

TO START

GARLIC BREAD	10	CHARGRILLED AUSTRALIAN PRAWNS	27
OLIVES & BREAD - warm rainbow olives served with bread	13	- (4 pcs) Chargrilled prawns served with fresh lemon	
BRUSCHETTA - (4 pcs) fresh cherry tomatoes, spanish onion, basil, extra virgin olive oil, balsamic glaze	17	CALAMARI FRITTI - with rocket salad and aioli (also available as a main)	24
ARANCINI - (3 pcs) crumbed fried rice balls, mozzarella, roast pumpkin, sage, served with aioli	14	MAIN - with chips	33
NAPOLI MEAT BALLS - (2 pcs) beef meatballs in sugo with bread	14	STEAMED MUSSELS PROVENCALE with Napoli sauce and a touch of chilli served with bread	24
AUSTRALIAN HALF SHELL SCALLOPS (3 pcs) Grilled served in a mediterranean dressing	21	SALUMI BOARD (feeds 2 or 4)	25 / 35
		Prosciutto di San Daniele, hot and mild salami, mortadella, buffalo mozzarella, roasted peppers, eggplant, olives and zucchini	
		GARLIC PIZZA with mozzarella cheese	S 15 / M 19



SALADS & SIDES

COS LETTUCE AND TOMATO SALAD	15	LAMB SALAD - mixed lettuce, spanish onion, pumpkin, olives, feta cheese, sundried tomato, pinenuts and lamb tenderloins	28
ROCKET, PEAR & PARMESAN	17	SEASONAL GREENS	16
CHICKEN SALAD - cos lettuce, cherry tomato, red onion, croutons, parmesan cheese with aioli dressing	27	BOWL OF CHIPS	10
CAPRESE SALAD - cherry tomatoes, basil, buffalo mozzarella, extra virgin olive oil	18		
MEDITERRANEAN SALAD - mixed lettuce, spanish onion, fresh tomato, olives and feta cheese	17		



PASTA

PAPPARDELLE RAGU - slow cooked beef ragu	33	TAGLIATELLE CARBONARA - pancetta, spring onion, cream, egg and parmesan cheese	34
RIGATONI AMATRICIANA - rigatoni in napoli sauce, pancetta, caramelised onion, chilli, white wine	31	RAVIOLI GAMBERI - ravioli stuffed with prawns, seafood mousse, fresh dill and lemon zest in a bisque sauce	36
GNOCCHI PESTO - pinenuts, cream, basil, garlic, parmesan cheese	31	OVEN BAKED LAMB SHANK GNOCCHI baked in the oven with a braised lamb shank	34
SPAGHETTI BOLOGNESE - homemade spaghetti in a traditional Italian beef sauce (Gnocchi +3)	31	BAKED CANNELLONI - spinach and ricotta cannelloni in Napoli sauce, crostini, buffalo mozzarella	34
TORTELLONI ALLA ZUCCA - filled with pumpkin, goat's cheese and buffalo mozzarella in a butter and sage sauce	34	SQUID INK LINGUINE VONGOLE - fresh squid ink linguine, extra virgin olive oil in homemade bisque sauce, clams, bottarga with lemon zest	36
SPAGHETTI MARINARA - homemade spaghetti with mussels, prawns, fresh fish, garlic, olive oil, parsley, lemon zest and white wine	40	LASAGNA - homemade lasagna with traditional Italian beef sauce	31

SECONDI PIATTI

POLLO CACCIATORE - chicken breast infused in sugo, olives, capsicum, garlic, sage, rosemary, served with seasonal greens	37	VEAL COTOLETTA - crumbed baby veal with fresh rocket, shaved parmesan with balsamic glaze	38
VEAL SCALOPPINE PORCINI - pan fried baby veal in white wine, olive oil and herbs with porcini mushrooms served with seasonal greens	39	FISH OF THE DAY - fresh fish of the day	TBA
POLLO PARMIGIANA - oven baked crumbed chicken breast, topped with ham, mozzarella, napoli sauce or SCHNITZEL (sauce on the side available)	33	STEAK OF THE WEEK - served with chargrilled lettuce and chips	M/P
	27	VEAL SALTIMBOCCA - baby veal with San Daniele prosciutto, topped with butter and sage sauce, served with seasonal greens	36

wood fired
pizza

GOURMET
PIZZA 11"

THE PIZZA ORIGINALS

GF +4 / VEGAN +4

MARGHERITA – napoli sauce, mozzarella, oregano, fresh basil	23
NAPOLETANA – napoli, mozzarella, olives, anchovies, oregano, garlic	25
AUSSIE – napoli, mozzarella, leg ham, bacon, egg	25
HAWAIIAN – napoli, mozzarella, leg ham, pineapple	25
CHICKEN – napoli, mozzarella, roast chicken breast, pineapple	26
MEXICANA – napoli, mozzarella, hot salami, capsicum, onion, garlic, hot spices	26
CAPRICCIOSA – napoli, mozzarella, leg ham, mushrooms, olives, oregano, garlic	26
VEGETARIAN – napoli, mozzarella, mushrooms, capsicum, onion, olives, garlic, oregano	25
MEAT LOVERS – napoli, mozzarella, leg ham, mild soppressa salami, bacon, chicken, barbeque sauce	26
PEPPERONI – napoli, mozzarella, soppressa salami	25

WOOD FIRED
PIZZAS

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SOMETHING GOURMET

GF +4 / VEGAN +4

GAMBERI – napoli, spinach, king prawns, buffalo mozzarella, roasted red peppers, pesto, garlic, oregano	32	PESCE MISTO – mussels, calamari, king prawns, spring onion, napoli sauce, mozzarella, fresh basil, oregano, garlic	31	DIAVOLA – napoli sauce, mozzarella, sopressa salami, Nduja (spicy salami), olives, chilli, oregano, garlic, fresh basil	29
SOPPRESSA – napoli, mild soppressa salami, green olives, buffalo mozzarella, fresh basil, oregano	28	AL PROSCIUTTO – napoli, mozzarella, prosciutto San Daniele, roasted red peppers, eggplant, goat's cheese, spring and spanish onion, oregano, garlic	30		
PROSCIUTTO ROQUETTE – napoli, buffalo mozzarella, prosciutto crudo di San Daniele, rocket, garlic, oregano	30	ZIA DIANA – napoli, mozzarella, goat's cheese, zucchini, eggplant, roasted red peppers, olives, pesto, garlic, oregano	30		
BASILICO SPECIAL – napoli, mozzarella, leg ham, mild sopressa salami, bocconcini, roasted red peppers, spanish and spring onion, capers, garlic, oregano	29	ORTOLANA – napoli, mozzarella, feta cheese, mushrooms, sundried tomato, spanish and spring onion, garlic, cracked pepper, oregano	28		
POLLO – napoli, mozzarella, roast chicken breast, mushrooms, fresh tomatoes, spring and spanish onion, cracked pepper, oregano	29	SUPREME – the lot, no anchovies	31		

PIZZE BIANCHE

/ GF +4 / VEGAN +4

LA NUOVA PUMPKIN – mozzarella base, buffalo mozzarella, roasted pumpkin, pinenuts, goat's cheese, rocket	29
ZIO SAMMY – mozzarella base, buffalo mozzarella, mortadella, sundried tomato, green olives, pistachio nuts	29

BAMBINI

SPAGHETTI BOLOGNESE – handmade spaghetti with traditional Italian meat sauce	17
RIGATONI AL BURRO – pasta with butter	12
GNOCCHI NAPOLI – napoli sauce without greens	15
POLLO E PATATINE – crumbed chicken tenderloins with chips	18
SMALL PIZZA (Kids)	17
Margherita Pepperoni Capricciosa Hawaiian Ham, cheese, tomato	

KIDS



Please speak
to staff
regarding
dietary
requirements

basilico
pizzeria e cucina

Strictly no splitting bills | 10% surcharge on public holidays