



LA GIOIA
FINE ITALIAN CUISINE

ASSAGGI | TO TASTE

CESTINO DI PANE \$10

La Tartine sourdough, housemade focaccia and grissini with housemade butter with bone marrow (v)

TARTARE DI MANZO \$28

Beef tartare, egg yolk and crispy housemade focaccia

CAPELANTE IN PADELLA \$26

Pan fried scallops with parsnip puree, pancetta crumb and saffron sauce (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 focaccia and wasabi

PRIMI | PASTA

RAGÙ ALL'CIINGHIALE \$40

5 hour slow cooked wild boar with homemade pappadelle

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

Roasted zucchini, seasoned chickpeas, 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)

ANTIPASTI | ENTREE

ANTIPASTI BOARD FOR TUO \$48

A selection of meats; salami, prosciutto and mortadella, a selection of cheeses; fontina, gorgonzola and pecorino with housemade pate, housemade fig jam, honey, 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 fig, 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

PORCHETTA TONNATA \$26

Slow cooked porchetta thinly sliced with a housemade tuna mayonnaise, capers and a drizzle of olive 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)

PIATTO DI PESCE \$43

Fresh market fish fillet with homemade chickpea, white wine and seasoned seaweed (gfa)

PORCHETTA \$42

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

POLLO ALLA TOSCANA \$39

Succulent chicken breast with a creamy porcini mushroom and spinach sauce (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 ALL'CIINGHIALE

5 hour slow cooked wild boar with homemade pappadelle

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

Roasted zucchini, seasoned chickpeas, 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)