



APPETIZER

MARINATED OLIVES \$7

FRESHLY BAKED IN HOUSE FOCACCIA BREAD WITH BALSAMIC AND EXTRA VIRGIN OLIVE OIL \$7

SLICE OF GARLIC BREAD ON SOURDOUGH (2) \$8

PROSCIUTTO DI PARMA WITH FRESH FIGS \$16

IN-HOUSE MADE MIX VEGETABLE GIARDINIERA \$5

MIX OF CURED ITALIAN MEATS \$16

STARTER

BRUSCHETTA WITH CHERRY TOMATO, BASIL AND BALSAMIC REDUCTION (2) \$13

PORK AND BEEF MEATBALLS IN A RICH TOMATO SAUCE, SERVED WITH SLICE OF SOURDOUGH (4) \$20

BAKED FIGS WRAPPED IN PROSCIUTTO WITH GORGONZOLA, VINCOTTO REDUCTION, SLICE OF SOURDOUGH (2) \$21

GARLIC AND CHILLI KING PRAWNS, CHERRY TOMATO, BASIL, WHITE WINE SAUCE (5) \$23

BOSTON BAY MUSSELS WITH GARLIC AND CHILLI, TOMATO, PARSLEY, WHITE WINE, SAFFRON \$22

BEER BATTER ZUCCHINI FLOWERS, 4CHEESES FILLING, SPICY SMOKED MAYO (4) \$24

PASTA, RISOTTO AND GNOCCHI

BEEF LASAGNA – LAYERED PASTA WITH BEEF BOLOGNESE, BECHAMEL SAUCE, TOMATO AND PARMESAN CHEESE \$25

EGGPLANT PARMIGIANA – LAYERED GRILLED EGGPLANT WITH TOMATO, BASIL AND MOZZARELLA CHEESE \$24

PUMPKIN AND RICOTTA RAVIOLI WITH SAGE AND BUTTER, PEPITAS, AMARETTO BISCUIT \$29

EGG LINGUINE ALLO SCOGLIO WITH MUSSELS, KING PRAWNS, MARKET FISH, TOMATO, BASIL \$36

GREEN TAGLIATELLE WITH KING PRAWNS, CHERRY TOMATO, ZUCCHINI, BASIL, TOMATO, BOTTARGA \$35

HAND-MADE POTATO GNOCCHI WITH GORGONZOLA AND TOASTED WALNUTS SAUCE, RED WINE REDUCTION \$29

EGG TAGLIATELLE WITH PORK AND FENNEL SAUSAGE, PECORINO ROMANO, FENNEL SEEDS \$28

EGG LINGUINE WITH HALF BLUE SWIMMER CRAB, CLAMS, CRAB MEAT, BRAISED LEEK, CHERRY TOMATO \$37

Our signature dish – **ROASTED WHOLE QUAIL ON SAFFRON THREAD RISOTTO WITH ROBIOLA CHEESE \$35**

EGG FETTUCCINE ALLA BOSCAIOLA, SEASONAL MUSHROOMS, SMOKED PORK PANCETTA, CREAM, PARMESAN CHEESE \$28

EGG LINGUINE WITH BROCCOLI, ALBACORE TUNA, CHILLI \$33

EGG PAPPARDELLE WITH 12HOURS SLOW COOKED WAGYU BEEF RAGU', TOMATO, PARMESAN AND CAVOLO NERO \$32

EGG PAPPARDELLE WITH VENETIAN STYLE DUCK LEG RAGU', COGNAC, PECORINO, DRY PLUMS \$33

SPINACH FETTUCCINE ALLA NORMA WITH EGGPLANT, TOMATO, BASIL, FRESH RICOTTA CHEESE \$27

RISOTTO WITH PORCINI MUSHROOMS, SEASONAL MIXED MUSHROOMS, TRUFFLE, STRACCHINO CHEESE AND PARMESAN \$30

Great to share - **HALF LOBSTER WITH GNOCCHI, CRAB MEAT, CHERRY TOMATO, BRAISED LEEK, TRUFFLE PECORINO \$45**

FROM THE GRILL

HALF LOBSTER MORNAY WITH SMALL SALAD AND CHIPS 400-450GR \$42

WILD CONE BAY BARRAMUNDI WITH CAULIFLOWER PUREE', ASPARAGUS, PISTACHIO PANGRATTATO \$39

PORK FILLET WRAPPED IN PROSCIUTTO WITH KIPFLERS POTATOES, PUMPKIN PUREE', GRILLED PUMPKIN WEDGE \$42

Gluten Free Pasta and Gnocchi are available

SALAD AND SIDE

BOWL OF STEAM VEGETABLES \$15

ROCKET AND ROASTED PUMPKIN SALAD, GRILLED EGGPLANT, GORGONZOLA CHEESE, ALMONDS, HONEY DRESSING \$22

ROCKET AND PEAR SALAD, TOASTED WALNUTS, SHAVED PARMESAN, BALSAMIC DRESSING \$17

MIX LETTUCE SALAD WITH CHERRY TOMATO, CUCUMBER, RED ONIONS, CARROT \$15

SAUTEED BROCCOLINI \$15

FRIED CHIPS SMALL \$10 LARGE \$15

KIDS

RIGATONI MAC AND CHEESE \$10

LINGUINE TOMATO AND PARMESAN \$10

LINGUINE WITH BASIL PESTO AND PARMESAN \$10

MINI LASAGNA \$12

LINGUINE WITH BOLOGNESE SAUCE \$11

CHIPS AND CHICKEN TENDERLOINS \$12

DESSERT

CLASSIC TIRAMISU', WITH ESPRESSO COFFEE , MASCARPONE, EGGS, MARSALA, COCOA \$12

SFOGLIATELLA WITH CHOCO CHIPS RICOTTA AND BERRY COMPOTE (CANNOLI FRIED SWEET DOUGH) \$13

Our signature dessert – **CHIANTI WINE POACHED PEAR WITH SALTED CARAMEL SAUCE AND VANILLA GELATO \$15**

VANILLA BEAN PANNACOTTA WITH MIX BERRY COMPOTE \$10

PEACH MELBA, ORANGE SYRUP, ALMONDS, VANILLA ICE CREAM, AMARETTO BISCUIT \$14

ZABAIONE CREAM WITH RHUM LIGHTLY BAKED – SERVED WITH FRESH STRAWBERRY AND SAVOIARDI BISCUIT \$16

AFFOGATO WITH FRANGELICO, VANILLA GELATO, ESPRESSO AND COCOA \$15

VANILLA GELATO SCOOP \$5

CHEESE – **CHEESE BOARD WITH QUINCE PASTE – GORGONZOLA, GRANA PADANO, PECORINO ROMANO \$29**

FRESH PASTA, GNOCCHI, RAVIOLI

Fresh Egg Pasta Packs of your choice (Daily availability) - 250GR \$7 / 500GR \$13 / 1KG \$25

Hand-made Potato Gnocchi (1 day Lead time) - 250GR \$9 / 500GR \$17 / 1KG \$33

Hand-made Ravioli with filling of your choice (1 day or more Lead time) - 250GR \$16 / 500 GR \$30 / 1KG \$55

SIMO'S KITCHEN IS OPEN EVERY DAY

Lunch Monday – Saturday 11.30 am – 3 pm / Dinner Monday To Sunday 5pm – 9.30 pm

Sunday lunch booking required

Functions and Private Celebrations are welcome- Private room Available- Corporate Events

10% surcharge applied for groups of 8+ people / 15% surcharge on Public Holidays

1.1% surcharge on ALL cards

BYO wine only - \$4 per person / Cakeage fee \$4 per person