



LA GIOIA
FINE ITALIAN CUISINE

ASSAGGI | TO TASTE

TARTARE DI MANZO \$28

Beef tartare, egg yolk and crispy housemade foccacia

CAPELANTE IN PADELLA \$26

Pan fried scallops in a signature creamy saffron sauce and pancetta dust (gf)

CROSTINI ALLA SALSICCIA (2) \$24

Pork and fennel sausage, stracciatella cheese, chilli honey and walnuts on sourdough

TARTARE AL TONNO \$28

Fresh yellowfin tuna tartare with crispy housemade foccacia and wasabi

CESTINO DI PANE \$13

Sourdough and grissini with housemade bone marrow butter

PRIMI | PASTA

RAGÙ DI MANZO \$40

4 hour slow cooked shredded beef with homemade pappardelle

CASARECCE ALLA BOSCAIOLA \$38

Fresh homemade casarecce with a creamy porcini mushroom sauce and parsley (v)

RIGATONI CON PISTACCHIO \$33

Fresh homemade rigatoni with a pistacchio, stracciatella sauce, pork and fennel sausage and parmesan

SPAGHETTI DELLA MEZZANOTTE \$26

Homemade spaghetti, chilli, garlic, parsley and parmesan (v)

LINGUINE AL NERO DI SEPPIA \$39

Homemade squid ink linguine with crab and vongole, cherry tomato, chilli, garlic, parsley and white wine

CAMPANELLE AL PESTO \$34

Homemade campanelle with housemade pesto, stracciatella cheese and roasted pinenuts (v)

INSALATE | SALAD

CAPRESE INSALATE \$24

Roma tomato, buffalo mozzarella and fresh basil with olive oil and balsamic (v) (gf)

CECI, ZUCCHINI E BURRATA \$26

Seasoned chickpeas with roasted zucchini, fresh chilli, mint, and burrata (v) (gf)

INSALATA DI FINOCCHI \$26

Shaved fennel, gorgonzola, roasted pinenuts, mint, fresh orange with a housemade dijon dressing (v) (gf)

INSALATA DI MARCELLE \$22

Rocket, spinach, spanish onion, lemon, olive oil and roasted pine nuts (v) (gf)

ANTIPASTI | ENTREE

ANTIPASTI BOARD FOR TWO \$48

A selection of meats; salami, coppa and prosciutto cotto, a selection of cheeses; fontina, gorgonzola and pecorino with housemade pate, locally sourced Grandma Bee's raw honey, jam, grapes, grissini and toasted pane bread

SCAMPI \$45

Scampi with a garlic, lemon, chilli and white wine sauce (gf)

TRIS DI BRUSCHETTE \$26

Bruschetta all'anatra:
Smoked duck breast with olive tapenade

Stracciatella di Bufala:
Stracciatella cheese with peach, honey and pistachio dust

Bruschetta con Funghi:
Fontina, mushrooms and parsley

CARPACCIO DI BRESAOLA \$24

Black Angus air dried beef on a bed of rocket, parmesan, fresh lemon with a drizzle of garlic infused oil

SECONDI | MAIN

TAGLIATA DI MANZO CON POMODORINI ARROSTO \$48

Sliced wagyu marble beef cooked medium-rare served with shaved parmesan on a bed of rocket with roasted cherry truss tomatoes (gf)

PESCE ALLA LIVORNESE \$43

Fresh market fish fillet with a fragrant tomato sauce with olives, capers, basil and garlic (gf)

PORCHETTA \$42

Rolled roast pork with herbs, potato puree, dutch carrots, asparagus and homemade gravy

SPATCHCOCK ALLA DIAVOLA \$39

Succulent spatchcock with a white wine, lemon, garlic and chilli cream sauce, carrot purée and sautéed mushrooms (gf)

CONTORNI | SIDES

BROCCOLETTI STRASCINATI \$18

Broccolini with housemade pesto, garlic, chilli and roasted pine nuts (v) (gf)

PATATE ARROSTO \$14

Duck fat roasted potatoes with fresh rosemary and sea salt (v) (gf)

CAPONATA \$16

Italian style mixed vegetables of capsicum, zucchini, eggplant, potato, cherry tomato and olives (v) (gf)



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PRANZO SPECIALE

PASTAS | \$20

SALADS | \$20

A GLASS OF HOUSE RED OR WHITE WINE +\$7

PRIMI | PASTA

RAGÙ DI MANZO

5 hour slow cooked shredded beef with homemade pappardelle

CASARECCE ALLA BOSCAIOLA

Fresh homemade casarecce with a creamy porcini mushroom sauce and parsley (v)

RIGATONI CON PISTACCHIO

Fresh homemade rigatoni with a pistacchio, stracciatella sauce, pork and fennel sausage and parmesan

SPAGHETTI DELLA MEZZANOTTE

Homemade spaghetti, chilli, garlic, parsley and parmesan (v)

LINGUINE AL NERO DI SEPPIA

Homemade squid ink linguine with crab and vongole, cherry tomato, chilli, garlic, parsley and white wine

CAMPANELLE AL PESTO

Homemade campanelle with housemade pesto and stracciatella cheese (v)

INSALATE | SALAD

CAPRESE INSALATE

Roma tomato, buffalo mozzarella and fresh basil with olive oil and balsamic (v) (gf)

CECI, ZUCCHINI E BURRATA

Seasoned chickpeas with roasted zucchini, fresh chilli, mint, and burrata (v) (gf)

INSALATA DI FINOCCHI

Shaved fennel, gorgonzola, roasted pine nuts, mint, fresh orange with a housemade dijon dressing (v) (gf)

INSALATA DI MARCELLE

Rocket, spinach, red onion, lemon, olive oil and roasted pine nuts (v) (gf)