

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%**

**We have a private room...
Work lunches, book club,
birthdays or friends just having a meal.
Seats 8 – 14, no surcharge, no set menu, no worries!
~ Book online ~**

To begin

Cicc bread (serves 2) with butter or olive oil		6.00
Fish and lemon croquettes	each	7.50
House focaccia, heirloom tomatoes, lardo, Olasagasti anchovy	each	14.50
Oysters – freshly shucked with shallot vinaigrette	½ doz	35.50
Kingfish crudo, blood plum, sour cream, radish, fennel pollen		29.50

Entrée

Fried lamb brains (3) wrapped in prosciutto, eggplant + basil with burnt butter sour cream, pickled fennel		24.50
Stracciatella, fresh figs, honey, rye toast, hazelnuts		28.50
Tuna carpaccio, watercress, lime, baby capers, sourdough		34.50
Crab soufflé with a champagne and chive velouté		32.50
Hand cut eye fillet tartare, anchovy, aioli, confit yolk, broad leaf rocket, Pecorino Romano, potato crisps		34.50

CICCIOLINA

bar & restaurant

Pasta, Gnocchi, Risotto

Some dishes can be substituted with a vegan, gluten free spaghetti 2.50

Potato + ricotta gnocchi, roasted pumpkin, mascarpone, pepitas, sage	39.50
Risotto with bay scallops, à la grecque + peas	44.50
Spaghetti vongole – pipis, lemon, garlic, parsley, olive oil, chilli	46.50
Linguine, baby spinach, garlic, olive oil, chilli	25.50
Cavatelli pasta, blue swimmer crab, shishito peppers, roasted chicken stock, fennel pangritata	45.50
Spaghetti bolognese	34.50
Paccheri pasta, braised goat, sundried tomato + oregano ragu with green olive gremolata	44.50

Main

Chargrilled Angus grain fed eye fillet MB3+ (250 gm) with roasted hasselback potato, burnt sage butter, red wine jus	76.50
Veal cotoletta - crumbed and fried veal cutlet (370gm), salad of witlof, caper, kohlrabi, green apple, with anchovy and pecorino red wine dressing	60.50
Fish - blue eye fillet, leek soubise, clams, croutons + guindilla peppers	53.50

Sides

Fries	14.50
Cos hearts, peas, mint, shallots, goat's feta salad	17.50
Heirloom beetroots, pickled turnips, yoghurt, pomegranate za'atar	17.50

Cicciolina's seafood is sourced from Australian and New Zealand waters