

# GIGI

Caviar Bump (2g), Belvedere vodka shot

38ea

## **SMALL TO SHARE**

Natural Oysters GF DF	4ea
Oyster, Tanqueray Gin & pickled watermelon GF DF	6ea
Marinated Calamata Olives	10
Lamb croquette, shiraz caviar, saffron aioli	11 ea
Spanakopita (Spinach, feta pie)	16
Hokkaido Scallops, smashed corn, smoked speck, citrus (3) GF	28
Moreton bay bug, pickled cucumber, nduja yogurt, cos & brioche bun	22
Kingfish Crudo with tomato water, lime zest, ginger, grapes GF DF	26
Saganaki cheese, lemon, oregano, honey GF	19
Trio of dips, tzatziki, taramosalata, yellow capsicum & feta, grilled pita GF	32
Traditional Moussaka, pulled lamb, potato, eggplant & bechamel sauce	26

## Charred Souvlaki

Marinated lamb, tzatziki GF	14ea
Greek sausage, capsicum, nduja yogurt GF	14ea
Add pita bread	+5

Lunch: 11:30am to 3pm

Golden Hour: 3pm to 5pm - All Cocktail \$17 - Small plates available only

Dinner: 5pm to 9pm

Dietaries:

Talk to us about any serious allergy

Despite our best efforts, Cross-contamination is always a risk

**LARGE TO SHARE**

<b>Octopus</b>	31
Grilled with harissa, braised radicchio, roasted potato, olives GF DF	
<b>Traditional Bouillabaisse</b>	38
Goolwa pipis, calamari, barramundi, moreton bay bug , tomato bisque GF DF	
<b>Crab Ravioli</b>	44
Queensland spanner crab & ricotta ravioli, tomato bisque	
<b>Lamb Ravioli</b>	44
Pulled lamb & ricotta ravioli, burnt butter, sage, lamb jus	
<b>Risotto</b>	48
Osso Buco alla milanese ossobuco, saffron butter, bone marrow GF	
<b>Lobster &amp; Scallop Squid Ink Spaghetti</b>	59
With garlic oil and cherry tomato	
<b>Spaghetti Alle Vongole</b>	45
With Goolwa pipis, olive oil, cherry tomato, fresh parsley DF	
<b>King Fish</b>	39
Saltimbocca ( <i>wrapped with prosciutto</i> ), asparagus, roasted potatoes, saffron butter	
<b>Lamb Cutlet</b>	44
Truffle, layered potato, sun-dried tomato, greek yogurt pesto gf	

**SIDES**

Spiced carrots, chic peas, radicchio & yogurt GF	16
Grilled greens, sesame seeds GF DF	14
Paprika & herbs roasted potatoes	14
<u>Gigi Salad</u>	16
Feta, ox heart tomato, cucumber, kalamata olive, capers, red onion, olive oil GF	

**SWEETS**

*All desserts served with creamy vanilla bean ice cream*

Chocolate & hazelnut fondant (Aka lava cake)	17
Portokalopitha: Traditional honey & orange blossom cake	17
Sfogliatina: Traditional Baklava	16