

# GILSON

## ANTIPASTI

Wood fired flatbread	11
Shucked oyster, finger lime mignonette	6
Marinated olives	9
House-made pickles	9
Pickled mushrooms	9
Heirloom tomatoes	15
Marinated peppers	11
Burrata	16
Wild boar salami	11
Prosciutto	14
White anchovies	9
Calamari fritti with romesco	24
Octopus with nduja and potato	24
Whipped cod roe, bottarga	16
Kingfish crudo with jalapeno	24
Beef carpaccio with kohlrabi, horseradish	26

## WOOD GRILL

Lamb cutlet with salsa verde	9ea
Whole king tiger prawn	12ea
1/2kg mussels with tomato, white wine and flatbread	22
Daily market fish with caponata	34
Local flathead tails with tartar	38
Eggplant parmigiana	28
Veal cotoletta with rocket and parmesan	45
Minute steak with rocket and lemon	28
Dry-aged 350g porterhouse on the bone	49

## WOOD FIRED PIZZA

Margherita	23
Mushroom, rosemary and taleggio	25
Zucchini, onion, brie and pesto	26
Hot salami, guanciale and jalapeno	29
Pepperoni, tomato, chilli honey	27
Capricciosa	27
Prosciutto, rocket and parmesan	29
Bresaola, stracciatella, rocket and truffle oil	28

## PASTA

Fettuccine with tomato and stracciatella	26
Spaghettoni cacio e pepe	28
Pappardelle lamb ragu	35
Rigatoni amatriciana	32
Spaghetti alle vongole	38
Linguine with lobster and cherry tomato	52

## SIDES

Fries	12
Iceberg, radicchio and herbs	15
Cabbage, fennel and parmesan	15
Char-grilled broccolini with chilli and vinegar	15

## SALAD

Chopped salad - tomato, cucumber, beetroot, avocado, capsicum, stracciatella, egg, red onion balsamic dressing	24
• Add poached chicken or tuna	+5
Nicoise with grilled tuna fillet	34
Chicken - wombok, avocado, cucumber, buckwheat	28
Caprese - tomato, mozzarella, basil	22

## DESSERT

Cannoli with orange ricotta and pistachio	7
Tiramisu	15
Dark chocolate mousse	18
Date pudding with butterscotch and vanilla ice-cream	15

SEASONAL ITALIAN OPEN EVERYDAY FOR BREAKFAST, LUNCH & DINNER  
ENQUIRE ABOUT **PRIVATO**, OUR PRIVATE DINING UPSTAIRS: [INFO@GILSONRESTAURANT.COM.AU](mailto:INFO@GILSONRESTAURANT.COM.AU)

A SERVICE CHARGE OF 15% IS APPLIED ON WEEKENDS AND 20% ON PUBLIC HOLIDAYS

## **BRUNCH**

Sourdough, Rye or Fruit Toast	9
Porridge - Poached Pear, Macadamia Crumble	18
Seasonal Fruit Bowl, Whipped Passion Fruit Yoghurt	19
Vegan Granola, Coconut Yoghurt, Seasonal Berries	18
Ricotta Hotcakes, Banana, Honeycomb Butter	22
Morning Bowl, Broccoli, Grains, Rocket, Avocado, Poached Egg	24
Avocado, Goats Cheese, Basil, Chilli on Sourdough + Poached Egg 3.5 + Bacon 6	21
Roasted Mushrooms - Whipped Fava Beans, Poached Eggs	20
Corn and Zucchini Fritters - Bacon, Poached Egg, Yoghurt, Herbs	24
Chili Scrambled Eggs, Bacon, Spring Onion, Salted Ricotta on Sourdough	24
Eggs Benedict, Poached Eggs, Ham, Hollandaise, English Muffin	23
Steak and Eggs - House made Worcestershire	25
Fried Egg And Bacon Roll, Tomato, Cheese, BBQ Sauce	16
Eggs Your Way, Poached, Fried or Scrambled	13

## **EXTRAS**

Gluten Free Toast / Hollandaise	3
Tomatoes / Spinach / Mushrooms	5
1/2 Avocado / Bacon / House Made Baked Beans / Goats Cheese	6
Smoked Salmon	8

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## **COFFEE & TEA**

Cold Brew	6.5
Iced Latte Or Black	5.5
Black Coffee	4.2
White Coffee	4.7
Oat, Lactose Free, Soy Or Almond	+1
Tea	4.5
Breakfast, Green, Chamomile, Peppermint, Lemongrass And Ginger	

## **FRESH SQUEEZED JUICE**

Orange	10
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## **SOFT BEVERAGES**

CAPI Sparkling Mineral Water	11
San Pell Aranciata	5
San Pell Aranciata Rosso	5
San Pell Chinotto	5
San Pell Limonata	5

## **ALCOHOLIC**

Bloody Mary	18
Garibaldi – Campari, Orange	14
Mimosa – Prosecco, Orange	16
Bellini – Prosecco, Peach Nectar	16
J.Laurens Cremant Clos des Demriselles Languedoc-Roussillon, FRA	24

## **MOCKTAIL**

Hello Aloe – Lychee Aloe Vera, Melon Schrub, Cantelope	12
Estate Rosa– Sparkling Pink Grapefruit, Lime, Agave Syrup, Basil Salt Rim	12
Spritz Alla Fragola– Watermelon Shrub, Cranberry, Strawberry, Soda	11

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