

Bar Cicchetti

— HILLARYS BEACH CLUB —

BREAKFAST

Mon - Thur | 7.00am to 11.00am

Fri - Sun | 7.00am to 11.00am

LUNCH/DINNER

12pm - 9.00pm

Daily

/Breakfast	4	/Digestives	9
/Mains	4	/Dessert Wines	9
/Add-Ons	5	/White Wine	10
/Kids Breakfast	5	/Red Wine	10
/Breakfast Cocktails	5	/Sparkling	11
Lunch & Dinner	6	/Rose	11
/Antipasti & Small Plates	6	/Alcohol Free	11
/Pasta & Pasta	7	/Cocktails	12
/Shares & Sides	8	/Beers & Ciders	13
/Kids Lunch & Dinner	8	/Soft Drinks	14
/Desserts	9	/Tea & Coffee	14

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 1.5% surcharge. Last Updated December 4, 2024 4:16 pm.

FEED ME MENU

AVAILABLE EVERYDAY FOR LUNCH/DINNER
(min 4ppl/whole table)

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

\$79PP



ITALIAN

2 COURSE LUNCH SPECIAL

MON - FRI | 12-4PM | \$40 PER PERSON

ENTRÉE

Mini Caprese
Beef Carpaccio
Kingfish Crudo
Mini Antipasti

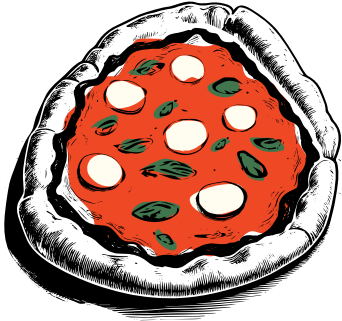
MAINS

Chicken Milanese
Rigatoni Alla Vodka
Mushroom Ragù
Margherita Pizza

GLASS/ SCHOONER

House Red
House White
Valdo Prosecco
All Taps





Pizza & Peroni

EVERY MON | \$30 PER PERSON | FROM 4PM

Schooner of Tap Beer, Glass of House
White or Red Wine.

Choice of any Margherita, Diavola,
Capricciosa or Zuca.

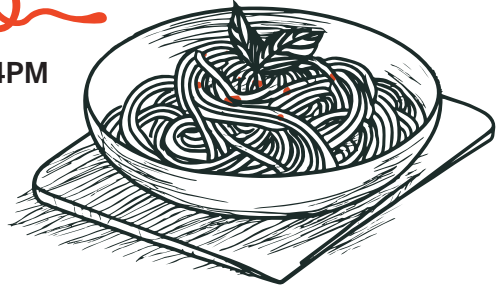
BOOKINGS RECOMMENDED

Pasta & Vino

EVERY TUE | \$35 PER PERSON | FROM 4PM

Glass of House White or Red Wine

Choice of Mushroom Ragu,
Alla Vodka or Carbonara



BOOKINGS RECOMMENDED

RESIDENT DJs

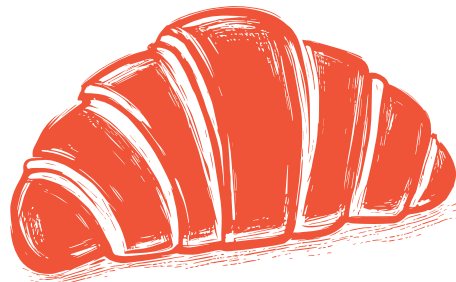
EVERY FRI & SAT | 5-9PM

EAT ITALIAN, DRINK ITALIAN!

BREAKFAST

/MAINS

Ciabatta Toast	9
House Made Granola - Fresh fruit & yoghurt	21
Brenty's Big Brekkie - Eggs, potato hash, bacon, baked beans, vine tomatoes, wild mushroom, pork sausage, ciabatta	32
Vego Breakfast - Eggs, potato hash, wild mushrooms, tomatoes, avocado, baked beans, ciabatta	32
John's Sausage + Egg Muffin - Tomato relish, cheddar, HP sauce	24
Bacon & Egg Focaccia Sandwich - Tomato relish, mayo, black pepper	20
Italian Baked Eggs - Guanciale, chopped tomatoes, fior di latte, basil, ciabatta	28
Wild Mushroom on Toast - Poached eggs, thyme, truffle oil, parmesan	26
Smashed Avocado on Ciabatta - Persian feta, rocket, cherry tomato, herb oil	25
+ Eggs 5	
Eggs Benny - Spinach, hollandaise, english muffin, spinach	24
+ Shaved Smoked Ham 4	
+ Salmon 8	
180g Flat Iron Steak - Fried eggs, chimichurri	29
Spicy Eggs - Chilli labneh, poached eggs, n'duja, pangrattato	24
Shaved Ham & Cheese Croissant	14



House Made Crepe Stack (x3) - Maple syrup, strawberries, banana	26
+ Bacon 6	
+ Ice Cream 6	
HBC Açai Bowl - Toasted granola, seasonal fruits	22
+ Peanut Butter 3	
+ Nutella 3	

/ADD-ONS

Scrambled Eggs	7
Egg - Poached / Fried	5
Fresh Yoghurt	5
Half Avocado	5
Wild Mushrooms	6
Potato Hash	5
Sausage	5
Streaky Bacon	6
Baked Beans	4
Smoked Salmon	10
Jam	3

/KIDS BREAKFAST

Eggs & Soldiers (GFO)	15
Kid's Crepes	15
Jam on Toast (GFO) - strawberry, marmalade	12

/BREAKFAST COCKTAILS

Mimosa - Prosecco, orange juice	15
Nikki's Bloody Mary - beyond distilling vodka, tomato juice, tabasco, worcestershire sauce, cracked pepper, celery salt	19
Peach Bellini - peach liquor, peach puree, Prosecco	16

LUNCH & DINNER

/ANTIPASTI

Cicchetti's Signature Stone Baked Bread	14
Focaccia	10
Oysters (half dozen/dozen)	36 68
Marinated Olives	10
Burrata	15
Pickled Abrolhos Octopus	16
Mortadella	12
Salami	12
Prosciutto Di San Daniele	14
Spicy Cacciatore Salami	10
Bresaola	12
House Selection Antipasti	35

/SMALL PLATES **MADE FOR SHARING**

Octopus Carpaccio, tomato concassé, limoncello dressing, fried capers	22
Beef Carpaccio, tonnato, rocket, parmigiano reggiano, pickled onion	19
Kingfish Crudo, limoncello + grapefruit dressing, pickled fennel	22
Truffle Mushroom Arancini (x3), pecorino, parmigiano reggiano	21
Mini Caprese Salad, stracciatella, basil oil	16
Baked Provolone cheese, italian pork & fennel sausage, rosemary, ciabatta	22
Goats Cheese + Beetroot Salad - pickled onion, rocket, hazelnuts, parmigiano reggiano, vincotto	22
Fritto Misto, lemon pepper fried squid, white bait	22
Prawns Alla Vodka (x4)	22

/PASTA

Seafood Marinara - local snapper, red prawns, blue swimmer crab, vermentino, semi sun-dried tomatoes, tomato sugo, pipi	38
Rigatoni, alla vodka & spicy n'duja, stracciatella	36
Ravioli, black angus beef cheek, parmigiano reggiano	36
Slow Cooked Karradale Lamb Ragu - rosemary, parmigiano reggiano	36
The Mushroom Guy's Ragu, shallots, garlic, parmigiano reggiano, truffle oil, pinot grigio, cream	36
Spaghetti Carbonara - parmigiano reggiano, guanciale, egg yolk	33
Pesto Alla Genovese - basil, pine nuts, parmigiano reggiano, bocconcini	34
Blue Manna Crab Ravioli - Burnt butter, lemon zest, basil oil, chives	39
Spaghetti Aglio e Olio, garlic, evoo, chilli	26
+ Add Pipi \$6 Add Prawns \$14	

/PIZZA

Margherita - san marzano, mozzarella, 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, tomatoes, rocket	34
Ortolana - mozzarella, capsicum, eggplant, friarielli	30
Estiva - mozzarella, breasola, rocket, parmigiano reggiano, cherry tomatoes, horseradish cream	30
Friarielli - mozzarella, italian pork & fennel sausage, broccoli	30

/SHARES

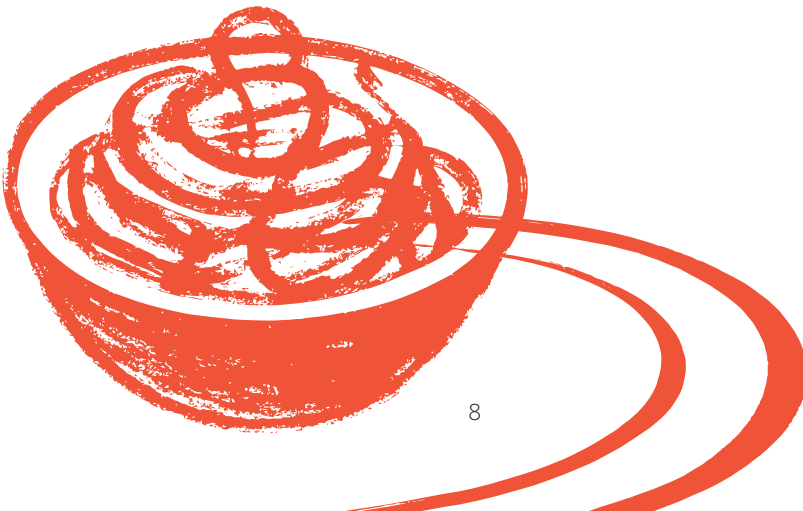
1.2Kg mb score 2+ Grass Fed Rib-eye, mushroom sauce	115
Chicken Milanese, lemon, parmigiano reggiano	32
O'Connor Black Angus Beef Fillet 250g, nonna's chips	58
Market fish, acqua pazza, cherry tomatoes, capers	42

/SIDES

Rocket, radicchio, red onion, parmigiano reggiano, vincotto	12
Nonna's Chips "Broken Blues", parmigiano reggiano	14
Asparagus, parmigiano reggiano, truffle oil	14
Green Salad, goddess dressing, cucumber, pickled red onion	16

/KIDS LUNCH & DINNER

Kids Fish & Chips (GFO)	15
Kids Chicken Bites & Chips	15
Kids Plain Tomato Sugo Spaghetti	15
Kids Margherita Pizza	15
Kids Cheeseburger	17



DESSERTS

/DESSERTS

Tiramisu	20
Local Strawberries & Chocolate	15
Affogato + Frangelico	18
Salted Caramel Panna Cotta	16
Italian Café Crema	8

/SIMMOS ICE CREAM

All Served In 125ml Tubs.	7
Vanilla Vanilla, Chocolate Therapy , White Choc Malt, Mint Choc Chip, Cookies 'N' Cream, Creamy Choc Vegan (V), Blue Bubblegum, Lemon Sorbet, Burnt Caramel, Bee's Knees, Strawb's & Cream	

/DIGESTIVES

Sambuca, Black Sambuca, Frangelico, Montenegro or Limoncello	11
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/DESSERT WINES

	GLS	BTL
Sandalford Botrytis Sémillon, Margaret River, AU	11	48
Vasse Felix Cane Cut Sémillon, Margaret River, AU	16	69
Penfolds Grandfather Rare Tawny 20YO, Barossa , AU	18	

WINE

/WHITE WINE

	150ml	BTL
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, Sardenga, IT		87
Etna Bianco, Sicilia, IT		89
Villa Matilde Greco di Tufo DOC, Greco di Tufo, IT		104
Trentham Moscato, Murray, Darling, AU	11	52

/RED WINE

	150ml	BTL
Ramsay Intenso Rosso, cross-regional, IT	12	57
Antinori Santa Cristina Tocsana, 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
Geograficio 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 DOCG, Piedmont, IT		259

/SPARKLING

	150ML	BTL
Valdo Prosecco, Valdobbiadene, IT	12	57
Kylie Prosecco Rose, Gambellara, IT	15	72
Penfolds Champagne NV, Champagne, FR	24	119
Laurent-Perrier, Champagne, FR		129
Laurent-Perrier, Rosé, Champagne, FR		245
Lanitieri NV Cuvee, Lumbari, IT		128
Dom Perignon 2013 Vintage, Champagne, FR		575

/ROSE

	150ml	BTL
Ramsey Elegante Rose, cross-regional, IT	12	57
Wills Domain Rose, Margaret River, AU	14	67
Soré Rose, Valtenesi, IT	15	72

/ALCOHOL FREE

	150ml	BTL
Grant Burge Prosecco 0%, Krondorf, AU	10	47
Tread Softly Pinot Noir, Yarra Valley, AU	9	42
Newblood Rose, Margaret River, AU	9	



/COCKTAILS

Veneziano Spritz - Select, Prosecco, soda	20
Aperol Spritz - Aperol, Prosecco, soda	19
Limoncello Spritz - Lazzaroni Limoncello, Prosecco, soda	20
Elderflower Spritz - St Germain, Prosecco, soda, lemon	20
Peach Belini - Peach liquor, peach puree, 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



/TAP BEERS - PINTS

	Sch.	Pint
Peroni 5%	13	15
Peroni 3.5%	10	13
Stella Artois 4.8%	12	15
Great Northern Super Crisp 3.5%	9	11
Carlton Dry 4.5%	10	13
Balter XPA 5%	12	15
Balter Hazy IPA 6%	12	15
Pirate Life South Coast 4.4%	11	14
Bulmers 4.7%	10	13
Strongbow Original 5%	9	12
Hard Rated Lemon 4.5%	13	16
Brookvale Ginger Beer 4%	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

/WATER

San Felice Still		7
San Felice Sparkling		8

SOFT DRINKS

/TEA & COFFEE

	R	L
Tea - English Breakfast, Earl Grey, Chamomile, Peppermint, Green		5
Espresso	3	
Cappuccino	6	7
Flat White	6	7
Long Black	6	7
Latté	6	7
Iced Latté	6	7
Iced Coffee	7	8
Mocha	6	7
Hot Chocolate	6	7
Chai Latté	6	7
Matcha	6	7
Italian Café Crema	3.5	6.5
Babycino	2	
Extra Shot / Syrup/ Alt Milk	1	

/COLD PRESSED JUICES

Fresh Orange		8
Fresh Apple		8
Vitality - Granny Smith apple, pineapple, grape, lime, strawberry		9
Tropical - Mango, pineapple, orange, lime, turmeric		9
Energise - Watermelon, Pink Lady, mint, lime, strawberry		9
Green Plus - Pear, lemon, silverbeet, cucumber		9

/POP TOPS

Apple		4.5
Orange		4.5
Apple & Blackcurrant		4.5