



Biagio's

STUZZICHINI
(SMALL BITES)

OSTRICHE NATURALE ½ dozen 18 / 1 dozen 34
Fresh natural Pacific oysters with lemon. **GF**

OSTRICHE KILPATRICK..... ½ dozen 22 / 1 dozen 42
With crispy bacon & Worcestershire sauce.

ARANCINI 4.5 ea
Risotto balls with green pea & cheese served with aioli & crispy pancetta.

FIORI DI ZUCCA 5.5 ea
Zucchini flower filled with ricotta, goats cheese & mint ,
crumbed & lightly fried.

DIPS10
House made dips of the day with toasted bread.

OLIVE MARINATE 8
Mixed marinated olives..
(Chilli, citrus, EVOO) GF

ANTIPASTI
(STARTERS)

BRUSCHETTA..... 16.5
Toasted ciabatta with medley tomatoes, spring onion, mint,
pomegranate, feta & EVOO. **EVOO... Extra Virgin Olive Oil.**

ZUPPA DEL GIORNO13
Soup of the day served with our house baked bread.

POLPETTE.....18
Pork & beef meatballs in a spicy tomato sugo with crispy
toasted ciabatta..

GAMBERI18
Prawns wrapped in pancetta served with carrot purée &
zucchini.

COZZE AL SUGO 19.5
Black mussels cooked in a spicy Napoli sauce served with
crispy toasted ciabatta. **Can be GF**

ANTIPASTO DELLA CASA.....19
Our tasting plate with a daily selection of cured meats, pickles
& gnocco fritto.
(perfect for 1 or 2 people.) can be GF

ANTIPASTO MISTO DI PESCE28
Our seafood tasting plate with a daily selection of hot & cold
seafood. **(perfect for 1 or 2 people.) GF**

PASTA E RISOTTO
(PASTA & RISOTTO)

LINGUINE AI FRUTTI DI MARE32
Prawns, scallops, calamari, pippies, black mussels with garlic,
leek, chilli & EVOO. **EVOO-extra virgin olive oil.**

SPAGHETTI AL SUGO DI POLPETTE.....24
Spaghetti with meatballs & spicy tomato sugo. **delicious with fresh
chilli & parmigiano ...just ask.**

GNOCCHI AL RAGU.28
House made potato gnocchi with slow cooked duck ragu.

LASAGNA DI CARNE.....22
Layers of pasta sheets, bolognese, creamy béchamel &
Parmesan cheese.

PENNE VERDI.....23
Green beans, asparagus, green pea & basil pesto with a splash
of white wine & crumbled feta. **GF V**

SPAGHETTI ALLA CARBONARA23
Guanciale (Italian cured meat prepared from the pork cheek) ,
egg & Parmesan.

RIGATONI ALLA CALABRESE25
N'Duja (house made spicy sausage typical of Calabria), garlic,
chilli, onion, olives, cherry tomato & soft herbs in a tomato sugo.

GNOCCHI DI MELANZANE25
House made eggplant gnocchi with a tomato sugo & salted
ricotta.

RISOTTO AI GAMBERI29
Prawns, Leek, garlic, white wine, prawn bisque & soft herbs. **GF**

RISOTTO CON POLLO E FUNGHI25
Chicken breast, mixed mushroom, leek, garlic & soft herbs. **GF**

PER BAMBINI
(FOR THE KIDS UNDER 12 YEARS)

POLLO E PATATINE15
Grilled chicken tenderloins, crispy chips & tomato sauce.

PASTA BOLOGNESE OR NAPOLI12
Spaghetti or penne pasta with a tomato & meat sauce or
traditional tomato sauce.

PIZZA MARGHERITA OR HAM & CHEESE 8
Kids size pizza with tomato sauce & cheese or ham & cheese.

PATATINE FRITTE 8
Thin chips served with tomato sauce.

SECONDI
(MAINS)

PARMIGIANA DI POLLO24
Crispy crumbed chicken breast with melted mozzarella and
bolognese sauce served with rosemary fries.

BARRAMUNDI ARROSTO32
Roasted barramundi fillet served with a saffron & mussel
broth, green peas & wild rice. **GF**

CARRE’ D’AGNELLO AL FORNO48
Roasted four point lamb rack served with potato gratin, green
beans & a raspberry jus.

SALTIMBOCCA DI VITELLO32
Veal cooked with sage & San daniele Prosciutto DOP served
with sautéed spinach & potato mash.

FILETTO DI MANZO.....50
Grilled John Dee 250g eye fillet (cooked to your liking) served
with carrot purée, fondant potato, spinach & shallot jus.

INSALATA DI CALAMARI.....21
Marinated calamari grilled & served on a salad of mixed salad
greens, cucumber, olives, tomato, spring onion & feta with a
balsamic dressing, mint & lemon wedge. **GF**

INSALATA DI POLLO21
Seasoned chicken tenderloins grilled & served on a salad
of mixed salad greens, cucumber, quinoa, roasted peppers,
tomato & spring onion with shaved parmesan, mint & a
balsamic dressing. **GF**

INSALATA E CONTORNI
(SALADS & SIDES)

PATATINE FRITTE.....10
Hand cut chips with house made garlic aioli.

INSALATA ITALIANA 8
Mixed salad greens, red peppers, tomato, onion & olives with
shaved parmesan & a balsamic dressing. **GF**

INSALATA DI SPINACI. 8
Baby spinach leaves, sundried tomato, Worcestershire dressing &
salted ricotta. **GF**

PURE’ DI PATATE..... 8
Creamy mashed potatoes with jus. **GF**

ASPARAGI 8
Sautéed asparagus with flaked almonds & crumbed feta. **GF**

PIZZA

GARLIC 10
Garlic, rosemary, sea salt. (add cheese 3.0)

MARGHERITA 12
House made tomato sauce, mozzarella, basil & EVOO.

PROSCIUTTO 16
San Daniele Prosciutto DOP, mozzarella, garlic & rocket.

SALAME PICCANTE 16
Spicy salame, mozzarella & house made tomato sauce..

NAPOLITANA 16
House made tomato sauce, olives, anchovies, mozzarella & basil.

CAPRICCIOSA 16
Tomato sauce, shaved ham, mushroom, artichoke, olives & mozzarella..

PARMIGIANA 16
Tomato sauce, grilled eggplant, mozzarella & Parmesan.

DIAVOLA 16
Tomato sauce, N'Duja, chilli, olives & mozzarella..

FRUTTI DI MARE 24
Prawns, scallops, calamari, smoked salmon, chilli, red onion, capers, garlic &
mozzarella.

FUNGHI E SALSICCIA 16
Mushroom, pork & fennel sausage, mozzarella, Parmesan..

GORGONZOLA E SALAME 18
Mozzarella cheese, spicy salame, & blue cheese.