

Bar Cicchetti

— HILLARYS BEACH CLUB —

BREAKFAST

8.00AM TO 11.00AM
DAILY

LUNCH/DINNER

12PM - 9.00PM
DAILY

BREAKFAST	2	DESSERTS	8
ADD-ON	3	VEGAN	9
BAMBINI BREAKFAST	3	COCKTAILS	10
OYSTERS & CICCETTI	5	WHITE WINE	11
ANTIPASTI	5	RED WINE	11
PRIMI PIATTI	5	SPARKLING	12
PASTA	6	ROSÉ	12
SPECIALI TO SHARE	6	ALCOHOL FREE	12
PIZZA	7	TAP BEERS	13
BAMBINI	7	BOTTLES & CANS	13

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Please advise staff of any allergies. Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last Updated July 18, 2025 11:18 AM.

BREAKFAST

AVAILABLE UNTIL 11AM

HOUSE MADE GRANOLA (GFO)	22
CARAMELISED ORANGE YOGHURT, TOASTED COCONUT, CARNARVON BANANA	
EGGS YOUR WAY (GFO, NF)	18
POACHED, FRIED OR SCRAMBLED, CIABATTA	
BRENTY'S BIG BREKKIE (GFO, NF)	33
BACON, SAUSAGE, EGGS, HASH BROWN, MUSHROOMS, GRILLED TOMATO, BEANS, CIABATTA	
VEGO BREAKFAST (GFO, NF, VG)	32
AVOCADO, EGGS, HASH BROWN, MUSHROOMS, GRILLED TOMATO, BEANS, CIABATTA	
ITALIAN BAKED EGGS (GF, NF)	28
GUANCIALE, TOMATO SUGO, FIOR DE LATTE, BASIL, CIABATTA	
SMASHED AVOCADO ON FOCACCIA (GFO, VGO)	25
STRACCIATELLA, CONFIT TOMATO, FRIED CAPERS	
BAKED BEANS ON TOAST (NF, V)	19
HP SAUCE, LURPAK, AGED CHEDDAR	
CREAMED WILD MUSHROOMS (GFO, NF, V)	26
TARRAGON, PARMIGIANO REGGIANO, TRUFFLE OIL, FOCACCIA	
EGGS BENEDICT (GFO, NF, V)	24
SPINACH, LEMON HOLLANDAISE, ENGLISH MUFFIN	
+ Bacon 6 + Shaved Smoked Ham 5 + Salmon 10	
180G DONNYBROOK PINK FLAT IRON STEAK (GFO, NF)	32
FRIED EGGS, CHIMICHURRI, CIABATTA	
SPICY SCRAMBLED EGGS (GFO, NF)	28
CHORIZO, N'DUJA, CHARRED CAPSICUM, HERB SALAD	
LIMONCELLO CREPES (NF, V)	26
LEMON CURD, TORCHED MERINGUE, LIMONCELLO SYRUP	
HOUSE MADE CREPES (NF, V)	26
MAPLE SYRUP, STRAWBERRIES, BLUEBERRIES, BANANA	
HBC AÇAÍ BOWL (VG)	25
TOASTED GRANOLA, SEASONAL FRUITS	
+ Peanut Butter 2 + Nutella 2 + Biscoff 2	
JOHN'S SAUSAGE & EGG MUFFIN (DFO, NF)	25
TOMATO RELISH, CHEDDAR, HP SAUCE, HASH BROWN	
BACON & EGG FOCACCIA SANDWICH (DFO, NF)	22
DOUBLE CHEESE, TOMATO RELISH, BLACK PEPPER MAYO	
HAM & CHEESE CROISSANT (NF)	14
SMOKED HAM, BÉCHAMEL, PARMESAN	

ADD-ON

TO ANY BREAKFAST

CIABATTA TOAST (GFO, V, DF, NF)	10
SCRAMBLED EGGS	8
ALBANY FARM EGGS - POACHED / FRIED [X2]	8
SMASHED AVOCADO	5
WILD MUSHROOMS	6
HASH BROWN [X2]	5
SAUSAGE [X2]	7
STREAKY BACON	7
BAKED BEANS	4
SMOKED SALMON	10
TOMATO	5

BAMBINI

KIDS BREAKFAST - 12 & UNDER

EGGS & SOLDIERS (GFO, NF)	15
MINI BRENTYS BREKKIE (GFO, NF)	19
BACON, SAUSAGE, HASH BROWN, SCRAMBLED EGGS, CIABATTA	
KID'S CREPES (NF, V)	15
MAPLE SYRUP, SEASONAL FRUITS	
JAM ON TOAST (GFO)	12

BREAKFAST COCKTAILS

FROM 10AM ON SUNDAYS

MIMOSA	15
PROSECCO, ORANGE JUICE	
NIKKI'S BLOODY MARY	19
BEYOND DISTILLING VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, CRACKED PEPPER, CELERY SALT	
PEACH BELLINI	16
PEACH LIQUOR, PEACH PUREE, PROSECCO	

FEED ME MENU

AVAILABLE EVERYDAY FOR LUNCH/DINNER

MIN 4PPL/WHOLE TABLE MUST ORDER

EMBARK ON A FLAVOUR-FILLED JOURNEY WITH OUR
SPECIALLY CURATED FIVE-COURSE SHARE MENU — FROM
VIBRANT ANTIPASTI TO OUR MOST-LOVED SIGNATURE DISHES,
DESIGNED TO SHOWCASE THE VERY BEST OF OUR KITCHEN.

\$69PP



ITALIAN

2 COURSE LUNCH SPECIAL

MON - FRI | 12-4PM | \$45 PER PERSON

ENTRÉE

Mini Caprese
Beef Carpaccio
Kingfish Crudo
Mini Antipasti

MAINS

Chicken Milanese
Rigatoni Alla Vodka
Mushroom Ragu
Margherita Pizza

GLASS/ SCHOONER

House Red
House White
Valdo Prosecco
All Taps

DF = DAIRY FREE | GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN

OYSTERS & CICCHETTI

AVAILABLE FROM 12PM

FRESHLY SHUCKED OYSTERS [HALF DOZEN/DOZEN] (DF, GF, NF)	36 68
MIGNONETTE, LEMON	
MORTADELLA SPIEDINI (DF, GF, NFO)	12EA
AGRODOLCE, PISTACHIO	
TRUFFLE MUSHROOM ARANCINI [X3] (GF, NF, V)	21
TRUFFLE MAYO, PECORINO	
+ Add Arancini 7	

STONE BAKED BREAD

CICCHETTI'S SIGNATURE STONE BAKED BREAD (DF, GF, VG)	17
FOCACCIA (DF, GFO, NF, VG)	12
+ Add Garlic & Mascarpone Butter 3	

ANTIPASTI

MARINATED OLIVES (DF, GF, NF, VG)	10
LA DELIZIA LATTICINI BURRATA (GF, NF, V)	15
MORTADELLA (DF, GF, NF)	12
SALAMI (DF, GF, NF)	12
PROSCIUTTO SAN DANIELE (DF, GF, NF)	14
SPICY CACCIATORE SALAMI (DF, GF, NF)	10
HOUSE SELECTION ANTIPASTI (DF, GFO, NF)	35

PRIMI PIATTI

MADE FOR SHARING

BEEF CARPACCIO (DFO, GF, NF)	19
TONNATO, ROCKET, PARMIGIANO REGGIANO, PICKLED ONION	
KINGFISH CRUDO (DF, GF, NF)	22
APEROL SPRITZ DRESSING, FENNEL, SALTBUSH	
MINI CAPRESE (GF, NF, V)	16
STRACCIATELLA, BASIL OIL	
BAKED PROVOLONE CHEESE (GFO, NF)	22
ITALIAN PORK & FENNEL SAUSAGE, ROSEMARY, CIABATTA	
CALAMARI FRITTI (DF, GF, NF)	22
LEMON PEPPER MAYO, PARSLEY	

DF = DAIRY FREE | GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN

PASTA

SEAFOOD MARINARA (DF, GFO, NF)	38
LOCAL SNAPPER, RED PRAWNS, BLUE SWIMMER CRAB, PIPI, VERMINTINO TOMATO SUGO	
RIGATONI ALLA VODKA (GFO, NF)	36
SPICY N'DUJA, STRACCIATELLA	
SLOW COOKED KARRADALE LAMB RAGU (DFO, GFO, NF)	36
ROSEMARY, PARMIGIANO REGGIANO	
THE MUSHROOM GUY'S RAGU (GFO, NF, V)	36
SHALLOTS, CONFIT GARLIC, PINOT GRIGIO CREAM, PARMIGIANO REGGIANO	
SPAGHETTI CARBONARA (GFO, NF)	33
PARMIGIANO REGGIANO, GUANCIALE, EGG YOLK, BLACK PEPPER	
SPAGHETTI AGLIO E OLIO (GFO, DF, V)	26
CONFIT GARLIC, EVOO, CHILLI, PANGRATTATO	
+ Add Pipi 6 + Add Prawns 14	
BEEF CHEEK RAVIOLI (NF)	36
BURNT BUTTER, PARMIGIANO REGGIANO	

SPECIALI TO SHARE

1KG O' CONNOR T-BONE MB 2+ (GF, NF)	115
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD	
CHICKEN MILANESE (NF)	34
PICKLED SHALLOT, PARMIGIANO REGGIANO, LEMON	
250G O'CONNOR BLACK ANGUS BEEF FILLET MB 2+ (DFO, GF, NF)	60
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD	
MARKET FISH (DF, GF, NF)	44
BRAISED CHICKPEAS, CALABRESE SAUCE, GREMOLATA	

SIDES

ROCKET SALAD (DFO, GF, NF, V)	14
RADICCHIO, RED ONION, PARMIGIANO REGGIANO, VINCOTTO	
NONNA'S POTATOES (DFO, GF, NF, V)	14
GODDESS MAYO, PARMIGIANO REGGIANO, CHIVES	
GRILLED BROCCOLINI (DFO, GFO, NF)	14
ANCHOVY BUTTER, PANGRATTATO, LEMON	
ROASTED BEETROOTS (DFO, GF, NFO)	18
WHIPPED GOATS CHEESE, PISTACHIO, VINCOTTO	

DF = DAIRY FREE | GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN

PIZZA CLASSICA

ALL PIZZA'S CAN BE DFO & GFO

MARGHERITA (NF, V)	28
SAN MARZANO, MOZZARELLA, BASIL	
PROSCIUTTO CRUDO (NF)	34
SAN MARZANO, MOZZARELLA, ROCKET, PARMIGIANO REGGIANO	
DIAVOLA (NF)	32
N'DUJA, SAN MARZANO, MOZZARELLA, FRESH CHILLI, ITALIAN PARSLEY, CARAMELISED ONION	
CAPRICCIOSA (NF)	32
SAN MARZANO, SMOKED HAM, WILD MUSHROOMS, ARTICHOKE, MOZZARELLA	

SIGNATURE PIZZA

ALL PIZZA'S CAN BE DFO & GFO

BURRADELLA	36
SAN MARZANO, BURRATA, MORTADELLA, PISTACHIO, PESTO	
ZUCCA (NF, V)	30
ROASTED PUMPKIN, MOZZARELLA, GOATS CHEESE, CARAMELISED ONION	
GAMBERI (NF)	36
HOUSE MARINATED PRAWNS, CHILLI, ZUCCHINI PURÉE, FIOR DI LATTE, TOMATOES, ROCKET	
FRIARIELLI (NF)	32
MOZZARELLA, ITALIAN PORK & FENNEL SAUSAGE, BROCCOLI	

BAMBINI

KIDS LUNCH & DINNER - 12 & UNDER

KIDS FISH & CHIPS (GF)	17
KIDS CHICKEN BITES & CHIPS (GF)	17
KIDS TOMATO SUGO SPAGHETTI, PARMESAN (GFO)	17
KIDS MARGHERITA PIZZA (GFO)	18
KIDS CHEESEBURGER (GFO)	18

DESSERTS

TIRAMISU "JUST HOW NONNA USED TO MAKE IT" (NF, V)	20
ITALIAN CHOCOLATE MOUSSE (GF, NFA)	15
VANILLA CREAM, HAZELNUT PRALINE	
AFFOGATO + FRANGELICO (GF, V)	18
SALTED CARAMEL PANNA COTTA (GF, NF, V)	16
TORCHED MERINGUE	
ITALIAN CAFÉ CREMA (GF, V)	6.5

SIMMOS ICE CREAM

ALL SERVED IN 125ML TUBS

VANILLA VANILLA/ CHOCOLATE THERAPY/ WHITE CHOC MALT/ MINT CHOC CHIP/ COOKIES 'N' CREAM/ CREAMY CHOC VEGAN (VG)/ BLUE BUBBLEGUM/ LEMON SORBET/ BURNT CARAMEL/ BEE'S KNEES	8
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DIGESTIVES

SAMBUCA/ BLACK SAMBUCA/ FRANGELICO/ MONTENEGRO OR LIMONCELLO.	14
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DESSERT WINES

	GLS	BTL
SANDALFORD BOTRYTIS SÉMILLON, MARGARET RIVER, AU	12	48
VASSE FELIX CANE CUT SÉMILLON, MARGARET RIVER, AU	16	69
PENFOLDS GRANDFATHER RARE TAWNY, 20YO, BAROSSA, AU	23	

VEGAN

STONE BAKED BREAD (GF)	18
MARINATED OLIVES (GFO, NF)	10
ROASTED BEETROOTS	22
CASHEW CREAM, PISTACHIO, VINCOTTO	
LEMON PEPPER MUSHROOM (NF)	22
LEMON, AIOLI	
NONNA'S POTATOES (GF)	14
GODDESS MAYO	
ROCKET, RADICCHIO SALAD (NF)	14
SPAGHETTI AGLIO E OLIO (GF)	26
GARLIC, EVOO, CHILLI, PANGRATTATO	
CICCHETTI SPAGHETTI (GF, NF)	27
HOUSE MADE PASTA, TOMATO SUGO	
WILD MUSHROOM SPAGHETTI (GFO, NF)	30
CASHEW CREAM, PINOT GRIGIO, TRUFFLE	
SPAGHETTI CARBONARA (NF)	33
VEGAN CREAM, CHERRY TOMATOES, VEGAN CHEESE	
PUMPKIN GNOCCHI	30
SALSA VERDE, TOASTED PINE NUTS	
MARGHERITA PIZZA (GFO, NF)	27
SAN MARZANO, VEGAN CHEESE, BASIL	
DIAVOLA PIZZA (GFO, NF)	30
SAN MARZANO, VEGAN CHEESE, FRESH CHILLI, ITALIAN PARSLEY, CARAMELISED ONION	
CAPRICCIOSA (GFO, NF)	30
SAN MARZANO, WILD MUSHROOMS, ARTICHOKE, VEGAN CHEESE	
ZUCCA PIZZA (GFO, NF)	30
ROASTED PUMPKIN, VEGAN CHEESE, CARAMELISED ONION	

COCKTAILS

CLASSICS AVAILABLE ON REQUEST



CLEAR-A-MISU 24
A CLARIFIED TIRAMISU IN A GLASS — RICH ESPRESSO, SPICED RUM & DECADENT CHOCOLATE ALL STIRRED TO A SMOOTH, VELVETY FINISH.



STRAWBERRY BOURBON SMASH 22
BOLD AND HERBACEOUS, THIS BOURBON SMASH BALANCES STRAWBERRY SYRUP WITH BRIGHT CITRUS AND AN EARTHY DEPTH.



CAPRESE MARTINI 23
A SILKY MARTINI WITH DRY, SAVOURY NOTES AND A REFRESHING BURST OF GARDEN FRESH TOMATO AND HERB. A CLEAN EXPRESSION OF ITALIAN FLAVOUR.



NEGRONI BRUCIATO 23
OUR SMOKED CHERRY NEGRONI — RICH, BITTER, AND KISSED WITH FLAME. A COMPLEX APERITIVO WITH BOLD CHARACTER



LIMONCELLO MARGARITA 22
A MEDITERRANEAN MARGARITA RIFF — LIMONCELLO & REPOSADO TEQUILA MEET FRESH LEMON IN A BRIGHT, CITRUS-FORWARD TWIST



CORE MEMORY 22
CRISP GREEN APPLE, FLORAL LILLET, & BOTANICAL GIN COME TOGETHER IN THIS BRIGHT, CLEAN SOUR. LIGHT, ZESTY, AND REFRESHING.



LAST LOVE 23
A ROMANTIC SWIRL OF TEQUILA, STRAWBERRY & RHUBARB. BOLD WITH A TENDER FINISH

ALCOHOL-FREE

COCKTAILS

PASSIONFRUIT VIRGIN MOJITO 16
PASSIONFRUIT, LIME, MINT, SODA

QUIET SPRITZ 17
LYRE'S ITALIAN SPIRITZ, GRANT BURGE PROSECCO, SODA

QUIET AMARETTI SOUR 17
LYRE'S AMARETTI, LYRE'S ORANGE SEC, LIME, AQUAFABA

QUIET COSMO 16
CRANBERRY, LIME, LYRE'S ORANGE SEC

VINI BIANCHI

WHITE WINE

	150ML	250ML	BTL
WILLS DOMAIN SSB, MARGARET RIVER, AU	14	23	67
TRENTAM MOSCATO, MURRAY, DARLING, AU	13	21	62
I MAGREDI BLANC VENEZIA, VENEZIA, FRIULI VENEZIA GIULIA, IT	13	21	62
I MAGREDI PINOT GRIGIO, FRIULI VENEZIA GIULIA, IT	15	25	72
BAGLIO ORO CHARDONNAY, TERRE SICILIANE, IT	14	23	67
CITRA NIRO PECORINO 2021, ABRUZZO, IT	15	25	72
PIEROPAN SOAVE CLASSICO, GARGANEGA, VENEZIA, IT	21	34	100
CONSORZIO SAN MICHELE VERMENTINO, SARDEGNA, IT			87
ETNA BIANCO, SICILIA, IT			89
VILLA MATILDE GRECO DI TUFO DOC, GRECO DI TUFO, IT			104
VASSE FELIX 'HEYTESBURY' CHARDONNAY, MARGARET RIVER, AU [V]			199

VINI ROSSI

RED WINE

	150ML	250ML	BTL
ANTINORI SANTA CRISTINA, TOSCANA, IT	13	21	62
SANDALFORD CABERNET MERLOT, MARGARET RIVER, AU	14	25	72
I MAGREDI NERI, FRIULI VENEZIA GIULIA, IT	13	21	62
BAGLIO ORO NERO D'È AVOLA DOC, SICILIA, IT	14	25	67
GEOGRAFICO BORGIO ALLA TERRA, CHIANTI RISERVA, TOSCANA, IT	15	25	72
CAPRILI ILEX TOSCANA SANGIOVESE, TOSCANA, IT	17	28	82
NIRO CITRA MONTEPULCIANO, ABRUZZO, IT	15	25	72
CAPOFORTE PRIMITIVO SALENTO, PUGLIA, IT	22	34	99
F.LLI PUDDU TISCALI CANNONAU, SARDEGNA, IT			108
BROCCARDO BAROLO DOCG, PIEMONTE, IT			259
PENFOLDS GRANGE 2019, BAROSSA, AU [V]			999
HENSCHKE HILL OF GRACE, BAROSSA, AU			1299

SPUMANTI

SPARKLING

	150ML	BTL
VALDO PROSECCO, VALDOBBIADENE, IT	14	67
KYLIE PROSECCO ROSÉ, GAMBELLARA, IT	15	72
LAURENT-PERRIER, CHAMPAGNE, FR	24	149
PENFOLDS CHAMPAGNE NV, CHAMPAGNE, FR		159
LAURENT-PERRIER, ROSÉ, CHAMPAGNE, FR		245
LANITIERI NV CUVÉE, LOMBARDY, IT		128
DOM PERIGNON 2013 VINTAGE, CHAMPAGNE, FR		575

VINI ROSATI

ROSE WINE

	150ML	BTL
LEEUEWIN ESTATE ROSÉ, MARGARET RIVER, AU	14	67
SORÉ ROSÉ, VALTENESI, IT	15	72

ALCOHOL FREE

	150ML	BTL
GRANT BURGE PROSECCO 0%, KRONDORF, AU	12	55
TREAD SOFTLY PINOT NOIR, YARRA VALLEY, AU	11	50
NEWBLOOD ROSE, MARGARET RIVER, AU	11	50

TAP BEERS

	SCH.	PINT
PERONI 5%	14	16
PERONI 3.5%	11	14
STELLA ARTOIS 4.8%	13	16
GREAT NORTHERN SUPER CRISP 3.5%	13	15
CARLTON DRY 4.5%	12	15
BALTER XPA 5%	13	16
BALTER HAZY IPA 6%	13	16
PIRATE LIFE SOUTH COAST 4.4%	12	15
BULMERS 4.7%	11	15
STRONGBOW ORIGINAL 5%	9	13
HARD RATED LEMON 4.5%	13	16
BROOKVALE GINGER BEER 4%	15	

BOTTLES & CANS

BALTER CERVEZA	12
TWO BAYS GFB (GF)	12
MATSO'S GINGER BEER (GF, VE)	14
MAGNERS 568ML (GF)	16
PERONI NASTRO AZZURO 0.0%	12
HEAPS NORMAL XPA <0.5%	12
HIATUS PACIFIC ALE <0.5%	12

WATER

MANGIATORELLA STILL	8
MANGIATORELLA SPARKLING	9

DRINKS

HOT DRINKS

	FROM
ESPRESSO	3
CAPPUCCINO	6
FLAT WHITE	6
LONG BLACK	6
LATTÉ	6
LONG MACCHIATO	6
MOCHA	6
HOT CHOCOLATE	6
OUR SIGNATURE ITALIAN HOT CHOCOLATE with fior di latte marshmallow gelato	12
CHAI LATTÉ	6
DIRTY CHAI LATTÉ	7
MATCHA	7
TEA	5.5
ENGLISH BREAKFAST/EARL GREY/GREEN, CHAMOMILE/PEPPERMINT	
COFFEE OPTIONS	1
MUG/EXTRA SHOT/SYRUPS/SOY MILK/ ALMOND MILK/OAT MILK/LACTOSE FREE MILK/SKINNY MILK	

POP TOPS

APPLE	4.5
ORANGE	4.5
APPLE & BLACKCURRANT	4.5

ICED DRINKS

	FROM
ICED COFFEE	8.5
ICED LATTÉ	7
ICED LONG BLACK	7
ICED CHAI LATTÉ	8
ICED CHOCOLATE	8
ICED MATCHA	8
ICED STRAWBERRY MATCHA	8
ITALIAN CAFÉ CREMA	6.5
PISTACHIO CREMA ICED MATCHA	14
PISTACHIO CREMA ICED LATTE	14

JUICES

ORANGE	9.5
APPLE	9.5
VITALITY - APPLE, PINEAPPLE, GRAPE, LIME, STRAWBERRY	9.5
TROPICAL - MANGO, PINEAPPLE, ORANGE, LIME, PINEAPPLE	9.5
ENERGISE - WATERMELON, PINK LADY, MINT, LIME, STRAWBERRY	9.5
GREEN PLUS - PEAR, LEMON, SILVERBEET, CUCUMBER	9.5