

Shiraz

No Fixed Address Shiraz – Western Australia

Glass \$6 | 500ml \$17 | Bottle \$25

Upper Cut Premium Shiraz – Barossa Valley, SA

Bottle \$42

West Cape Howe Regional Range Shiraz – Frankland River, WA

Bottle \$47

Pinot Noir and other Varietals

Kamana Pinot Noir – Marlborough, NZ

Glass \$9 | 500ml \$26 | Bottle \$38

Vinaceous Voodoo Moon Malbec – Margaret River, WA

Glass \$10 | 500ml \$32 | Bottle \$48

Cabernet Sauvignon and Cabernet Blends

Mount Trio Cabernet Malbec – Great Southern, WA

Glass \$8 | 500ml \$24 | Bottle \$36

Hay Shed Hill Cabernet Sauvignon – Margaret River, WA

Glass \$11 | 500ml \$32 | Bottle \$45

Leeuwin Art Series Cabernet Sauvignon – Margaret River, WA

Bottle \$120

BEER

Eagle Bay Kolsch – Margaret River, WA – 4.7%

\$8.5

Peroni Rosso – Italy – 5.2%

\$8.5

Peroni Leggera – Italy – 3.5%

\$8.5

Peroni Nastro Azzurro – Italy – 5.1%

\$8.5

Beerfarm Pale Ale – Margaret River, WA – 4.7%

\$8.5

Single Fine Summer Ale – Western Australia – 4.5%

\$8.5

Carlton Dry – VIC – 4.5%

\$7

FORTIFIED AND DESSERT WINE (30ml \$9 each)

Solo Arte Vino dei Santi – ITALY 60ml

\$9

Seppeltsfield Para Grand Tawny 10yo – SA 60ml

\$9

Arthur Barrel Aged Muscat – Margaret River, WA 60ml

\$9

Valdespino Yellow Label PX – Spain 60ml

\$9

ARMAGNAC AND COGNAC Bas Delord Armagnac,

VSOP – FRANCE 30ml

\$9

GRAPPA, LIMONCELLO AND DIGESTIVES

Carpene Malvolti Bianca – ITALY 30ml

\$9

Carpene Malvolti Riserva – ITALY 30ml

\$9

Rossi Limoncello – ITALY 30ml

\$9

Averna – Sicily, ITALY 30ml

\$9

Fernet Branca – Milano, ITALY 30ml

\$9

Amaro Montenegro – Bologna, ITALY 30ml

\$9

SPIRITS AND LIQUEURS (All Spirits 30ml)

(Prices do not include mixers. Mixers are charged separately)

Frangelico Hazelnut Liqueur – ITALY

\$9

Disaranno Amaretto Almond Liqueur – ITALY

\$9

Johnny Walker Red Label Scotch – UK

\$9

Johnny Walker Black Label Scotch – UK

\$12

Dalmore 12yo Single Malt Scotch – UK

\$12

Limeburners Single Malt Whisky – AUSTRALIA

\$15

Bacardi White Rum – BARBADOS

\$9

Sailor Jerry Spiced Rum – USA

\$9

Spirits continued ...

Woodford Bourbon – USA

\$9

Makers Mark Bourbon – USA

\$9

42 Below Vodka – NZ

\$9

Sipsmith London Dry Gin – UK

\$9

Espolon Blanco Tequila – USA

\$9

Molinari Sambucca – ITALY

\$9

Galliano Black Sambucca – ITALY

\$9

Grand Marnier – FRANCE

\$9

Kahlua – MEXICO

\$9

Baileys Irish Cream – IRELAND

\$9

Mixers

Coke, Coke No Sugar, Tonic Water, Dry Ginger Ale, Soda Water, Lemonade, Orange Juice

\$2.5

NON-ALCOHOLIC BEVERAGES

Bottled Coke

\$5

Bottled Coke no Sugar

\$5

Bottled Lemon Lime Bitters

\$5

Dry Ginger Ale

\$5

Chinotto – An Italian cola

\$5

Lemon Lime Bitter

\$5

Gazzosa – An Italian lemonade

\$5

Aranciata – An Italian orange soda

\$5

Orange Juice

\$5

Apple Juice

\$5

Water – our still and sparkling water is filtered and bottled in house using an environmentally responsible system.

Still Water 750ml

\$4

Sparkling Water 750ml

\$4

DESSERT

Chocolate Caprese cake (GF)

Traditional cake from the island of Capri. Flourless chocolate cake with almond and hazelnut flour topped with Belgium chocolate ganache served with berry compote and vanilla bean ice cream

\$14

Vanilla Brulee

A traditional baked custard infused with vanilla bean topped with caramelised sugar

\$14

Tiramisu

A traditional Italian trifle layered with savoiardi biscuits soaked with espresso coffee and marsala

\$14

Affogato with Frangelico

Kahlua or Baileys Espresso coffee and vanilla bean ice cream with your choice of Frangelico, Kahlua or Baileys liqueur

\$14

Affogato Espresso

Coffee with a scoop of vanilla bean ice cream

\$7

Gelato

Lemon sorbet, mango sorbet, chocolate, hazelnut, vanilla bean

1 scoop \$4 | 2 scoop \$8

Coffee

Cappuccino, Caffe e Latte, Long Black, Espresso, Long Macchiato, Short Macchiato, Hot Chocolate

\$4

Tea by the Pot

English Breakfast, Earl Grey, Chamomile, Peppermint

\$4pp



trattoria
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FULLY LICENCED BAR/RESTAURANT

Trattoria, a casual Italian eatery, less formal than a restaurant.

Trattoria Iliaria serves honest and simple traditional food, wine and service. Unlike a spacious restaurant, perhaps with a disposition for a formal ambiance, Trattoria Iliaria boasts a lively atmosphere with a snug and cosy feel.

Sitback, relax and enjoy!



STARTERS | PRIMI PIATTI

Pane (v)	
Two slices of Italian style bread	\$4
Garlic and herb ciabatta bread (2 pieces)	\$7
ARANCINI DI RISO	
Rice balls stuffed with Reggiano parmiagiano and mozzarella, sugo, vede	\$15
Pane, Pomodoro Schiacciato (v)	
Two slices of bread served with tomato, extra virgin olive oil (evoo), oregano, sea salt, lemon and fresh mint	\$9
Olive (v)	
Mixed marinated olives including oven roasted Sicilian olives	\$9
Polpette	
Beef and pork homemade meatballs, tomato sugo with Grana Padano served with Italian bread	\$15
Melanzane Parmigiana (v) (gf minus bread)	
Softened eggplant layered with tomato, Grana Padano and fresh basil leaves, served with Italian bread	\$15
Cozze al Peperoncino (v)	
Mussels, white wine, chilli, tomato, Italian bread. (When available) 1kg \$34 500g \$17	
Calamari Fritti	
Pan fried squid served with homemade tartare and lemon	\$15
Salsiccia alla Griglia e Formaggi (gf)	
Grilled dried fennel sausage served with pickled Guindillas, shards of Grana Padano and Provolone dolce	\$17
Un Piatto per Due – <i>A plate for two.</i>	
San Daniele Prosciutto, Mild Capocollo, Casalingo Salami, shards of Grana Padano, Provolone Dolce and a few olives, bread	\$24
Antipasto Misto (serves 4–6)	
Mixed share plate – Olives, whitebait, calamari, Italian sausage, caprese salad, pickled gherkins, goat feta, shards of Grana Padano, Provolone Dolce, mixed salumi, sweet Guindillas and bread	\$52
PASTA	
Pappardelle Ragu	
Fresh egg pasta ribbons in our pork and beef ragu, topped with Grana Padano	\$24
Pappardelle con Polpette	
Fresh egg pasta ribbons in tomato sauce, our pork and beef meatballs topped with Grana Padano and basil leaves	\$26
Pappardelle con Broccoli e Pancetta Affumicata (v, minus pancetta)	
Fresh egg pasta ribbons through hints of garlic, white wine, softened broccoli, crispy smoked bacon in a creamy sauce topped with Grana Padano	\$24
Spaghetti alla Puttanesca (v, minus anchovy)	
Al dente spaghetti tossed through olives, anchovies, capers, chilli, basil and tomato sugo topped with Grana Padano	\$21
Spaghetti Misto Mare	
Spaghetti tossed through tiger prawns, calamari, mussels, hint of chilli and tomato sauce	\$33
Lasagna	
Layers of egg pasta sheets, filled with a meaty tomato sauce, béchamel and Grana Padano	\$26
Pasta del Giorno	
Please see the menu notes for today's homemade fresh pasta on offer	
Risotto del Giorno	
Please see the menu notes for today's risotto	

MEAT AND FISH DISHES | PIATTI DI CARNE E PESCE

Costolette di Capretto (gf)	
Grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme, drizzled with herb salsa verde served with roasted Royal Blue potatoes	\$36
Cottoletta di Pollo alla Parmigiana	
Free range chicken breast coated with herb and Grana crumb topped with tomato, mozzarella, basil and pickled Guindillas served with roasted Royal Blue potatoes	\$36
Filetto di LOMBATA (gf)	
Torre Grilled Black Angus beef sirloin, served with charred broccoli, roasted Royal Blue potatoes, red wine gravy	\$38
add tiger prawns	\$8
PESCE FRESCO DEL GIORNO	
Fresh fish of the day – please look special menu	\$MP
Insalata di Barbietola e Zucca	
Pumpkin beetroot salad with crumble fetta toasted pinenuts cherry tomatoes, lemon dressing	\$23
add grill chicken	\$6
Calamari fritti	
Grilled or deep fry calamari, served with garden salad, capers, Spanish onion, cucumber cherry tomatoes dressed with chilli lime dressing	\$27

SIDES | CONTORNI

Insalata Verde (v) (gf)	
Coz lettuce, fresh herbs, radish, celery, fennel, cucumber with Dijon, honey, white wine vinegar, lemon and evoo	\$9
Insalata Mista (v) (gf)	
Fresh herbs, red onion, cucumber, celery, radish, tomatoes, evoo, aged balsamic	\$9
Insalata Tipo Grecia (v) (gf)	
Goat feta, kalamata olives, tomatoes, cucumber, herbs, red onion, evoo, aged balsamic, herb and caper salsa	\$9
Caprese Salad (v) (gf)	
Fresh tomatoes, Italian buffalo mozzarella, sea salt, basil and mint drizzled with evoo	\$12
Broccolini (greenbeans) (v) (gf)	
Charred green beans and broccolini, served with lemon	\$9
Patate Arrosto (v) (gf)	
Oven roasted Royal Blue potatoes	\$9

KID FRIENDLY OPTIONS | BAMBINI (strictly 12 years or under)

Spaghetti Ragu	
Kid size spaghetti in our pork and beef tomato ragu topped with Grana Padano cheese	\$10
Spaghetti Napoletana	
Kid size spaghetti tossed through a tomato sauce topped with Grana Padano cheese	\$10
Spaghetti con Polpette	
Spaghetti pasta in tomato sauce, with our pork and beef meatballs topped with Grana Padano cheese	\$16
Costolette di Capretto e Spaghetti	
Two goat chops served with spaghetti Napoletana	\$16

COCKTAILS

Aperol Spritz	
Italian Prosecco, Aperol, Soda over ice with orange slice	\$15
Americano	
30ml Vermouth rosso, 30ml Campari, soda and orange slice	\$15
Negroni	
30ml Vermouth rosso, 30ml Campari, 30ml dry Gin over ice, slice of lemon and orange	\$16
Amaretto Sour	
30ml Amaretto, lime juice, soda and dry ginger ale, lemon slices	\$12
Orange Passion	
30ml Campari, orange juice and soda over ice and orange slices	\$12
Cinzano Limone	
60ml dry Cinzano and Italian style lemonade over ice and lemon slices	\$12
Amalfi Spritz	
30ml Limoncello, 60ml Prosecco and soda over ice served with lemon slices and lemon sorbet	\$16
Whisky Ginger Hi-Ball	
30ml Whisky, dry ginger ale over ice with fresh lemon slices	\$12
Campari Nero	
30ml Campari, Chinotto over ice with fresh orange slices	\$12

SPARKLING WINE

No Fixed Address Sparkling NV – Western Australia

Glass \$6 | Bottle \$28

Casa Defra Prosecco DOC – Italy

Glass \$9 | Bottle \$33

WHITE WINE

Aromatic Whites

No Fixed Address Semillon Sauvignon Blanc – Western Australia

Glass \$6 | 500ml \$17 | Bottle \$25

Corte Giara Pinot Grigio – Italy

Glass \$9 | 500ml \$25 | Bottle \$35

Over Exposed Sauvignon Blanc – King Valley, Vic

Glass \$7 | 500ml \$17 | Bottle \$28

Vinaceous Divine Light Semillon Sauvignon Blanc – Margaret River, WA

Glass \$8 | 500ml \$26 | Bottle \$40

West Cape Howe Riesling – Great Southern, WA

Bottle \$43

Risky Business Craft Fiano (natural) – Mt Barker, WA

Bottle \$49

Chardonnay

Mount Trio Chardonnay – Great Southern, WA

Glass \$8 | 500ml \$24 | Bottle \$36

Vasse Felix Filius Chardonnay – Margaret River, WA

Bottle \$65

Rosé

Risky Business Pinot Noir Rosé – Mt Barker, WA

Bottle \$8 | 500ml \$28 | Bottle \$42

Pitchfork Moscato (sweet) – Margaret River, WA

Glass \$8 | 500ml \$24 | Bottle \$34

RED WINE

Italian

Maestro Sangiovese – Abruzzo, Italy

Glass \$9 | 500ml \$22 | Bottle \$33

Corbera Nero d'Avola – Sicily, Italy

Bottle \$46

Santa Cristina chianti – Tuscany, Italy

Glass \$9 | 500ml \$30 | Bottle \$40