



GRISSINI RISTORANTE

Brushetta

freshly baked bread served in 3pc or 6pc

*Garlic EVO, parsley | Basil pesto
warmed with drizzled olive oil
5.5 | 11.0*

*Brushetta Tomato
fresh local tomato, basil, EVO
7.5 | 15.0*

*Brushetta Herb Ricotta
herb ricotta cheese, roast tomato
7.8 | 15.5*

*Brushetta Chilli Prawn
flamed prawns tossed with chill, avocado
8.5 | 17.0*

*Brushetta Pepper Goat Cheese
peppered goat cheese, marinated
capsicum 7.8 | 15.5*

*Brushetta Smoked Salmon
thinly sliced smoked salmon, red onion,
baby caper 8.5 | 17.0*

*Brushetta Mixed
Our chef's selection of brushetta
8.5 | 17.0*

*Warmed Italian Bread
served EVO, balsamic glaze
5.0*

Insalata – Salad

*freshly grown salad mixes from our local markets
add items to your salad*

- grilled chicken 6.0; grilled salmon 8.0

*Insalata Cesare
baby cos lettuce, garlic croutons, bacon,
anchovy, coddled egg, parmesan dressing
11.5*

*Insalata Rocket Pecan
wilted rocket leaves, semi dried tomato, red
onion, shaved parmesan, caramel pecan,
tossed honey aioli 12.0*

*Insalata Roast Pear
wilted rocket leaves, roast pear, ricotta,
parmesan, hazelnut vinaigrette 11.5*

*Insalata Greca
cos lettuce, fetta, red onion, tomato,
capsicum, cucumber, olives in a lemon
vinaigrette 12.5*

*Insalata Caprese
wilted rocket leaves, roma tomato, soft
mozzarella, basil leaves, balsamic EVO
11.5*

*Insalata Beetroot, Crudo
baby cos lettuce, fresh baby beetroot,
crumbled goat cheese, kalamata olives, pine
nut, prosciutto, citrus vinaigrette 13.5*

Antipasti – Sharing Plates

*antipasti selection is to be shared between the table,
we have designed small plates
items can be served as a main course
- pricing is subjected*

*Fried Zucchini Flower
stuffed with crabmeat, marscapone, lemon,
artichoke salad 12.0 | main 24.0*

*Fried Chicken Puffs
fried pizza pouch filled with tomatoes,
green olives, chicken, oregano 11.0*

*Flamed Prawn
king prawn cooked in tomatoes, pancetta,
white wine and garlic 13.0 | main 24.0*

*Prosciutto Crudo
prosciutto di Parma, Parmeggiano
Reggiano, marinated olives, grissini sticks
12.0*

*Eggplant involtini
eggplant slices, filled ricotta cheese, semi
dried tomato, wilted rocket 10.0*

*Molluscs in a tomato broth
pan braised mussels, clams in a garlic,
white wine tomato broth, crusty bread
13.0 | main 22.0*

*Pan Fried Calamari
fried, then tossed with Sardinian cous cous,
chilli, shallot 10 | main 20*

CORKAGE IS CHARGED AT \$3 PER PERSON

MODERN ITALIAN | PIZZERIA

10% gratuity will be added for Public Holidays. \$2 charge for split plates. Not all ingredients are listed. Alert your server of any food allergies.



GRISSINI RISTORANTE

Secondi – Main Course

salted roasted rosemary potatoes 6.5
herb scented steamed vegetables 6.5

Veal Milanese

crumbed, pan fried, marinated vegetables
in a lemon caper butter 26.0

Wrapped Quail Pancetta

spicy sausage, orzo, cannellini bean,
roast vegetables in tomato broth 24.0

Risotto Marinara

mussel, clams, calamari, prawns, tender
fish in oregano tomato sauce 26.0

Grilled Salmon Fillet

cauliflower puree, caponata, crumbled
goat cheese salad 28.0

Stuffed Pork Fillet

wrapped prosciutto, sweet onion, feta,
pumpkin, forest mushroom 28.0

Chargrilled Sirloin 300g

flamed tomatoes, spinach, potato puree,
peppercorn sauce 29.0

Herb Crusted Barramundi Fillet

roast capsicum puree, feta, kalamata
olives, salmoriglio vinaigrette 28.0

Pan fried Lamb Cutlets

white bean puree, roast baby root
vegetables, field mushroom 29.0

Pizza

baked in our stone pizza oven, half/ half is \$2 extra
Gluten Free bases available. Extra topping from 1.5

Garlic Aioli / Basilico Pesto

garlic cheese pizza, drizzled with EVO or
basil pesto 12.0

Brushetta Funghi (v)

parmesan pizza, fresh mushroom,
caramelised onion, basil, pine nut 16.0

Godfather

prosciutto, rocket leaves, roast capsicum,
jalapeño, bocconcini 23.5

Peri Peri Chili Chicken

chicken, avocado, red onion, peri peri,
wilted rocket 23.0

BBQ Meatlovers

chicken, sausage, ham, salami, onion 24.5

Mexicana

chilli con carne, avocado, sour cream, corn
chips 22.0

Pollo Aioli

marinated chicken, semi dried tomato,
mushroom, caper, garlic aioli 23.5

Melazane (v)

marinated eggplant, onion,
pumpkin, mushroom, olive, pepper aioli
22.0

Pasta

all our fresh pasta is hand made on the premises,
gluten-free pasta available upon request

Duck Pappardelle

confit eschalots and duck, fresh peas, black
olive white wine broth 24.0

Pumpkin Ravioli (v)

hazelnut, oregano with braised leeks,
zucchini in a burnt butter sauce 26.0

Beetroot Ravioli (v)

ricotta, diced beetroot, orange curd, orange
segments 23.0

Jerky Chicken Ravioli

drunken apple, thyme, chicken in a white
wine cream sauce 22.0

Spaghetti Carbonara

sautéed pancetta, Pecorino Romano,
poached egg, garlic, cream sauce 22.0

Farfalle Smoked Salmon

smoked salmon, dill, ricotta, lemon cream
sauce 24.0

Tagliolini Prawn

long strands on pasta, sautéed prawn, feta,
broad bean olive oil sauce 25.0

Gnocchi Bolognese

Potato pasta, classic Italian meat sauce
22.0

CORKAGE IS CHARGED AT \$3 PER PERSON – ASK YOUR WAITER ABOUT OUR SPECIALS

3 COURSE MEAL TUESDAY - FRIDAY \$39.0 { Brushetta, antipasti, main meal } or { Brushetta, main meal, dessert }