



Welcome to Jamie's Italian. We're all about simply cooked food that makes you happy - all made with amazing, responsibly sourced ingredients. Enjoy!

Jamie

DINNER

STARTERS

TOMATO & RICOTTA BRUSCHETTA

Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil

ITALIAN BREAD BASKET

Grissini, focaccia, crispy music bread & ciabatta, all served with extra virgin olive oil & balsamic

CRAB & AVOCADO BRUSCHETTA

Ciabatta, crab & avocado with apple, chilli, mint & lemon

PRIMAVERA BRUSCHETTA

Lemony courgette, peas & beans with basil pesto & Bella Lodi

PEA & MINT ARANCINI

Fried pea, mint & mozzarella risotto balls with herby cheese fonduta

GIANT GREEN OLIVES

With black olive tapenade & crispy music bread

PROSCIUTTO & MELON*

With mini mozzarella & basil pesto

CRISPY SQUID

With garlic mayo, lemon & chilli

Our FAMOUS ANTI PLANKS

CURED MEAT PLANK*

Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante, served on a plank loaded with mozzarella, pecorino & chilli jam, a beautiful selection of pickles, olives & rainbow slaw

OR

VEGETABLE PLANK

Vegetables sliced, chargrilled & marinated in herby olive oil, served on a plank loaded with mozzarella, pecorino & chilli jam, a beautiful selection of pickles, olives & rainbow slaw

Sides

ROCKET & PARMESAN SALAD

With radicchio & aged balsamic

CAPRESE SALAD

Mozzarella, heritage tomatoes, basil & olive oil

POLENTA CHIPS

With rosemary salt & Parmesan

FRESH SEASONAL GREENS

With garlic & sea salt

RAINBOW SLAW

Shredded seasonal veg with mint & yoghurt

FUNKY CHIPS

With fresh garlic & parsley



AVAILABLE - JUST ASK YOUR SERVER

MAINS & PASTA

JAMIE'S ITALIAN BURGER*

Juicy prime beef with smoky pancetta, balsamic onions, Cheddar, tomato & homemade mostarda mayo

LAMB CHOPS SCOTTADITA*

Chops grilled under a brick with minty salsa verde & peppery leaves

CHICKEN CACCIATORE

Grilled free-range chicken & seasonal vegetables in a rich tomato & Chianti sauce with black olives, rocket, Parmesan & garlicky ciabatta

RISOTTO CAPRESE

Creamy tomato risotto with baby mozzarella, slow-roasted cherry tomatoes, fresh basil & extra virgin olive oil

OUR FAMOUS PRAWN LINGUINE

Fried garlicky prawns, fennel, tomatoes, chilli & rocket

PENNE POMODORO

With sweet tomatoes, garlic, basil, mozzarella & herby breadcrumbs

Ask to fire it up with chilli!

PROSCIUTTO & PEAR SALAD*

With pecorino, honey, rocket, herbs & toasted pine nuts

BAKED SALMON

With lemony ricotta, balsamic-roasted beetroot & a zesty herb salad

DRY-AGED RIB-EYE STEAK*

8oz rib-eye chargrilled the way you like it with herby garlic butter, fresh horseradish, crunchy green salad & funky chips - a real treat

TRUFFLE TAGLIATELLE

Fresh foraged black truffles, butter, Parmesan & nutmeg

PENNE CARBONARA

Crispy pancetta, sweet leeks, lemon & creamy Parmesan sauce

SPAGHETTI PUTTANESCA

Tomato sauce, capers, chilli, anchovies & olives

TAGLIATELLE BOLOGNESE

Beef & pork ragù with red wine & Parmesan

Our pasta

IS MADE FRESH HERE EVERY DAY WITH THE BEST FLOUR & FREE-RANGE EGGS. WE ALSO SERVE IT IN SMALL PORTIONS - IDEAL FOR A STARTER OR A LIGHT MEAL

ANY ALLERGIES OR GLUTEN FREE? LET US KNOW

DESSERTS

RASPBERRY RIPPLED PAVLOVA

Light & gooey meringue, zesty cream, macerated raspberries & smashed honeycomb

EPIC BROWNIE

Freshly baked warm fudgy brownie with vanilla ice cream & caramelised amaretti popcorn

FRESHLY BAKED FRANGIPANE TART

Almond sponge & buttery pastry studded with fresh fruit

AMALFI LEMON MERINGUE CHEESECAKE

Velvety mascarpone & lemon cheesecake topped with Italian meringue, served with lemon curd & blackcurrants

TIRAMISÙ

The classic Italian dessert with chocolate shavings & orange zest

FROZEN DESSERTS

Ice creams

Ask your server for today's flavours & top with any two of these toppings: Smashed honeycomb, Seasonal fruits, Chocolate sauce

Sorbets

Sorbets made with fresh fruit
– ask for today's selection

AFFOGATO

Vanilla ice cream with a shot of piping hot espresso

HOT DRINKS

ESPRESSO \$2.50

CAPPUCINO \$4.00

LATTE \$4.00

MACCHIATO \$4.25

AMERICANO \$2.75

HOT CHOCOLATE \$3.25

TEA \$2.25

DIGESTIFS

ITALIAN LIMONCELLO \$5.95

Refreshing & crisp

AMARETTO SALIZA \$6.95

Artisan almond liqueur

GRAPPA CIVIDINA \$8.00

Classic, simple & fragrant

GRAPPA STAGIONATA \$8.00

Aged for three years in ash barrels



VAT may apply for certain ports or itineraries