

# Bar Cicchetti

— HILLARYS BEACH CLUB —

## BREAKFAST

Mon - Thur | 8.00am to 11.00am

Fri - Sun | 8.00am to 11.00am

## LUNCH/DINNER

12pm - 9.00pm

Daily

Breakfast	4	White & Red Wine	10
Add-On	5	Sparkling	11
Kids Breakfast	5	Rose	11
Breakfast Cocktails	5	Alcohol Free	11
Lunch & Dinner	6	Cocktails	12
Antipasti	6	Spritz Cocktails	12
Small Plates	6	Tap Beers	13
Pasta & Pizza	7	Bottles & Cans	13
Shares & Sides	8	Drinks	14
Kids Lunch & Dinner	8	Hot Drinks	14
Desserts	9	Pop Tops	14
Digestives	9	Iced Drinks	14
Vegan	10	Juices	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 May 2, 2025 10:07 am.

DF = Dairy Free | GF = Gluten Free, NF = Nut Free, O = Option, V = Vegetarian, VG = Vegan

# 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

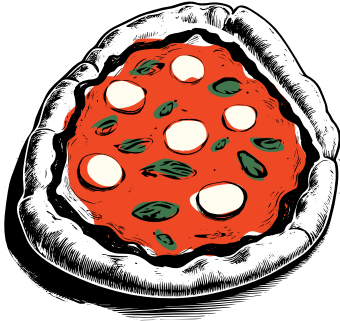
### MAINS

Chicken Milanese  
Rigatoni Alla Vodka  
Mushroom Ragu  
Margherita Pizza

### GLASS/ SCHOONER

House Red  
House White  
Valdo Prosecco  
All Taps

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## 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 Zucca.

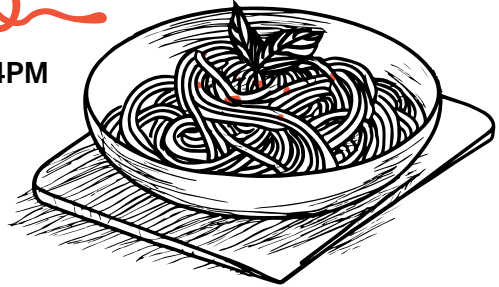
**BOOKINGS RECOMMENDED**

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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 Rigatoni or Carbonara



**BOOKINGS RECOMMENDED**

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# RESIDENT DJs

EVERY FRI & SAT

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

# BREAKFAST

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<b>House Made Granola</b> (GFO)	22
Caramelised orange yoghurt, toasted coconut, carnarvon banana	
<b>Eggs Your Way</b> (GFO, NF)	17
Poached, fried or scrambled, ciabatta	
<b>Brenty's Big Brekkie</b> (GFO, NF)	33
Bacon, sausage, eggs, hash brown, mushrooms, grilled tomato, beans, ciabatta	
<b>Vego Breakfast</b> (GFO, NF, VG)	32
Avocado, eggs, hash brown, mushrooms, grilled tomato, beans, ciabatta	
<b>Italian Baked Eggs</b> (GF, NF)	28
Guanciale, tomato sugo, fior de latte, basil, ciabatta	
<b>Smashed Avocado on Focaccia</b> (GFO, VGO)	25
Stracciatella, confit tomato, fried capers	
<b>Baked Beans on Toast</b> (NF, V)	19
HP Sauce, lurpak, aged cheddar	
<b>Creamed Wild Mushrooms</b> (GFO, NF)	26
Tarragon, parmigiano reggiano, truffle oil, focaccia	
<b>Eggs Benedict</b> (GFO, NF)	24
Spinach, lemon hollandaise, English muffin + Bacon 6   + Shaved Smoked Ham 5   + Salmon 10	
<b>180g Donnybrook Pink Flat Iron Steak</b> (GFO, NF)	32
Fried eggs, chimichurri, ciabatta	
<b>Spicy Scrambled Eggs</b> (GFO, NF)	28
Chorizo, n'duja, charred capsicum, herb salad	
<b>Limoncello Crepes</b>	26
Lemon curd, torched meringue, limoncello syrup (NF, V)	
<b>House Made Crepes</b>	26
Maple syrup, strawberries, blueberries, banana (NF, V)	
<b>HBC Açai Bowl</b> (VG)	25
Toasted granola, seasonal fruits + Peanut Butter 2   + Nutella 2   + Biscoff 2	
<b>John's Sausage &amp; Egg Muffin</b> - (DFO, NF)	25
Tomato relish, cheddar, HP sauce, hash brown	
<b>Bacon &amp; Egg Focaccia Sandwich</b> (DFO, NF)	22
Double cheese, tomato relish, black pepper mayo	
<b>Ham &amp; Cheese Croissant</b> (NF)	14
Smoked ham, béchamel, parmesan	

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## ADD-ON TO ANY BREAKFAST

Ciabatta Toast (GFO, V, DF, NF)	9
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

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## KIDS BREAKFAST

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

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## BREAKFAST COCKTAILS

*From 10am on Sundays*

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

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## ANTIPASTI (NF)

Cicchetti's signature stone baked bread (DF, GF, VG)	14
Focaccia (DF, GFO, NF, VG)	10
Oysters [half dozen/dozen] (DF, GF, NF)	36   68
Marinated olives (DF, GF, NF, VG)	10
Burrata (GF, NF)	15
Pickled abrolhos octopus (DF, GF, NF)	16
Mortadella (DF, GF, NF)	12
Salami (DF, GF, NF)	12
Prosciutto di san danielle (DF, GF, NF)	14
Spicy cacciatore salami (DF, GF, NF)	10
Bresaola (DF, GF, NF)	12
House selection antipasti (DF, GFO, NF)	35

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## SMALL PLATES **MADE FOR SHARING**

<b>Beef Carpaccio</b> (DFO, GF, NF)	19
Tonnato, rocket, parmigiano reggiano, pickled onion	
<b>Kingfish Crudo</b> (DF, GF, NF)	22
Limoncello & grapefruit dressing, pickled fennel	
<b>Truffle Mushroom Arancini [x3]</b> (GF, NF)	21
Pecorino, parmigiano reggiano	
<b>Mini Caprese Salad</b> (GF, NF, V)	16
Stracciatella, basil oil	
<b>Baked Provolone Cheese</b> (GFO, NF)	22
Italian pork & fennel sausage, rosemary, ciabatta	
<b>Goats Cheese + Beetroot Salad</b> (DF, GF, NFO)	22
Pickled onion, rocket, hazelnuts, parmigiano reggiano, vincotto	
<b>Fritto Misto</b> (DF, GF, NF)	22
Lemon pepper fried squid, white bait	
<b>Prawns Alla Vodka [x4]</b> (GF, NF)	22

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## PASTA

<b>Seafood Marinara</b> - Local snapper, red prawns, blue swimmer crab, vermentino, semi sun-dried tomatoes, tomato sugo, pipi (DF, GFO, NF)	38
<b>Rigatoni alla Vodka</b> - Spicy n'duja, straciatella (GFO, NF)	36
<b>Slow Cooked Karradale Lamb Ragu</b> - Rosemary, parmigiano reggiano (DFO, GFO, NF)	36
<b>The Mushroom Guy's Ragu</b> - Shallots, garlic, parmigiano reggiano, truffle oil, pinot grigio, cream (GFO, NF)	36
<b>Spaghetti Carbonara</b> - Parmigiano reggiano, guanciale, egg yolk (GFO, NF)	33
<b>Pesto Alla Genovese</b> - Basil, pine nuts, parmigiano reggiano, bocconcini (GFO)	34
<b>Blue Manna Crab Ravioli</b> - Burnt butter, lemon zest, basil oil, chives (NF)	39
<b>Spaghetti Aglio e Olio</b> - Garlic, evoo, chilli (GFO, DF) + Add Pipi 6   + Prawns 14	26
<b>Ravioli</b> - Black angus beef cheek, parmigiano reggiano (NF)	36

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## PIZZA (DFO, GFO)

<b>Margherita</b> - San marzano, mozzarella, basil (NF)	27
<b>Prosciutto Crudo</b> - San marzano, mozzarella, rocket, parmigiano reggiano (NF)	32
<b>Diavola</b> - N'duja, san marzano, mozzarella, fresh chilli, italian parsley, caramelised onion (NF)	30
<b>Burradella</b> - San marzano, burrata, mortadella, pistachio, pesto	36
<b>Capricciosa</b> - San marzano, smoked ham, wild mushrooms, artichoke, mozzarella (NF)	30
<b>Zucca</b> - Roasted pumpkin, mozzarella, goats cheese, caramelised onion (NF)	30
<b>Funghi</b> - Mozzarella, wild mushrooms, roasted garlic, truffle oil (NF)	34
<b>Gamberi</b> - House marinated prawns, chilli, zucchini purée, fior di latte, tomatoes, rocket (NF)	34
<b>Ortolana</b> - Mozzarella, capsicum, eggplant, friarielli (NF)	30
<b>Estiva</b> - Mozzarella, bresaola, rocket, parmigiano reggiano, cherry tomatoes, horseradish cream (NF)	30
<b>Friarielli</b> - Mozzarella, italian pork & fennel sausage, broccoli (NF)	30

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## SHARES

1.2kg mb score 2+ Grass Fed Rib-eye, mushroom sauce (GF, NF)	115
<i>*Min 45 minute wait-time</i>	
Chicken Milanese (NF)	32
Lemon, parmigiano reggiano	
O'Connor Black Angus Beef Fillet 250g (DFO, GF, NF)	58
Nonna's chips	
Market Fish (GF, NF)	42
Acqua pazza, cherry tomatoes, capers	

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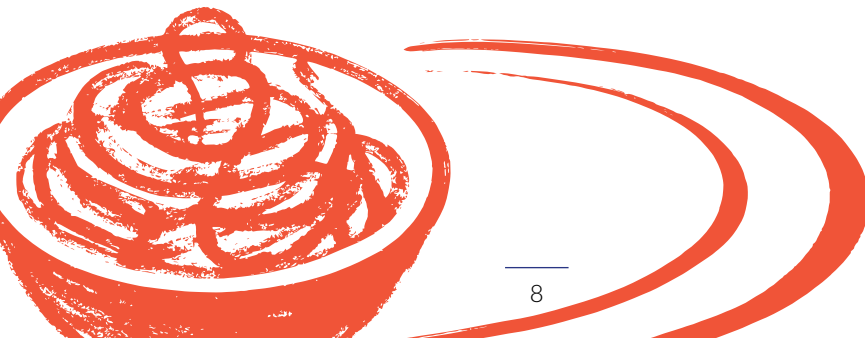
## SIDES

Rocket - Radicchio, red onion, parmigiano reggiano, vincotto (DFO, GF, NF)	12
Nonna's Chips - "Broken Blues", parmigiano reggiano (DFO, GF, NF)	14
Asparagus - Parmigiano reggiano, truffle oil (DFO, GF, NF)	14
Green Salad - Goddess dressing, cucumber, pickled red onion (DF, GF, NF, VG)	16

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## KIDS LUNCH & DINNER

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





# DESSERTS

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Tiramisu (NF)	20
Local Strawberries & Chocolate (GF)	15
Affogato + Frangelico (GF)	18
Salted Caramel Panna Cotta (GF, NF)	16
Italian Café Crema (GF)	6.5

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## 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 (VG), Blue Bubblegum, Lemon Sorbet, Burnt Caramel, Bee's Knees, Strawb's & Cream	

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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	18	

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# VEGAN

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Stone Baked Bread (GF)	14
Marinated Olives (GFO, NF)	10
Cashew & Beetroot Salad	22
Pickled onion, rocket, hazelnuts, vegan cheese, vinecotto	
Mini Caprese Salad - Cashew cheese, cherry tomatoes, evoo	16
Lemon Pepper Fried Mushroom - Lemon, aioli (NF)	22
Watermelon Crudo - Grapefruit, limoncello dressing, pickled fennel (NF)	18
Nonna's Chips Broken Blues - Chives, vegan mayo (GF)	14
Green Lettuce Wedges - Goddess dressing, cucumber, pickled red onion (NF)	16
Rocket, Radicchio Salad (NF)	12
Spaghetti Aglio e Olio - Garlic, evoo, chilli (GF)	26
Cicchetti Spaghetti - House made pasta, tomato sugo (GF, NF)	27
The Mushroom Guy's Ragu - Shallots, garlic (GFO, NF)	36
Spaghetti Carbonara - Vegan cream, cherry tomatoes, vegan cheese (NF)	33
Pumpkin Gnocchi - Pine nuts	30
Margherita - San marzano, mozzarella, basil (GFO, NF)	27
Diavola - San marzano, vegan cheese, fresh chilli, italian parsley, caramelised onion (GFO, NF)	30
Capricciosa - San marzano, wild mushrooms, artichoke, vegan cheese (GFO, NF)	30
Zucca - Roasted pumpkin, vegan cheese, caramelised onion (GFO, NF)	30
Funghi - Vegan cheese, wild mushrooms, roasted garlic, truffle oil (GFO, NF)	34
Ortolana - Vegan Cheese, capsicum, eggplant, friarielli (GFO, NF)	27
Mushroom Steak - Portobello, salsa verde, cashew cream	32

# WINE

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## WHITE WINE

	150ml	BTL
Sandalford SBS, Margaret River, AU	13	57
Trentham Moscato, Murray, Darling, AU	12	52
I Magredi Blanc Venezia, Venezia, Friuli Venezia Giulia, IT	13	62
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	15	72
Sandro de Bruno Soave DOC, Veneto, IT	17	82
Baglio Oro Chardonnay, Terre Siciliane, IT	14	62
Niro Pecorino 2021, Abruzzo, IT	15	72
Consorzio San Michele Vermentino, Sardegna, IT		87
Etna Bianco, Sicilia, IT		89
Villa Matilde Greco di Tufo DOC, Greco di Tufo, IT		104

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## RED WINE

	150ml	BTL
Antinori Santa Cristina, Toscana, IT	13	62
Sandalford Cabernet Merlot, Margaret River, AU	13	62
I Magredi Neri, Friuli Venezia Giulia, IT	13	62
Baglio Oro Nero D è Avola DOC, Sicilia, IT	14	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, Sardegna, IT		108
Broccardo Barolo DOCG, Piemonte, IT		259

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## 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, Lombardy, IT		128
Dom Perignon 2013 Vintage, Champagne, FR		575

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## ROSE

	150ml	BTL
Leeuwin Estate Rose, Margaret River, AU	14	67
Soré Rose, Valtenesi, IT	15	72

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## ALCOHOL FREE

	150ml	BTL
Grant Burge Prosecco 0%, Krondorf, AU	11	47
Tread Softly Pinot Noir, Yarra Valley, AU	10	42
Newblood Rose, Margaret River, AU	10	



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## COCKTAILS

<b>Peach Bellini</b> - Peach Liquor, peach puree, prosecco	16
<b>Amaretto Sour</b> - Lazzaroni Amaretto, lemon juice, sugar syrup, fee foam	21
<b>Aperol Sour</b> - Aperol, lemon, orange bitters, fee foam	22
<b>Cicchettis Negroni</b> - Malfy Originale, Campari, Oscar 697 Rosso	24
<b>Limoncello Margarita</b> - Limoncello, tequila, lemon juice, sugar syrup	22
<b>Tropical Margarita</b> - Tequila, tropical juice, coconut syrup, agave, lemon juice	22
<b>Blue Hawaiian</b> - Malibu Coconut Rum, pineapple juice, lime juice, coconut cream, blue curacao	22
<b>Mango Daiquiri</b> - White Rum, mango syrup, lemon juice, sugar syrup, tajin	21

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## SPRITZ COCKTAILS

<b>Veneziano Spritz</b> - Select Aperitivo, prosecco, soda	20
<b>Aperol Spritz</b> - Aperol, prosecco, soda	20
<b>Limoncello Spritz</b> - Limoncello, lemon juice, prosecco, soda	20
<b>Elderflower Spritz</b> - Elderflower liquor, prosecco, soda, mint	20
<b>Berry &amp; Basil Spritz</b> - Prosecco, strawberry syrup, basil, soda	20
<b>Mediterranean Spritz</b> - Italicus, grapefruit, rosemary syrup, prosecco, soda	20
<b>Montenegro Spritz</b> - Montenegro liquor, tonic water, prosecco, orange	22
<b>Ruby Spritz</b> - Rhubi Liqueur, hibiscus, lemon, soda	20

Classics available on request



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## 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%	10	12
Carlton Dry 4.5%	11	14
Balter XPA 5%	13	16
Balter Hazy IPA 6%	13	16
Pirate Life South Coast 4.4%	12	15
Bulmers 4.7%	10	13
Strongbow Original 5%	9	13
Hard Rated Lemon 4.5%	13	16
Brookvale Ginger Beer 4%	15	

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## BOTTLES & CANS

Balter Cerveza	9
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

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## WATER

Mangiatorella Still	8
Mangiatorella Sparkling	9

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# DRINKS

## HOT DRINKS

	FROM
Espresso	3
Cappuccino	6
Flat White	6
Long Black	6
Latté	5.5
Long Macchiato	6
Mocha	6
Hot Chocolate	6
Chai Latté	6
Dirty Chai Latté	7
Matcha	7
<b>Tea -</b>	5.5
English breakfast, earl grey, chamomile, peppermint, green	
<b>Coffee Options -</b>	1
Mug, extra shot, syrups, alternative milk [soy, almond, oat, lactose free, skinny]	

## 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
Apple	9
<b>Vitality</b> - Apple, pineapple, grape, lime, strawberry	9.5
<b>Tropical</b> - Mango, pineapple, orange, lime, turmeric	9.5
<b>Energise</b> - Watermelon, pink lady, mint, lime, strawberry	9.5
<b>Green Plus</b> - Pear, lemon, silverbeet, cucumber	9.5

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