

ioesco

cucina • bar

Snacks

ARANCINO <i>slow cooked lamb, mozzarella & napoli</i>	5 each
SEARED SCALLOP <i>green pea puree & crispy chorizo</i>	11 each
TEMPURA ZUCCHINI FLOWER <i>ricotta, parmesan, lemon & aioli</i>	7 each

Antipasti

MIXED LIGURIAN & SICILIAN OLIVES	10
GARLIC & ROSEMARY FOCCACCIA <i>choice of whipped ricotta, olive oil & balsamic or mortadella mousse</i>	13 extra 2.50
PIZZA ROSSA <i>napoli, olive oil, oregano & garlic</i>	17
FIG & PROSCIUTTO PIZZA <i>fresh figs, san daniele prosciutto, rocket & balsamic</i>	28

Primi

BURRATA <i>fresh figs, tomato, vinocotto, evoo & basil</i>	29
NATURAL OYSTERS <i>cucumber mignonette</i>	32/46
LIGHTLY FRIED CALAMARI <i>garlic, parsley, dill aioli & lemon</i>	25
GARLIC BUTTER PRAWNS <i>queensland king prawns, chilli oil & charred lemon</i>	27
BEEF CARPACCIO <i>thinly sliced aged eye fillet, rocket, parmigiano, capers & lemon</i>	29

Pasta | Risotto | Ravioli

PRAWN & BUG <i>linguini, zucchini cream puree, chilli oil, lemon & fresh herbs</i>	46
AGLIO e OLIO <i>linguini, garlic, chilli, olive oil, parsley & lemon</i> + add chicken + add clams + add prawns	25 9/12
MARINARA <i>spaghetti, selection of seafood, white wine, garlic & napoli</i>	39
BOLOGNESE <i>spaghetti, wagyu beef ragu, garlic, tomato, red wine & parmesan</i>	30
LAMB AND MUSHROOM RAVIOLI <i>broad beans, lamb broth, artichoke puree & sage</i>	36
RISOTTO <i>truffle, mixed mushroom in a cream sauce & parmesan</i>	38

*Can't Decide? Why not try our banquet menu, which are all our favourite dishes \$70pp
All prices are in AUD and are inclusive of GST 15% surcharge applies on Public Holidays.

Secondi

MARKET FISH <i>artichoke puree, seasonal vegetables, tomato salsa & basil oil</i>	46
VEAL PICCATA <i>lemon caper butter, potatoes & seasonal vegetables</i>	45
SLOW COOKED LAMB SHOULDER <i>shallots, potatoes, seasonal vegetables, red wine jus & salsa verde</i>	43
BISTECCA <i>250g eye fillet, crispy polenta, seasonal vegetables & herb butter</i>	57

Pizza

CLASSIC MARGHERITA <i>rossa base, fior di latte & basil</i>	24
GAMBERI <i>rossa base, tiger prawns, chilli, feta, olives & mozzarella</i>	38
CICCIA <i>rossa base, hot salami, fior di latte & hot honey</i>	30
FOUR CHEESE <i>mozzarella, gorgonzola, pecorino & fior di latte</i>	36

Sides

SEASONAL STEAMED VEGETABLES	14
POLENTA CHIPS <i>5pce & aioli</i>	13
FIG, WALNUT & GORGONZOLA SALAD <i>rocket, honey truffle vinaigrette & balsamic</i>	24

Dolci

CLASSIC TIRAMISU <i>+ shot of Tromba Cafeto (coffee tequila)</i>	17 17
STICKY TOFFEE PUDDING <i>warm date pudding, butterscotch sauce, vanilla ice-cream</i>	16
CRÈME CARAMEL <i>orange crisp & vanilla crumble</i>	18
ELIXIR <i>lemon sorbet, choice of liqueur Italicus bergamot, mandarin cello or limoncello</i>	21
AFFOGATO <i>Madagascar vanilla bean gelato, brazil nero espresso, choice of liqueur (Nocino / Amaretti/ Peanut Butter Whiskey / Irish Liqueur / Bumbu Creamed Rum / Tromba Cafeto (Coffee Tequila)</i>	18/21

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