

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)\$11.50
In-house flatbread, olive oil, salsa verde dip

MARINATED OLIVES (GFO) (V)\$9.50
Assorted olives & grissini

MISTO VERDURE FRITTE (V)\$18.00
Crispy zucchini, mushroom, eggplant, artichoke, cauliflower

TERRINA (GFO)\$20.50
In-house terrine, pickled giardinera, onion jam, toasted sourdough, port jelly

SEAFOOD COCKTAIL (GF)\$24.00
King prawns, cocktail sauce foam, cos lettuce

SUMMER SALMON WHEELS (GFO).....\$18.50
GLV marinated King salmon, beetroot, soft cheese, cucumber, yoghurt chives dressing, dill vinaigrette, pickled onions, grissini

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).....\$110.00
Blue swimmer crabs, calamari, king prawns, black mussels, vongole, dory, grilled oysters, insalata mista, salmoriglio sauce
*recommended for 2-3 people

OYSTERS

NATURAL (GF).....\$22.00(6)...\$36.00(12)
Lemon butter, aceto balsamico, chilli sauce, salsa verde

ALLA VODKA (GF).....\$27.00(6)...\$44.00(12)
Vodka, chilli, worcestershire, cracked pepper, lime

KILPATRIC (GF).....\$25.00(6)...\$42.00(12)
Bacon, kilpatrick sauce

MY WIFE'S FAV (GF).....\$28.00(6)...\$44.50(12)
Crispy oysters, pepper, aioli



BLOODY MARIO

KING-SIZE OVERLOADED

BLOODY MARY.....\$65.00
Honey bacon, chicken and capsicum skewer, king prawns, fresh & pickled veg, bruschetta verde, side of chips, tomato sauce

SALADS

INSALATA MISTA (GF) (V)\$28.50
Asparagus, broccolini, baby carrots, radish, chick peas, goat curd, beet vinaigrette

CHICKEN SALAD DI CESARE (GFO) ..\$31.50
Chargrilled chicken thigh fillet, cos lettuce, crutons, pickled onions, Caesar dressing

NICOISE SALAD (GF).....\$34.50
Grilled King 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.....\$28.00
GLV fresh egg pasta, mushrooms pork & veal ragù, parmesan cheese

SPAGHETTI AL GRANCHIO\$32.00
SA Blue swimmer, brandy, rosé sauce, chilli

FETTUCCINE MARINARA\$38.50
GLV fresh egg pasta, fresh seafood, tomato, chilli

GNOCCHI DELLA CASA (V).....\$28.00
sage/butter **OR** pomarola **OR** rosé **OR** ragù

PENNE PUTTANESCA VEGANI (GF)(V)..\$29.50
Corn penne, fresh & GLV in-house dry tomato, olives, basil, raw zucchini

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

CHEESE WHEEL PASTAS 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

PIAVE CHEESE WHEEL\$27.50
Spaghetti, pancetta, garlic, chilli, pomarola brandy, crispy prosciutto, cracked pepper

ADD ITALIAN SAUSAGE.....\$5.50

ADD RACLETTE

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

KIDS

GNOCCHI OR SPAGHETTI\$15.00
WITH pomarola **OR** sage & butter, **OR** rosé **OR** ragù

CHICKEN STRIPS.....\$16.50
WITH chips, in-house tomato sauce

CRISPY FISH AND CHIPS\$18.50
WITH chips, vegan aioli

MAINS

BISTECCA TAGLIATA (GF).....\$37.00
Chargrilled sliced steak, salsa verde, rocket, rosemary potatoes, parmigiano, aceto balsamico bianco di Modena

ANATRA SOUR CHERRY (GF)\$36.00
Roasted duck breast, sour cherries, polenta caramelized carrots, pickled red cabbage

MISTO MARE ALLA GRIGLIA.....\$39.00
Dory fillet, calamari, prawns, citrus salad, crispy chips, orange, tartare sauce

BRACIOLINA FRITTA\$28.50
Bread crumbed chicken schnitzel, chips, side salad, choice of sauce

ADD GLV PARM TOPPING\$6.50

SALMONE AL NEGRONI (GF)\$34.50
Chargrilled King salmon fillet, negroni foam, gnocco romano, berries salad

SCOTCH FILLET (GF)\$39.00
250g scotch chargrilled to your liking with green salad, choice of side and sauce

PORK RIBS ROSTICCIANA (GF) ...\$42.00
Pork rib slab slow cooked, in-house BBQ, crispy polenta, coleslaw cannellini, side chips

SAUCES

Vegan Aioli

Green Pepper

Mushroom

Seeded Mustard

Salsa Verde

Tomato Sauce

BBQ Sauce

Tartare.....\$4.00

SIDES

Roasted Potatoes

Steamed Veg

Green Salad

Gnocchi Gratinati

Crispy Polenta

Chips

Mixed greens

Extra Side...\$7.50

SPECIAL OCCASION

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