



GiOIA

ON THE RIVER

Starters

Casaro bread & EVOO (V)	\$12
Marinated Sicilian Green Olives (V)	\$8
Gluten-Free Bread (V)	\$14
Bruschetta (V) <i>fresh tomato concasse', garlic, basil, bocconcini</i>	\$18
Carpaccio <i>thinly sliced raw eye fillet, shaved parmesan, pear & rocket salad</i>	\$24
Insalata Di Rucola (V) <i>rocket salad, grana, watermelon, pear & walnuts</i>	\$17
Salsiccia <i>grilled pork sausage and grilled bread</i>	\$18
Calamari <i>fried calamari, garlic aioli, chilli flakes</i>	reg. \$23 lar. \$29
Tiger Prawns <i>panfried tiger prawns, grilled baby cox, orange & fennel</i>	\$30
Arancini (V) <i>mushroom risotto balls centered with Provolone dolce, sugo</i>	reg. \$20 lar. \$25
Fungi (V) <i>grilled mushroom infused with oil & chilli</i>	\$16
Croquettes (V) <i>potato croquettes, house tomato relish, cheese</i>	reg. \$19 lar. \$24
Polenta (V) <i>deep fried polenta, mushrooms, gorgonzola cheese & parsley</i>	\$18
Caprese Salad (V) <i>Fior di latte mozzarella, cherry tomato, balsamic glaze</i>	\$19

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Mains

Gnocchi <i>(V) hand cut gnocchi & napoletana sauce</i>	\$36
Vegan Ravioli <i>(V) fresh ravioli filled with eggplant, sun-dried tomato, sugo</i>	\$39
Pasta Boscaiola <i>fusilli pasta, mushrooms, chicken tenderloin, panna</i>	\$36
Spaghetti Carbonara <i>spaghetti, eggs, streaky bacon, lemon zest</i>	\$36
Bolognese <i>traditional spaghetti beef & pork bolognese</i>	\$29
Chilli Mussels <i>fresh mussels, chilli, fresh bread</i>	\$37
Grey Squid Ink Pasta <i>tiger prawns, bacon, peas, parmigiano, cream</i>	\$42
Marinara <i>linguine pasta, with an abundance of seafood</i>	\$50
Grilled Barramundi <i>served with potatoes & vegetables</i>	\$49
Pollo Al Marsala <i>chicken scaloppine, mushroom & marsala sauce</i>	\$39
Black Angus Scotch Fillet <i>300gr + mushroom sauce</i>	\$55
Costata Di Manzo <i>(subject to availability) 800gr RIB-EYE steak for two</i>	\$75pp
Agnello <i>grilled Amelia Park lamb cutlets, garlic, rosemary & sweet paprika</i>	\$46
Kids Meals <i>pasta or fish & chips or chicken nuggets</i>	\$20

Dessert

Tiramisu	\$18
Lemon Sorbet	\$16
Hazelnut Gelato	\$16
Cheese Platter	\$21
Espresso Martini <i>Vodka, Kahlua, Creme De Cacao</i>	\$21
Vanilla Ice Cream Affogato <i>with a liqueur of your choice</i>	\$19
Glass of Dessert Wine <i>60ml</i>	\$10
Tawny Port <i>60ml</i>	\$10

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Sparkling

N.V	Botter Prosecco , <i>Italy</i>	\$13 / \$155
N.V	Veuve Cliquot Brut Champagne , <i>France</i>	\$195
N.V	Billicart-Salmon Brut Champagne , <i>France</i>	\$250

White/Rose

2022	Dapetrosino Pinot Grigio , <i>Italy</i>	\$12 / \$55
N.V	Innocent Bystander Moscato , <i>AU</i>	\$11 / \$55
2022	Garamache Des Provence Dry Rose ?, <i>France</i>	\$12 / \$55
2022	The Ned Savignon Blanc , <i>NZ</i>	\$12 / \$55
2022	Terre Di Chieti Pecorino , <i>Italy</i>	\$55
2020	Bolla Soave Classico, <i>Italy</i>	\$55
2022	Pierro L.T.C. , <i>WA</i>	\$90
2021	Teresamanara Chardonnay , <i>Italy</i>	\$130
2021	Leeuwin Estate Chardonnay , <i>WA</i>	\$115
2022	Flametree Chardonnay , <i>WA</i>	\$85
2022	Church Road Chardonnay , <i>NZ</i>	\$65

Red

2020	The Ned Pinor Noir , <i>NZ</i>	\$13 / \$55
2022	St Hallett Faith Shiraz , <i>SA</i>	\$13 / \$55
2021	Regaleali Nero D'Avola , <i>Italy</i>	\$55
2020	Pemo Montepulciano , <i>Italy</i>	\$55
2018	Sarotto Barolo , <i>Italy</i>	\$195
2021	Roberto S. Barbaresco Riserva , <i>Italy</i>	\$105
2019	Vaglio V. Barbaresco , <i>Italy</i>	\$165
2019	Masseria Liveli Primitivo , <i>Italy</i>	\$95
2019	Santa Margherita Chianti Classico , <i>Italy</i>	\$95
2020	Roaring Meg Pinot Noir , <i>NZ</i>	\$85
2019	Talisiman Cabernet Malbec <i>WA</i>	\$100
2019	Luce Di Lava Etna Rosso , <i>Italy</i>	\$100
2015	Penfolds Bin 28 Shiraz , <i>SA</i>	\$125
2019	Katnook Estate Cabernet Sauvignon , <i>SA</i>	\$95
2018	Moss Wood Cabernet Sauvignon , <i>WA</i>	\$280
2021	Bowen Estate Cabernet Sauvignon , <i>SA</i>	\$85
2020	Mazzei N*10 Fonterutoli Merlot/Sangiovese , <i>Italy</i>	\$85
2020	Sarotto Langhe Nebbiolo , <i>Italy</i>	\$90

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Cocktails

Espresso Martini <i>Vodka, Kahlua, Crème De Cacao</i>	\$22
Negroni <i>Campari, Rosso, Gin</i>	\$22
Cosmo <i>Vodka, Triple Sec, Cranberry Juice</i>	\$22
Lemon Spritzer <i>Lemoncello, Prosecco, Soda</i>	\$22
Aperol Spritzer <i>Aperol, Prosecco, Soda</i>	\$22
Strawberry Daiquiri <i>Vodka, Strawberry Liquor</i>	\$22
Pink Gin Spritzer <i>Pink Gin, Prosecco, Soda</i>	\$22

Bottle Beer/Others

Corona Mexica 4.5%	\$13
Birra Moretti 4.8%	\$13
Heineken 5%	\$13
Peroni 3.5%	\$12
Somersby Pear Cider 4.5%	\$15
James Squire Ginger Beer 4.0%	\$15

Spirits & Premium Spirits

Vodka, Gin, Bourbon, Tequila, Bacardi, Rum, Whiskey, Grappa, Lemoncello, Jack Daniel, Avena, Irish Whiskey, Vecchia Romagna	\$15
XO Cognac, 30ml	P.O.A
Nikka Single Malt Yoichi Whisky, 30ml	\$35
Nikka Single Malt Miyagikyo Whisky, 30ml	\$35
Japanese Hibiki Harmony Blended Whisky, 30ml	\$35

Alcohol Free

Heineken 0.0%	\$10
Prosecco 250ml 0.0%	\$20
Naked Cosmo 0.0%	\$20
Gin & Tonic 0.0%	\$20
Soft Drinks/Juices	\$7
Mineral Water, Sparkling or Still 750ml	\$11
Long Black or Short Black Coffee	\$4

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