



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 PICKLED GIARDINIERA \$5

MIX OF CURED ITALIAN MEATS WITH SLICE OF BREAD \$17

STARTER

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

PORK AND BEEF MEATBALLS IN A RICH TOMATO SUGO, SERVED WITH SLICE OF SOURDOUGH (4) \$21

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) \$25

PASTA, RISOTTO AND GNOCCHI

BEEF LASAGNA – LAYERED PASTA WITH BEEF BOLOGNESE, BECHAMEL SAUCE, TOMATO, PARMESAN CHEESE \$26

EGGPLANT PARMIGIANA – GRILLED EGGPLANT LAYERED WITH TOMATO, BASIL, MOZZARELLA AND PARMESAN \$25

PUMPKIN AND BUFFALO RICOTTA RAVIOLI WITH SAGE AND BURNT BUTTER, PEPITAS, AMARETTO BISCUIT \$30

SQUID INK LINGUINE WITH BLACK MUSSELS, SPICY N'DUJA SAUSAGE, TOMATO, BASIL \$32

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

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

SQUID INK LINGUINE WITH HALF BLUE SWIMMER CRAB, CLAMS, CRAB MEAT, LEEKS, CHERRY TOMATO \$39

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 \$29

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

EGG PAPPARDELLE WITH 12HOURS SLOW COOKED WAGYU BEEF RAGU', TOMATO SUGO AND CAVOLO NERO \$33

EGG PAPPARDELLE WITH BRAISED LAMB SHOULDER RAGU', RED WINE, TOMATO SUGO, PECORINO ROMANO \$34

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

RISOTTO WITH PORCINI MUSHROOMS, SEASONAL MIXED MUSHROOMS, TRUFFLE, STRACCHINO, PARMESAN \$31

HALF LOBSTER WITH POTATO GNOCCHI, CRAB MEAT, CHERRY TOMATO, BRAISED LEEK, TRUFFLE PECORINO \$49

Great to share-**LARGE SCOGLIO- LINGUINE W/ HALF LOBSTER, CRAB MEAT, VONGOLE, MUSSELS, PRAWNS \$80**

FROM THE GRILL

HALF LOBSTER MORNAY WITH SMALL SALAD AND CHIPS 400-450GR \$45

ROASTED WILD CONE BAY BARRAMUNDI WITH CAULIFLOWER PUREE', GREEN BEANS, PISTACHIO \$39

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

SALAD AND SIDE

BOWL OF STEAM VEGETABLES \$15

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

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

MIX LETTUCE SALAD WITH CHERRY TOMATO, CUCUMBER, RED ONIONS, CARROT \$16

SAUTEE' GREEN BEANS, GARLIC AND CHILLI, ALMONDS \$15

FRIED CHIPS SMALL \$10 LARGE \$15

KIDS

RIGATONI MAC AND CHEESE \$11

LINGUINE TOMATO AND PARMESAN \$11

LINGUINE WITH BASIL PESTO AND PARMESAN \$11

MINI LASAGNA \$13

LINGUINE WITH BOLOGNESE SAUCE \$12

CHIPS AND CHICKEN TENDERLOINS \$13

DESSERT

CLASSIC TIRAMISU', WITH ESPRESSO COFFEE , MASCARPONE, EGGS, MARSALA, COCOA \$13

LEMON CURD CREMINO, AMARETTO BISCUIT, VANILLA GELATO, ITALIAN MERINGUE \$14

***Our signature dessert* –RED 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

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

VANILLA GELATO SCOOP \$5

CHEESE– CHEESE BOARD WITH QUINCE PASTE – GORGONZOLA, GRANA PADANO, PECORINO ROMANO \$28

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