

Bocca

BAR e RISTORANTE

Antipasti – Starters

Warm baked bread

Served with confit garlic butter 10

Olive calde

Warm olives marinated in chili, garlic, thyme and lemon **gf** 9

Bruschetta

Toasted Focaccia with cherry tomatoes, red onion, garlic, balsamic and Danish feta 15

Calamari fritti

Flash fried calamari, paprika, lemon and aioli. **gf** 17/27

Polpotte

Pork and veal meatballs cooked in tomato sugo sauce with parmesan and crusty bread **gf** 17

Carpaccio de manzo

Thinly sliced beef fillet, capers, piquillo peppers, truffle oil and parmesan **gf** 22

Caprese

Buffalo mozzarella, heirloom tomatoes, green olive tapenade and basil **v gf** 17

Fiori di zucca

Zucchini flowers, lightly tempura battered, stuffed with crab, prawn and mascarpone mouse. Lemon 10 each

Salumi – Formaggi

Cured meats and cheese

Served with an assortment of accompaniments. **gfo**

One 14

Two 25

Three 33

Ask your server for today's cheese and charcuterie selection

Contorni – Sides

Rucola e parmigiano

Rocket salad with shaved parmesan **gf** 10

Patatine fritte

Twice cooked handmade chips **gf** 10

Caesar Salad

Baby cos, bacon lardons, garlic crostini, shaved parmesan and house made Caesar dressing 12

Bocca

BAR e RISTORANTE

Secondi –Mains

Gnocchi al forno

Baked gnocchi in a napolitana sauce with buffalo mozzarella and parmesan **v** 25

Ravioli tartufo

Truffle ravioli with pancetta, pumpkin white wine, cream and garlic 26

Pappardelle carbonara

Bacon, mushrooms, onion and garlic in a garlic cream sauce 25

Linguine granchio

Crab linguine with chilli garlic, zucchini and lemon 28

Pesce del giorno

Fish of the day (ask our server) served with caper lemon, butter and olive oil sauce 30

Risotto al granchio

Crab claw risotto with garlic, lemon, butter, parsley and chilli **gf** 36

Pancetta di maiale

Crispy skin confit pork belly served with cauliflower puree, apple, rappini and jus **gf** 32

Filetto di manzo

Seared eye fillet (200g) served with potato and taleggio, blistered tomatoes with red wine jus **gf** 39

Pizze Rosse

Margherita

Tomato fior di latte and basil **gf** 21

Prosciutto

Tomato, fior di latte, thinly sliced prosciutto di parma, truffle oil and rocket 24

Quattro formaggi

Baby spinach with four cheeses fior di latte, gorgonzola, parmesan and feta 23

Capriosca

Ham, mushroom, olive, artichoke, tomato, fior di latte 24

Zucca e zucchini

Pumpkin, zucchini, feta, tomato, fior di latte **v** 23

Vegan option cashew cream/gluten free base 3

Bambini - Kids

Spaghetti Bolognese 10

House made crumbed chicken with fries 10

Pizze

Margherita 13 | Ham and cheese 15

Bocca

BAR e RISTORANTE

Breakfast

Eggs your way

Two eggs (poached, fried or scrambled), Turkish toast and housemade relish 12

Triple B (Bocca's breakfast burger)

Bacon, fried egg, aioli, chilli jam, avocado on Turkish bun 15

Bocca's eggs benedict

Double smoked ham, baby spinach, two poached eggs, housemade hollandaise on Turkish toast 21

Avocado salsa on toast

Avocado, tomato, fetta and dukkha on a garlic focaccia 17
Add two poached eggs 5

Bocca's pancakes

Fluffy housemade pancakes with fresh strawberries, candied nuts, maple syrup, Persian fairy floss and vanilla ice-cream 19

Sides

Sautéed mushrooms 4

Two eggs 6

Grilled tomato 4

Avocado 5

Bacon 6

Turkish toast 5

Coffee

Espresso 3.5

Piccolo 4

Babyccino 3

Cappuccino 4.5/5.5

Short macchiato 4

Long macchiato 4.5

Flat white 4.5/5.5

Latte 4.5/5.5

Hot chocolate 4.5