

Bar Cicchetti

— HILLARYS BEACH CLUB —

LUNCH/DINNER

12pm to 9.00pm

/FEED ME

Specially crafted five course menu from our executive chefs featuring our signature and seasonal dishes (min 4ppl/whole table) 79pp

/ANTIPASTI

Cicchetti's Signature Stone Baked Bread	14
Focaccia	10
Oysters (Min 3)	6ea
Marinated Olives	10
Burrata	15
Pickled Abrolhos Octopus	16
Mortadella 100g	15
Salami 100g	15
Prosciutto Di San Daniele 100g	18
Spicy Cacciatore Salami 80g	15
Bresaola 50g	18
House Selection Antipasti	35

/SMALL PLATES MADE FOR SHARING

Octopus Carpaccio, tomato concassé, limoncello dressing	22
Beef Carpaccio, tonnato, rocket, parmigiano reggiano	19
Kingfish Crudo, limoncello + grapefruit dressing, pickled fennel	22
Truffle Mushroom Arancini (x3), pecorino, parmigiano	21
Mini Caprese Salad, stracciatella, basil oil	16
Baked Provolone cheese, italian pork sausage, rosemary, ciabatta	22
Goats Cheese + Beetroot Salad - pickled onion, pomegranate, rocket, hazelnuts, parmigiano vincotto	22
Fritto Misto, lemon pepper fried squid, white bait, baby fremantle octopus	22
Prawns Alla Vodka (x3)	18

/PASTA ADD FRESH TRUFFLE | \$10 FOR 1G

Seafood Marinara - local snapper, red prawns, blue swimmer crab, vermentino, cherry tomatoes, tomato fennel sugo, pipi	38
Rigatoni, alla vodka & spicy n'duja, stracciatella	34
Ravioli, black angus beef cheek, parmigiano reggiano	34
Slow Cooked Karradale Lamb Ragu - rosemary, parmigiano	36
The Mushroom Guy's Ragu, shallots, garlic, parmigiano reggiano, truffle oil, pinot grigio, cream	36
Spaghetti Carbonara - parmigiano, guanciale, egg yolk	33
Spaghetti Aglio e Olio, garlic, evoo, chilli + Add Pipi \$6	26

/PIZZA ADD FRESH TRUFFLE | \$10 FOR 1G

"Margherita 2.0" - san marzano, cherry tomatoes, stracciatella, basil	27
"Prosciutto Crudo" - san marzano, mozzarella, rocket, parmigiano reggiano	32
"Diavola" - n'duja, san marzano, mozzarella, fresh chilli, italian parsley, caramelised onion	30
"Burradella" - san marzano, burrata, mortadella, pistachio, pesto	36
"Capricciosa" - san marzano, smoked ham, wild mushrooms, artichoke, mozzarella	30
"Zucca" - roasted pumpkin, mozzarella, goats cheese, caramelised onion	30
"Funghi" - mozzarella, wild mushrooms, roasted garlic, truffle oil	34
"Gamberi" - house marinated prawns, chilli, zucchini purée, fior di latte, cherry tomatoes, rocket	34

/SHARES ADD FRESH TRUFFLE | \$10 FOR 1G

RECOMMENDED WITH 2 -3 SIDES

1.2Kg mb score 2+ grass fed rib-eye, mushroom sauce	95
Chicken Milanese, lemon, parmigiano, mushroom sauce	32
O'Connor Black Angus Beef Fillet 250g, nonna's chips, mushroom sauce,	54
Goldband Snapper, acqua pazza, cherry tomatoes, capers	42

/SIDES

Rocket, radicchio, red onion, parmigiano	12
Nonna's Chips "Broken Blues", parmigiano	12
Asparagus, parmigiano reggiano custard, truffle oil	14
Snap Peas, hazelnut oil, lemon zest	13
Green Salad, goddess dressing, cucumber, pickled red onion, pomegranate	16

/COCKTAILS

Veneziano Spritz - Select, Valdo Prosecco, soda	20
Aperol Spritz - Aperol, Valdo Prosecco, soda	19
Limoncello Spritz - Lazzaroni Limoncello, Valdo Prosecco, soda	20
Elderflower Spritz - St Germain, Valdo Prosecco, soda, lemon	20
Peach Belini - Peach liquor, peach puree, Valdo Prosecco	16
The Rosa- Bandini Prosecco Rose, Malfy Con Arancia, rhubarb, passionfruit	20
Amaretto Sour - Lazzaroni Amaretto, lime, aquafaba	21
Pisco Sour - Wise Pisco, lime, aquafaba	21
Aperol Sour - Aperol, lime, aquafaba	22
Cicchettis Negroni - Malfy Originale, Campari, Sibona Civico 10 Rosso Vermouth	24
Limoncello Margarita - Limoncello, tequila, lemon	22
Classics available on request	

/WHITE WINE

Ramsay Vibrant Bianco, cross-regional, IT	12	57
Sandalford SBS, Margaret River, AU	12	57
I Magredi Blanc Venezia, Friuli Venezia Giulia, IT	13	62
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	15	72
Nikola Estate Vermentino, Swan Valley, AU	12	57
Sandro De Burno Soave DOC, Vento, IT	17	82
Baglio Oro Chardonnay, Terre Siciliane, IT	13	62
Niro Pecorino 2021, Abruzzo, IT	15	72
Consorzio San Michele Vermentino, Sardinia, IT	87	
Etna Bianco, Sicilia, IT	89	
Villa Matilde Greco di Tufo DOC, Greco di Tufo, IT	104	

/RED WINE

Ramsay Intenso Rosso, cross-regional, IT	12	57
Antinori Santa Cristina Toscana, Tuscany, IT	13	62
Sandalford, Cabernet Merlot Margaret River, AU	13	62
I Magredi Neri, Friuli Venezia Giulia, IT	13	62
Baglio Oro Nero d'Avola DOC, Sicily, IT	13	62
Geografico Borgo Alla Terra, Chianti Riserva, Toscana, IT	15	72
Caprili Ilex Toscana Sangiovese, Toscana, IT	17	82
Niro Citra Montepulciano, Abruzzo, IT	15	72
Capoforte Primitivo Salento, Puglia, IT	99	
F.lli Puddu Tiscali Cannonau, Sardinia, IT	108	
Broccardo Barolo DCG, Piedmont, IT	259	

/SPARKLING

Valdo Prosecco, Valdobbiadene, IT	12	57
Kylie Prosecco Rose, Gambellara, IT	15	72
Laurent-Perrier, Champagne, FR	24	117
Laurent-Perrier, Rosé, Champagne, FR	245	
Lanitier NV Cuvee, Lumbari, IT	128	
Dom Perignon 2013 Vintage, Champagne, FR	575	

/ROSE/ SWEET

Ramsay Elegante Rose, cross-regional, IT	12	57
Wills Domain Rose, Margaret River, AU	14	67
Soré Rose, Valtenesi, IT	15	72
Trentham Moscato, Murray Darling, AU	11	52

/ALCOHOL FREE

Grant Burge Prosecco 0%, Krondorf, AU	10	47
Tread Softly Pinot Noir, Yarra Valley, AU	9	42
Prosecco	9	42

/TAP BEERS - PINTS

Peroni 5%	15
Peroni 3.5%	13
Stella Artois 4.8%	15
Great Northern Super Crisp 3.5%	11
HBC x Pirate Life Lager 4%	11
Balter XPA 5%	15
Balter Hazy IPA 6%	15
Pirate Life South Coast 4.4%	14
Bulmers 4.7%	13
Monteiths Crushed Apple 4.5%	13
Hard Rated Lemon 4.5%	Sch. 14
Brookvale Ginger Beer 4%	Sch. 14

/BOTTLES & CANS

Corona	10
Two Bays GFB (GF)	10
Matso's Ginger Beer (GF VE)	13
Magners 568ml (GF)	15
Peroni Nastro Azzuro 0.0%	8
Heaps Normal XPA (<0.5%)	8
Hiatus Pacific Ale (<0.5%)	8

/OTHER BEVERAGES

San Felice Still	7
San Felice Sparkling	8
All Tea & Coffee Available	

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 1.25% surcharge.

June 28, 2024 3:54 pm