



Benvenuto a Il Piatto – Welcome to Il Piatto!

We are excited to present a menu that brings a refreshed approach to Italian cuisine, while staying true to the heart of Italy's rich culinary heritage and letting the high-quality ingredients that we carefully source speak for themselves.

Should you wish for our advice we will be honoured to help you make your food and wine selection.

Buon appetito and we hope you have a wonderful dining experience with us!

The Il Piatto team



CICCHETTI

SMALL BITES

Marinated Mixed Italian Olives [LG] [V]

11

Bruschetta [4] [V]

Stone-baked sourdough, tomato, basil, stracciatella

18

Garlic & Rosemary-Buttered Focaccia [V]

12

Arancini [4] [V]

Arborio rice, mushrooms, Asiago, truffle aioli

19

ANTIPASTI

STARTERS

Ostriche | Oysters [LG]

Natural | Mignonette | Aged white balsamic vinegar

1/2 DOZEN 36 | 1 DOZEN 65

Salmone alla Rapa Rossa [LG]

Vermouth & beetroot-cured Tasmanian salmon, salmon roe, pecorino cream, pickled cucumbers, crispy fennel salad

34

Carpaccio di Manzo [LG]

Thinly sliced Wagyu eye fillet, smoked cheese sauce, pistachio, rocket, lemon dressing

32

Tonno in Crosta [I]

Italian olive & caper-crusted tuna, dried mandarin, pickled shallots, chive dressing

29

Insalatina di Pomodori

Tomatoes, pickled shallots, stracciatella, Taggiasca olive dust, capers, balsamic dressing, fresh pesto

25

Cappesante [I]

Pan-seared scallops [I], corn & clam velouté, dill oil, dried egg yolk, asparagus, pancetta

32

Prosciutto e Melone Moderno [LG]

An Il Piatto interpretation of a classic – prosciutto di Parma, compressed white balsamic-marinated melons, rocket leaves, whipped ricotta, sundried tomatoes, fresh basil

32

Pancia di Miale [LG]

Slow-cooked pork belly, wine-poached apple, garlic sauce, fennel salad

28

Antipasto all' Italiana

Cured meats, pickled vegetables, bagna cauda dip [I], focaccia – suitable for two to share

42



PIZZE

Margherita Il Piatto [V]

Mozzarella, parmesan, tomato sauce, basil

29

Diavola

Spicy salami, mozzarella, parmesan, tomato sauce, oregano

33

Capricciosa

Prosciutto cotto, tomato sauce, mozzarella, artichoke, mushrooms, olives

30

Regina

Prosciutto di Parma, cherry tomatoes, mozzarella, stracciatella, parmesan, rocket, basil

37

Salsiccia e Friarielli

Homemade Italian sausage, mozzarella, Italian kale

33



LG PIZZA OPTION AVAILABLE 10

PLEASE SEE DIETARY INFORMATION ON BACK PAGE

PASTA E RISO

ALL OUR PASTA IS HANDMADE IN THE IL PIATTO KITCHEN

Spaghetti Chitarra dell'Abruzzo ai 3 Pomodori [V]

Chitarra spaghetti, heirloom cherry tomatoes,
sundried tomatoes, tomato pesto, basil

29

Frutti di Mare [I]

Casarecce pasta, scallops [I], prawns [I],
mussels, cherry tomato sauce

44

Risotto ai Gamberi [I] [LG]

Carnaroli rice, saffron, prawns [I], toasted pistachio

39

Ragù Napoletano

Pappardelle, pork & beef ragù,
shaved parmesan

34

Ravioli

Veal ragù, pecorino cheese, sage butter,
smoked cheese sauce

32

Lasagna della Casa

Bolognese ragù, bechamel sauce,
mozzarella cheese

35

LG PASTA OPTION AVAILABLE

SECONDI

MAINS

Fileto di Manzo Wagyu [LG]

200gm Kidman Wagyu eye fillet,
king oyster mushrooms, Antinori Chianti jus

65

Agnello in Crosta [LG]

Herb-crusted lamb loin, carrot puree,
asparagus, lamb jus

55

Pollo Agrodolce [LG]

Herb-marinated roasted spatchcock,
charred broccolini, capsicum agrodolce

52

Barramundi alla Puttanesca [LG]

Crispy-skinned Barramundi, puttanesca sauce,
roasted baby vegetables

54

Bistecca di Maiale

Slow-cooked Murray Valley pork chop, marsala sauce, creamy polenta,
sautéed mushrooms

49



CONTORNI

SIDES

Homemade Fried Kipfler Potato Wedges, Aioli [V]

14

Mashed Potato, Garlic, Mozzarella [V]

12

Polenta Cake, Parmesan, Pesto [V]

12

Chargrilled Broccolini, Toasted Almonds [V]

12

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DOLCI

SWEETS

Il Piatto Tiramisu

Mascarpone and coffee mousse,
savoiard biscuits, cocoa dust

19

Nuvole al Limone

Meringue, lemon cream, lemon gel, lemon sorbet

16

Babba ai Frutti di Bosco

Rum babba, chantilly cream, berries

15

Tartufo al Cioccolato

Gianduia Chocolate mousse, hazelnut praline,
apricot compote

16

Sbriciolata Alle Mele (v)

Almond, apple crumble, vanilla sauce,
macadamia ice cream

18

Affogato con Liquore

Caffe espresso, vanilla ice cream, almond cookie
Select a liqueur – Tia Maria | Frangelico | Baileys

21

Gelati del Giorno | Gelati of the Day

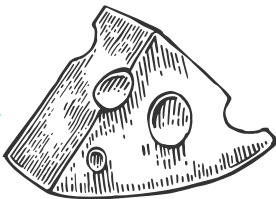
Two scoops, berries, savoiard biscuit

17

I Formaggi | Cheeses

Taleggio, Gorgonzola, Fontina Val d'Aosta,
nuts, wine poached pear, grapes, grissini,
homemade crackers

27



(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you.

Please be aware that not all ingredients are listed within the dish description.

