

CICCIOLINA

bar & restaurant

Cicciolina respectfully acknowledges the Traditional Owners of the Land on which we trade, and pay respect to the Elders, past, present, emerging. We acknowledge their relationship to this land that was never ceded.

Public holiday 10% surcharge applies/card surcharge applies

To begin

Cicc bread (<i>serves 2</i>) with butter or extra virgin olive oil		5.00
Miniature tartlet, chicken liver parfait, onion jam, crispy chicken skin		5.50
Fish + tomato croquettes with saffron aioli	<i>each</i>	7.50
House focaccia, stracciatella cheese + Olasagasti anchovy	<i>each</i>	12.50
Flinders Island scallops with cauliflower velouté and lardons	<i>each</i>	8.50
Oysters – freshly shucked with red wine shallot vinaigrette	<i>half doz</i>	33.50

Entrée

Burrata with Victorian asparagus, broad bean salsa verde		36.50
Tuna carpaccio, watercress, lime, baby capers, sourdough		34.50
Kingfish crudo, buttermilk parsley oil, salmon roe, mandarin, radish		32.50
Hand cut eye fillet tartare, smoked oyster aioli, tabasco, confit yolk, avruga caviar, onion rings		36.50
Crab soufflé (spanner crab, Fraser Isle) with a champagne and chive velouté		29.50
Spicy meatballs with tomato sugo		19.50

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Pasta, risotto, gnocchi

<i>Some dishes can be substituted with a vegan, gluten free spaghetti</i>	2.50
Potato gnocchi, parmesan, taleggio cream, spring garlic, pickled onions + nigella seeds	33.50
Risotto with Morton Bay bug, shellfish bisque, chervil, mascarpone	45.50
Linguine, baby spinach, garlic, olive oil, chilli	25.50
Tubetti rigati carbonara, guanciale, egg yolk, pecorino	41.50
Spaghetti bolognese	32.50
Spaghetti vongole, pippies, garlic, lemon, chilli, olive oil, parsley	45.50
Mafaldine pasta with prawns, sugo, house made Italian XO sauce	45.50

Main

Chargrilled Black Angus Reserve eye fillet (250 gm) roasted hasselback potato, burnt sage butter, red wine jus	69.50
Dry aged pork cutlet, with globe artichoke, grape + pinenut Agrodolce, crispy fried potatoes, radicchio and fennel	52.50
Barramundi fillet, taramasalata, calamari, green olives, cucumber, za'atar + dill oil	49.50

Sides

Fries	13.50
Roasted baby carrots, sour cream, honey, sage, slivered almonds, espelette peppers, star anise	16.50
Cos hearts, peas, mint, shallots, goat's feta salad	15.50

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Dessert

Cannoli - filled with ricotta, orange, chocolate, pistachios	11.50
Sticky date pudding, butterscotch sauce, vanilla parfait, almond	17.50
Pavlova with mascarpone cream, blood orange curd, summer fruits	18.50
Tiramisu	18.50

Scoops – House made ice cream + sorbet per scoop 7.00

Cheese served with fruit bread + quince jam

50g	Fromager d’Affinois Double cream cheese	France	
40g	Pyengana Cheddar Aged Cow’s milk	Tasmania	
		each/ both	16/30

Beverages

Espresso Martini	22.00
Affogato	13.50
Liqueur affogato – choose your liqueur...	21.50
<i>our suggestion? - Brookie's Mac – macadamia & wattleseed liqueur</i>	

Dessert Wine + Fortified

Monte Roncá Recioto di Soave DOCG 2016	75ml / 500ml	18/95
De Bortoli 'Noble One' Botrytis Semillon 2016	375ml	75
Vietti Moscato d'Asti 2021	750ml	120
Buller Wines Fine Old Topaque		14
Penfold Father Port		15
Chambers Mt Carmel		14
Amaro Noveis – delicious herbal digestif from the Italian Alps		16