

# 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



# PANE

## BREAD

### PAN PER FOCACCIA **V**

CLASSIC FOCACCIA, GARLIC,  
ROSEMARY BUTTER

12

### ZEPPOLINE **V**

GOLDEN FRIED PARMESAN  
CHEESE BALLS

12

### IL CESTINO DEL PANE **V**

HOMEMADE SOURDOUGH BREAD  
SLICE, PAN PER FOCACCIA,  
GRISSINI, BREAD ROLL

14

### PIZZA BIANCA **V**

NAPOLITAN PIZZA, RUCOLA,  
PARMESAN CHEESE

15

### BRUSCHETTA **V**

HOMEMADE SOURDOUGH BREAD,  
TOMATO SALSA

12

### PANE E OLIVE **V**

MIXED ITALIAN OLIVES,  
SOURDOUGH BREAD SLICES

12

GF BREAD OPTION AVAILABLE 4

# ANTIPASTI

## APPETIZERS

### DADOLATA DI TONNO **I LG**

YELLOW FIN TUNA, GRANNY SMITH APPLE,  
PISTACHIO, LEMON DRESSING

28

### SALMONE AFFUMICATO **LG**

HOME SMOKED TASMANIAN SALMON,  
GOAT CHEESE, ORANGE, PETIT HERBS

28

### BATTUTA DI MANZO **LG**

KIDMAN BEEF TENDERLOIN, CAPERS,  
CORNICHONS, SHALLOTS, PARSLEY,  
EGG YOLK, PAPRIKA, LEMON

29

### PANCIA DI MAIALE **LG**

SLOW COOKED PORK BELLY, DRUNKEN APPLE,  
GARLIC SAUCE, FENNEL SALAD

24

### TRITO DI VEGETALI **LG V**

SEASONAL VEGETABLE TARTARE  
WITH AVOCADO SALSA AND CRISPS

18

### ANTIPASTO ALL'ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES,  
PAVERADA DIP, BAGNACAUDA DIP,  
FOCACCIA BREAD

48

### CUBO DI PUNTA ALLA VACCINARA

DEEP FRIED BEEF BRISKET,  
BLOODY MARY SAUCE, DILL AIOLI

26

### ARANCINI AI FUNGHI E ASIAGO **V**

WILD MUSHROOMS, RISOTTO BALL, ASIAGO CHEESE

18

### ZUPPA DI ZUCCA **LG V**

PUMPKIN SOUP, MASCARPONE CHEESE,  
TOASTED ALMOND, CHILLI

18

### OSTRICHE **LG**

OYSTERS, CHOOSE YOUR DRESSING,  
MIGNONETTE, AGED WHITE BALSAMIC VINEGAR  
OR AMATRICIANA SAUCE

1/2 DOZEN 35  
1 DOZEN 65



# INSALATA

## SALADS

### INSALATA DI CALAMARI **I**

BARLEY RISOTTO,  
GRILLED CALAMARI,  
CAPSICUM, RED ONION,  
CELERY, FRISÉE SALAD

26

### INSALATA CAPRICCIOSA **LG V**

RUCOLA, LOLLO ROSSO,  
BABY SPINACH,  
COS LETTUCE,  
ARTICHOKE, POTATO,  
ZUCCHINI, PUMPKIN,  
ONION, CAULIFLOWER,  
BEETROOT, LEMON  
DRESSING

20

### TALEGGIO E PANCETTA

BREAD CROUTONS,  
TOASTED PANCETTA,  
RUCOLA, LOLLO  
ROSSO, BABY SPINACH,  
BABY COS LETTUCE,  
TALEGGIO CHEESE  
DRESSING

22

### POLLO ALL'INSALATA **LG**

GRILLED CHICKEN  
BREAST, RUCOLA,  
LOLLO ROSSO, BABY  
SPINACH, COS LETTUCE,  
TAGGIASCA OLIVES,  
TUNA DRESSING

24

# SECONDI

## MAINS

### AGNELLO IN CROSTA DI MIELE E MOSTARDA

LAMB RACK, ARTICHOKE SAUCE, SAFFRON BABY POTATO, SNOW PEAS, SUNDRIED TOMATO, PISTACHIO, ARTICHOKE SALAD

62

### BISTECCA DI MAIALE ALLA GRIGLIA LG

350GM GRILLED MURRAY VALLEY PORK CHOP, VEGETABLE CAPONATA, MARSALA JUS

48

### BARRAMUNDI AL GUAZZETTO DI ZAFFERANO

CRISPY SKIN, HUMPTY DOO BARRAMUNDI, SARDINIAN FREGOLA, BABY VEGETABLES, SAFFRON FISH SAUCE

54

### FILETTO AL PEPE VERDE

200GM S. KIDMAN BEEF TENDERLOIN, VEGETABLES PARMIGIANA, GRILLED KING MUSHROOMS, GREEN PEPPERCORN JUS

64

### GALLETTO RIPIENO

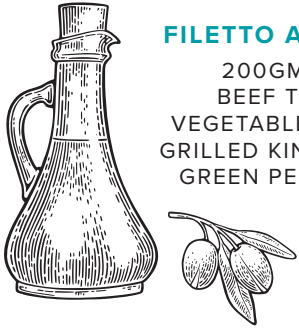
STUFFED SPATCHCOCK, CREAMY POLENTA, ROASTED BABY VEGETABLES, CHICKEN JUS

52

### GRIGLIATA DI PESCE I LG

GRILLED SALMON, CALAMARI, TIGER PRAWNS, GRILLED, SALSA VERDE, FENNEL AND FRISÉE SALAD

56



# PASTA

### GNOCCHI DI CAROTE NOCI E GORGONZOLA V

CARROT GNOCCHI, WALNUT PESTO, GORGONZOLA SAUCE

30

### LASAGNA CLASSICA

FRESHLY BAKED CLASSIC LASAGNA, BOLOGNESE RAGU, BECHAMEL SAUCE, MOZZARELLA CHEESE

35

### RAVIOLI RICOTTA E SPINACI V

TRADITIONAL RICOTTA AND SPINACH RAVIOLI, SAGE BUTTER, TOMATO SAUCE

32

### PAPPARDELLE AL RAGU NAPOLETANO

HOMEMADE PAPPARDELLE, AUSTRALIAN BEEF & PORK RAGU, SHAVED DRY RICOTTA

34

### SPAGHETTI AI FRUTTI DI MARE I

HOMEMADE SPAGHETTI, CLAMS, CALAMARI, MUSSELS, PRAWNS, CHERRY TOMATO, RED SAUCE

47

### RISOTTO SALSICCIA E FRIARIELLI

CARNAROLI RICE, HOMEMADE ITALIAN SAUSAGE, "FRIARIELLI" ITALIAN KALE

34

### RIGATONI ALL'AMATRICIANA

HOMEMADE RIGATONI, CURED PORK CHEEK, TOMATO SAUCE, BLACK PEPPER, PECORINO CHEESE

30

### LINGUINE GAMBERI E FAVE I

HOMEMADE LINGUINE, PRAWNS, BROAD BEANS, SAFFRON, CHILLI

38

GF PASTA OPTION AVAILABLE

# PIZZA

### PIZZA MARGHERITA V

TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL, PARMESAN CHEESE

22

### DIAVOLA

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

28

### CAPRICCIOSA

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

28

### REGINA MARGHERITA

CHERRY TOMATO, MOZZARELLA, BASIL, PROSCIUTTO, RUCOLA, SHAVED PARMESAN CHEESE, STRACCIATELLA

32

### 4 FORMAGGI V

GORGONZOLA, RICOTTA, ASIAGO, SCAMORZA CHEESE

28

### CALZONE

STUFFED PIZZA, TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, MUSHROOMS

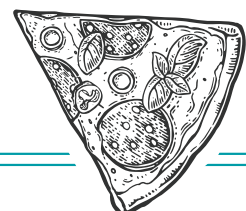
28

### VERDE

GREEN PEA SAUCE, PANCETTA, SCAMORZA CHEESE, SPINACH, SHAVED PARMESAN CHEESE

33

GF PIZZA OPTION AVAILABLE 10



PLEASE SEE DIETARY INFORMATION ON BACK PAGE

# DOLCI

## DESSERTS

### IL PIATTO TIRAMISU

TRADITIONAL MASCARPONE AND COFFEE  
MOUSSE WITH LADYFINGER BISCUIT

22

### SBRICOLATA ALLE MELE **V**

ALMOND AND APPLE CRUMBLE,  
VANILLA SAUCE, MACADAMIA ICE CREAM

22

### LA NOSTRA PANNACOTTA **LG**

ASK YOUR WAITER FOR THE  
FLAVOUR OF THE DAY

20

### MERINGA AL LIMONE **V**

LEMON TART, SOFT MERINGUE

21

### PROFITTEROL AL PISTACCHIO **V**

PISTACHIO CREAM STUFFED  
CHOUX PASTRY COVERED WITH  
PISTACHIO WHITE CHOCOLATE

20

### GELATO **V**

GELATO, WHIPPED CREAM, STRAWBERRIES,  
ITALIAN BISCOTTI CRUMBLE

1 SCOOP \$8  
2 SCOOPS \$16

### I FORMAGGI 3 **V**

SELECTION OF 3 ITALIAN CHEESES,  
MIX TOASTED NUTS, HONEY,  
JAM, GRISSINI, HOMEMADE CRACKER

24

### I FORMAGGI 5 **V**

SELECTION OF 5 ITALIAN CHEESES,  
MIX TOASTED NUTS, HONEY,  
JAM, GRISSINI, HOMEMADE CRACKER

35

### AFFOGATO **V**

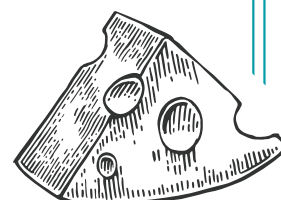
CAFE ESPRESSO, VANILLA ICE CREAM,  
ITALIAN BISCOTTI CRUMBLE

12

### AFFOGATO WITH LIQUEUR **V**

CAFE ESPRESSO, VANILLA ICE CREAM,  
ITALIAN BISCOTTI CRUMBLE,  
YOUR CHOICE OF LIQUEUR

22



**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.

