



Set Menu

Let's share with family and friends the best of Julio's Restaurant

Two Course - \$55 per person Three Course - \$65 per person

CICCETTI shared to the table

Ciabatta bread, EVOO & balsamic

ANTIPASTI to start

Arancini

Homemade pumpkin and feta risotto balls. Basil tomato sugo, shaved parmesan. Rocket (V)

Calamari fritti

Crispy squid, aioli, chilli, parsley, lemon, olive oil, fennel & carrot salad (GF)

Insalata caprese

Tomato, mozzarella, rocket & Italian dressing. Fresh basil (V) (GF)

SECONDI mains – Select 3 from below

Salmone

Crispy skin salmon, soft parmesan polenta, fire roast peppers, char-grilled broccolini, olive oil (GF)

Pollo alla griglia

Char-grilled chicken breast, chickpea & roast capsicum puree, asparagus, potatoes & tomato (GF)

Bistecca

250gr WA scotch fillet, served with roast potatoes, red wine jus & greens (GF)

Gnocchi alla gorgonzola

Hand-cut potato gnocchi, cherry tomatoes, chilli, garlic, spinach gorgonzola, cream, parsley, walnuts

DOLCE dessert – Select 3 from below

Crostata di Ricotta

Ricotta and pine nut tart. Served with fresh berries and spiced syrup

Pana cotta

Served with berry coulis & honey (V/GF)

Mandorlina

Almond and chocolate cake, hazelnut ice cream, red berry coulis (V/GF)

Affogato

Vanilla ice cream, espresso (V/GF)

V: VEGETARIAN VE: VEGAN GF: GLUTEN FREE