

IL PONTILE

CLASSIC MENU – \$90 PP

ANTIPASTI

Polpo Scottato Glassato al Balsamico

South West Australian octopus tentacles, caramelised in Italian balsamic, finished with cocktail potato crisps, and raw puttanesca sauce

Involtini di Melanzana alla “Parmigiana” (V)

Originated in Naples, and reimaged at Il Pontile – rolled parmigiana of eggplant, mozzarella, parmesan and tomatoes, striped in parmesan sauce, basil sauce, and house made tomato sauce

PRIMI

Gnocchi alla Sorrentina (V)

Comforting traditional Sorrento gnocchi, baked in rich house made cherry tomato sauce, on bubbling provolone cheese sauce, accompanied with basil cream

SECONDI (choice of)

Cotoletta alla Milanese

Made in Milanese Lombard tradition, premium sourced veal cutlet, lightly breaded and delicately fried in butter, served with fresh Ciliegino sauce and Parmigiano Reggiano

Salmone (GF)

Baked salmon with crispy breadcrumbs served with creamy polenta

CONTORNI

Finocchi e Arance (GF/V)

Fennel and orange salad, lightly dressed with cold pressed olive oil

DOLCI

Sorbetti

Selection of daily sorbets

IL PONTILE

PREMIUM MENU – \$120PP

ANTIPASTI

Frittura di Gamberi e Calamari

Crisp lightly battered Australian calamari and Queensland king prawn, with special house luxe tartar sauce

Burrata su Insalatina ai “Due” Pomodori (V)

Southern Italian Burrata with red and yellow tomato, marinated in oil, oregano and pepper, with crunchy garlic bread, and finished with house made fresh pistachio sauce

PRIMI

Gnocchi alla “Sorrentina” (V)

Comforting traditional Sorrento gnocchi, baked in rich house-made cherry tomato sauce, on bubbling provolone cheese sauce, accompanied with basil cream

Tagliatelle alla “Nerano” (V)

Tagliatelle pasta, made in authentic Naples fashion, with zucchini, lashings of butter, basil purée, and parmesan cheese purée

SECONDI

Salmone (GF)

Baked salmon with crispy breadcrumbs served with creamy polenta

CONTORNI

Patate Novelle al Rosmarino (GF/V)

Rosemary roasted baby potatoes

Insalata Verde di Stagione (GF/V)

Mixed garden salad with light citrus and honey dressing

DOLCI

Pastiera Napoletana

Classic Naples Cake with Grano Cotto, Ricotta Cheese and Orange Zest

IL PONTILE

BESPOKE MENU – \$160 PP

CRUDO

Cannolo Battuto di Tonno (GF)

Bread cannolo, filled with tuna tartare, topped with citrus sliced Australian Hass avocado, Italian stracciatella, with fragrant confit tomato purée

ANTIPASTI

Frittura di Gamberi e Calamari

Crisp lightly battered Australian calamari and Queensland king prawn, with special house luxe tartar sauce

Burrata su Insalatina ai “Due” Pomodori (V)

Southern Italian Burrata with red and yellow tomato, marinated in oil, oregano and pepper, with crunchy garlic bread, and finished with house made fresh pistachio sauce

PRIMI

Cartoccio di Mare all’ Amalfitana

Linguine with premium market sourced Queensland king prawn, calamari, mussels, vongole, New Zealand scampi, garlic, chilli, and cherry tomato, infused in house slow simmered vegetable stock, baked in parchment paper in Costiera Amalfitana tradition. Served table side

SECONDI (choice of)

Bistecca alla Fiorentina (GF)

1kg Tuscan style Black Angus T-bone steak served with roasted potatoes

Grigliata Mista di Mare (GF)

Hearty grilled platter of premium seasonal market sourced fish, Queensland king prawn, calamari, scallop, New Zealand scampi, with salmoriglio sauce made with a Southern Italian sensibility

CONTORNI

Insalata di Rucola (V)

Wild rocket salad with shaved Parmigiano Reggiano and pears

Patate Novelle al Rosmarino (GF/V)

Rosemary roasted baby potatoes

DOLCI (choice of)

Sfogliatella Napoletana

Crispy filo pastry filled with vanilla & cinnamon ricotta, topped with mixed berries

Pastiera Napoletana

Classic Naples cake with grano cotto, ricotta cheese and orange zest