

# GiOIA

ON THE RIVER

## MENU



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## LUNCH TIME SPECIAL

AVAILABLE WEDNESDAY TO SUNDAY

### FRESH GRILLED RED EMPEROR

28.<sup>90</sup>

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#### BREAD

- Fresh bread with roasted garlic infused butter (V) 8.<sup>90</sup>
- Fresh bread with extra virgin olive oil and balsamic vinegar (V) 8.<sup>90</sup>
- Fresh bread with marinated olives (V) 8.<sup>90</sup>

#### TO START

##### BRUSCHETTA (V)

Italian bread with fresh grape tomato, basil, mozzarella 13.<sup>90</sup>

##### TAVOLOZZA

Traditional selection of Italian cured meats, burrata, pickled vegetables & fresh bread 28.<sup>90</sup>

##### CARPACCIO

Thinly sliced raw eye fillet beef with fresh lemon, oregano, shaved parmesan and rocket 16.<sup>90</sup>

##### SALSICCIA

Italian cacciatore sausage, grilled bread 13.<sup>90</sup>

##### ARANCINI

Porcini mushroom arancini on house made napoletana sauce with fresh basil (V) 14.<sup>90</sup>

##### CALAMARI

Lightly fried salt & pepper calamari served with garlic aioli 16.<sup>90</sup>

##### EGGPLANT CAPRESE

on basil pesto with cherry tomatoes and buffalo mozzarella (V) 16.<sup>90</sup>

##### TRIO PLATE

Charcoal crumbed prawn cutlet, arancini and tomato, basil bruschetta 21.<sup>90</sup>

# MAINS

## MEAT & POULTRY

### CHICKEN

Scaloppine with sundried tomatoes and mushrooms in a creamy marsala sauce 28<sup>.90</sup>

Valdostana, pancetta, gorgonzola and provolone 28<sup>.90</sup>

### VEAL

Margaret River backstrap scaloppine with mushroom sauce 39<sup>.90</sup>

Braised veal ossobucco served with whole grain mustard mashed potatoes 35<sup>.90</sup>

### BLACK ANGUS BEEF

Medallions with green peppercorn sauce 42<sup>.90</sup>

### LAMB

Cutlets with garlic, rosemary and salsa verde 35<sup>.90</sup>

## PASTA

### GNOCCHI

Gorgonzola, roasted walnuts and fresh pear (V) 28<sup>.90</sup>

Pomodoro, cherry tomatoes, mozzarella and basil (V) 27<sup>.90</sup>

### SQUID INK PASTA

Prawns, Italian pancetta, pecorino cheese & peas 37<sup>.90</sup>

### GARGENELLI

Creamy chicken, porcini mushroom and sundried tomatoes 28<sup>.90</sup>

### BUCATINI

Amatriciana sauce with guanciale, chilli and pecorino 27<sup>.90</sup>

### SPAGHETTI

Marinara with an abundance of seafood 39<sup>.90</sup>

## FISH

### SEAFOOD

Fish of the Day P.O.A

### ZUPPA NAPOLETANA

Italian seafood infused broth, seafood medley served with charred bread 44<sup>.00</sup>

## CONTORNI / SIDES

### RUCOLA SALAD

Parmesan, fresh pear, walnuts and balsamic glaze (V) 11<sup>.90</sup>

SEASONAL FRESH GARDEN SALAD (V) 13<sup>.90</sup>

FRIES (V) 7<sup>.90</sup>

### GRILLED EGGPLANT CAPRESE SALAD

Pesto, cherry tomatoes and buffalo mozzarella (V) 16<sup>.90</sup>

## DESSERTS

<b>GIOIA TIRAMISU</b>	11. <sup>90</sup>	<b>FRANGELICO SEMIFREDDO</b>	
		with praline	12. <sup>90</sup>
<b>GIANT PROFITEROLE</b>	9. <sup>90</sup>	<b>CHEF'S DESSERT TASTING PLATTER</b>	39. <sup>90</sup>
with vanilla bean ice cream and caramel sauce		<b>FORMAGGIO CHEESE BOARD</b>	19. <sup>90</sup>
<b>SICILIAN CANNOLI</b>	11. <sup>90</sup>		
with traditional Sicilian ricotta			
<b>AMARENA CHURNED GELATO</b>	12. <sup>50</sup>		
with meringue shards			

## Liqueurs + Aperitifs

Baileys	9
Campari	9
Chambord	9
Cointreau	9
Amaretto Disaronno	9
Drambuie	9
Frangelico	9
Galliano Black Sambuca	9
Grand Marnier	9
Kahlua	9
Lemoncello	9

Martini Extra Dry	9
Martini Rosso	9
Midori	9
Pimms	9
Crema di Limoncino	9
Grappa di Arneis	15
Grappa Regale del Trentino	11
Averna	9
Frangelico	9
Tia Maria	9

## Coffee

Regular	4
Take away	5
Tea	4
Espresso	2.50
Soy milk	+1
Almond milk	+1
Virgin affogato	8
Affogato with liqueur	10

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Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk, egg, sesame, gluten lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free. Please advise your server of any dietary requirements.