

Acqua Fresca

BY PILU

Aperitivi

		MEMBERS	GUESTS
SEASONAL BELLINI	Seasonal fruit puree & Prosecco	15	17
APEROL SPRITZ	Aperol, Prosecco, Orange	15	17
ACQUAFRESCA SPRITZ	Hendricks Gin, Elderflower, Lime, Prosecco	15	17
CLASSIC NEGRONI	Campari, Four Pillars Gin, Tamburnin Rosso	15	17
PILU NEGRONI	Maidenii Vermouth, Okar, Archie Rose Gin	15	17
MONTENEGRONI	Montenegro, Tamburin Bianco, Manly Spirits Gin	15	17
PROSECCO	Il Follo NV, glass	10	12

AntiPasti & Snacks

		MEMBERS	GUESTS
OLIVES	Marinated olives	7	9
BRUSCHETTA	Sicilian anchovies & marinated tomato bruschetta	14	16
PROSCIUTTO	Prosciutto San Daniele & Parmigiano with crispy Carasau	20	23
SALUMI	Selection of artisan salumi, buffalo ricotta, olives & carasau	24	27
KINGFISH CRUDO	Hiramasa Kingfish crudo, radish, fennel & lemon dressing	20	23
VITELLO TONNATO	Thinly sliced veal, creamy tuna, rocket & fried capers	20	23
CAPRESE	Mozzarella, marinated tomatoes, black olives, garlic crostini & tomato gazpacho	19	22
CALAMARI	Calamari fritti with chilli aioli	23	25
OCTOPUS	Warm octopus salad, potato, black olives, pickled celery and rocket	20	23
MEATBALLS	Italian meatballs, mozzarella, soft polenta & tomato	20	23

Pizza

		MEMBERS	GUESTS
SCHIACCIATA	Garlic and herb pizza (no cheese, no tomato)	10	12
MARGHERITA	Tomato, fior di latte & basil	20	23
MELANZANE	Tomato, fior di latte, eggplant, candied tomatoes & Parmigiano	21	24
GAMBERI	Tomato, fior di latte, prawns, zucchini & chilli oil	24	27
COTTO	Tomato, fior di latte, smoked ham & sauteed mushrooms	22	25
PICCANTE	Tomato, fior di latte, salami, spicy n'duja & caramelised onions	24	27
PATATINE	Tomato, fior di latte & hot chips	20	23
NAPOLI	Tomato, anchovies, capers & black olives (no cheese)	20	23
PROSCIUTTO	Tomato, fior di latte, prosciutto San Daniele, rocket & Parmigiano	25	28
BIANCA - NO TOMATO:			
BOTTARGA	Fior di latte, potato, bottarga, artichokes and straciatella	24	27
FORMAGGI	Fior di latte, buffalo ricotta, gorgonzola dolce & Italian greens	21	24

"All of our pizze are made with stoneground durum, spelt and semolina flours imported from Sardinia. Our dough is leavened for an average of 48 hours for taste and digestibility", Giovanni Pilu.

Pasta

		MEMBERS	GUESTS
MALLOREDDUS	Sardinian pasta, pork sausage ragu, tomato & Pecorino	24	27
MACCHERONCINI	Saffron maccheroncini, braised lamb shoulder, lemon & Parmigiano	24	27
FUSILLI	Fusilli, garden peas, Italian greens, lemon and ricotta salata	24	27
TAGLIOLINI	Tagliolini with mussels, tomato & chilli	24	27
FREGOLA	Fregola, zucchini pesto, calamari, walnuts and mint	24	27

Mains

		MEMBERS	GUESTS
STEAK	Wagyu beef tagliata, rocket and Parmigiano	32	37
SPATCHCOCK	Free range spicy spatchcock 'alla diavola' with caramelised fennel	28	31
MARKET FISH	Whole market fish, green olives and Vernaccia	34	37
EGGPLANT	Baked eggplant parmigiana	25	28

Sides and Salads

		MEMBERS	GUESTS
SALAD	Crunchy leaf salad with goat's cheese & pepita seeds	11	13
BROCCOLINI	Broccolini with crispy salumi pangratatto	11	13
TOMATOES	Tomato & basil salad with champagne vinegar	11	13
CHIPS	Shoe string fries & rosemary salt	11	13

Dolce

		MEMBERS	GUESTS
TIRAMISU	Giovanni's tiramisu	15	17
ZEPPOLE	Donut balls with vanilla custard	15	17
CREMA CATALANA	Crema catalana with savoiardi biscuits	15	17
CROSTATA	Ricotta and seasonal jam tart with mascarpone	15	17
AFFOGATO	Affogato (no alcohol)	10	12
AFFOGATO MIRTO	Affogato with chocolate mirto liqueur	16	18
GELATO	Gelato - from the cart (per scoop)	5	6

PILU OLIVE OIL 500ML - TAKE HOME BOTTLE

\$23

Made from Australian grown Italian & Mediterranean olive varieties - especially for Pilu at Freshwater by Rylstone Olive Press in Mudgee.