

Bar Cicchetti

— HILLARYS BEACH CLUB —

BREAKFAST

7.00AM 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 October 24, 2025 4:58 PM.

BREAKFAST

AVAILABLE UNTIL 11AM

HOUSE MADE GRANOLA (DF, GFO, VG)	23
VANILLA YOGHURT, SWAN VALLEY STRAWBERRIES, PASSIONFRUIT	
EGGS YOUR WAY (GFO, NF)	18
POACHED, FRIED OR SCRAMBLED, CIABATTA	
CICHETTI BREAKFAST (GFO, NF)	34
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 (DFO, NF, V, VGO)	26
SUNDRIED TOMATOES, STRACCIATELLA, TOASTED SUNFLOWER	
FRIED CHICKEN WAFFLE (NF)	28
CHILLI MAPLE, PICKLED CABBAGE, PARSLEY	
TRUFFLED MUSHROOM'S ON TOAST (DFO, GFO, NF, V, VGO)	26
SPINACH, PARMESAN CREAM	
EGGS BENEDICT (GFO, NF, V)	24
SPINACH, LEMON HOLLANDAISE, ENGLISH MUFFIN	
+ Bacon 6 + Shaved Smoked Ham 5 + Salmon 10	
SPICY SCRAMBLED EGGS (GFO, NF)	28
CHORIZO, N'DUJA, CHARRED CAPSICUM, HERB SALAD	
LIMONCELLO FRENCH TOAST (NF, V)	27
LEMON CURD, VANILLA ICE CREAM, TORCHED MERINGUE	
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	
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	

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 BREAKFAST (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.

\$79PP



ITALIAN

2 COURSE LUNCH SPECIAL

MON - FRI | \$45 PER PERSON

ENTREE

MINI CAPRESE
BEEF CARPACCIO
KINGFISH CRUDO
MINI ANTIPASTI

MAIN

CHICKEN MILANESE
RIGATONI ALLA VODKA
MUSHROOM RAGU
MARGHERITA PIZZA

GLS/SCHOONER

HOUSE RED
HOUSE WHITE
VALDO PROSECCO
ALL TAPS

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

STONE BAKED BREAD

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

ANTIPASTI

FRESHLY SHUCKED OYSTERS [HALF DOZEN/DOZEN] (DF, GF, NF)	36 68
MIGNONETTE, LEMON	
MARINATED OLIVES (DF, GF, NF, VG)	10
ALBANY SARDINES (DF, GF, NF)	14
PEPERONATA, BASIL	
PICKLED ABROLHOS ISLAND OCTOPUS (DF, GF, NF)	21
SALSA VERDE, CHILLI	
POACHED LOBSTER POT (DF, NF)	24
FENNEL, LEMON MAYO, LAVOSH	
ABROLHOS ISLAND HALF-SHELL SCALLOP (NF)	12EA
LEMON BUTTER, DILL, PANGRATTATO	
LA DELIZIA LATTICINI BURRATA (GF, NF, V)	12
LA DELIZIA LATTICINI STRACCIATELLA (GF, NF, V)	16
SUMMER PEACHES, GIN GIN HONEY	
TRUFFLE MUSHROOM ARANCINI [X3] (GF, NF, V)	21
TRUFFLE MAYO, PECORINO	
+ Add Arancini 7	
HEIRLOOM TOMATO SALAD (DF, GF, NF, V, VG)	18
CAPER DRESSING, SALSA VERDE, BASIL	
MORTADELLA (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

PIATTO FORTE

SIGNATURE DISH

CICCHETTI SEAFOOD TOWER / LA TORRE DI MARE	135
OYSTERS/ KINGFISH CRUDO/PICKLED OCTOPUS/ALBANY SARDINES/LOBSTER POT/ FOCACCIA/ABROLHOS ISLAND SCALLOPS (DF, GFO, NF)	

PRIMI PIATTI

MADE FOR SHARING

KINGFISH CRUDO (DF, GF, NF)	22
CUCUMBER & APPLE DRESSING, FINGER LIME, GERALDTON WAX	
BEEF CARPACCIO (DFO, GF, NF)	19
TONNATO, ROCKET, PARMIGIANO REGGIANO, PICKLED ONION	
CALAMARI FRITTI (DF, GF, NF)	22
LEMON PEPPER MAYO, PARSLEY	

PASTA

SPAGHETTI AGLIO E OLIO (GFO, DF, V)	26
CONFIT GARLIC, EVOO, CHILLI, PANGRATTATO	
+ Add Pipi 6 + Add Prawns 14	
ZUCCHINI SPAGHETTI (DF, GFO, NF, VG, V)	30
ARTICHOKE, SUNDRIED TOMATO, LEMON	
SPAGHETTI CARBONARA (GFO, NF)	33
PARMIGIANO REGGIANO, GUANCIALE, EGG YOLK, BLACK PEPPER	
RIGATONI ALLA VODKA (GFO, NF)	36
SPICY N'DUJA, STRACCIATELLA	
SEAFOOD MARINARA (DF, GFO, NF)	38
LOCAL SNAPPER, RED PRAWNS, BLUE SWIMMER CRAB, PIPI, VERMINTINO TOMATO SUGO	
THE MUSHROOM GUY'S RAGU (GFO, NF, V)	36
SHALLOTS, CONFIT GARLIC, PINOT GRIGIO CREAM, PARMIGIANO REGGIANO	
SLOW COOKED KARRADALE LAMB RAGU (DFO, GFO, NF)	36
ROSEMARY, PARMIGIANO REGGIANO	
BEEF CHEEK RAVIOLI (NF)	36
BURNT BUTTER, PARMIGIANO REGGIANO	

SPECIALI TO SHARE

1.2KG O' CONNOR RIBEYE MB 2+ (GF, NF)	145
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD – MIN 45 MINUTES	
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	
WA MARKET FISH (DF, GF, NF)	44
TUSCAN CHICKPEAS, CALABRESE SAUSAGE, GREMOLATA	

SIDES

SKIN-ON FRIES – ROSEMARY SALT (DF, GF, NF, VG)	14
ROCKET SALAD (DFO, GF, NF, V)	14
RADICCHIO, RED ONION, PARMIGIANO REGGIANO, VINCOTTO	
HEIRLOOM TOMATO SALAD (DF, GF, NF, V, VG)	18
CAPER DRESSING, SALSA VERDE, BASIL	
GRILLED BROCCOLINI (DFO, GFO, NF)	16
ANCHOVY BUTTER, PANGRATTATO, LEMON	
NONNA'S POTATOES (DFO, GF, NF, V)	14
GODDESS MAYO, PARMIGIANO REGGIANO, CHIVES	
HEIRLOOM BEETROOTS (GF, NFO, V)	24
WHIPPED GOATS CHEESE, PISTACHIO, ROCKET	

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 (GFO, NF)	36
MORTADELLA, FIORE DE LATTE, BURRATA, ZUCCHINI 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	

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

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

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
LEMON PANNA COTTA (GF, NF)	16
LIMONCELLO, 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 ENTREE

STONE BAKED BREAD (GF)	18
MARINATED OLIVES (GFO, NF)	10
LEMON PEPPER MUSHROOM (NF)	22
LEMON, AIOLI	

VEGAN MAINS

ROASTED BEETROOTS	22
CASHEW CREAM, PISTACHIO, VINCOTTO	
SPAGHETTI AGLIO E OLIO (GF)	26
GARLIC, EVOO, CHILLI, PANGRATTATO	
CICCHETTI SPAGHETTI (GF, NF)	27
HOUSE MADE PASTA, TOMATO SUGO	
WILD MUSHROOM GNOCCHI (GFO)	30
CASHEW CREAM, PINOT GRIGIO, TRUFFLE	
SPAGHETTI CARBONARA	33
VEGAN CREAM, CHERRY TOMATOES, VEGAN CHEESE	
ZUCCHINI SPAGHETTI (DF, GFO, NF, VG, V)	30
ARTICHOKE, SUNDRIED TOMATO, LEMON	
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	

VEGAN SIDES

NONNA'S POTATOES (GF)	14
GODDESS MAYO	
ROCKET, RADICCHIO SALAD (NF)	14

SPRITZ

APEROL SPRITZ	20
LIMONCELLO SPRITZ	20
ELDERFLOWER SPRITZ	21
OUZO SPRITZ	21
BLOOD ORANGE SPRITZ	21
BLOOD ORANGE, CAMPARI, PROSECCO	
HOUSE SPRITZ	21
HOUSE GIN, ROTATING SEASONAL FRUIT, PROSECCO	

COCKTAILS

CLASSICS AVAILABLE ON REQUEST



COLADA SPRITZ	25
TROPICAL AND EFFERVESCENT, MIXING AMARO, COCONUT AND ZESTY LIME, BROUGHT TO LIFE BY A BRIGHT SPARKLE	



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



NEGRONI DEL SOL	24
WHITE RUM FORMS THE ELEGANT BACKBONE, WHILE TROPICAL BRIGHTNESS, CITRUS SNAP AND HERBAL DEPTH UNITE – FINISHED WITH GRAPEFRUIT PEEL.	



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 SPIRTZ, 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
PUIATTINO PINOT GRIGIO , VENETO, ITA	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

	125ML	BTL
VALDO PROSECCO, VALDOBBIADENE, IT	14	67
KYLIE PROSECCO ROSÉ, GAMBELLARA, IT	15	72
LAURENT-PERRIER, CHAMPAGNE, FR	24	149
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
LEEUVIN ESTATE ROSÉ, MARGARET RIVER, AU	14	67
MINUTY M DE MINUTY ROSÉ, PROVENCE, FRA	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

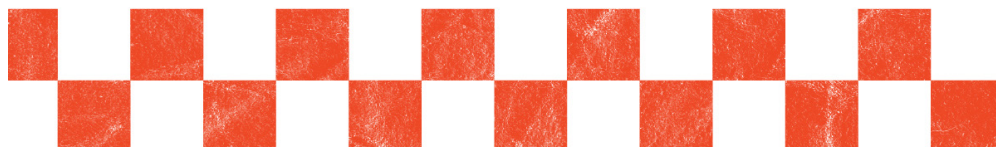
PIZZA & PERONI



FROM 4PM | EVERY MONDAY | \$30

SCHOONER OF TAP BEER, GLASS OF HOUSE WINE.

CHOICE OF ANY MARGHERITA, DIAVOLA, CAPRICCIOSA OR ZUCCA PIZZA.



NONNA APPROVED

PASTA AND VINO NIGHT

TUESDAY | \$35 PP | FROM 4PM

GLASS OF HOUSE WHITE OR RED WINE
CHOICE OF MUSHROOM RAGU, ALLA VODKA OR
CARBONARA

YOUR MIDWEEK ESCAPE TO ITALY

BOOKINGS RECOMMENDED

Bar Cicchetti
— HILLARYS BEACH CLUB —

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

TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY
Every Sunday

ROASTS

BLACK ANGUS FILLET BEEF (GF, NF)	39
CHICKEN BREAST (GF, NF)	37
HOUSE-MADE NUT ROAST (GF, VG)	35

ALL ROAST DISHES ARE SERVED WITH
ROASTED POTATOES, CRUSHED SWEDE,
BRAISED RED CABBAGE, SEASONAL GREENS,
A HOMEMADE YORKSHIRE PUDDING &
HOUSE-MADE GRAVY.

ADD ON

CAULIFLOWER CHEESE (NF, V)	19
EXTRA POTATOES (DF, GF, NF)	4
EXTRA YORKSHIRE (NF, V)	4
EXTRA GRAVY (DF, GF, NF)	3
EXTRA STUFFING (GF)	4
VEGAN GRAVY (DF, GF, NF, VG)	3

DESSERT

APPLE CRUMBLE (NF)	21
VANILLA ICE CREAM, SALTED CARAMEL	
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
LEMON PANNA COTTA (GF, NF)	16
LIMONCELLO, TORCHED MERINGUE	
ITALIAN CAFÉ CREMA (GF, V)	6.5