



Julio's

Lunch & Dinner

Monday to Friday
12:00 - 21:00

Dinner

Saturday & Sunday
17:00 - 21:00

We are a cashless venue
15% surcharge applies on public holidays
1.9% credit card surcharge



Antipasto

Pane	8
Grilled ciabatta bread. Served with roast cherry tomatoes, olive oil & balsamic vinegar. (ve/df/gfo)	
Olives	14
Italian style marinated olives. Served with grilled bread (ve/df/gfo)	
Pane all'aglio	15
Ciabatta bread with garlic butter, topped with mozzarella, parsley, olive oil & parmesan. Served with side salad. (v)	
Arancini	18
Deep fired balls of risotto al pomodoro, parmesan & mozzarella. Served on pesto Genovese & roasted pine nuts. (v)	
Polpette	18
Homemade beef meatballs, finished in a rich basil and tomato sauce. Topped with roast pine nuts & parmesan cheese. (n)	
Calamari	20
Crispy squid, lemon, fresh chilli & parsley. Served with pickled carrot & fennel salad (gf)	
Bruschetta	22
Sliced DOP San Daniele Prosciutto, whipped ricotta, sundried tomatoes, parmesan & olive oil on grilled ciabatta bread. (gfo)	
Burrata	25
Local burrata, cherry tomatoes, Italian style marinated olives, fresh basil & gremolata. Served with grilled bread drizzled with olive oil. (v/gfo)	

TO SHARE

Antipasto Platter 49

Arancini , crispy calamari, pickled vegetables, bocconcini cheese, Asiago cheese,
Italian style marinated olives, rocket, cherry tomato & parmesan salad.
Served with aioli, pesto Genovese & grilled bread.

Salads

Rucola	18
Fresh rocket salad, shaved parmesan, roast walnuts, pear & Italian vinaigrette.(v/gf) Add burrata +\$6	
Caprese	18
Fresh mozzarella, sliced tomato, basil, olive oil & balsamic vinegar. Served with pesto Genovese (v)	
Julios Salad	25
Roasted walnuts, feta cheese, roast pumpkin, cherry tomatoes, pickled fennel, carrot, mixed lettuce & Italian dressing. (v/gf/n) Add grilled chicken or calamari +\$6	

Pasta

Gluten free pasta options: gnocchi, spaghetti, linguine + \$4

Arrabbiata	28
Fettuccine, Napoletana sauce, fresh chilli, cherry tomatoes & fresh basil. (ve/df) Add burrata or prawns +\$6	
Puttanesca	30
Fettuccine, Napoletana sauce, fresh chilli, garlic, cherry tomatoes, capers, black olives, parmesan & parsley. Topped with parmesan cheese. (v) Add anchovies +\$2	
Gnocchi	32
Gorgonzola cream, baby spinach, roasted medley tomatoes & fresh chilli. Topped with crushed walnuts & Parmesan cheese.(v/n) Add prawns +\$6	
Ragu Bolognese	32
Rigatoni, ground beef, carrots, onions, celery, wine & tomato sauce. Topped with Parmesan cheese & parsley. Add burrata +\$6	
Polpette e Pasta	32
Spaghetti, homemade beef meatballs, finished in a rich basil and tomato sauce. Topped with roasted pine nuts & parmesan cheese. (n)	
Orecchiette	34
Small dome shaped pasta, cooked in a bacon, spinach & sundried tomato creamy sauce. Topped with parmesan, roasted almonds & fresh parsley.	
Seafood Tortelloni	38
Prawns & scallop filled pasta, cooked in a garlic, dill & white wine creamy sauce. Finished with chilli flakes & herb oil.	
Marinara	45
Spaghetti, clams, prawns, scallops & cherry tomatoes. Finished in a seafood Napoletana sauce, fresh chilli, lemon zest & parsley. (df)	

Pizza

Gluten Free pizza base + \$4

Funghi	28
Ricotta base, grilled mushrooms, baby spinach, mozzarella & parmesan. (v) Add prosciutto +\$6	
Margherita	28
Sliced tomatoes, mozzarella, fresh basil & San Marzano tomato sauce. (v)	
Salame	28
Salami, roasted peppers, chilli flakes, parsley, mozzarella & San Marzano tomato sauce.	
Quattro Formaggi	28
Ricotta base, buffalo bocconcini, gorgonzola, mozzarella & parmesan cheese. (v)	
Parma	29
Sliced San Daniele Prosciutto, fresh rocket, parmesan, olive oil, San Marzano tomato sauce. Add burrata +\$6	
Sarda	30
Prawns, spinach, fresh chilli, mozzarella, San Marzano tomato sauce.	

Main

Portobello	38
Char-grilled Portobello mushrooms, finished with gremolata. Served on a bed of pearl cous cous, medley tomatoes, cucumber, black olives, feta, basil & roasted pistachios salad. Drizzle with olive oil & lemon juice. (ve/df/n)	
Pollo alla Romana	40
Traditional chicken, pancetta, chilli, green peppers & capers stew. Served in a cast iron pan with grilled bread & a side of fresh salad. (df/gfo)	
Salmone	45
Crispy skin salmon, roast potatoes, chargrilled broccolini, roasted cherry tomatoes & brasied fennel. (gf/df)	
Agnello	48
Grilled lamb cutlets, roast pumpkin puree, medley tomatoes, chargrilled broccolini. Served with gremolata. (gf)	
Fritto Misto	50
A mix of deep fry scallops, crispy squid, prawn tails, white fish goujons & roast potatoes. Served with aioli, topped with onion & chilli salad. (gf)	
Bistecca	55
300 gr WA scotch fillet, gremolata & side of fresh salad. Served with your choice of roast potatoes or chips. (gf)	

Sides

Julios Patatine	12
Crispy potato chips, parmesan, truffle oil, parsley & aioli. (v)	
Garden Salad	12
Mix lettuce, cucumber, carrots, fennel, cherry tomato & orange wedges. Drizzle with olive oil. (ve/df/gf)	
Broccolini	12
Chargrilled broccolini, roasted hazelnuts, lemon & olive oil. (ve/df/gf/n)	

Desserts

Tiramisu	15
Vittoria coffee, Savoiardi, mascarpone cream. (v)	
Pear & Ricotta Tart	15
Served with vanilla gelato & raspberry coulis. (v/gf)	
Panna Cotta	15
Served with blueberry compote. (v/gf)	
Cannoli	18
Sweet ricotta cream, pistachio & maraschino. (v)	
Strawberry Sorbet	10
Served with fresh berries (v/gf/df)	
Affogato	10
Vittoria coffee espresso, vanilla gelato. (v/gf) Add your favourite liquor - Frangelico, Kahlua or Baileys +10	