ABOVE Cillt Bar+lunge

We hope you enjoy our take on a relaxed, modern Italian pizza and pasta bar.

Our handmade egg pasta is made fresh daily.

Our pizza is hand-stretched and cooked in a traditional way.

We combine quality produce with personalised service to provide a casual, yet intimate dining experience.

Please inform staff if you have any allergies or dietary requirements at time of ordering.

Know your noodles

Orecchiette named for their shape, which resembles little ears

Pappardelle large, broad, flat pasta

Gnocchi small, soft dumplings

Spaghetti long, thin, solid strands

Fettuccini long, flat ribbons

Agnolotti small, folded parcels with filling

Ravioli square or round filled pillows

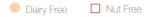
Fusillone thick, corkscrew shaped pasta

Burrata, heirloom tomatoes, aged balsamic, basil •

13

Oak leaf lettuce, house dressing • • \diamond \square

11



O Vegetarian





Marinated Italian Olives ● • ♦	Ĉ
Spiced macadamia & almonds ● ● ♦	9
Paprika & whiskey spiced biltong ••	12
Garlic pizza, black pepper, evo • □	13
House-baked pillow sourdough, Oomite butter o □	13
Antipasto al Italiano, Burrata, capocollo, prosciutto di Parma, mortadella, marinated olives, melanzane, Parmesan grissini,	35



Meat

Braised Beet Cheek Orecchiette Orecchiette, braised beef cheek, shaved parmesan, oxheart tomato, capers, basil (o on request)	35
Byron Bay Berkshire Pork Belly Pappardelle, Byron Bay Berkshire Pork belly, truffle, Tuscan cabbage, pecorino 🗆	32
Wagyu Lasagne San Marzano tomato, bechamel, basil, parmesan □	29
Gnocchi Al Pesto Potato gnocchi confit duck leg, grilled zucchini, summer squash •	31
Seafood Grilled ½ Tristian Rock Lobster Spaghetti, grilled 1/2 Tristan rock lobster, spiced lobster sauce, asparagus, basil	52
Poached Barramundi Pappardelle Poached barramundi, sauce vierge, shaved fennel •	32
Seaweed Fettuccine XO sauce, Canadian scallops, crispy eggplant, enoki mushrooms, prosciutto di Parma • 🗆	35
Summer Peas Agnolotti Argentinian red prawns, tomato consommé, tomberries, basil oil • □	33



Vegetarian	
Pumpkin Ravioli roasted pumpkin, pepitas, parmesan sauce, balsamic vinegar □ o	28
Fusillone grilled spring vegetables, romesco, pickled capsicum, smoked almonds • ♦	27



Margherita o ♦ San Marzano tomato, buffalo mozzarella, grana Padano, basil, olive oil	25
Ortolana □ <> San Marzano tomato, eggplant, capsicum, zucchini, crispy capers, basil	25
Zucca □ ♦ pumpkin puree, roasted pumpkin, balsamic, pepitas, cherry tomatoes, basil	25
Salami focaccia □ Hot salami, stracciatella cheese, buffalo ricotta, grana Padano	28
Speck & Brie Smoked speck, Brie cheese, Fior di latte Mozzarella, parmesan, baby herbs	29



Cotto Smoked ham, buffalo mozzarella, parmesan, oyster mushrooms, leeks, black olive dust	29
Capesante □ Fior di latte mozzarella, scallops, Parma ham, basil oil	31
Gamberi □ Fior di latte mozzarella, prawn, nduja, black olive, dill	29
Stellina Wagyu Bresaola, grilled asparagus, rocket lettuce, stracciatella, cherry tomatoes, aged balsamic 🗆 (• on request)	29
Frutti di Mare ● □ San Marzano tomato, prawns, squid, mussels, clams, garlic, dill	35





Petit fours, in house made Valhrona chocolates (4)	12
Coffee coupe "Kruithof" coffee ice-cream, coffee granita, coffee syrup, coffee mousse, almond •	15
Orange dessert pizza, yuzu marmalade, orange gel, vanilla ice-cream (• & • on request)	18
Limoncello sorbet, candied lemon, mint ● ● □	8