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.

Card surcharge applies – cash welcome !
Public holiday surcharge 10%

To begin

Cicc bread (serves 2) with butter or extra virgin olive oil		6.00
Arancini – Cacio e pepe, pecorino aioli	*each*	6.50
House focaccia with pickled and fresh heirloom tomato, Olasagasti anchovy, lardo	*each*	15.50
Oysters – freshly shucked with shallot vinaigrette.	*½ doz*	35.50

Entrée

Charred WA octopus, white taramasalata, chickpeas, Avruga caviar & picked onions	29.50
Grilled haloumi, blistered grapes, rosemary, piment d'espelette, honey vinegar dressing, grilled crostini	
Burrata, mortadella, guindilla peppers, pistachio, croutons	28.50
Tuna carpaccio, watercress, lime, baby capers, sourdough	34.50
Crab soufflé with a champagne and chive velouté	30.50
Hand cut eye fillet tartare, horseradish cream, confit yolk, pickled purple daikon, shaved beets, nasturtium, purple conga chips	36.50
Grilled haloumi, blistered grapes, rosemary, piment d'espelette, honey vinegar dressing, grilled crostini	20.50

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Pasta, risotto, gnocchi

Some dishes can be substituted with a vegan, gluten free spaghetti	*2.50*
Potato gnocchi 'quattro formaggi' - comté, pecorino, taleggio ricotta salata, and roasted walnuts	37.50
Risotto with roasted 'orange summer' heirloom pumpkin, burnt hazelnut sage butter, stracciatella	37.50
Linguine, baby spinach, garlic, olive oil, chilli	25.50
Gigli pasta with blue swimmer crab, shishito pepper and roast chicken stock, fennel pangritata	46.50
Pappardelle pasta with a braised rabbit, tarragon, Dijon mustard + cumquat brandy ragu	46.50
Spaghetti bolognese	32.50
Spaghetti vongole, pippies, garlic, lemon, chilli, olive oil, parsley	46.50

Main

Chargrilled Angus grain fed eye fillet MB3+ (250 gm) with roasted hasselback potato, burnt sage butter, red wine jus	69.50
Roasted quail, stuffed with pancetta, bread, shallot + sage, with roast quail jus, caramelised quince, radicchio	49.50
Baby snapper fillet, celeriac fondants, fried potatoes, celeriac + leek soubise, sautéed chicory, lemon gremolata	49.50

Sides

Fries	14.50
Cos hearts, peas, mint, shallots, goat's feta salad	16.50
Mixed leaf green salad, chardonnay vinaigrette	14.50

Dessert

Profriterole filled with golden gay ice cream, choc fudge sauce	12.50
Sticky date pudding, butterscotch sauce, vanilla parfait, almonds	18.50
Tiramisu	19.50
Chocolate tart, double cream, yoghurt crumble, raspberries	18.50

Scoops – House made ice creams + sorbet	*per scoop*	7.00

Cheese served with fruit bread + quince jam

50g	**Berry's Creek Riverine Blue** *Buffalo milk*	*Gippsland*	
40g	**Ossau Iraty** *Washed rind Sheep's milk*	*France*	
		each/ both	16/30

Beverages

Espresso Martini	23.00
Affogato	14.50
Liqueur affogato – choose your liqueur...	
Our suggestion? - Brookie's Mac – macadamia & wattleseed liqueur	22.50

Dessert Wine + Fortified

Monte Roncá Recioto di Soave DOCG 2022	*75ml glass / 500ml*	18/95
De Bortoli 'Noble One' Botrytis Semillon 2020	*375ml*	85
Vietti Moscato d'Asti 2021	*750ml*	120

Buller Wines Fine Old Topaque	14
Penfold Father Port	15
Amaro Noveis – delicious herbal digestif from the Italian Alps	16