



Julio's
ITALIAN
RESTAURANT

IN ROOM
DINING

BREAKFAST

0630 - 1000

LUNCH & DINNER

1200 - 2100

ALLERGEN ADVICE

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT
WITH WHEAT, EGGS, NUTS & MILK.

PLEASE ASSESS YOUR PERSONAL RISK PRIOR TO ORDERING.

COLAZIONE

Artisan Toasted Breads with cultured butter & preserves Gluten Free Lupin Fruit Sourdough.	11
Yogurt panna cotta with fennel granola, poached pears & blackberries. (vg)	17
Halloumi with Kasundi, crispy kale, mushrooms, tomato, potato croquette, Sourdough. (v)	26
Ricotta Scrambled eggs with Tuscan white bean ragu, toasted Lupin bread. (v)	25
Julio's Grande with free range bacon, lamb sausage, Tuscan beans, wild mushrooms, potato croquette, tomato & hollandaise with poached eggs on toasted sourdough.	30

CAFE E BEVANDE

Coffee & Tea

Vittoria Oro® Special Bar Coffee Flat White, Cappuccino, Latte, Macchiato (Long/Short), Long Black, Mocha, Hot Chocolate, Chai latte, Iced Latte.	4.5
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Special Milks

Almond / Soy / Oat / Lactose Free	+\$1
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Extras

Extra shot of espresso	+\$0.5
Decaf	

Tea

English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemongrass & Ginger	4.5
Water	

San Felice Sparkling 375 ml / 750ml	4.5 / 7
San Felice Still 375 ml / 750ml	4.5 / 7
Cool Ridge, Australian Spring Water	3

Valencia orange juice	5.5
Beetroot, carrot & ginger juice	5.5
Green apple, mango & lime juice	5.5

PRANZO & CENA

Julio's Caesar with pancetta, focaccia & sun-dried tomatoes, anchovy dressing, Grana Padano & Albany egg.	30
The Italian burger with wagyu beef, thick cut tomato, mozzarella, pesto aioli, crispy pancetta. Served with Tuscan fries. (gfo)	31
Nonna's polpette, pork & pistachio meatballs, tomato sugo & spaghetti.	33
Julio's Lasagne al forno, pork & veal ragu, ricotta & herbs, handmade pasta.	32
Calamari fritti with lemon gremolata, smoked salt, Manjimup chips & hand cut tartare.	32
Parmigiana pollo, Napolitana sauce, mozzarella, Olive oil potatoes & wild rucola.	37
Roasted eggplant with cauliflower, Tuscan beans, fermented chilli & gremolata. (vg / gf)	30
CARNE PIZZA - Nduja & fennel salami, San Marzano tomato & mozzarella.	30
PIZZA MELANZANA -Grilled eggplant, pumpkin, roasted peppers & "mozzarella ". (vg)	32

CONTORNI

Herbed Manjimup chips with confit garlic mayonnaise & arrabiata.	14
Heirloom tomato caprese salad of bocconcini, sun-dried tomatoes, pesto & basil. (vgo/gf/n)	18

DOLCE

Sticky fig & date pudding, salted caramel & gelato	21
Lemon panna cotta with wood fired pears & macadamia shortbread. (vg)	21