

PANE

Sourdough 4.00
Served with olive oil and balsamic vinegar

ANTIPASTI

Affettati Misti S / M / L
Italian cured meat selection- mortadella, prosciutto di parma, sopressa, capocollo 22 / 33 / 44
Served with homemade grissini

Olives 8
Warm mixed Mount Zero olives with garlic and herbs GF

Zucchini Flowers 21
Ricotta stuffed zucchini flowers with salsa verde and artichoke salad

Arancini 19
Ham hock arancini with pea puree, crumbled goats cheese

Pizza Margherita 19
Thin crust pizza, tomato based, fior di latte and basil

PRIMI

Ostriche 25/44
Oysters natural – gremolata and chardonnay vinaigrette GF (5/10)
Oysters kilpatrick - pancetta and semi dried tomato balsamic sauce GF (5/10) 27/46

Burrata 19
Burrata Salad with heirloom beetroots, hazelnuts and citrus olive oil GF

Insalata di Granseola 28
Fresh crab and avocado salad with tomato gazpacho GF

Carpaccio 26
Grain fed Kimberley Red beef carpaccio with olive tapenade,
crispy parmigiano reggiano and baby rocket leaves GF

BBQ Octopus 22
Marinated octopus with cotechino, white bean, tomato salsa GF

PASTE E RISOTTO

Lasagne alla Granseola 28/40
Il Centro's famous sand crab lasagne with creamed crustacean sauce

Gnocchi al Tartufo 22/35
Pan Seared potato gnocchi, eschallot truffle butter, spring vegetables
and lemon butter sauce

Garganelli 23/37
Garganelli pasta with pork and fennel sausage, roasted garlic, broccolini,
dried cherry tomatoes, shaved parmesan

Risotto Anatra 40
Slow cooked duck leg served with taleggio, roasted cauliflower, almond and
spinach risotto GF

Spaghetti Vongole 42
Spaghetti with vongole, grilled tiger prawns, extra virgin olive oil, white wine, garlic,
chilli and herbs

SECONDI

Pesce del Giorno

Grilled fish of the day with chips, tomato, fennel, baby cos salad and caper dressing 42

Salmon

Crispy Skinned Tasmania Salmon with goat curd gnocchi, baby carrots, roasted fennel and orange salsa 42

Scaloppine

Parmesan crumbed veal scaloppine with fettuccine carbonara and wilted spinach 39

Spatchcock

Butterflied spatchcock with roasted lemon potatoes, fava beans, crispy pancetta baked ricotta and pesto GF 42

Filetto di Manzo

Char grilled Kimberley Red eye fillet - 200g with potato puree, caponata vegetables, green asparagus and red wine jus GF 45

Bistecca

Char grilled Black Angus sirloin - 150 days grain fed - 300g with caramelized onion frittata, sauteed artichokes, green beans, dried cherry tomatoes served with pepper or mushroom sauce 45

VERDURE

Caprese

Fresh 'Vannella' buffalo mozzarella with vine ripened tomato and basil GF 16

Insalata Mista

Iceberg with tomato, cucumber, spanish onion, avocado and red wine vinaigrette GF 9

Rucola

Rocket leaves with roasted walnuts, pear, parmesan and balsamic dressing GF 14

Verdure Miste

Sautéed spring vegetables with confit garlic, olive oil and baked ricotta GF 12

Patate Fritte

Crispy potato chips 9

Insalata di Patate

Warm potato salad with lemon, herbs, crispy pancetta and mustard dressing GF 12

DAILY SPECIALS

Described by your waiter from our blackboard

EXECUTIVE CHEF - CATHERINE ANDERS

GF - gluten free, some dishes can be altered for GF

Vegetarian menu available