

MAIN

Porcini & Truffle Ravioli	40
Ricotta filling, Dianne sauce, rocket & hazelnut pesto V	
Lobster & Scallop Squid Ink Spaghetti	59
Garlic butter and cherry tomato	
Pan-seared saltwater Barramundi	38
Shaved fennel, green apple, orange & Kalamata olives GF DF	
Roasted Cauliflower Steak	35
Spiced honey, hummus, pico de gallo GF DF,VG	
Risotto Osso Buco	47
alla Milanese style, saffron butter, bone marrow GF	
Grilled Tableland Eye fillet	51
Truffle mash, asparagus, port jus demi-glace GF	
Meditarranean Paella (minimum 2 people)	79
Saffron bisque, tiger prawns, barramundi, beef, chorizo, peas, capsicum, greens	

SIDE

Watermelon salad , feta, rocket, candied walnuts GF DFO	14
Grilled greens , sesame seeds GF DF	13
Mashed potato , truffle GF	12
GiGi summer salad , strawberry, pineapple cucumber, cherry tomato, mint toasted sesame, jalapeño, yogurt	13
GiGi fries , beer battered spiral-cut, aioli	12

From the GiGi kitchen
made with love, shared with you

GiGi

15% Surcharge Applies on Public Holiday & 5% on Saturday, Sunday