

- GIUSEPPE'S - CANTINA

STARTERS

HOUSE BAKED FOCACCIA (VE)	10
Focaccia baked daily, extra virgin olive oil, aged balsamic, sea salt	
Add mozzarella, parmesan and garlic butter	+5
TOMATO BRUSCHETTA	18
Toasted focaccia, confit garlic, cherry tomatoes, red onion, basil, aged balsamic	
CALAMARI FRITTI (I)	19
Fried calamari, semolina, garlic, chilli mayo	
CACCIATORE & SMOKED CHEDDAR ARANCINI	19
Cacciatore sausage, smoked cheddar, charred capsicum sugo, Grana Padano	
POLPETTE AL SUGO	22
Pork and veal meatballs, sugo, whipped ricotta, basil, focaccia crouton.	
BURATTA	26
Burrata with roasted pumpkin, burnt honey, walnuts, toasted focaccia, sage crumb and aged balsamic	

MAINS

SOUS-VIDE CHICKEN BREAST	41
Chicken supreme, rosemary roast potato, caramelised sprouts, tarragon veloute	
SAFFRON KING PRAWN RISOTTO (A)	42
South Australian King Prawns, saffron-infused risotto, prawn stock, mascarpone, pickled fennel, chilli oil	
GULF BARRAMUNDI (A)	42
Local salt water Barramundi from Karumba, fennel purée, pomegranate, mint, shaved fennel, fried capers	
BRAISED BEEF CHEEK	46
Tasmanian beef cheek, parmesan polenta, broccolini, jus, gremolata	

PASTA

FETTUCCINI CARBONARA	39
Pancetta, egg yolk, pecorino, black pepper	
LASAGNA	40
Australian pork and veal ragù, béchamel, mozzarella, Grana Padano. 25 minute cook time.	
LAMB RAGU PAPPADELLE	40
18 hour braised Tasmanian lamb shoulder, fresh egg pasta, pecorino, gremolata	
BLACK GARLIC PASTA	40
Casarecce pasta, black garlic miso porcini butter, pancetta, pecorino, capers, chives, orange zest	
GNOCCHI PESTO (V)	40
Handmade potato gnocchi, basil pesto, roasted cherry tomatoes, stracciatella, pangrattato	
LINGUINE MARINARA (M)	44
Australian King Prawns, calamari, vongole, market fish, white wine, confit garlic, chilli, lemon, parsley, butter	

SIDES

POLENTA CHIPS (V)	12
Golden-fried polenta, Grana Padano, truffle aioli.	
MARINATED OLIVES (VE)	14
Kalamata and Sicilian olives marinated in olive oil, chilli, garlic, citrus, aromats.	
TRUFFLE PARMESAN FRIES (V)	14
Shoestring fries, truffle oil, Grana Padano, truffle aioli.	
WILD ROCKET SALAD (V)	14
Wild rocket, nashi pear, pickled shallot, toasted walnuts, pecorino, vincotto dressing	
BROCCOLINI (V)	14
Charred broccolini, confit garlic, pecorino.	

V - Vegetarian; VE - Vegan; I - Imported seafood; A - Australian seafood; M - Contains Australian and imported seafood

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 intolerance. Please inform our team if you have a food allergy or intolerance.