

OSTRICHE - oysters

Freshly shucked oysters served with lemon granita 24 ½ dozen 48 dozen GF DF

CICCETTI - small snacks

Ciabatta bread, EVOO & balsamic 4 V
Mount zero olives, garlic, rosemary 8 VE GF DF
Polenta chips with blue cheese sauce 12 V GF
Chips with truffle oil & parmesan & aioli 10 V GF

ANTIPASTI - share

Salumi board, 16-month Villani Prosciutto di Parma, Mr Cannubi Mortadella, Salami Milano, giardiniera pickle, grilled bread 34 DF GFO

Wedge salad, Gorgonzola ranch dressing, pancetta, fritti shallot pangrattata 16

Shark bay prawns chargrilled with chilli, oregano & parsley 24 DF

Locally made Stracciatella, burnt pear, pine nuts & WA Elixir raw honey 17 GF VEO N

Calamari, pancetta, red wine vinegar & olive oil dressing, rocket 18 DF

Beef Crudo crostini with capers, shallots, pickles, mustard, free range egg yolk & lemon 18 DF

V: Vegetarian, GF: Gluten free, DF: Dairy Free
N: Nuts VEO: Vegan option GFO: Gluten free option

PRIMI - pasta

Squid ink linguini, Shark Bay prawns, Blue Manna crab, chilli & lime 36 DF

Tagliatelle hand cut, eggplant, caper, tomato, pinenut & pangrattata 27 VEO N

Semolina gnocchi, butternut pumpkin puree, roma tomato, zucchini, pickled artichoke, pepitas seeds 28 V GF

SECONDI - mains

Gourmet Italian pork & fennel sausage, parmesan mash, pickled red onion, gravy 24 GF

Steak sandwich, Dandaragan organic rump, Crauti, aioli, chilli, truffle mustard, Italian cheese sauce & chips 25

Julio's Beef Burger, bacon, Italian cheeses sauce, pickle, lettuce, tomato, aioli & chips 24

Market fresh fish, zucchini spaghetti with olive oil & lemon, broccolini, raw tomato & caper salsa 38 GF DF

Free range chicken breast, fried polenta, oregano, parsley, chilli, raisins, pinenut & rocket 32 GF N

Lamb slow braised, cannellini bean puree, blow torched radicchio, pomegranate, pea & mint pesto 35 GF

GRANDE - grill

WA Rose Mallee 100-day grain fed

Scotch fillet 250gr 49 GF DF

Rib eye 500gr 59 GF DF

Served with chips or duck fat rosemary potatoes. Choice of red wine jus, mushroom cream, Bearnaise sauce, gremolata

WA Dandaragan organic grass fed

1.5kg Tomahawk steak 140 GF DF

Served with three sauces, chips or duck fat rosemary potatoes & choice of side dish

CONTORINI sides

Chips with truffle oil & parmesan & homemade aioli 10 V GF

Broccolini & fritti shallot pangrattata 10 V GFO

Duck fat rosemary potatoes 12 GF

Heirloom tomato & bocconcini caprese salad with chilli, oregano & parsley dressing 10 V GF DF

* 15% surcharge applies on public holidays

* Special Events, Weddings, Functions at Julio's
Please email us on fucntions.perth@sage-hotels.com

