



## APPETIZERS

<b>Pan Fried Olives</b>	<b>\$13</b>
• Kalamatta pitted black olives sautéed in evo garlic and mixed herbs.	
<b>Salsicce al Forno</b>	<b>\$21</b>
• Sizzling hot pot with Italian pork sausage, roasted pepper strips, topped with grana shavings.	
<b>Zucchini and Corn Fritters</b>	<b>\$19</b>
• Shredded zucchini, corn and cheese together with egg and breadcrumbs, lightly fried and served with a tomato dipping sauce.	
<b>Trlo of Dips, served with croutons pizza</b>	<b>\$21</b>
• <b>Artichoke:</b> artichoke, garlic, grated grana, evo, lemon juice.	
• <b>Kalamatta Olive:</b> olives, parsley, evo, Italian herbs.	
• <b>Spanish Bean:</b> beans, grated grana, garlic, sea salt, parsley, paprika.	

## SALADS

<b>Il Piatto's Signature Salad</b>	<b>\$31</b>
• Smoked Tasmanian salmon, North QLD cooked king prawns, asparagus, avocado and dressed with a lemon vinaigrette.	
<b>Caesar Salad</b>	<b>\$17</b>
• Cos lettuce, crispy bacon, parmesan cheese, boiled egg, and croutons, served with a creamy Caesar dressing.	
<b>Add Grilled Chicken - \$4</b>	
<b>Add King Prawns - \$6</b>	
<b>Add Smoked Tasmanian Salmon - \$6</b>	
<b>Rocket / Pear / Walnut Salad</b>	<b>\$18</b>
• Topped with grana shaving and a vinaigrette.	
<b>Gourmet Garden Salad</b>	<b>\$15</b>
• Mixed fresh leaves, tomato, Spanish onion, kalamatta olives, dressed with an Italian balsamic vinaigrette.	
<b>Greek Salad</b>	<b>\$17</b>
• Mixed fresh leaves, tomato, cucumber, capsicum, Spanish onion, kalamatta olives, Danish feta, oregano and lightly dressed with vinaigrette.	

## ENTREE

<b>Salt &amp; Pepper Calamari</b>	<b>\$24</b>
• North QLD calamari, lightly seasoned and floured, fried and served with homemade tartare sauce and lemon.	
<b>Garlic Prawn Hot Pot</b>	<b>\$26</b>
• South pacific ocean prawns, sautéed with garlic, evo, basil, napolitana sauce and sea salt.	
<b>Stuffed Zucchini Flowers</b>	<b>\$23</b>
• Local flowers stuffed with creamy ricotta, baby spinach, grana and mozzarella cheese, seasoning, finished off in a light tempura batter and fried.	
<b>Crumbed Bocconcini Cheese</b>	<b>\$21</b>
• Bocconcini balls crumbed, fried and served with a gorgonzola sauce.	
<b>Eggplant Lasagna Parmigana</b>	<b>\$23</b>
• Layers of eggplant, mozzarella cheese, grana, Italian herbs, breadcrumbs and oven baked.	
<b>Boston Bay Mussels</b>	<b>\$25</b>
• Black mussels sautéed with garlic, onion, white wine, parsley and napolitana sauce.	

## SIDES

<b>Steakhouse Chips with Tomato Sauce</b>	<b>\$8</b>
<b>Seasoned Roast Potatoes</b>	<b>\$8</b>
<b>Seasonal Fresh Vegetables</b>	<b>\$8</b>
<b>Italian Sour Bread</b>	<b>\$8</b>
<b>Polenta Chips</b>	<b>\$8</b>

## SEAFOOD - PESCE

ALL SEAFOOD MAINS SERVED WITH GARDEN SALAD.	
<b>Barramundi Fillet (Humpy Doo)</b>	<b>\$42</b>
• Seasoned and grilled, finished in our woodfired oven.	
<b>BBQ King Prawns North QLD</b>	<b>\$44</b>
• Marinated and grilled served with fresh lemon.	
<b>NZ Scampi</b>	<b>\$ Market Price</b>
• Seasoned and BBQ with evo, lemon and finished off in our woodfired oven.	
<b>Chilli Octopus</b>	<b>\$26</b>
• Baby octopus marinated and BBQ, finished off with caramelized sweet chilli sauce.	
<b>Grilled Scallops</b>	<b>\$ Market Price</b>
• U.S scallops grilled in lemon butter sauce.	

## PLATTERS FOR 2

<b>Antipasto Di Casa</b>	<b>\$48</b>
• Selection of parma prosciutto, cacciatore salami, Italian cheese, artichokes, semi sun dried tomatoes, olives, roasted capsicum.	
<b>Entrée Platter</b>	<b>\$99</b>
• Choose any three.	
<b>Meat Platter</b>	<b>\$170</b>
• Choose any two sauces, lamb cutlets, chicken breast, pork belly, scotch fillet, roast pot, garden salad.	
<b>Seafood Sensation 2 Tier</b>	<b>\$180</b>
• <b>Cold Plate:</b> Sydney rock oysters, smoked salmon, cooked king prawns, asparagus, avocado.	
• <b>Hot Plate:</b> NZ scampi, BBQ king prawns, octopus, fish fillet, S/P squid, scallops, garlic prawn mussels hot pot.	
<b>Add house bottle wine and garden salad - extra \$30</b>	
<b>Add 600g WA cooked Lobster salad - extra \$80</b>	

## MAINS - CARNE

ALL MAINS SERVED WITH MASH POTATO	
<b>Black Angus Rib Eye (grass fed) 350g</b>	<b>\$46</b>
<b>Texan Wagyu (+6) 300g</b>	<b>\$ Market Price</b>
<b>Black Angus Scotch Fillet (grass fed) 300g</b>	<b>\$44</b>
<b>Pork Belly (Berkshire)</b>	<b>\$38</b>
<b>Lamb Cutlets (Gippsland)</b>	<b>\$44</b>
<b>Veal Scallopini</b>	<b>\$40</b>
<b>Chicken Breast Fillet</b>	<b>\$38</b>

## SAUCES

<b>Wild Mushrooms</b>
• Oyster, enoki, button and field mushrooms, sautéed with onion, garlic, white wine, cream and jus.
<b>Dianne</b>
• Confit garlic, butter, cream, parsley and worcestershire sauce.
<b>Three Pepper Sauce</b>
• Green, red, kibble peppercorns, cream, onion, garlic and jus.
<b>Bearnaise</b>
• A rich egg, butter sauce and finished off with tarragon.
<b>Red Wine Jus</b>
• A rich red meat, red wine sauce (gravy).