

DESSERT

Gelato – 2 scoops of your choice

Chocolate | Vanilla | Lemon sorbet |
Macadamia | Raspberry sorbet
16

Pannacotta

Poached pear, honeycomb
18

Tortino al Cioccolato

Chocolate soil, vanilla ice cream
18

Sicilian Cannoli

Sicilian pastry filled with pistachio & ricotta
22

Il Piatto Tiramisu

Mascarpone, savoiardi, espresso
24



KIDS MENU

Pappardelle Al Pomodoro, Parmigiano Reggiano

14

Pizza Margarita

18

Spaghetti Meatballs

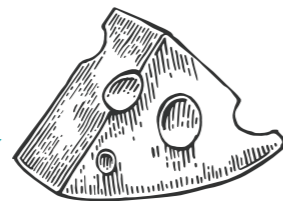
20

Pizza Pepperoni

20

Gelato – 1 scoop

Chocolate | Vanilla
8



Please note that public holiday surcharges may apply.

(LG) Low Gluten (V) Vegetarian (VG) Vegan | Seafood: (I) Imported (A) Australian (M) Mixed

Please note that we take every precaution when accommodating your special meal requirements. Please be aware that not all ingredients are listed in the dish description. If you have any dietary needs or allergies, please communicate to server.



Fresh Italian flavours, grown right here.

At il Piatto, we believe true Italian cooking begins with ingredients that are alive with aroma, colour, and purity. We have introduced our very own **Farm to Table** concept: a modern micro farm, grown inside the restaurant using our Invertigrow hydroponic system.

We cultivate fresh basil, parsley, and other essential Italian herbs. Every dish you enjoy is enhanced with herbs picked minutes before reaching your table.



SMALL BITES

Marinated Olives (VG) (LG)

Warm mixed olives marinated with citrus zest, rosemary, garlic

14

Ricotta Dip and Bread (V)

Whipped ricotta, pistachio, herbs, focaccia

16

Bruschetta

Roma Tomato (V)
Basil, EVOO,
Parmigiano Reggiano

16

Prosciutto
Stracciatella, EVOO,
baby basil, balsamico

18

House Baked Focaccia (V)

Balsamic vinegar, EVOO

18

Arancini

Al Funghi (V)
Wild mushrooms,
provolone, truffle aioli,
Parmigiano Reggiano

22

Quattro Formaggi (V)
Italian cheeses,
arborio rice,
Napolitana sauce

22

Calamaretti e Gambetti Fritti (I)

Calamari, prawn,
lemon, aioli

26

Spiedini di Manzo

Wagyu beef skewer,
salsa verde,
mild nduja oil

32

ANTIPASTI

DISHES TO SHARE

Crispy Pork Belly (LG)

Balsamic bourbon glaze, apple mostarda,
fresh herb dressing, pickled shallots

29

Wagyu Seared Beef Carpaccio

Rocket leaves, Parmigiano Reggiano, EVOO,
capers, aioli, aged balsamic glaze

32

Sako Tuna Crudo (I)

Ahi tuna, smoky romesco aioli,
pickled cucumber, basil oil, micro herbs

34

Insalatina all' Italiana

Burrata, heirloom cherry tomato,
basil pesto, baby basil

34

Polpo alla Griglia (LG) (I)

Grilled octopus, carrot purée,
confit tomato, nduja aioli

36

Prosciutto e Melone

Stracciatella, melon, rocket leaves,
balsamic glaze, pine nuts, Parmigiano Reggiano

36

SA Oysters (1/2 dozen) (LG) (A)

Natural or Mignonette, lemon wedges

38

Antipasti all' Italiana

Prosciutto Levoni 16 months, sopressa,
mortadella, pancetta, marinated vegetables,
semi-dried tomato dip

39

PIZZA

Margherita (V)

Tomato sauce, fior di latte cheese, basil,
Parmigiano Reggiano

28

Regina

Cherry tomato, fior di latte cheese, basil, prosciutto,
rocket, Parmigiano Reggiano, stracciatella

30

Diavola

Tomato sauce, fior di latte cheese, spicy salami, chilli flakes

33

Quattro Stagioni

Tomato sauce, fior di latte cheese,
artichokes, ham, mushrooms, olives

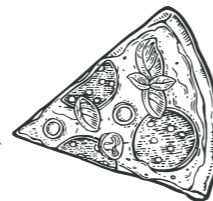
32

Mortadella e Pistacchio

Fior di latte cheese, mortadella pistacchio,
stracciatella, cherry tomato

32

LG PIZZA OPTION AVAILABLE 10



PASTA

ALL OUR PASTA IS HANDMADE IN THE IL PIATTO KITCHEN

Linguine Caccio e Pepe

Aged DOP Pecorino Romano, cracked pepper, linguine

30

Rigatoni Amatriciana

Guanciale, Napolitana sauce,
aged DOP Pecorino Romano, black pepper

32

Creamy Gnocchi, Tomato, Stracciatella

Cherry tomato, basil pesto,
semi dried tomatoes

32

Pappardelle Veal Ragu

Veal and pork ragu, pappardelle,
shaved aged DOP Pecorino Romano

34

Paccheri al Ragù d' Anatra

Slow-cooked duck leg ragù, pacchieri

36

Tortellini Ricotta, Spinach & Mascarpone

Burnt butter, Napolitana sauce,
Parmigiano Reggiano

36

Spaghetti ai Frutti di Mare (I)

Prawns, mussels, calamari, cherry tomato,
garlic, crushed chilli oil

39

Risotto alle Capesante (I)

Pan-seared scallops, green pea purée,
herb oil, Parmigiano Reggiano

39

LG PASTA OPTION AVAILABLE



FROM THE LAND

From the Grill – Sidney Kidman Wagyu Australian Meat

All steaks served with garlic and herb roasted
potato, broccolini and red wine jus

300g S. Kidman Wagyu Scotch Fillet

MB 4-5 +

89

300g S. Kidman Wagyu Porterhouse

MB 4-5 +

86

350g S. Kidman Wagyu Rump

MB 4-5 +

85

200g S. Kidman Wagyu Eye Fillet

MB 3-4 +

84

Oven Baked Spatchcock Chicken

Wild mushroom sauce, thyme scented carrot
and orange puree, garlic, asparagus, chicken jus

52

Vino Rosso Short Rib (LG)

Potato mash, broccolini, crispy fried
shallots and pancetta

56

Cotoletta di Vitello alla Palermitana

Veal, rocket, Pecorino & walnut salad,
caper and lemon butter

56

Rosemary Marinated Lamb Loin

Roasted cauliflower purée,
pistachio & olive fregola, lamb jus

66

FROM THE OCEAN

Barramundi alla Griglia (A)

Lemon olive oil mash, heirloom vegetables,
basil oil, Puttanesca sauce

48

Pan Seared Tasmanian Salmon (A)

Green pea purée, orange and fennel salad,
tomato gastrique, confit tomato

49

Fish Piccata – Catch of the day, Fillet (A)

Garlic, lemon & caper herb sauce, dill,
cherry tomatoes, roasted baby potatoes

59

Char Grilled Jumbo Prawns (I)

Grilled broccolini, herb potatoes, salsa verde,
charred lemon

69

