



## 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**

**IN-HOUSE MADE MIX VEGETABLE PICKLED GIARDINIERA \$5**

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

**PROSCIUTTO DI PARMA WITH BURRATA CHEESE \$24**

## 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**

**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**

**SOFT POLENTA, TRUFFLE MUSHROOMS, PARMESAN CHEESE \$22**

## 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 SERVED WITH SMALL SALAD AND CHIPS 400-450GR \$47**

**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**

*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 \$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 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- 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**