



APPETIZERS

MARINATED OLIVES \$8

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

SLICE OF GARLIC BREAD ON SOURDOUGH (2) \$9

IN-HOUSE MADE MIX VEGETABLE PICKLED GIARDINIERA \$6

MIX OF CURED ITALIAN MEATS WITH SLICE OF BREAD \$18

PROSCIUTTO DI PARMA WITH BURRATA CHEESE \$24

STARTERS

TOMATO & BASIL BRUSCHETTA WITH BALSAMIC REDUCTION (2) \$14

PORK AND BEEF MEATBALLS IN A RICH TOMATO SUGO, SERVED WITH SLICE OF SOURDOUGH (4) \$22

GARLIC AND CHILLI KING PRAWNS, CHERRY TOMATO, BASIL, WHITE WINE SAUCE (5) \$24

BOSTON BAY MUSSELS WITH GARLIC AND CHILLI, TOMATO, PARSLEY, WHITE WINE, SAFFRON \$23

BEER BATTER ZUCCHINI FLOWERS, 4CHEESES FILLING, SPICY SMOKED MAYO (4) \$26

PROSCIUTTO WRAPPED FIGS, GORGONZOLA FILLING, SABA WINE REDUCTION, ROCKET SALAD \$23

FRESH EGG PASTA, RISOTTO AND HAND-MADE GNOCCHI

BEEF LASAGNA – LAYERED PASTA WITH BEEF BOLOGNESE, BECHAMEL SAUCE, TOMATO, PARMESAN CHEESE \$28

EGGPLANT PARMIGIANA – GRILLED EGGPLANT LAYERED WITH TOMATO, BASIL, MOZZARELLA AND PARMESAN \$28

PUMPKIN AND BUFFALO RICOTTA RAVIOLI WITH SAGE AND BURNT BUTTER, PEPITAS, AMARETTO BISCUIT \$32

SQUID INK LINGUINE WITH BLACK MUSSELS, SPICY N'DUJA SAUSAGE, TOMATO, BASIL \$34

EGG LINGUINE ALLO SCOGLIO WITH MUSSELS, KING PRAWNS, MARKET FISH, TOMATO, BASIL \$38

GREEN TAGLIATELLE WITH KING PRAWNS, CHERRY TOMATO, ZUCCHINI, BASIL, TOMATO, BOTTARGA \$37

EGG TAGLIATELLE WITH PORK AND FENNEL SAUSAGE, PECORINO ROMANO, FENNEL SEEDS \$30

SQUID INK LINGUINE WITH HALF BLUE SWIMMER CRAB, CLAMS, CRAB MEAT, LEEKS, CHERRY TOMATO \$41

Our signature dish – **ROASTED WHOLE QUAIL ON SAFFRON THREAD RISOTTO WITH ROBIOLA CHEESE \$39**

EGG FETTUCCINE ALLA BOSCAIOLA, SEASONAL MUSHROOMS, SMOKED PORK PANCETTA, CREAM, PARMESAN \$30

HAND-MADE POTATO GNOCCHI WITH GORGONZOLA CHEESE AND TOASTED WALNUTS SAUCE, RED WINE REDUCTION \$32

EGG PAPPARDELLE WITH 12HOURS SLOW COOKED WAGYU BEEF RAGU', TOMATO SUGO AND CAVOLO NERO \$35

EGG PAPPARDELLE WITH BRAISED LAMB SHOULDER RAGU', RED WINE, TOMATO SUGO, PECORINO ROMANO \$36

SPINACH FETTUCCINE ALLA NORMA WITH EGGPLANT, TOMATO, BASIL, FRESH RICOTTA CHEESE \$29

RISOTTO WITH PORCINI MUSHROOMS, SEASONAL MIXED MUSHROOMS, TRUFFLE, STRACCHINO, PARMESAN \$32

HALF LOBSTER WITH POTATO GNOCCHI, CRAB MEAT, CHERRY TOMATO, BRAISED LEEK, TRUFFLE PECORINO \$52

Great to share-**LARGE SCOGLIO- LINGUINE w/ HALF LOBSTER, CRAB MEAT, VONGOLE, MUSSELS, PRAWNS \$85**

FROM THE GRILL

HALF LOBSTER MORNAY SERVED WITH SMALL SALAD AND CHIPS 400-450GR \$52

ROASTED WILD CONE BAY BARRAMUNDI WITH CAULIFLOWER PUREE', GREEN BEANS, PISTACHIO \$40

GRILLED GRASS FED BEEF EYE FILLET SERVED WITH ROASTED KIPFLERS POTATOES, BROCCOLINI, BEEF JUS \$49

Gluten Free Pasta and Gnocchi are available

SALADS AND SIDES

BOWL OF STEAM VEGETABLES \$18

ROCKET AND ROASTED PUMPKIN SALAD, GRILLED EGGPLANT, GORGONZOLA CHEESE, ALMONDS \$24

ROCKET AND PEAR SALAD, TOASTED WALNUTS, SHAVED PARMESAN, BALSAMIC DRESSING \$18

MIX LETTUCE SALAD WITH CHERRY TOMATO, CUCUMBER, RED ONIONS, CARROT \$17

SAUTEE' GREEN BEANS, GARLIC AND CHILLI, ALMONDS \$17

FRIED CHIPS SMALL \$11 / LARGE \$16

KIDS

RIGATONI MAC AND CHEESE \$12

EGG LINGUINE TOMATO AND PARMESAN \$12

EGG LINGUINE WITH BASIL PESTO AND PARMESAN \$12

MINI BEEF LASAGNA \$14

EGG LINGUINE WITH BOLOGNESE SAUCE \$13

CRUMBED CHICKEN TENDERLOINS AND POTATO FRIES \$14

DESSERTS

CLASSIC TIRAMISU', WITH ESPRESSO COFFEE , MASCARPONE, EGGS, MARSALA, COCOA \$17

LEMON CURD CREMINO, AMARETTO BISCUIT, VANILLA GELATO, ITALIAN MERINGUE \$18

***Our signature dessert* –RED WINE POACHED PEAR WITH SALTED CARAMEL SAUCE AND VANILLA GELATO \$19**

VANILLA BEAN PANNACOTTA WITH MIX BERRY COMPOTE \$14

PEACH MELBA, ORANGE SYRUP, ALMONDS, VANILLA ICE CREAM, AMARETTO BISCUIT \$18

AFFOGATO WITH FRANGELICO, VANILLA GELATO, ESPRESSO COFFEE \$19

VANILLA GELATO SCOOP \$8

CHEESE– TRIO CHEESE BOARD WITH QUINCE PASTE – GORGONZOLA, GRANA PADANO, PECORINO ROMANO \$38

FRESH EGG PASTA, Hand-made GNOCCHI, Hand-made RAVIOLI RETAIL

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- Weddings, Birthday Parties and Corporate Events.

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

1.1% surcharge on ALL cards

BYO Wine Only - \$5 per person / Cakeage fee \$4 per person