

dinner menu

If you have any special dietary requirement please let us know when ordering * (GFO) = gluten friendly option available

TO START

PIADINA CALDA (V)\$9.50
In-house flatbread, olive oil, salsa verde dip

MARINATED OLIVES (GFO) (V)\$7.50
Assorted olives & grissini

MISTO VERDURE FRITTE (V)\$16.00
Crispy zucchini, mushroom, eggplant, artichoke, cauliflower

TERRINA (GFO)\$16.50
In-house terrine, pickled giardinera, onion jam, toasted sourdough, port jelly

SEAFOOD COCKTAIL (GF)\$22.00
King prawns, cocktail sauce foam, cos lettuce

SALMON BEETROOT WHEELS (GF).....\$16.00
GLV in-house marinated Atlantic salmon, pickled beetroot, soft cheese, orange peel, yoghurt chives dressing, pickled onions

ANTIPASTI MISTI (GFO).....\$65.00
Assorted cold cuts, liver pâté, pickled giardinera, baby mushrooms, onion jam, in-house made stracchino cheese, assorted breads

SCELTA DI MARE (GF).....\$102.00
Lobster tail, calamari, king prawns, black mussels, blue swimmer crab, insalata mista, salmoriglio sauce
*recommended for 2-3 people

OYSTERS

NATURAL (GF).....\$15.00(6)...\$25.00(12)
Lemon butter, aceto balsamico, chilli sauce, salsa verde

ALLA VODKA (GF).....\$18.50(6)...\$29.50(12)
Vodka, chilli, worcestershire, cracked pepper, lime

KILPATRIC (GF).....\$16.50(6)...\$27.50(12)
Bacon, kilpatrick sauce

MY WIFE'S FAV (GF).....\$17.50(6)...\$29.00(12)
Crispy oysters, pepper, aioli



BLOODY MARIO

KING-SIZE OVERLOADED

BLOODY MARY.....\$33.50
Honey bacon, chicken and capsicum skewer, king prawns, fresh & pickled veg, bruschetta verde, side of chips, tomato sauce

SALADS

INSALATA MISTA (GF) (V)\$19.50
Asparagus, broccolini, baby carrots, radish, chick peas, goat curd, beet vinaigrette

CHICKEN SALAD DI CESARE (GFO) ..\$22.00
Chargrilled chicken thigh fillet, cos lettuce, crutons, pickled onions, Caesar dressing

NICOISE SALAD (GF).....\$22.00
Grilled Atlantic salmon, broccolini, carrots, green beans, potato, hard boiled egg, mint yogurt, citrus vinaigrette

PLEASE CHECK OUR BOARD
FOR TODAY'S CHEF SPECIALS

*menu might change from time to time

godila vita

PASTA (ARTISANAL MADE)

PAPPARDELLE AL RAGÙ.....\$27.00
GLV fresh egg pasta, mushrooms pork & veal ragù, parmesan cheese

FETTUCCINE ALLE VONGOLE.....\$32.00
GLV fresh egg pasta, SA Clams, tomato, chilli

SPAGHETTI AL GRANCHIO\$30.00
SA Blue swimmer, brandy, rosé sauce, chilli

RISOTTO MARINARA (GF).....\$35.00
Carnaroli rice, fresh seafood, tomato, chilli

GNOCCHI DELLA CASA (V).....\$27.00
WITH sage & butter **OR** pomarola **OR** rosé **OR** ragù

SPAG PUTTANESCA VEGANI (GF)(V)....\$28.00
Corn Spaghetti, fresh & GLV in-house dry tomato, olives, basil, raw zucchini

RAVIOLI DEL GIORNO
Check our special's board for ravioli of the day

SIGNATURE DISHES

PARMESAN CHEESE WHEEL (V)....\$27.50
Curly fettuccine, field mushrooms, cream, red wine, brandy, DOP 18mth parmesan, stracchino cheese

PECORINO CHEESE WHEEL (V)....\$27.50
Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar

ADD ITALIAN SAUSAGE.....\$5.50

RACLETTE

MELTED CHEESE SCRAPE\$7.00
OVER your favourite pasta **OR** anything you like

KIDS

GNOCCHI OR SPAGHETTI\$14.00
WITH pomarola **OR** sage & butter, **OR** rosé **OR** ragù

CHICKEN STRIPS.....\$11.50
WITH chips, in-house tomato sauce

CRISPY JOHN DORY\$12.00
WITH chips, vegan aioli

MAINS

BISTECCA TAGLIATA (GF).....\$33.00
Chargrilled sliced steak, salsa verde, rocket, thin crispy chips, parmigiano, aceto balsamico bianco di Modena

ANATRA SOUR CHERRY (GF)\$28.50
Roasted duck breast, sour cherries, polenta caramelized carrots, pickled red cabbage

MISTO MARE ALLA GRIGLIA.....\$35.00
Dory fillet, calamari, prawns, citrus salad, thin crispy chips, vegan aioli

BRACIOLINA FRITTA\$22.00
Bread crumbed chicken thigh schnitzel, chips, side salad, choice of sauce

SALMONE ALL ARANCIA (GF)\$28.50
Chargrilled Atlantic salmon fillet, orange foam, caper dust, gnocco romano, fennel

SCOTCH FILLET (GF)\$32.00
250g, chargrilled to your liking with choice of side and sauce

PORK RIBS ROSTICCIANA (GF) ...\$33.00
Pork rib slab slow cooked, in-house BBQ, polenta chips, coleslaw cannellini salad

SAUCES

Vegan Aioli

Green Pepper

Mushroom

Seeded Mustard

Salsa Verde

Tomato Sauce

BBQ Sauce

Extra Sauce...\$3.50

SIDES

Roasted Potatoes

Steamed Veg

Green Salad

Gnocchi Gratinati

Grilled Polenta

Chips

Extra Side...\$5.50

SPECIAL OCCASION

WANT TO CELEBRATE ANY SPECIAL OCCASION?
PLEASE ASK OUR STAFF
FOR GLV **SURPRISE DESSERT PLATTER**