ANTIPASTI

PANE DI CASA (V) | 6
Aged Balsamic, EVOO

FOCACCIA VULCANO (V/VG) | 18
Herb or Garlic Oil, Sea Salt

FOCACCIA CON MOZZARELLA (V) | 26
Fior Di Latte, Garlic, Herbs, EVOO

OYSTERS
Natural: **½ DOZ | 38 - DOZ | 68**
Red Wine Vinaigrette

Kilpatrick: **½ DOZ | 44 - DOZ | 86**
Crispy Bacon, House made Worcestershire

SALUMI MISTI | 36
Locally Sourced Cured Meats Selection,
Giardiniera, Olives, Grilled Vegetables
Add Mozzarella di Bufala D.O.P. | 10
Add Woodfired Focaccia | 10

GRILLED MORTADELLA | 25
Pistachio Pesto and Stracciatella
Add Woodfired Focaccia | 10

MIXED SICILIAN OLIVES | 15
Add Woodfired Focaccia | 10

BURRATA (V) | 27
Burrata D.O.P., Sundried Tomato Pesto, Herb oil
Add Woodfired Focaccia | 10

KINGFISH CARPACCIO | 24
Capsicum Puree, Passion Fruit Dressing

BEEF TARTARE | 28
Capers, Anchovies and Shallots in Filo Pastry,
Mustard Mayo, Chives

ARANCINI | 22
Homemade Arancini, Bolognese Sugo,
Spicy Rosé Sauce, Grana Padano D.O.P.

POLPETTE AL SUGO | 22
Slow Cooked Beef Meatballs, Sugo al Pomodoro,
Grana Padano D.O.P.
Add Woodfired Focaccia | 10

CALAMARI | E 36 | M 52
Fried Calamari, Lemon Pepper, Aioli

HOST YOUR FUNCTION AT GRADI
If you're looking for a stunning event space or large group dining experience with an abundance of incredible food, enquire today!
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FEED ME - $80PP

Chef's Menu - A shared selection of Gradi's favourites

Minimum of 4 people
Entire table must participate

Add Wine Pairing Experience $55PP

PIZZA

MARGHERITA (V) | 29
San Marzano Tomato, Fior Di Latte, Basil, EVOO,
Grana Padano D.O.P.
Add Mozzarella Di Bufala D.O.P. | 10
Add Prosciutto Di Parma D.O.P. | 6

BUFALINA (V) | 39
San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P.,
Cherry Tomato, Basil, EVOO
Add Prosciutto Di Parma D.O.P. | 6

TARTUFATA | 39
Pizza in Bianco, Fior Di Latte, Truffle Cream,
Mushrooms, Prosciutto Di Parma D.O.P., Balsamic Glaze,
Ricotta Salata, EVOO

DIAVOLA | 35
San Marzano Tomato, Fior Di Latte, Hot Salami, Rocket

CAPRICCIOSA | 39
San Marzano Tomato, Fior Di Latte, Black Olives,
Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V) | 35
Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated with Garlic & Parsley, Fried Eggplant, Zucchini, Onion, Cabbage, Basil, EVOO

PORTOFINO | 36
San Marzano Tomato, Fior Di Latte, Prawns,
Cherry Tomato, Chilli, Oregano, Garlic Oil

GRADI | 35
Pizza in Bianco, Fior Di Latte, Cherry Tomato,
Prosciutto Crudo, Rocket, Ricotta Salata, EVOO

MEDITERRANEAN BREEZE | 38
Pizza in Bianco, Garlic, Rocket, Barramundi,
Stracciatella, Citrus Gel, Crumbed Nuts, EVOO

LA BELLA MORTADELLA | 32
Folded Pizza in Bianco, Mortadella, Stracciatella,
Pistachio Pesto, Pecorino Fondue, Rocket Side

SMOKED & GREEN | 38
Pizza in Bianco, Fior di Latte, Friarielli,
Smoked Herbed Ham, Pecorino Fondue

CALZONE AL FORNO | 34
Folded Pizza, Ricotta, Ham, Mild Salami,
Fior di Latte, Tomato, Basil

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES. WHILE GRADI WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR SPECIAL MEALS FOR CUSTOMERS WHO HAVE FOOD ALLERGIES OR INTOLERANCES, WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

V:VEGETARIAN, VG:VEGAN, A:CONTAINS ALCOHOL | ALL OUR PIZZA BASES ARE VEGAN | GLUTEN FREE GNOCCHI & PENNE AVAILABLE ON REQUEST $5 EXTRA | VEGAN CHEESE AVAILABLE ON REQUEST $5 EXTRA | NO SPLIT BILLS OR ALTERATIONS DURING PEAK PERIODS | PUBLIC HOLIDAY SURCHARGE APPLIES - 15% | ALL OUR STAFF ARE PAID ACCORDINGLY | CARD SURCHARGE OF 1.15% APPLIES | SUGGESTED UPGRADES CANNOT BE CHANGED OR SOLD SEPARATELY | 10% SUNDAY SURCHARGE APPLIES

THANK YOU FOR DINING WITH US!

PASTA e RISO

All our pasta is prepared à la minute

GNOCCHI DI LUIGI (V) | 39
Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca,
Basil, EVOO

TAGLIOLINI ALLA PESCATORA (A) | 45
Prawns, Spring Bay Mussels, Vongole, Fresh Fish,
Sugo Al Pomodoro, Chilli, Garlic, White Wine, EVOO

SPAGHETTONI CACIO E PEPE (V) | 34
Parmesan fondue, Pecorino D.O.P., Black Pepper

PAPPARDELLE FUNGHI & TARTUFO (V) | 42
Mixed Wild Mushroom Ragu, Truffle Cream,
Grana Padano D.O.P.

LASAGNA | 38
Layered Homemade Pasta, Bolognese Sugo, Bechamel,
Grana Padano D.O.P.

RIGATONI BOLOGNESE | 36
Traditional Beef Ragu, Grana Padano D.O.P.

PACCHERI GAMBERETTI E GUANCIALE (A) | 39
Guanciale, Prawns, Bisque, Napoli Sauce, White Wine, Chilli

MALLOREDDUS SALCICCIA E ZAFFERANO (A) | 39
Sausage Ragu, Saffron, Napoli Sauce, Chilli, White Wine,
Pecorino D.O.P.

RISOTTO AL RAGU DI COZZE | 36
Mussels Ragu, Zucchini, Bisque, Chilli, Grana Padano D.O.P.

SECONDI

TAGLIATA DI MANZO | 65
300g Scotch Fillet, Rocket Salad, Grana Padano D.O.P.

VEAL COTOLETTA | 46
Grana Padano Crumbed Veal, Roasted Cherry Tomatoes,
Buffalo Mozzarella D.O.P., Basil

BARRAMUNDI | 49
Pan seared Barramundi, Panzanella Salad, Crostini

GUAZZETTO DI COZZE (A) | E 29 | M 44
Steamed Spring Bay Mussels, Sugo al Pomodoro,
Chilli, Parsley, White Wine, Garlic, EVOO

SPATCHCOCK CHICKEN | 48
Marinated and Grilled Spatchcock, Capsicum Puree,
Nduja Butter, Zucchine alla Scapece

CONTORNI

CRISPY CHIPS (V/VG) | 16
French Fries, Ketchup

PATATE NOVELLE (V/VG) | 22
Crispy Potatoes, Garlic, Rosemary, Sea Salt

INSALATA DI RUCOLA (V) | 20
Rocket, Pear, Shaved Grana Padano D.O.P., Aged Balsamic

ZUCCHINI E STRACCIATELLA | 19
Grilled Zucchini, Lemon, Stracciatella, Yoghurt,
White Anchovies

CHOPPED SALAD (V) | 18
Tomatoes, Cucumber, Red onion, Chickpeas,
Pecorino D.O.P., Balsamic Dressing

CHARD GRILLED COS | 17
Grilled Cos Lettuce, Pangrattato,
Lemon & Caper Dressing, Chives

GREEN BEANS (V) | 19
Basil Pesto, Potatoes, Pinenuts