

il PIATTO

BENEVENUTO A IL PIATTO, WELCOME TO IL PIATTO!

I AM EXCITED TO INTRODUCE A MENU THAT SHOWCASES THE DIVERSE FLAVOURS OF ITALY. RATHER THAN FOCUSING ON JUST ONE REGION, WE CELEBRATE THE CULINARY TRADITIONS FROM ALL OVER ITALY.

MY PHILOSOPHY ON FOOD IS SIMPLE – TO BRING OUT THE NATURAL FLAVOURS OF EACH INGREDIENT, WHILE USING ONLY THE HIGHEST QUALITY PRODUCE. I BELIEVE THAT ITALIAN COOKING IS ALL ABOUT SHOWCASING THE QUALITY OF INGREDIENTS.

THROUGH MY RECIPES, I HAVE CAREFULLY CURATED INGREDIENT COMBINATIONS THAT COMPLEMENT AND ENHANCE EACH OTHER, RESULTING IN DISHES THAT ARE BOTH CLASSIC AND INNOVATIVE, AND WHICH I HOPE YOU AGREE, COMBINE TOGETHER PERFECTLY TO CREATE A CULINARY EXPERIENCE THAT IS SATISFYING TO THE PALATE IN EVERY WAY.

COME TASTE THE TRUE ESSENCE OF ITALIAN CUISINE AT IL PIATTO.

BUON APPETITO, ENJOY YOUR MEAL!

LUCIO, HEAD CHEF



ANTIPASTI

APPETIZERS

OLIVES **V**

ITALIAN MARINATED MIXED OLIVES
9

FOCACCIA **V**

CLASSIC FOCACCIA, GARLIC,
ROSEMARY BUTTER
12

BRUSCHETTA **V**

GRILLED SOURDOUGH, TOMATO, BASIL, EVOO
13

ARANCINI **V**

ARBORIO RICE, MUSHROOM,
ASIAGO CHEESE, TRUFFLE AIOLI
18

PARMIGIANA DI VEGETALI **V**

LAYERS OF EGGPLANT, ZUCCHINI, BECHAMEL,
MOZZARELLA, TOMATO SAUCE
20

VITELLO TONNATO **LG**

ROASTED VEAL, TUNA SAUCE, CAPERS, ROCKET
26

PANCIA DI MAIALE

SLOW COOKED PORK BELLY, WINE POACHED
APPLE, GARLIC SAUCE, FENNEL SALAD
26

TONNO **I**

YELLOWFIN TUNA TARTAR, GREEN APPLE,
PISTACHIO, LEMON DRESSING
28

ANTIPASTO ALL'ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES,
BAGNAUDA DIP, FOCACCIA BREAD
FOR 2 PEOPLE TO SHARE
42

OYSTERS

NATURAL | MIGNONETTE | AGED WHITE
BALSAMIC VINEGAR
1/2 DOZEN (LG) 35
1 DOZEN (LG) 65



INSALATA

SALADS

INSALATA DI GAMBERI **I LG**

SEASONAL MIX LEAVES, CUCUMBER, CAPSICUM,
PRAWNS, ALMOND, ORANGE DRESSING
26

INSALATA CAPRICCIOSA **V**

SEASONAL MIX LEAVES, GRILLED VEGETABLES,
BALSAMIC DRESSING
20

PIZZA

PIZZA MARGHERITA **V**

TOMATO SAUCE,
MOZZARELLA, BASIL,
PARMESAN CHEESE
24

CAPRICCIOSA

TOMATO SAUCE, MOZZARELLA,
ARTICHOKE, MUSHROOMS,
OLIVES, HAM
28

ORTOLANA **V**

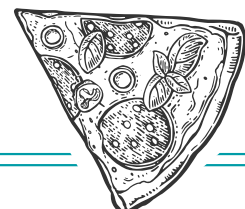
TOMATO SAUCE, MOZZARELLA,
BASIL, PARMESAN CHEESE,
GRILLED VEGETABLES
27

DIAVOLA

TOMATO SAUCE, MOZZARELLA,
SPICY SALAMI, OREGANO,
PARMESAN CHEESE
29

REGINA

CHERRY TOMATO, MOZZARELLA,
BASIL, PROSCIUTTO, ROCKET,
PARMESAN CHEESE,
STRACCIATELLA
35



GF PIZZA OPTION AVAILABLE 10

PLEASE SEE DIETARY INFORMATION ON BACK PAGE

PASTA

SMALL | LARGE

FRUTTI DI MARE **I**

HOMEMADE CASARECCE, CLAMS, CALAMARI, MUSSELS, PRAWNS, CHERRY TOMATO SAUCE

35 | 46

RISOTTO **I** **LG**

CARNAROLI RICE, SAFFRON, PRAWNS, TOASTED PISTACHIO

28 | 36

RAGÙ NAPOLETANO

HOMEMADE PAPPARDELLE, BEEF AND PORK RAGU, SHAVED DRY RICOTTA

27 | 35

CARBONARA

HOMEMADE SPAGHETTI, GUANCIALE, EGGS, PECORINO CHEESE, PEPPER

26 | 34

RAVIOLI **V**

HOMEMADE RICOTTA AND SPINACH RAVIOLI, SAGE BUTTER, TOMATO SAUCE

26 | 34

LASAGNA

BOLOGNESE RAGÙ, HOMEMADE PASTA, BECHAMEL SAUCE, MOZZARELLA CHEESE

35

GF PASTA OPTION AVAILABLE

SECONDI

MAINS

MANZO **LG**

BEEF EYE FILLET, POTATO GRATIN, ROASTED ROOT VEGETABLES, TRUFFLE SAUCE

62

AGNELLO

HERB CRUSTED LAMB LOIN, CARROT PURÉE, POLENTA, ASPARAGUS, LAMB JUS

54

POLLO **LG**

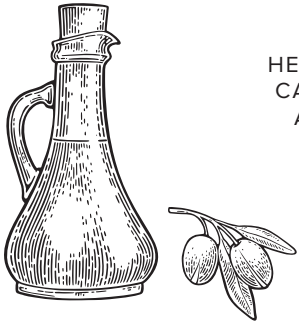
ROASTED SPATCHCOCK, TUSCANY POTATO, BROCCOLINI, CHICKEN JUS

52

BARRAMUNDI **LG**

SAUTÉD SILVER BEET, CAPERS, OLIVES, RAISINS, BALSAMIC ONION, CAULIFLOWER PURÉE

52



KIDS

PASTA AL RAGU

SPAGHETTI OR PENNE, BOLOGNESE SAUCE

12

POLLO

BREADED CHICKEN, CHIPS

12

PIZZA MARGHERITA **V**

TOMATO SAUCE, MOZZARELLA

12

PESCE

BATTERED FISH, CHIPS, LEMON

12

PLEASE SEE DIETARY INFORMATION ON BACK PAGE



DOLCI

DESSERTS

IL PIATTO TIRAMISU

TRADITIONAL MASCARPONE,
COFFEE MOUSSE,
LADYFINGER BISCUIT

20

DELIZIA AL LIMONE **V**

AMALFI COAST SIGNATURE
LEMON SPONGE CAKE

18

SBRICCIOLATA ALLE MELE **V**

ALMOND, APPLE CRUMBLE,
VANILLA SAUCE,
MACADAMIA ICE CREAM

18

AFFOGATO **V**

CAFE ESPRESSO, VANILLA ICE CREAM,
ITALIAN BISCOTTI

8

ADD LIQUOR

TIA MARIA | FRANGELICO | BAILEYS

10

GELATO **V**

WHIPPED CREAM, BERRIES,
ITALIAN BISCOTTI CRUMBLE

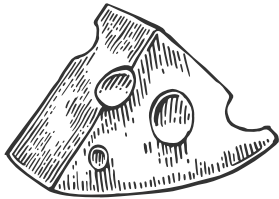
1 SCOOP 8

2 SCOOP 14

I FORMAGGI 3 **V**

SELECTION OF 3 ITALIAN CHEESES,
MIX NUTS, WINE POACHED PEAR,
HONEY, GRISSINI, HOMEMADE CRACKER

24



LG LOW GLUTEN

I IMPORTED SEAFOOD

V SUITABLE FOR VEGETARIAN

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

