

Biagio Menu

Pane

Bruschetta al Pomodoro \$9.50

Toasted homemade ciabatta bread, with fresh tomatoes, basil, garlic and XV olive oil

Bruschetta al Pesto di Basilico \$9.50

Toasted homemade ciabatta bread with a fresh basil pesto, topped with Italian parmesan cheese and grilled

Pane \$6.50

Homemade ciabatta bread served with XV olive oil and aged Modena balsamic vinegar

Insalata

Insalate di Casa \$12.00

Mixed lettuce leaves, cherry tomatoes, red onions, aged Modena balsamic vinegar, XV olive oil

Insalata di Rucola \$13.00

Rocket leaves with Italian parmesan cheese, XV olive oil and aged Modena balsamic vinegar

Side Salad \$6.00

Mixed lettuce leaves with an aged Modena balsamic vinegar and XV olive oil dressing

Contorni \$6.00

Mixed seasonal vegetables
Broccolini | Potatoes



pane & insalata
-6-

Antipasti/Entree

Trota Tonnata GF \$22

A tower of thinly sliced fresh ocean trout, layered with a traditional tonnata crema, served chilled with black caviar

Arragosta Caprese GF \$26

Sweet Tasmanian lobster served with buffalo mozzarella, fresh cherry tomatoes, basil and Sicilian XV olive oil

Calamari Ripieni \$19.50

Delicate fresh local squid tubes filled with a traditional mediterranean mix of fresh ricotta, diced calamari, pine nuts, green Sicilian olives and torn ciabatta bread.
Oven baked and served with a light vegetable minestra

Bugs ai Funghi Porcini GF \$22

Moreton Bay bugs grilled and served with a light porcini mushroom crema

Capesante alla Griglia GF \$20

Eight local scallops lightly grilled and served with a traditional Sicilian salmoliglio of XV olive oil, lemon and fesh herbs

Gamberi Suté GF \$19.50

Large Queensland banana prawns sautéed with XV olive oil, white wine, a hint of tomato, garlic and chilli and served on a bed of rocket and finely chopped tomato

Fiocchetti al Gorgonzola \$18.50

Fresh pasta parcels filled with gorgonzola cheese and served with a walnut pesto



starters

Pasta

Ravioli Siciliana \$32

(v - available with a fresh napoletana sauce for vegetarians)

Biagio's homemade ravioli filled with eggplant and a blend of parmigiano and castelmagno cheese, served with a white rabbit ragù

Gnocchetti con Polpa di Granchio \$29

Petite potato gnocchi, served with fresh crabmeat, a touch of tomato, XV olive oil, coriander and a touch of chilli

Balanzoni di Parmigiano \$29

(v - vegetarian without prosciutto)

Fresh tortelloni, filled with aged parmigiano, ricotta and robiola cheese, tossed in a pan with parma prosciutto, rocket, porcini mushrooms, with a touch of cream and an aged Modena balsamic vinegar reduction

Linguine ai Frutti di Mare \$29

Linguine pasta served with Queensland banana prawns, calamari, blacklip mussels and one half Moreton Bay bug, with a touch of tomato, XV olive oil and fresh herbs

Risotto del Giorno

GF / V (vegetarian options available)

Your waiter will let you know Biagio's risotto of the day



pasta & risotto
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Secondi Piatti

Spigola Imperiale con Scampi \$34

Local seabass fillet, wrapped around Australian scampi, and encased with a cos lettuce leaf, served with a vongole (fresh clams from Coffin bay) sauce

Barramundi ai Carciofi \$30

Local barramundi fillet stuffed with puréed fresh artichokes, baby green peas, asiago cheese, baked and served with fresh asparagus

Trota GF \$30

Fillet of fresh ocean trout, cooked till skin is golden and crispy, served on a chickpea purée and with a lemon mustard sauce

Grigliata Mista \$69

Mixed plate of grilled local seafood, including prawns, scallops, calamari, baby octopus, blacklip mussels, Moreton Bay bugs and fresh fish

Costolette d'Agnello GF \$30

Sovereign 5 star lamb cutlets (all natural prime lamb raised in the Victorian goldfields region), simply grilled and served with traditional Sicilian salmoliglio of XV olive oil, lemon and fresh herbs

Scallopine al Ragù di Funghi \$30

Tender veal medallions accompanied with a slow cooked button and porcini mushroom ragù

Bistecca Mediterranea GF \$35

Darling Downs black angus eye fillet served with a mediterranean pesto of black olives, Sicilian capers, semidried tomatoes and pine nuts

land&sea

Italian Feast \$89 per person

Bruschettas to start



Shared plates of the following entrees

Whole Local Calamari GF

Grilled and served with Sicilian salmoriglio of XV olive oil, lemon and fresh herbs

Cozze Suté GF

Blacklip mussels served in a light tomato sauce with a touch of white wine, XV olive oil and fresh herbs

Gamberi Suté GF

Large Queensland banana prawns sautéed with XV olive oil, white wine, touch of tomato, chilli and garlic and served on a bed of rocket leaves and finely chopped tomatoes

Capesante GF

Grilled local scallops served with salmoriglio

Moreton Bay Bugs GF

Grilled and served with salmoriglio



Pasta

Individual plates of chefs choice of pasta



Mains

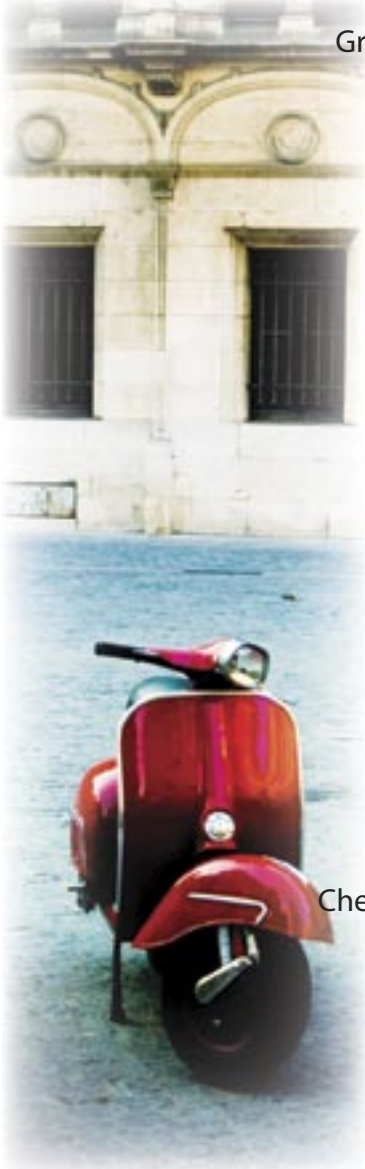
Chef's choice of mains, served as shared plates and to include fish and meat dishes



Dolci

To finish, choose from our decadent selection of homemade desserts, served with tea or coffee

italy!



Degustazione Menu

\$110 per person | \$150 with matching Italian wines

Let us tantalise your tastebuds with a journey through Sicily & Biagio's creative dishes of modern Italian cuisine. All dishes served per person

Pesto Bread to start followed by

Arragosta Caprese GF

Sweet Tasmanian lobster, served with buffalo mozzarella, cherry tomatoes, fresh basil and XV olive oil

Trota Tonnata GF

A tower of thinly sliced fresh ocean trout layered with a traditional tonnata crema, & served chilled with black caviar

Capesante GF

Local scallops grilled and served with a traditional Sicilian salmoliglio of XV olive oil, lemon and fresh herbs

Calamari Ripieni GF

Delicate fresh local squid tubes filled with a traditional mediterranean stuffing of fresh ricotta, diced calamari, pine nuts, green Sicilian olives and torn ciabatta bread.

Oven baked and served with a light vegetable minestra

Bugs ai Funghi Porcini GF

Moreton Bay bugs lightly grilled and served with porcini mushroom crema

Pasta - Balanzoni di Parmigiano

Fresh tortelloni filled with aged parmigiano reggiano, robiola and ricotta cheese, tossed in a pan with parma prosciutto, porcini mushrooms, rocket and a touch of cream, finished with an aged balsamic reduction

Your choice of Costolette d'Agnello

Sovereign 5 star lamb cutlets (all natural prime lamb raised in the Victorian goldfields region) simply grilled and served with traditional Sicilian salmoliglio of XV olive oil, lemon and fresh herbs

OR

Barramundi ai Carciofi \$30

Local barramundi fillet stuffed with puréed fresh artichokes, baby green peas, asiago cheese, baked and served with fresh asparagus

Dolci

Your choice of our decadent homemade dessert selection, served with tea or coffee

Dessert - Dolci

Choose from our delicious selection of homemade desserts.
Check with your waiter for today's selection.

Dessert Wines

Passito di Pantelleria - Italy

(Specialty dessert wine made on the island of Pantelleria, Sicily, it is long lasting, full of sweet flavours and smooth on the palate)

Glass \$11.90 | Bottle \$54

08 Mr Riggs 'Sticky End' Later Harvest Viognier 375ml - Adelaide Hills, SA

Glass \$8.90 | Bottle \$30

Cognac

Hennessy VSOP | \$11

"Very Superior Old Pale" was blended for King George IV and it is still beautifully rounded today. It has a complex aromatic balance with suppleness, depth and persistence.

Hennessy XO "The Original" | \$19

Created in 1870, the first "Extra Old" cognac is powerful, masculine and generous – a genuine pleasure. It releases woody, spicy aromas. Now an established symbol of luxury, its rich character is enhanced by a distinctive decanter designed in 1947.

Hennessy "Paradis" | \$60

Revered by cognac connoisseurs all over the world, this is one of Hennessy's best kept secrets. The aromas and flavours of this blend are the ultimate delight for the senses.

Spirits & Liqueurs



Belvedere Pure Vodka
Belvedere Citrus
Keglevich Strawberry Vodka
Keglevich Apple Vodka
Bombay Sapphire Gin
Aperol
Campari
10 Cane Rum

Glenmorangie Original 10 YO
Glenmorangie Lasanta
Glenmorangie Quinta Ruban
Glenmorangie Nectar D'or
Glenmorangie 18 YO
Chivas Regal
Johnnie Walker Black
Glenfiddich

Amaretto
Drambuie
Grand Marnier
Cointreau
Chambord
Molinari Sambucca
Grappa Nardini
Baileys Irish Cream

Kahlua
Nocello Walnut Liqueur
Cynar
Amaro Averna
Amaro Montenegro
Fernet Branca
Penfolds Grandfather Port
Penfolds Club Port