

CICCIOLINA

bar & restaurant

Take away menu - phone 9525 3333 – pick up from back bar

FULL WINE LIST + BEER ALSO AVAILABLE!

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| Warm mixed olives (V) (GF) | 4.50 |
| Spicy beef meatballs | 10.00 |
| Croquettes | 8.50 |
| Lemon and herb arancini | 8.50 |
| Buttermilk chicken burger with harissa aioli and pickles | 14.50 |
| Iranian fish soup with turmeric and lime oil (GF) | 12.50 |
| Fried calamari with rocket, aioli and lemon (GF) | 12.50 |
| Blue swimmer crab, shallot and lemon thyme soufflé with a champagne and chive velouté | 15.00 |

Pastas

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| Ricotta and potato gnocchi with burnt sage butter, ricotta salata and zucchini flower (V) | 20.00 |
| Cavatappi pasta with sardines, heirloom tomatoes, currants, pinenuts, lemon and chilli pangritata (GFO) | 20.00 |
| Orecchiette pasta with amatriciana ragu (GFO) | 20.00 |
| Risotto with pine mushrooms and taleggio (GF)(V) | 20.00 |
| Risotto with seasonal greens and pecorino (GF)(V) | 20.00 |
| Linguini with Atlantic salmon, braised leek, capers, baby spinach, lemon and olive oil (GFO) | 20.00 |
| Traditional lasagna | 20.00 |
| Spaghettoni with baby spinach, garlic, olive oil and chilli (GFO)(V) | 15.00 |
| Spaghetti bolognese (GFO) | 20.00 |
| Spaghettoni vongole – chilli, garlic, lemon, parsley (GFO) | 20.00 |

Mains

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| Pan fried veal schnitzel with kohlrabi remoulade | 25.00 |
| Barramundi fillet with spiced cauliflower and tahini yoghurt (GF) | 25.00 |
| Roast spatchcock with freekah, heirloom tomato, baby cucumber, buffalo mozzarella and parsley sauce | 25.00 |
| Chargrilled 250gm 'John Dee MB4+ platinum' eye fillet (GF) steak served with rocket salad, red wine jus and hasselback potato | 28.00 |

Sides

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| Shoestring fries (GF) | 6.50 |
| Rocket and parmesan salad (GF) (V) | 10.00 |
| Radicchio, witlof, baby cos and shaved fennel with a mustard fruit and chardonnay dressing (GF) (V) | 10.00 |
| Eggplant, tomato, stracciatella and basil (GF) (V) | 10.00 |
| Caprese salad, heirloom tomato, buffalo mozzarella, basil, extra virgin olive oil (GF) (V) | 13.50 |

Desserts

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| Sticky date pudding, butterscotch sauce and flaked almonds (hot or cold) (V) | 10.00 |
| Espresso martini (shake and drink at home!) (V) | 12.00 |

Cheese platter

- Colston Bassett Stilton (semi-hard, blue, cow) *Shropshire, UK*
- Arpea de Brebis (semi- firm, sheep) *Basque, France*
- Tomme de Chevre (semi-soft, goat) *Savoie, France*

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| 40 gms of each, served with quince paste (V) | 30.00 |
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