

GF – Gluten free V – Vegetarian

GF options Available

Wine recommendations listed with pastas and mains



RESTAURANT / CORPORATE / FUNCTIONS

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, olive tapenade and artichoke & lime

Pane all' aglio

8.90 V

Pizzetta 16.90 V

Toasted pane di casa served with garlic, butter and parsley

Bruschetta al pomodoro

8.90 V

Pizzetta 17.90 V

Toasted pane di casa served with freshly chopped tomato, garlic, basil and olive oil

Bruschetta ai funghi

9.90 V

Pizzetta 18.90 V

Toasted pane di casa served with a mascarpone cheese, mushrooms, celery hearts and topped with Pecorino Sardo

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, cacciatorini, beef salami and smoked pork loin, served with parmesan chunks, Sardinian cream cheese, pane di casa homemade giardiniera, olives, olive tapenade and artichoke & lime dip

Wagyu bresaola

27.90 GF

Tajima 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, deep fried and served with a Napolitana 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 1/2 doz 26.90 Doz 48.90
on the side

Oysters Mornay 1/2 doz 27.90 Doz
49.90

Oysters Kilpatrick 1/2 doz 28.90 Doz
50.90

Oysters Natural topped with champagne granita and trout roe 1/2 doz 31.90 Doz 54.90

Carpaccio di ricciola 24.90

Thinly sliced Kingfish (SA) carpaccio topped with baby capers, olive tapenade, pickled grapes, lemon zest, drizzled with lemon lime dressing and finished with trout roe

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

Grain Angus Beef (*Riverina, NSW*) carpaccio topped with walnut pesto, Pecorino Sardo cheese, pine nuts, balsamic pearls and 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

Polpo alla griglia Entree 24.90 Main 39.90

Char grilled octopus (WA) served with lemon infused parsnip puree and aromatised potatoes with seasonal herbs, drizzled with mandarin and extra virgin olive oil dressing

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

GF Options Available

Risotto alla zucca V 29.90

Pumpkin risotto, tossed with caramelised pumpkin pieces, topped with goat's cheese mousse and crushed roasted pepitas and drizzled with pumpkin seed oil

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 ½ shell QLD scallops and finished with a drizzle of extra virgin olive oil

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

Gnocchi Eduardo 31.90

Potato dumplings tossed in a pink cream sauce consisting of chicken tenderloin, sun dried tomato and pine nuts

Recommended with a glass of Stonefish Sauv Blanc – Margaret River, WA

Chittara ai gamberi 35.90

Long cylindrical pasta tossed with local prawns, chilli, and garlic in a bianco sauce and topped with a lemon crumb

Napolitana sauce available upon request

Recommended with glass of Matosevic Malvasia ALBA – Istria, Croatia

Stracci d' anatra 33.90 V

Rag cut pasta served in a rich slow cooked duck ragu including mushrooms and port wine and topped with crispy sage chips

Recommended with a glass of Wicked Thorn Pinot Noir – Adelaide Hills, SA

Ravioli al Wagyu 36.90

Homemade triangle shape pasta stuffed with Schottlander's Wagyu beef, mascarpone and ricotta, served with a rich beef sugo, confit baby cabbage, caramelised shallots and topped with a creamy parmesan fondue

Recommended with a glass of Saddlers Creek 'Bluegrass' Cab Sauv – Langhorne Creek, SA

SECONDI

Agnello al pistacchio 43.90

Char grilled 200g lamb backstrap served with smoked potato puree, confit baby turnip, baby broccolini, cauliflower snow, pistachio crumb and accompanied with a homemade jus

Recommended with a glass of Zola Primitivo di Manduria – Puglia, Italy

Petto d' anatra con risotto milanese 37.90

In house, cherry wood smoked duck breast pan fried and served with saffron infused rice sautéed in apple chutney and accompanied with a mixed berry sauce

Recommended with a glass of Blatina De Broto – Citluk, Hercegovina, B&H

Bistecca di filetto 46.90

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

220g char grilled eye fillet served with potato millefoglie on a mushroom purée with a side of asparagus and homemade red wine jus

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

Galletto alla griglia 34.90

Oven baked butterflied spatchcock marinated in lemon, rosemary and garlic, served on lyonnaise potatoes, sautéed spinach and 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 No.1 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 ½ shell QLD 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

No.1 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

Wagyu Beef market price

(Ask your waiter for source location)

Scotch fillet, eye fillet, sirloin, rib eye and tomahawk

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 goat 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 arrostiti 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

Stankovic 24.90

Olive tapenade based pizza topped with mozzarella, fish of the day, asparagus, tomato salsa and garnished with fresh basil leaves

Zambrotta 25.90

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

Buffon 26.90

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

Balotelli 26.90

Garlic and tomato base topped with mozzarella, goat's cheese, rocket, Wagyu Bresaola and 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