

Entree

Garlic Bread 9

Warm Italian bread infused with roasted garlic, parsley, and whipped cultured butter.

Tomato Bruschetta 16

House-made sourdough topped with heirloom Roma tomatoes, fresh basil, aged balsamic glaze, and creamy buffalo mozzarella.

Arancini ball 16

Risotto balls filled with mozzarella, served with a spicy picante sauce.

Gamberi all'Aglio 16

Prawns sautéed in garlic, white wine, and extra virgin olive oil, finished with fresh parsley.

Calamari fritti 18

Tender squid lightly dusted in semolina, fried to perfection, and served with aioli and a citrus wedge.

Duck pancake 16

Braised duck breast in a rich rougaille tomato sauce, wrapped in a delicate pancake with hoisin glaze and cabbage.

Main

Herb-Marinated Lamb Cutlets 28

Tender grass-fed lamb cutlets, marinated in rosemary and garlic, served with crushed chat potatoes and a rich rosemary-infused jus.

300g Scotch Fillet Steak 28

Premium grain-fed scotch fillet, grilled to perfection, accompanied by crushed chat potatoes and a velvety red wine demi-glaze.

Tasmanian Salmon Steak 28

Salmon fillet served with charred broccolini and beurre blanc.

Duck à l'Orange 28

Braised duck breast glazed in a citrus-orange reduction with warm spices (cinnamon, cardamom, star anise), served with roasted mushrooms.

Citrus-Herb Grilled Chicken Breast 26

Free-range chicken breast with Caramelized Brown Butter Pumpkin, Toasted Pepitas, and Thyme Infusion.

Pizza

Margherita DOP (v) 24

San Marzano tomato base, mozzarella, basil, evoo.

Rucola e prosciutto 27

San Marzano tomato, mozzarella, buffalo mozzarella, San Daniele prosciutto, wild rocket, EVOO

Capricciosa 26

San Marzano tomato, mozzarella, smoked ham, sautéed mushrooms, Kalamata olives

Doppio salame 26

Tomato base, mozzarella, sopressa salami, chilli flakes, oregano

Ortolana (v) 26

San Marzano tomato, mozzarella, roasted capsicum, artichoke, sun-dried tomatoes, Spanish onion, garlic

BBQ Meat Lovers 28

Bbq base, mozzarella, ham, sopressa salami, bacon, cabanossi, ground beef, oregano

Gamberi 28

San Marzano tomato, mozzarella, tiger prawns, garlic, cherry tomatoes, Fresno chilli

Volcano 27

San Marzano tomato, mozzarella, spicy nduja, hot salami, caramelised onion, pecorino, hot honey drizzle

Diavola 27

San Marzano tomato, mozzarella, sopressa salami, 'nduja, Spanish onion, wild rocket

Supreme 28

San Marzano tomato base, mozzarella, ham, salame, capsicum, mushroom, olives, onions.

BBQ Chicken 27

House BBQ sauce, mozzarella, free-range chicken, roasted mushrooms, red onion

Patate e salsiccia 27

Mozzarella, confit potato, fennel sausage, rosemary, red onion

Formaggi (v) 26

Mozzarella, scamorza affumicata, Parmigiano-Reggiano, gorgonzola dolce

Rustica 27

Mozzarella, porcini mushrooms, Italian sausage, gorgonzola, prosciutto cotto

Pasta

Pappardelle al Ragu d'Agnello 25

Pappardelle with 12-hour braised lamb shoulder in Barolo reduction, finished with lemon-infused olive oil.

Spaghetti alla Bolognese 25

Spaghetti with traditional slow-cooked beef ragu (36-hour recipe), Parmigiano-Reggiano.

Linguine Primavera 24

Linguine with seasonal vegetables, sautéed in garlic-infused olive oil, white wine, basil, and Pecorino Romano.

Linguine ai Funghi e Pollo Rustico 26

Linguine with free-range chicken and mushrooms in a creamy Parmesan-white wine sauce, finished with thyme and truffle oil.

Linguine agli Gamberi 29

Linguine with tiger prawns, confit cherry tomatoes, capers, olives and capsicum.

Dessert

Panna Cotta 12

Vanilla panna cotta infused with Australian lemon myrtle, served with passionfruit compote.

House Mango Pistacio Ice-Cream 12

Salad

Caprese Classica (v) 16

Buffalo mozzarella layered with heirloom tomatoes, Genovese basil, and single-estate extra virgin olive oil

Rucola e Mele(v) 14

Wild rocket with shaved 36-month Parmigiano-Reggiano, caramelised apple, and aged balsamic reduction

Kids

Spaghetti Bolognese 14

Kids Pasta 14

Chicken Schnitzel 14

Hot Chips 10

Goho on Miller
AT NIGHT

