmesan.