

juliana's

cucina & bar

antipasto

Selection of cured meat, cheese and Italian goods \$37

aperitivo

Seasonal Fresh Oysters \$27

Half dozen, natural with home made vinaigrette, or balsamic and crispy pancetta, or Mediterranean with tomato, shallot and cucumber crudite in vinaigrette

Calamari \$27

Char grilled calamari, olives and capsicum caponata, smoked paprika mayonnaise, chilli, black salt

Deep Fried Calamari \$25

With lemon and black garlic aioli

Eye Fillet Tartare \$30

Capers, shallots, mustard, egg yolk, chives, toasted bread

Charred Octopus \$27

Red potato vellutata, n'duja, smoked paprika oil

Scallops \$27

Pan fried with pickled radish, green sauce, Avrugia caviar, finger lime

Burrata \$30

125g burrata, marinated heirloom tomato, basil infused E.V.O

pasta

Orecchiette \$28

Cherry tomato, friarielli, chilli, spiced toasted bread crumb

Penne \$28

Vodka, Napoletana sauce, peppered pancetta, shaved parmesan

Spaghettoni \$40

South Australian blue swimmer crab, lemon thyme butter, cherry tomato

Venison ragu' Tagliatelle \$37

7h slow cooked venison, carrot, onion, celery, tomato sauce

Linguine \$40

Swordfish, mixed olive tapenade, capers, chilli, lemon juice

carne / pesce

Spatchcock Chicken \$37

Red beetroot puree, crispy chanterelle mushrooms, prosecco wine jus

Eye Fillet \$55

200g grass fed, red wine jus, baby rainbow carrot

Scotch Fillet \$58

300g grain fed, salsa verde, baby rainbow carrot

John Dory \$40

Parsnip puree, almond tartare mousse, crispy kale, finger lime

Lamb Rolata \$45

8h sous vide lamb shoulder, sauteed mustard leaves, chilli, mint sauce, red wine jus

contorni

Rocket Salad \$18

Rocket, radicchio, pear, pecorino cheese, manuka honey

Shoestring Fries \$15

Rosemary sea salt flakes

Fried Artichoke \$18

Smoked paprika mayonnaise, rosemary powder

Asparagus \$18

Parsnip puree, cured egg yolk, hazelnuts, tarragon oil

Brussels Sprouts \$20

Caramelised brussels sprouts, truffle oil, parmesan cheese

Kale Salad \$20

Kale, shaved fennel, orange, pinenuts, vinaigrette, goat cheese

dolci

Tiramisu \$20

Panna Cotta \$16

Pear & Apple Tart \$20

Affogato \$18

Vanilla ice cream topped with fresh espresso and you choice of;

Frangelico, Disaronno Amaretto, Tia Maria or Baileys

Sorbet \$25

Champagne and lemon sorbet with raspberry, mint, edible flower