



# - PASTA - - BAR & BISTRO -

@GOOD.GNOCCHI

## TO START

OUR FOCACCIA 8  
ADD STRACCIATELLA +\$8

HOUSE PICKLES 8

WARM MT ZERO OLIVES 9

BURRATA 22

W CONFIT CHERRY TOMATOES, BASIL

CALAMARI FRITTI 18 / 34  
LEMON PEPPER, ROCKET, AIOLI

ARANCINI "ALLA VODKA" 18  
SPICY VODKA SAUCE, SCAMORZA, AIOLI

CACIO E PEPE LASAGNE BITES 14  
FERMENTED CHILLI MARINARA

GG'S GARLIC BREAD (VEGAN) 9  
ADD CHEESE, FIOR DI LATTE, MOZZARELLA & PARMESAN +5

## PASTA

BRAISED BEEF CHEEK FETTUCCINE 32  
FRESH FETTUCCINE, AROMATIC BEEF CHEEK,  
CAVALO NERO, SHAVED GRANA PADANO

CHILLI PRAWN LINGUINE 32  
FERMENTED CHILLI BUTTER, CHIVES, PANGRATTATO

RIGATONI ALLA VODKA 30  
STRACCIATELLA & BASIL  
+ADD A CRUMBED CHICKEN SCHNITZEL \$10

## GNOCCHI

PUMPKIN, BUTTER, SAGE 32  
PAN FRIED GNOCCHI, BUTTERNUT PUMPKIN  
PUREE, SAGE BUTTER, PEPITA PANGRATTATO

GNOCCHI POMODORO 30  
OUR TOMATO SUGO, CHERRY TOMATO CONFIT,  
PANGRATTATO, BASIL, GRANA PADANO  
(CAN BE MADE VEGAN)

PORK & FENNEL SAUSAGE 32  
SICILIAN PORK, FENNEL & CHILLI SAUSAGE,  
CAVALO NERO, WHITE WINE, CREAM & PARMESAN

WAGYU "LASAGNE" BOLOGNESE 32  
BAKED GNOCCHI, WAGYU BOLOGNESE,  
TOPPED WITH CHEESY BECHAMEL

ADD STRACCIATELLA TO ANY DISH \$8

## MAIN

STEAK FRITES 45  
300G CHARGRILLED CAPE GRIM PORTERHOUSE,  
TARRAGON BUTTER, BEEF JUS, SIDE OF FRIES

PORCHETTA ROAST 33  
W PAN FRIED GNOCCHI, ROASTED PUMPKIN &  
SHALLOTS, WILTED GREENS, WHOLEGRAIN MUSTARD JUS

## SIDES

FRIES 10

W GG'S HERB SALT & MAYO

CRUNCHY COS SALAD 11  
W HERBED BUTTERMILK DRESSING

CHARRED BROCCOLINI 12  
W SMOKED ALMONDS

## DESSERT

GG'S TIRAMISU 16  
ESPRESSO MARTINI SOAKED BISCUIT,  
MASCARPONE ZABAGLIONE, DUTCH COCOA

HOT ZEPPOLE DONUTS 18  
SICILIAN STYLE RICOTTA DONUTS  
W STICKY DATE CARAMEL & VANILLA BEAN ICECREAM

APPLE PIE CANNOLI 14  
CANDIED WALNUTS, HOT BISCOFF CARAMEL