

GIGI

Caviar Goosebump (2g), Greygoose vodka shot

38ea

SMALL TO SHARE:

Trio of dips, tzatziki, taramosalata, yellow capsicum & feta, grilled pita	32
Marinated Kalamata Olives GF DF	10
Natural Oysters GF DF	4 ea
Oyster, Tanqueray Gin & pickled watermelon GF DF	6 ea
Lamb croquette, shiraz caviar, saffron aioli	13 ea
Hokkaido Scallops, smashed corn, smoked speck dust, citrus GF	9 ea
Moreton bay bug, Sriracha mayo, chive & cos on a brioche bun	22
Saganaki cheese, lemon, oregano, honey GF	19
Spanakopita, parmesan cream (Spinach, feta pie)	16
Grilled Octopus, harissa, roasted potatoes & olives GF DF	26

SMALL FROM THE GRILL:

	14 ea
Marinated lamb souvlaki skewer, tzatziki GF DFO	13 ea
Grilled marinated Chicken Skewer, harissa GF DFO	+5
Add pita bread	
	11 ea
Lamb cutlet scottadito chargrilled, demi glaze jus GF DFO	12 ea
Lamb cutlet pistacchio crumbed, saffron ailoli DFO	

Monday - Wednesday: 3pm - 9pm
Thursday - Sunday: 11:30 - 9pm
Golden Hour Daily: 3pm - 5pm - Cocktail \$17

SCAN ME



Dietaries:

DF dairy free | GF gluten free | GFO gluten free option | DFO dairy free option

Talk to us about any serious allergy

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

LARGE TO SHARE

Calamarata Pasta with Octopus	37
Nduja and olives, herb pangrattato	
Roasted Beetroot	34
Skordalia (Almond Hommus), Kalamata Olives, Pistachios & Pita VG GFO	
Crab Ravioli	44
Queensland spanner crab & ricotta ravioli, tomato bisque	
Risotto Osso Buco	47
alla Milanese style, saffron butter, bone marrow GF	
Risotto Caviar & Champagne	52
Creamy champagne-infused risotto topped with premium Caviar, seared Hokkaido Scallops, Mascarpone GF	
Lobster & Scallop Squid Ink Spaghetti	59
With garlic oil and cherry tomato	
Pan Seared Saltwater Barramundi	38
Shaved fennel, green apple, orange & kalamata olive	
Grilled tableland Eye fillet	51
Truffle mash, asparagus, port jus demi glaze GF	
Moussaka	38
Traditional Moussaka, pulled lamb, potato, eggplant & bechamel sauce	

SIDES

Watermelon salad, feta, basil, candied walnuts GF DFO	12
Grilled greens, sesame seeds GF DF	13
Chive Mash Potato	12
Gigi Salad, Feta, ox heart tomato, cucumber, olives, capers GF	13
Beer Battered spiral cut fries	12

SWEETS

All desserts served with creamy vanilla bean ice cream

Chocolate & hazelnut fondant (Aka lava cake)	17
Galaktoboureko: Crispy phyllo, warm custard, honey & citrus syrup.	17
Amalfi: Limoncello sponge, vanilla Parfait, lemon curd & Italian Meringue GFO	17
Tropical trifle: White chocolate and coconut ganache, rum-soaked pineapple, rosemary crumble	17