

Mangia, mangia e buon appetito!

All our dishes are designed for sharing, all'italiana - the Italian way. We endeavour to serve your dishes at the same time, however due to varying cooking times this is not always possible. Go ahead, enjoy your meal!

Stuzzichi

v GF *Patatine Fritte*
Home-made, Agria potato chips lightly salted 8.50
Normal potato chips with tomato sauce 6.50

v GF *Zuppa di Pomodoro*
Home-made tomato soup with a dash E.V olive oil; topped with parmesan cheese 10.50

v *Polenta Chips*
With gorgonzola cream dip 10.50

Polpette di Carne
Home-made beef+pork meat-balls served with tomato sauce topped with parmesan - 4 per serving 10.50

Calamari Fritti
Deep-fried squid rings served with lemon & garlic aioli 19.00

Pizza Bread

Gluten-free base extra \$4.00

v *With garlic & oregano* 8.50

v *With caramelised onion & gorgonzola cheese* 10.50

v *With seasoned, diced tomatoes drizzled with balsamic salsa* 11.50

Antipasto Platters Available

Please ask us to prepare platters for your group

House Pasta

v *Ravioli di Zucca*
Homemade fresh ravioli filled with roast pumpkin & ricotta with our delicious 4 cheese sauce topped with parmesan and toasted walnuts 26.50

Gnocchi con Ragù di Agnello
Homemade fresh with slow-cooked lamb ragu made with stock veges, white wine, garlic, lemon zest, parsley topped with parmesan & gremolata 27.50

Ravioli con Pollo
Homemade fresh filled with chicken, spinach & ricotta served with tomato, garlic, basil topped with parmesan 26.50

Pasta Mare e Monti
Prepared with either Fettuccine OR home made gnocchi with panfried prawns, chicken & mushroom in a light sauce of cream and marsala wine, topped with parmesan cheese finished with truffle oil 27.50

Spaghetti allo Scoglio
With prawns, calamari, mussels tossed with garlic, tomato, white wine topped with parsley & lemon 27.50

Can't see your favourite pasta dish?

Of course we serve Italian classics too!
Gnocchi 4-Cheese, Beef Lasagne, Spaghettil & Meatballs, Spagetti Aglio-olio e Peperoncino, Spaghetti al Pomodoro, Penne Arrabiata, Spaghetti alla Bolognese, Fettuccine Carbonara, Fettuccine alla Puttanesca, Penne Al'amatriciana.
From \$19.50 to \$25.50, please ask you waiter

Carne - Mains

Served with roast potatoes

Extra salad \$3.00

Pollo Parmigiana

Crumbed chicken pan-fried with ham & mozzarella topped with parmesan 30.50

Maiale Arrosto

Pork belly roasted with rosemary, garlic, mushroom, apple cider vinegar. 30.50

Veal Marsla

Tenderised veal medallions lightly floured and pan-fried with a reduced sauce of cream, marsala wine & parmesan cheese. 30.50

Bistecca Mare e Terra

Aged scotch-fillet grilled medium-rare topped with pan-fried prawns, porcini mushrooms and a creamy garlic & white wine sauce 34.50

Contorni - Sides

V GF Zucca e Feta

Pumpkin roasted with garlic & rosemary served with feta, sunflower seeds & EV olive oil 9.50

V GF Barbi Arrosto

Beets roasted with garlic & thyme tossed with feta, EV olive oil, hazelnuts 9.50

V GF Arugula e Grana

Rocket salad with pear & parmesan; balsamic salsa and sprinkled with walnuts 9.50

Patatine Fritte

Home-made, Agria potato chips lightly salted 8.50

Normal chips with tomato sauce 6.50

Extra Parmesan 1.50

Extra House Aioli 1.00

Extra Tomato Sauce 0.50

It's all Good

We strive to serve you with fresh quality ingredients and where possible, locally & ethically produced goods that provide the best nutrition & value for money.

Various ingredients used in our recipes are sourced offsite therefore we cannot guarantee that our dishes are 100% allergen free. Please advise your waiter immediately if you have any food allergy concerns

Dolci - desserts

GF Panna Cotta allo Yogurt

Cooked vanilla cream made with 50% yogurt topped with spiced mango puree 13.50

Tortino di Cioccolato

Dark chocolate & walnut mini-cake with a delicious dark runny centre. Served warm with vanilla ice-cream 14.50

Tiramisu

Layers of savoiardi biscuits soaked in fresh brewed Italian espresso, mascarpone cream* & marsala wine. Dusted with dutch cocoa. 15.50

*contains egg

Affogato

Vanilla ice-cream with amaretti crumble served with double shot of Kahlua & hot espresso 15.50

GF Tiramisu Martini

Baileys, Kahlua, Caffe Liqueur, espresso coffee shaken over ice, dusted with dutch cocoa 16.50

Digestivi

Remedial shots to aid digestion

Galliano Sambuca

Thick, sweet aniseed flavour 9.00

Galliano Black Sambuca

Black sambuca, thick sweet liquorice flavour 9.00

Nonnino Grappa Originale

Distilled grape-vine with a distinct kick to it, so be warned 9.00

Limoncello di Capri

Voluptuous tastes of sun-drenched lemons 9.00

Galliano Amaretto

Bitter-sweet almond liqueur 9.00

Hot Beverages

Extra shot espresso 0.50c

Espresso Coffee

Without Milk - Ristretto, Espresso, Long Black 4.00

Espresso Coffee

With milk - flat white, cappuccino, macchiato, caffe latte 5.00

Mocaccino

Espresso coffee with hot chocolate 6.00

Hot Chocolate 5.00

Caffe Corretto

Espresso coffee with a dash of grappa or sambuca 7.00

PIZZA!

All with tomato & mozzarella base unless otherwise said.

Extra toppings start from 0.50c

Gluten-free base extra \$4.00

Alibaba

Braised lamb, roast potato, garlic & sage
22.50

Pollo Indiana

Tandoori-spiced chicken, topped with
yogurt & chilli 22.50

Hawaiana

Crispy bacon & pineapple 22.50

v Ortolana

Grilled eggplant, capsicum & zucchini
23.50

Alleluia

Roast chicken, basil pesto & toasted
pinenuts 23.50

v Zucca Arrosto

Roast pumpkin, spinach, garlic & rosemary
23.50

Capos Favourite

Pork & fennel sausage, mushroom,
caramelised onion, gorgonzola 24.50

Polpette e Chorizo

Pork & beef meatballs, chorizo, tomato,
mozzarella 24.50

Primavera Bianca

Mozzarella base topped with prosciutto
crudo, rocket & parmesan (no tomato
base) 25.50

Bodo's Special

Ham, salami, mushroom, capsicum, onion,
olives 25.50

Fiorentina

Mozzarella, crispy bacon, spinach, fresh
tomato, egg topped with shaved parmesan
25.50

Pizze Calzone

Closed pizza

With mozzarella and beef bolognese 25.50

Where's your Pizza?!

We make the classics too; Margherita,
Puttanesca, Quattro Formaggi, Quattro
Stagione, Capriciosa, etc. Just ask. You can
also make up your own pizza, what would
you like?

One Account, one payment per table

To ensure a smooth end to your meal,
please arrange individual payments per
person at your table before presenting to
the cashier with one payment. For group
bookings, it is our policy to charge unpaid
items to the credit card of the person who
organised the booking.

All major credit cards welcome.

Gina's is fully licenced and pending
conditions (please ask us if you aren't sure),
BYO wine. Our BYO policy allows 1 bottle of
(750ml) wine per two people. Corkage is
charged at \$10 per bottle.

We are prohibited from serving alcohol to
intoxicated people and minors under the
Sale of Liquor Act.

Please drink responsibly.

eat, drink, relax, enjoy!


GINA'S
ITALIAN KITCHEN