

CICCIOLINA

bar & restaurant

Lunch items – available 7 days, 12 - 5pm

Medium rare eye fillet sandwich with seeded mustard, aioli, cucumber and baby spinach	17.50
Spaghettini with baby spinach, garlic, olive oil and chilli	18.50
Traditional spaghetti bolognaise	25.50
Spaghettini vongole – chilli, garlic, lemon, parsley <i>...sometimes rare as hen's teeth....check with wait staff</i>	29.50
Penne puttanesca – fennel salami, capers, tomato, anchovy, olives, basil, ricotta salata and parsley	25.50
Starter	
Extra virgin olive oil (30ml)	3.50
Bowl of warm mixed olives	6.50
Freshly shucked oysters with chardonnay vinaigrette	4.00
Brains wrapped in prosciutto served with burnt butter sour cream, pickled fennel and herb salad	15.50
White polenta with spring egg, fried baby globe artichoke, truffle oil and parmesan cheese	21.50
Yellowfin tuna carpaccio with lime infused olive oil, watercress, capers and chargrilled sourdough	21.50
Soufflé of blue swimmer crab meat, shallot and lemon thyme served with a champagne and chive velouté	22.50
Selection of antipasto	23.50

Main

Risotto (*Vialone Nano*) pine mushrooms, taleggio, truffle oil
entree 24.50
main 29.50

Bolognese lasagna 25.50

Linguini with Atlantic salmon, braised leek, capers, baby spinach, lemon, olive oil 33.50

Oven roasted baby chicken, grilled cotechino, kale, parsnip puree, wild mushroom and peppercorn sauce 39.50

Veal saltimbocca, fried saffron risotto, Jerusalem artichokes, peas and ricotta 41.50

Scotch fillet 350gm chargrilled to order, parsley butter, sautéed cavolo nero 43.50

Eye fillet 250g chargrilled to order with portobello mushrooms, sautéed spinach, onion rings and jus 43.50

Sides

Shoestring fries 8.50

Chat potatoes, roasted rosemary, garlic, sea salt 9.50

Brussels sprouts with lardons 11.50

Rocket and parmesan salad 9.50

Cos, radicchio, pear, shallot and pecorino salad 11.50

***Gluten free pasta* 2.00

Dessert

Frozen chocolate covered grand marnier truffle	4.50
Sticky date pudding, butterscotch sauce, vanilla parfait	15.50
Lemon curd, raspberry and honey cream trifle	16.50
Soft centred chocolate pudding with pouring cream (allow 20 mins)	16.50
Crème brulée with berry and pear compote, mascarpone ice cream	16.50
Chocolate ganache fondant, fennel and sumac crumbs, pomegranate sorbet, chocolate cashews	16.50
Espresso Martini	18.50
Affogato - ice cream with espresso coffee	10.50
- with an additional liqueur of your choice	16.50
Scoop of our vanilla bean ice cream	4.50
Selection of house made sorbet and ice cream	each 4.50
Cheese (40 gms) with fruit and quince paste	each 12.50

Fromage d'Affinois	(Rhone-Alps, France)	Double cream, cow
Wyfe of Bath	(Bath, England)	Semi hard, cow
Saint Agur	(Auvergne, France)	Semi soft, blue, cow

Dessert wine

Massolino Moscato d'Asti DOCG 2014	375ml	Piedmont, Italy	32
Fowles Wine 'The Exception' Late Harvest Viognier 2013	500ml	Strathbogie, Vic	13/58
De Bortoli 'Noble One' Botrytis Semillon 2011	375ml	Riverina, NSW	75
Domaine des Richards Muscat de Beaumes de Venise 2011	750 ml	Rhone, France	75

All the rest...

Chambers Tokay / Muscat / Liqueur Port	Rutherglen, Vic	6
Rockford P.S. Marion Tawny Port	Barossa, SA	12
Penfold's Grandfather Port	South Australia	15

Grappa	Nonino il Moscato di Grappa	Friuli, Italy	14.5
	Nonino UE Uvarossa	Friuli, Italy	14.5
	Questa E Vera Grappa	Veneto, Italy	13.5
	Umani Ronchi 'Cumaro' Grappa	Marche, Italy	13.5

Romate PX 'Cardenal Cisneros'	Jerez, Spain	8.5
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Cognac		
Paul Giraud Grande Champagne Napoleon		16.5
1992 Jean Groperrin		18.5

Armagnac		
1979 Comte de Lamaestre		17.5
1982 Lacourtoisie		19.5

Calvados		
2000 Victor Gontier Domfrontais		14.5

Poire William Bertrand		14.5
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