

PANE E PIZZETTA (all pane di casa and pizza bases are baked daily in house)

GF Options Available

Pane fresco

8.90 V

Pane di casa served with 3 dips including olive oil & balsamic vinegar, tomato & capsicum and artichoke & lime

Pane all' aglio

8.90 V

Pizzetta 16.90 V

Pane di casa toasted and served with garlic, butter and parsley

Bruschetta al pomodoro

8.90 V

Pizzetta 17.90 V

Pane di casa toasted and served with freshly chopped tomato, garlic, basil and olive oil

Bruschetta alla caponata Siciliana

9.90 V

Pizzetta 18.90V

Pane di casa toasted and served with a traditional Sicilian Caponata salsa consisting of eggplant, capsicum, capers and olives mixed in a tomato relish

STUZZICHINI

Olive miste

11.90 V, GF

Warm mixed Italian olives marinated in garlic, chilli and herbs

Antipasto misto

38.90

A selection of freshly cut cold meats including San Danielle prosciutto, double smoked ham and cacciatorini. Served with parmesan chunks, homemade grissini sticks, pane di casa pane carasau, homemade giardiniera, olives, tomato & capsicum and artichoke & lime dip

Oceano Affumicato mousse

24.90

Cherry wood smoked, South Australian Ocean Jacket mousse, served with a side of pane di casa, shaved fennel and radicchio salad. Topped with bottarga and scampi caviar. Drizzled with a lime dressing

Wagyu Bresaola

27.90 GF

Shiro Kin full blood Wagyu bresaola served with burrata cheese and drizzled with extra virgin olive oil

Arancini

15.90 V

Homemade cheesy risotto balls stuffed with provolone, spinach and semi dried tomatoes, lightly crumbed and deep fried. Served with a tomato and roasted capsicum sauce

PRIMI

Ostriche (Sydney rock oysters freshly shucked to order - Ask your waiter for the region)

Oysters natural served with apple vinegar and a lemon wedge on the side 1/2 doz 26.90 Doz 48.90

Oysters Mornay 1/2 doz 27.90 Doz 49.90

Oysters Kilpatrick 1/2 doz 28.90 Doz 50.90

Oysters Natural topped with trout roe, Black River caviar and Tobiko - Flying Fish roe 1/2 doz 31.90 Doz 54.90

Vongole Gratinata Entree 22.90 Main 33.90

Cloudy Bay Storm Shell (*New Zealand*) clams stuffed with mixed crab meat, scallops and prawns. Tossed in a Mornay sauce, and topped with lemon chilli crumb

Fiori di zucchini 24.90 V

Lightly fried zucchini flowers filled with ricotta, semi dried tomatoes, mascarpone and parmesan. Served on a broccoli puree with a lemon wedge on the side

Carpaccio di manzo 24.90

Grainge Angus Beef (*Riverina, NSW*) carpaccio. Topped with walnut pesto, pecorino cheese, pine nuts and balsamic pearls. Drizzled with a lemon lime dressing

Calamari fritti 24.90

Lightly floured and fried calamari pieces tossed in chilli, garlic and basil. Served with dill aioli and a lemon wedge on the side

Polpi e gamberi in tegame 39.90

Pan fried octopus (*WA*), served with local Tiger Prawns, cherry tomatoes and chilli in a napoletana sauce.

Bianco sauce available on request

PASTA E RISOTTO (all our pasta and gnocchi is made in-house)

GF Options Available

Risotto ai Funghi 28.90 V

Creamy risotto of sautéed wild mushrooms, thyme and garlic butter topped with pecorino sardo cheese

Recommended with a glass of Bolfan Grasevina – Medjimurje, Croatia

Risotto pescatore 38.90

Risotto tossed with local prawns, octopus (WA), fish of the day and clams (Cloudy Bay, NZ) in a prawn bisque. Topped with poached honey bugs (WA) and finished with a drizzle of extra virgin olive oil.

Recommended with a glass of Lisa McGuigan, Sauvignon Blanc – Waipara, New Zealand

Pappardelle Eduardo 28.90

Large, broad, flat pasta tossed in a pink cream sauce consisting of chicken tenderloin, sun dried tomato and pine nuts

Recommended with a glass of Fantini, Pinot Grigio – Sicily, Italy

Chittara ai gamberi 35.90

Long cylindrical pasta tossed with local prawns, chilli, and garlic in a rich napolitana sauce. Topped with a lemon crumb

Recommended with glass of Matosevic Malvasia ALBA – Istria, Croatia

Ravioli spinaci e ricotta 33.90 V

Triangle shaped pasta filled with ricotta, spinach, nutmeg and parmesan.

Served in a rich napolitana sauce and topped with crushed roasted macadamias

Recommended with a glass of Domaines Schlumberger, Pinot Gris – Alsace, France

Gnocchi ai quattro formaggi 29.90 V

Potato dumplings tossed in a four cheese sauce consisting of gorgonzola, pecorino sardo, parmesan and mozzarella. Topped with mushroom chips

Recommended with a glass of Vorberg Riserva Pinot Bianco DOC – Alto Adige, Italy

Fettucine con aragosta 74.90

Using the best of Australian seafood sourced from Abbot Family Fisheries (Narooma, NSW). Half lobster (250g) topped with a lemon, garlic and butter sauce. Served with fettuccine pasta tossed in garlic, chilli, semi dried tomato and bisque sauce

Recommended with a glass of Zilavka Nuic – Premium – Ljubuski, Hercegovina, B&H

SECONDI

Spalla d'agnello 48.90

12 hour slow cooked lamb shoulder (*Riverina NSW*). Served with horseradish infused mash potato, baby broccolini and a side of homemade red wine jus

Recommended with a glass of Blatina - Nuic Premium – Ljubuski, Herzegovina, B&H

Vitello Toscano 45.90

Veal backstrap rolled with in house smoked provolone cheese, sage, pine nuts and wrapped in prosciutto. Served on a mushroom puree with a side of asparagus and home made red wine jus. Topped with sweet potato chips

Recommended with a glass of Zolla Primitivo Di Manduria – Puglia, Italy

Bistecca di filetto 46.90

We recommend all fillets are cooked med – rare. Please allow 30min cooking time if requesting well done

220g char grilled eye fillet served with bone marrow butter, a side of black truffle infused mashed potato and hickory smoked baby capsicum

Recommended with a glass of Farnese Edizione, 99 points Luca Maroni Rating – Abruzzo, Italy

Galletto alla griglia 34.90

Butterflied spatchcock marinated in lemon, rosemary and garlic. Oven baked and served on lyonnaise potatoes and sautéed spinach. Topped with a lemon sauce

Recommended with a glass of Livio Felluga – Pinot Grigio – Friuli, Italy

Pollo e gamberi 36.90

Pan fried chicken supreme, served with pumpkin puree and a side of sautéed kale. Topped with a local fresh king prawn and a creamy brandy sauce

Recommended with a glass of Fantini Cerasuolo Rose – Abruzzo, Italy

Grigliata di pesce platter for two 219.90

A seafood platter consisting of premium local seafood.

Grilled WA jumbo scampi, grilled local king prawns, grilled fish of the day, deep fried calamari, ½ doz Sydney Rock Oysters (choice of natural, Kilpatrick or Mornay), full lobster, 500g (*Narooma, NSW*) and local WA scallops served in their shell. Served with a choice of chips or salad

Recommended with a glass of Cloudy Bay Sauvignon Blanc – Marlborough, New Zealand

OFF THE GRILL

At Gemelle, we endeavour to source the best seasonal produce available to us

Our chefs relish in the opportunity to showcase Australian produce through their creative and inspired dishes that fuse traditional Italian with modern Australian cuisine

Please ask your waiter what is in stock today
All items are subject to availability and may vary

Scampi 99.90

WA jumbo Scampi grilled with garlic butter and finished with fresh herbs. Served with saffron rice and side of lemon

BBQ King Prawns 69.90

Local King Prawns grilled with garlic butter and finished with fresh herbs. Served with saffron rice and a side of lemon

Live Lobster market price 24 hr notice

Tomahawk market price (Ask your waiter for source location and weight)

Wagyu Beef market price (Ask your waiter for source location)

Scotch fillet, eye fillet, sirloin, rib eye

INSALATE E CONTORNI

Mediterranea 16.90 V GF

Mesculin lettuce with tomatoes, cucumbers and Spanish onions.
Tossed in a white balsamic dressing

Insalata di cavolo 16.90 V

Mixed cabbage with pistachios and raisins. Dressed in white balsamic and topped with salted ricotta cheese

Rucola e pera 16.90 V GF

Rocket tossed with pear, shaved parmesan and toasted walnuts Drizzled with balsamic dressing

Purè di patate al tartufo 13.90 V

Creamy mashed potato with white truffle oil

Patatine fritte 10.90 V

Shoe string fries seasoned with rosemary salt

Patate arrostate 11.90 V

Oven baked kipfler potatoes with garlic and rosemary

Verdure miste grigliate 14.90 V

Char grilled seasonal vegetables

Verdure al vapore 14.90 V

Steamed baby broccolini and asparagus

PIZZA

- **All pizzas one size**
- **Extra toppings will be charged accordingly**
- **Gluten Free bases additional \$4.00**

Quagliarella 21.90 V

Tomato base topped with mozzarella and fresh basil

Gattuso 23.90

Tomato base topped with mozzarella, hot salami, olives and chilli

Pirlo 24.90 V

Tomato base topped with mozzarella, grilled eggplant, roasted capsicum, olives and Spanish onion

Del Piero 24.90

Tomato base topped with mozzarella, ham, artichoke, mushroom and olives

Zambrotta 25.90

BBQ sauce base topped with salami, mortadella, Italian sausage, bacon, grilled chicken and onion

Buffon 26.90

Garlic base topped with prawns, San Daniele prosciutto, mushrooms and spinach

Balotelli 26.90

Garlic and tomato base topped with mozzarella, goat's cheese, rocket and Wagyu bresaola. Drizzled with lemon dressing

BAMBINI MENU

Crumbed Chicken and Chips 18.90

Penne Napoletana 17.90

Margherita or Ham and Pineapple Pizza 17.90

Spaghetti Bolognese 18.90

Salt and Pepper Calamari and Chips 18.90