

# Bar Cicchetti

— HILLARYS BEACH CLUB —

## GF & VEGAN MENU

### BREAKFAST

*Mon - Thur | 8.00am to 11.00am*  
*Fri - Sun | 7.00am to 11.00am*

### LUNCH/DINNER

*12pm - 9.00pm*  
*Daily*

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/GF Breakfast	4
/VEGAN Breakfast	6
/GF Lunch & Dinner	7
/VEGAN Lunch & Dinner	10

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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 January 16, 2025 9:34 am.

# 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

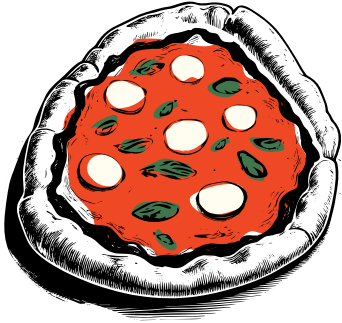
### MAINS

Chicken Milanese  
Rigatoni Alla Vodka  
Mushroom Ragù  
Margherita Pizza

### GLASS/ SCHOONER

House Red  
House White  
Valdo Prosecco  
All Taps

GF & Vegan Options Available for All Promotions



## 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.

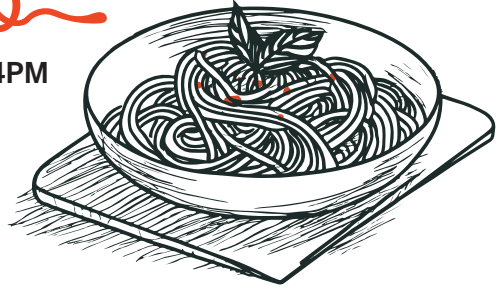
**BOOKINGS RECOMMENDED**

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## 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**

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# RESIDENT DJS

**EVERY FRI & SAT | 5-9PM**

***EAT ITALIAN, DRINK ITALIAN!***

# GF MENU

# BREAKFAST

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## /BREAKFAST

Ciabatta Toast	11
Brenty's Big Brekkie - Eggs, potato hash, bacon, baked beans, vine tomatoes, wild mushroom, pork sausage, ciabatta	34
Vego Breakfast - Eggs, potato hash, wild mushrooms, vine tomatoes, avocado, baked beans, ciabatta	34
Bacon & Egg GF Sandwich - Tomato relish, mayo, black pepper	22
Italian Baked Eggs - Guanciale, chopped tomatoes, fior di latte, basil, ciabatta	30
Smashed Avocado on Ciabatta - Persian feta, rocket, cherry tomato, herb oil	26
+ Eggs   5	
Eggs Benny - Spinach, hollandaise, gf bread	26
+ Shaved Smoked Ham   4	
+ Salmon   8	
Wild Mushroom on Toast - poached eggs, thyme, truffle oil, parmesan	26
Spicy Eggs - Chilli labneh, poached eggs, n'duja	26
180g Flat Iron Steak - Fried eggs, chimichurri	29
HBC Açai Bowl - Seasonal fruits (no granola)	22
+ Peanut Butter   3	
+ Nutella   3	

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## **/ADDITION**

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

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## **/KIDS BREAKFAST**

Eggs & Soldiers	16
Jam on Toast - Strawberry, marmalade	12

# VEGAN MENU

# BREAKFAST

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## /BREAKFAST

Ciabatta Toast	9
Vegan Breakfast - Potato hash, wild mushrooms, vine tomatoes, avocado, baked beans, ciabatta	28
Wild Mushroom on Toast - Thyme, truffle oil, hash brown, vegan parmesan	26
Smashed Avocado on Ciabatta - Rocket, cherry tomato, herb oil	25
HBC Açaí Bowl - Toasted granola, seasonal fruits + Peanut Butter   3	22

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## /ADDITION

Half Avocado	5
Wild Mushrooms	6
Potato Hash	5
Baked Beans	4
Seasonal Fruit	12
Jam	3

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## /KIDS BREAKFAST

Jam on Toast - Strawberry, Marmalade	12
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# GF MENU

## LUNCH & DINNER

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### /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

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### /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
Mini Caprese Salad, stracciatella, basil oil	16
Baked Provolone cheese, italian pork & fennel sausage, rosemary, ciabatta	22
Fritto Misto, lemon pepper fried squid, white bait, baby fremantle octopus	22
Prawns Alla Vodka (x4)	22
Truffle Mushroom Arancini (x3), pecorino, parmigiano reggiano	21
Goats Cheese + Beetroot Salad - pickled onion, rocket, hazelnuts, parmigiano reggiano, vincotto	22

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## /PASTA

Seafood Marinara - local snapper, red prawns, blue swimmer crab, vermentino, cherry tomatoes, tomato fennel sugo, pipi	40
Alla Vodka & spicy n'duja, stracciatella	38
Spaghetti Carbonara - Pecorino, guanciale, egg yolk	35
Slow Cooked Karradale Lamb Ragu - rosemary, parmigiano reggiano	38
The Mushroom Guy's Ragu, shallots, garlic, parmigiano reggiano, truffle oil, pinot grigio, cream	38
Pesto Alla Genovese - basil, pine nuts, parmigiano reggiano, bocconcini	36
Spaghetti Aglio e Olio, garlic, evoo, chilli + Add Pipi \$6	28

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## /PIZZA

Margherita - san marzano, mozzarella, basil	29
Prosciutto Crudo - san marzano, mozzarella, rocket, parmigiano reggiano	34
Diavola - n'duja, san marzano, mozzarella, fresh chilli, italian parsley, caramelised onion	32
Burradella - san marzano, burrata, mortadella, pistachio, pesto	38
Capricciosa - san marzano, smoked ham, wild mushrooms, artichoke, mozzarella	32
Zucca - roasted pumpkin, mozzarella, goats cheese, caramelised onion	32
Funghi - mozzarella, wild mushrooms, roasted garlic, truffle oil	36
Gamberi - house marinated prawns, chilli, zucchini purée, fior di latte, tomatoes, rocket	36
Ortolana - mozzarella, capsicum, eggplant, friarielli	32
Estiva - mozzarella, breasola, rocket, parmigiano reggiano, cherry tomatoes, horseradish cream	32
Friarielli - mozzarella, italian pork & fennel sausage, broccoli	32



## **/SHARES**

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

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## **/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

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## **/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

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## **/DESSERTS**

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

# VEGAN MENU

## LUNCH & DINNER

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### /ANTIPASTI

Stone Baked Bread	14
Marinated Olives	10

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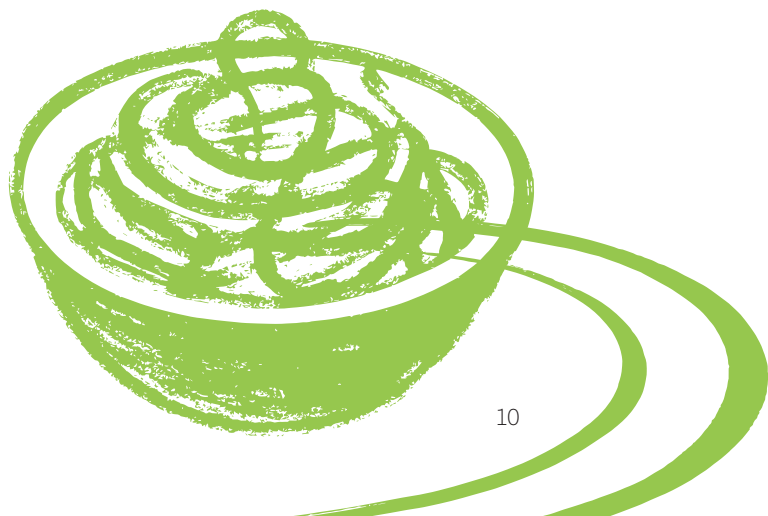
### /SMALL PLATES

Cashew & Beetroot Salad - pickled onion, rocket, hazelnuts, vegan cheese, vinecotto	22
Mini Caprese Salad, cashew cheese, cherry tomatoes, evoo	16
Lemon Pepper Fried Mushroom, lemon, aioli	22
Watermelon Crudo, grapefruit, limoncello dressing, pickled fennel	18

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### /SIDES

Nonna's Chips Broken Blues, chives, vegan mayo	14
Green lettuce wedges, goddess dressing, cucumber, pickled red onion	16
Rocket, radicchio, salad	12



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## **/PASTA**

Spaghetti Aglio e Olio, garlic, evoo, chilli	26
Plain spaghetti, tomato sugo	27
The Mushroom Guy's Ragu, shallots, garlic	36
Spaghetti Carbonara - vegan cream, cherry tomatoes, vegan cheese	33
Pumpkin gnocchi, pinenuts	30

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## **/PIZZA**

Margherita - san marzano, mozzarella, basil	27
Diavola - san marzano, vegan cheese, fresh chilli, italian parsley, caramelised onion	30
Capricciosa - san marzano, wild mushrooms, artichoke, vegan cheese	30
Zucca - roasted pumpkin, vegan cheese, carmalised onion	30
Funghi - vegan cheese, wild mushrooms, roasted garlic, truffle oil	34
Ortolana - san marzano, wild mushroom, artichoke, cherry tomato, vegan cheese	27

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## **/SHARES**

Mushroom Steak - Portabello, salsa verde, cashew cream	32
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## **/DESSERTS**

Simmos Ice Cream (125g Tub) - Creamy Choc Vegan	7
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