

STARTERS

GARLIC BREAD. House baked bread, garlic herb butter. (V) \$8.00

SOUP OF THE DAY. Please ask for daily soup special. \$15.00

BRUSCHETTA . Mixed tomatoes, red onion, fresh basil & crumbled feta on toasted ciabatta. (3 per serve). \$16.50

SPICY MUSSELS. Black mussels in a spicy Napoli sauce with garlic, chilli & white wine, served. \$22.00

SEARED SCALLOPS. With cauliflower purée, micro salad & red caviar. \$19.50

MEATBALLS. Meatballs in a spicy Napoli sauce with crispy bread. (5 per serve) \$19.00

ARANCINI. Crumbed risotto balls with broccoli & parmesan served with a crudaiola sauce of fresh tomato, anchovy, onion, cappers, olive oil. (3 per serve). (V) \$15.00

OLIVES. Mixed marinated olives. \$10.00

OYSTERS NATURAL. Fresh Pacific oysters, lemon. 1/2 dozen \$22.00 1 dozen \$44.00

OYSTERS KILPATRICK. Crispy bacon & Worcestershire sauce. 1/2 dozen \$22.00 1 dozen \$44.00

TASTING PLATE. Selection of cured meats, olives, sun-dried tomatoes, pickled onions & toasted ciabatta. (Perfect for 2 people.) can be GF. \$30.00

SIDES

(Perfect for Sharing)

BEER BATTERED CHIPS. with aioli. (V) \$10.00

ITALIAN SALAD. Mixed salad greens, roasted peppers, tomato, onion & olives with shaved parmesan & a balsamic dressing. (V) \$9.00

POTATO MASH. Buttery mashed potatoes.(V) \$9.00

BUTTERNUT PUMPKIN. Roasted butternut pumpkin with paprika & pine nuts. \$9.00

MAINS

BARRAMUNDI. Baked Barramundi fillet with roasted potatoes, baby beets & a mussel broth. \$37.00

DUCK ALL'ARANCIA. Braised duck leg, roasted duck breast with potato rosti, sautéed spinach & orange sauce. \$42.00

CAPRETTO. Braised Baby Goat (slowly cooked in red wine, tomato, onion, celery & carrot) with gratin polenta & Brussel sprouts. \$40.00

EYE FILLET. 250gram grass fed John Dee fillet steak with carrot purée, fondant potatoes, sautéed spinach & shallot jus. \$69.00

CHICKEN PARMA. Crumbed chicken breast with melted cheese & Napoli sauce served with chips & a Italian salad. \$28.00

CHICKEN SALAD. Mixed lettuce, cucumber, quinoa, roasted red peppers, parmesan, red onion, balsamic dressing, marinated chicken tenders . \$26.00

CALAMARI SALAD. Mixed lettuce, cucumber, olives, feta, tomato, red onion, balsamic dressing, lemon wedge, marinated calamari pieces. \$26.00

PASTA & RISOTTO

LASAGNA. Bolognese, creamy béchamel, pasta sheets, cheese. \$29.00

SPAGHETTI MEATBALLS. Meatballs in a spicy Napoli sauce. \$29.00

AGNOLOTTI MUSHROOM. House made agnolotti filled with mushroom, tofu & truffle oil topped with mushrooms & soft herbs. (V) (VG). \$26.00

GNOCCHI RAGU. House made potato gnocchi, wild boar ragu. \$29.00

LINGUINE MARINARA. Prawns, scallops, EVOO, mussels, calamari, pippies, garlic, leek, chilli, white wine. \$37.00

PENNE PUMPKIN & WALNUT PESTO. Pumpkin, walnut, pine nuts, garlic, parmesan & olive oil. (GF) (V). \$24.00

RIGATONI CALABRESE. Nduja (house made spicy sausage typical of Calabria), garlic, chilli , onion, olives, cherry tomato, soft herbs, Napoli. \$27.00

RISOTTO CHICKEN & MUSHROOM. Chicken, mushroom, leek, garlic, parmesan, white wine, soft herbs. (GF) \$28.00

RISOTTO MORETON BAY BUG. Moreton Bay bug, prawn, garlic, leek, white wine, seafood bisque, black caviar. \$34.00

Biagio's

FOR THE KIDS

(Under 12 years old)

PASTA BOLOGNESE OR NAPOLI. Penne or spaghetti with tomato & meat sauce or traditional tomato sauce. \$15.00

PIZZA MARGHERITA OR TROPICAL. Kids size pizza with tomato sauce & cheese or ham & pineapple. \$10.00

CHICKEN & CHIPS. 2 Grilled chicken tenderloins, crispy chips & tomato sauce. \$15.00

**ONE BILL PER TABLE, NO SPLIT BILLS!
NO CHANGES TO MENU DURING PEAK TIMES.
10% SURCHARGE APPLIES ON SUNDAY.**

PIZZA

GARLIC. garlic, rosemary, sea salt. \$12.00

MARGHERITA . tomato sauce, mozzarella, basil. \$19.00

PROSCIUTTO. mozzarella, garlic, San Daniele prosciutto DOP, rocket. \$23.00

SALAME PICCANTE. tomato sauce, mozzarella, spicy sopressa salami. \$20.00

CAPRICCIOSA. tomato sauce, mozzarella, shaved ham, mushroom, olives, artichoke. \$20.00

DIAVOLA. tomato sauce, mozzarella, nduja, chilli, olives. \$21.00

ORTOLANA. cherry tomatoes, toasted red peppers, red onion, mushroom, baby spinach & mozzarella. \$21.00

SEAFOOD. tomato sauce, mozzarella, smoked salmon, calamari, prawns, scallops, red onion, capers, garlic, chilli. \$26.00

SAUSAGE & MUSHROOM. pork & fennel sausage, mushroom & mozzarella. \$21.00

GORGONZOLA & SALAME. spicy salami, mozzarella, blue cheese. \$20.00

CHICKEN. tomato sauce, mozzarella, sliced chicken breast, roasted peppers, rosemary. \$21.00

#K'ROAD SPECIAL. tomato sauce, mozzarella, pork sausage, n'duja, roasted peppers, olives, anchovies. \$21.00

NAPOLETANA. tomato sauce, mozzarella, anchovies, olives, basil. \$19.00

TROPICAL. tomato sauce, mozzarella, shredded ham, pineapple. \$20.00

MEXICAN . tomato sauce, mozzarella, hot salami, capsicum, jalapeños. \$20.00

THE LOT. tomato sauce, mozzarella, hot salami, shredded ham, mushroom, bacon, capsicum, olives, shrimp, pineapple, onion, anchovies. \$23.00

CALABRESE. tomato sauce, mozzarella, shaved ham, hot sopressa salami, N'duja (spicy sausage typical of Calabria), red onion, olives. \$21.00

DESSERT

TIRAMISU. Layers of coffee & liqueur soaked sponge fingers, marscapone cream, cocoa. \$12.00

TORTINO FRANGIPANE & APPLE. Warm frangipane & apple cup cake with crème anglaise & cinnamon ice cream. \$13.00

DARK CHOCOLATE BROWNIE. Rich dark chocolate brownie cake with white chocolate sauce & passion fruit sorbet. \$13.00

AFFOGATO. Vanilla ice cream with a shot of espresso & a shot of your favourite liqueur. \$16.00

ASSORTED CAKES. Daily cake selection, please consult your waiter. \$13.00

KIDS ICE CREAM. 3 scoops vanilla ice cream. \$8.00 (choose from chocolate, strawberry, caramel, vanilla topping)

DESSERT WINE

2017 MACULAN, Dindarello, Bianca Passito IGT, Veneto, Italy. \$12.00

CHEESE

Cheese plate with 1 cheese. \$19.50

Cheese plate with 2 cheeses. \$29.50

Cheese plate with 3 cheeses. \$39.50

Cheese portion size is 60 grams per cheese, plates served with seasonal & or dried fruit, quince paste, crackers & nuts.

BRIE MON PERE...

Normandy, France. Cow's milk, soft ripened, aged between 5-6 weeks. Light grey rind with smooth paste & mild, creamy mushroom flavour.

MANCHEGO...

La Mancha, Spain. Sheep's milk, aged between 60 days & 2 years. Firm & compact consistency with a buttery texture.

MAURI CAVE RIPENED GORGONZOLA DOLCI DOC...

Lombardy, Italy. Cow's milk, blue mould, aged between 3-4 months. A moist & crumbly texture the flavour is quite tart & salty.

Our menu & kitchen contains allergens including but not limited to nuts, shellfish, gluten & dairy. Whilst all reasonable efforts are taken to accomodate your dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.