

OUR FAMOUS PLANKS

CLASSIC MEAT

San Daniele prosciutto, pistachio mortadella, bresaola & hot soppressata, mini buffalo mozzarella, pecorino & chilli jam, pickles, olives & rainbow slaw
For two \$34.00 | For four \$68.00

SEASONAL VEGETABLES V

Chargrilled vegetables marinated in garlic & herb oil, mini buffalo mozzarella, pumpkin crostini, ricotta & seeded crackerbread, pickles & olives
For two \$32.00 | For four \$64.00

Add our artisan bread selection for \$13.50

STARTERS

(Antipasti)

TOMATO CROSTINI V

Balsamic-roasted cherry tomatoes with artisanal ricotta & basil \$15.00

ULTIMATE GARLIC BREAD V

Warm artisan buttermilk buns with garlic butter, Parmesan & rosemary \$13.50

SALUMI CROSTINI

Crispy salumi, whipped buffalo ricotta & aged balsamic \$15.00

CRAB & AVOCADO CROSTINI

Fresh white & brown crab, fennel, smashed avocado, yoghurt & chilli \$15.00

BAKED MUSHROOMS V

Crispy music bread, smoked mozzarella & thyme \$15.00

WORLD'S BEST OLIVES V VB

Large green olives with a black olive & sun-dried tomato tapenade & crispy music bread \$8.50

CROSTINI SELECTION

A selection of tomato, salumi, crab & avocado \$15.00

CRISPY SQUID (200g)

Fried with chilli, garlic & parsley, with garlicky mayo for dipping \$18.00

CRISPY MUSHROOM FRITTI V

Herby breadcrumb portobello mushrooms, deep fried & served with garlicky mayo \$11.00

CRAB ARANCINI

Fried balls of crab risotto with pickled fennel, beans & mint served with a yuzu, basil & yoghurt dressing \$15.00

CRUNCHY ITALIAN NACHOS

Crispy fried three-cheese ravioli, served with spicy Sicilian tomato sauce \$12.00

PROSCIUTTO & MELON

San Daniele prosciutto with fresh melon, mini buffalo mozzarella & homemade basil pesto \$14.50

PASTA

WE MAKE FRESH PASTA
RIGHT HERE, EVERY DAY, WITH LOVE

Some people like pasta as a starter, I like mine as a pasta course followed by secondi, or double it up as a main course

SIMPLE BAKED LASAGNE Herby slow-cooked pork & beef with squash, oozy white sauce, tomatoes, mozzarella & Parmesan \$27.00

RAVIOLI CON CARNE Beef ragù-stuffed pasta with sage brown butter, crispy pancetta, lemon & Parmesan \$26.50

RISOTTO OF WILD MUSHROOMS V Carnaroli rice with roasted mushrooms, seasonal greens & mozzarella \$26.50

OUR FAMOUS PRAWN LINGUINE Garlicky prawns with fennel, tomatoes, chilli & rocket \$18.00 / \$27.00

GENNARO'S TAGLIATELLE BOLOGNESE Pork & beef slow cooked with red wine, topped with pangrattato & Parmesan \$17.50 / \$26.50

PENNE CARBONARA Sweet tender leeks with golden smoky pancetta, cracked black pepper & Parmesan \$17.50 / \$26.50

SPAGHETTI VONGOLE Steamed sweet clams with garlic, chilli, white wine, parsley & butter \$16.50 / \$24.50

PENNE ARRABBIATA V VB Fiery tomato & garlic sauce with basil, Parmesan, bird's eye chillies & extra virgin olive oil \$16.50 / \$24.50

Gluten-free pasta available – just ask

PIZZA

ARTISAN DOUGH, HAND STRETCHED,
TOPPED WITH THE BEST INGREDIENTS
& BAKED TO PERFECTION

SPICY MEATBALL

Fiery 'nduja, tomato sauce, pork meatballs, garlic & Parmesan \$26.50

THE PARMA

Fresh tomato sauce, mozzarella, San Daniele prosciutto, rocket & Parmesan \$27.00

TRUFFLE SHUFFLE V

White sauce, fontal, balsamic onions, free-range egg & black truffle \$26.50

COURGETTE POLLO

Crushed tomatoes, mozzarella, roast chicken, courgette, olives & rocket \$24.50

MARGHERITA V

Crushed tomatoes, basil, mozzarella, & extra virgin olive oil \$24.50

ADD GARLICKY MAYO OR TAPENADE DIP FOR \$2

MAINS

(Secondi)

• SALADS •

JI CHICKEN CAESAR

Chargrilled chicken, crispy romaine & red chicory with crunchy croutons, garlicky dressing, Parmesan, red onion, toasted hazelnuts & chervil \$26.50

PROSCIUTTO & PEAR

With pecorino, rocket, balsamic & toasted pine nuts \$25.50

CLASSIC SUPER FOOD V VB

A super-fresh combination of avocado, roasted beets, mixed pulses & grains, sprouting broccoli, pomegranate & spicy seeds with harissa dressing & cottage cheese \$24.00

ADD SMOKED SALMON, FETA OR GRILLED CHICKEN FOR \$4

ITALIAN STEAK & FRIES

Marinated sirloin, flash grilled & served with garlic butter, slaw & fries \$38.00

280g RIB-EYE STEAK

With grilled portobello mushrooms, gremolata, funky chips & balsamic onions \$46.00

GRILLED PORK CHOP

Marinated & cooked under a brick with parsley bagna càuda, apple & kohlrabi \$38.00

LAMB CHOPS SCOTTADITTO

Juicy chops grilled under a brick, served with agrodolce peppers & salsa verde \$38.00

SEARED TUNA

Chargrilled tuna steak with smashed avocado, tomatoes, basil & extra virgin olive oil \$33.00

THE JAMIE'S ITALIAN BURGER

Prime beef patty with pancetta, balsamic onions, artisan Cheddar, tomato & our house special sauce in a brioche bun, served with your choice of chips \$34.50

CHICKEN AL MATTONE

Free-range chicken grilled under a brick, served with a creamy wild mushroom sauce, lemony rocket & Parmesan \$33.00

VENETIAN FISH STEW

Sustainable fish & shellfish cooked in a rich tomato & Fiano white wine sauce with fregola, crostini & crab aioli \$32.00

Sides (Contorni)

CRISPY POLENTA CHIPS
Rosemary & Parmesan \$9.50

SPICED FRIES V
Gennaro's spicy rub \$7.50

CAESAR SALAD
Crunchy croutons, Parmesan & chervil \$9.00

TRUFFLE MASHED POTATO V
Shaved black truffle \$7.50

ROCKET & PARMESAN V VB
Aged balsamic dressing \$8.50

TOMATO SALAD V VB
Sweet plum tomatoes & fresh basil \$8.00

FUNKY CHIPS V
Fresh garlic & parsley \$8.00

SEASONAL GREENS V
Veg of the day \$7.50

WE'RE PROUD OF OUR PRODUCERS
WE WORK HARD TO MAKE YOUR JAMIE'S ITALIAN EXPERIENCE
A LITTLE BIT SPECIAL, WHICH IS WHY WE ALWAYS
SOURCE THE VERY BEST INGREDIENTS



Check out our ever-changing blackboards for our chefs' specials, made with local & seasonal ingredients

WE ALWAYS USE
**FREE-RANGE
& HIGHER-WELFARE MEAT**
NO COMPROMISE

Jamie's BAR

PLEASE ASK YOUR SERVER FOR OUR FULL DRINKS & DESSERT MENUS

APERITIVO

A LIGHT DRINK THAT SHARPENS YOUR APPETITE BEFORE DINNER

APEROL SPRITZ

A refreshing mix of Aperol, soda & Prosecco \$18.00

BELLINI

White peach purée & Prosecco \$15.00

STRAWBERRY ROSSINI

Strawberry purée & Prosecco \$15.00

SOUR CHERRY FIZZ

Sour cherry & orange make this luxurious spritz \$19.00

LYCHEE & ELDERFLOWER

Elderflower & lychee liqueur – great on its own or with antipasti \$19.00

Mocktails

HOMEMADE LEMONADE

Fresh lemon juice, sugar, mint leaves & soda \$7.50

REFRESHER

Fresh lemon juice, elderflower cordial & cranberry juice, topped with lemonade \$7.50

BERRY BLAST

Strawberries & passion fruit purée shaken up with lemon, sugar syrup & cranberry juice \$8.50

LYCHEE SLUSHIE

Lychee, lemon juice & fresh mint leaves blended with ice \$8.50

CITRUS REHYDRATOR

Orange juice, yuzu & maple syrup shaken & topped with sparkling water \$8.50

CITRONADE

Fresh orange, lemon & lime juice with our homemade spiced syrup & ginger ale \$7.50

Cocktails

ME & MY TEAM HAVE CREATED A LIST OF DELICIOUS COCKTAILS TO PERFECTLY COMPLEMENT YOUR MEAL. CHEERS! JAMIE O X

CLASSIC

NEGRONI

London gin, Campari & Martini Rosso \$18.50

BOND'S VESPA DRY MARTINI

Gin & vodka garnished with lemon peel & shaken, not stirred – named after 007's one true love \$19.00

AMARETTO SOUR

Saliza amaretto shaken up with lemon juice & bitters \$19.00

SINGAPORE SLING

Our own take on the Singaporean classic, topped with Prosecco \$19.00

GENNARO'S SIDECAR

Our Godfather's very own twist on a classic – Remy Martin cognac, limoncello, orange liqueur & lemon juice \$18.50

REFRESHING

JAMIE'S MOJITO

Bacardi rum & Martini Bianco, fresh mint, lime & sugar, topped with Prosecco \$19.00

AMALFI COLLINS

Elderflower liqueur, limoncello, gin & lemon juice with a dash of soda \$19.00

FLORENCE FIZZ

Limoncello, pomegranate juice & elderflower cordial, topped with Prosecco \$18.50

RASPBERRY MULE

Vodka, raspberry purée & fresh lime juice topped with ginger beer \$18.50

MARGARITA

Sauza tequila shaken with rich orange liqueur & freshly squeezed lime juice, served on the rocks \$19.00

CONTEMPORARY

VANILLA & LEMON MARTINI

Vodka, lemon juice & homemade vanilla syrup shaken & served chilled \$19.00

LA DOLCE VITA

Amaretto & triple sec shaken up with fresh lemon & cranberry juice \$18.50

LOMBARDI BLOODY MARY

Vodka & spiced bloody Mary mix, garnished with a Lombardi pepper \$18.50

PASSION FRUIT & MANGO SMASH

Bacardi Superior rum shaken up with passion fruit, mango juice, fresh lime & homemade vanilla syrup, topped with ginger beer \$19.00

BRAMBLE

Bombay Sapphire gin, blackberry liqueur & lemon juice \$18.50

Sparkling



| | 150ml glass | bottle |
|---|-------------|----------|
| MOSCATO DULCIS SAN SILVESTRO DOCG 7.5% ASTI Sweet & fresh with hints of acacia & honey | \$14.00 | \$66.00 |
| PROSECCO FRIZZANTE RIZZARDI DOC 11% TREVISO An intense dry sparkling wine with flavours of citrus fruit, pear & fresh green apple | \$15.50 | \$72.00 |
| CHAMPAGNE TAITTINGER BRUT RESERVE REIMS, FRANCE | | \$125.00 |
| CHAMPAGNE TAITTINGER PRESTIGE ROSÉ REIMS, FRANCE | | \$180.00 |

BEER & CIDER

| | |
|--------------------------------------|--|
| PERONI 4.7% \$13.00 330ml | ARCHIPELAGO EVVIVA L'ITALIA DRAFT 5% A crisp, golden brew handcrafted for us by the Archipelago Brewery, made from natural ingredients \$12.00 300ml \$17.00 480ml |
| MORETTI 4.6% \$12.50 330ml | TIGER DRAFT 5% Singapore's most famous beer – smooth, crisp & well balanced \$11.00 330ml \$16.00 500ml |
| | SOMERSBY CIDER 4.6% \$12.50 330ml |

SOFT DRINKS

ACQUA PANNA STILL WATER \$8.50 750ml

SAN PELLEGRINO SPARKLING WATER
\$8.50 750ml

SOFT DRINKS
Coke; Diet Coke; Sprite; Ginger ale; Tonic, Soda
\$5.00

ITALIAN SODAS
Aranciata / Limonata
\$5.50

FRESH SQUEEZED JUICE BLENDS

Orange zinger – orange, green apple & ginger
Beet the blues – carrot, celery & beetroot
Clean & green – green apple, celery & ginger
\$8.50

FRUIT JUICES

Orange, Apple, Cranberry, Pomegranate, Pineapple, Tomato
\$6.50

FRESH SMOOTHIES

Banana & almond, Pear & blueberry, Mango & orange
\$8.50

WHITE WINE



| | 150ml glass | 500ml carafe | bottle |
|---|-------------|--------------|----------|
| SAUVIGNON BLANC TINTORETTO 12% FRIULI GRAVE Bright & refreshing with a burst of apple, peach & citrus notes | \$15.50 | \$49.00 | \$72.00 |
| GAVI LA SCOLCA ORO DOCG 11% FRIULI GRAVE Pale yellow with a varietal bouquet & fresh harmonious taste | \$16.00 | \$50.00 | \$74.00 |
| PINOT GRIGIO COLLE CORVIANO 13% PIEMONTE Crisp & delicate with citrus flavours | \$17.50 | \$57.00 | \$84.00 |
| CHARDONNAY COSTA DI BUSSIA DOC 13.5% LANGHE Plump but elegant in texture with apricot & banana flavours | \$17.00 | \$54.50 | \$80.00 |
| SAUVIGNON BLANC SILENI CELLAR SELECTION 12% MARLBOROUGH Aromas of gooseberry, passion fruit & tropical fruit | \$17.00 | \$54.50 | \$80.00 |
| SOAVE CLASSICO BOLLA IL GAMBERA 12.5% VENETO Intense fragrances of flowers & pear with hints of lemon & honey | - | - | \$70.00 |
| PINOT GRIGIO LIS NERIS 13% VENEZIA-GUILIA Sunny, round & full of ripe fruit with a balanced finish | - | - | \$118.00 |

ROSÉ WINE

| | | | |
|---|---------|---------|---------|
| IL LAURI CHILOA CERASUOLO DOC 12.5% ABRUZZO Crisp & refreshing – this rosé is summer in a glass | \$15.00 | \$47.50 | \$70.00 |
|---|---------|---------|---------|

RED WINE



| | 150ml glass | 500ml carafe | bottle |
|--|-------------|--------------|----------|
| MONTEPULCIANO NICODEMI 12.5% ABRUZZO Garnet red in colour with sour cherry & red flowers on the nose | \$15.50 | \$49.00 | \$72.00 |
| VALPOLICELLA ALLEGRINI, CORTE GIARA 12.5% VENETO Intense, supple & feisty with hints of cherry | \$17.50 | \$57.00 | \$84.00 |
| BARDOLINO CLASSICO RIZZARDI DOP 12.5% VENETO Dry, fresh & perfumed with notes of red berry & spice | \$16.00 | \$50.00 | \$74.00 |
| CHIANTI CLASSICO CASTELL'IN VILLA 14.5% TUSCANY A beautiful blend – earthy & spicy | \$18.50 | \$60.00 | \$88.00 |
| MERLOT SILENI CELLAR SELECTION 12% HAWKES BAY Ripe & juicy with plum, blackcurrant, soft leather & silky tannins | \$17.00 | \$54.50 | \$80.00 |
| FARINA VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC 14% SAN PIETRO Intense with a fruity fragrance & notes of liquorice | - | - | \$98.00 |
| AMARONE DELLA VALPOLICELLA TOMMASI 15% VENETO Smooth & dense with aromas of stewed plums, raisins & dates | - | - | \$160.00 |

We only source the best wines – delicious on their own or even better when paired with one of our dishes

All prices are subjected to GST and 10% service charge