



WELCOME

A Taste of the Mediterranean, Served with Italian Soul

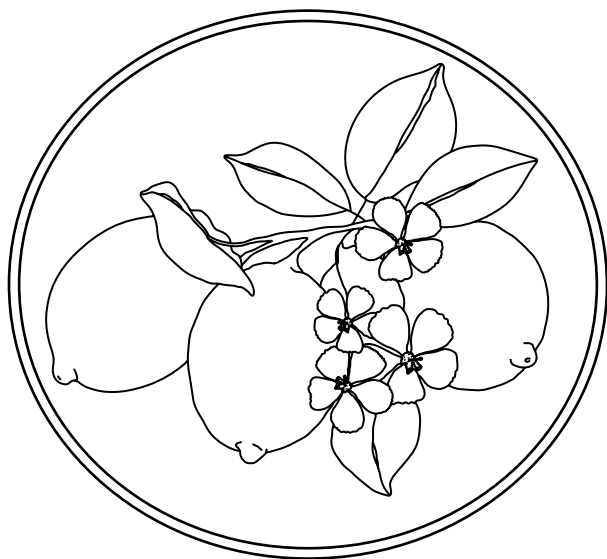
As the sun sets and the evening unfolds, Monelli invites you to indulge in the flavours of the coast. Our menu is crafted with fresh, seasonal ingredients, honouring the traditions of Italian cuisine with a modern touch. Whether you're here for a celebration or a quiet escape, each dish is prepared with passion and a little mischief—just like the Monelli way.

We invite you to slow down, savour the moment, and enjoy the company of good food and great people.

Buon Appetito!

— ***The Monelli Family***

A stylized, handwritten-style signature of the word 'Monelli' in black ink.



Monelli Burns Beach

Coastal dining reimagined, Italian flavours redefined, and a playful spirit that's uniquely ours.

Fidati di noi

A true *degustation experience*, crafted by our chefs with the finest seasonal ingredients. This four-course journey is designed to surprise and delight, with each dish remaining a mystery until it reaches your table. No choices, no substitutions—just a pure surrender to culinary artistry.

\$99 per person | Available exclusively for the entire table

Enhance your experience with a sommelier-selected wine pairing for an additional \$50 per person.

Please inform our staff of any allergies —our chefs will accommodate where possible.

TO SHARE

FOCACCIA	8
<i>house-baked focaccia extra virgin olive oil (V)</i>	
MARINATED OLIVES	9
<i>herbs citrus zest (V, VGN, GF)</i>	
ITALIAN CHARCUTERIE SELECTION	27
<i>chef's seasonal selection, based on the finest produce available this week</i>	
OSTRICHE	half dozen 35 dozen 68
<i>freshly shucked oysters served natural or with a refreshing Campari & orange granita</i>	
ACCHIUGHE ALLA MEDITERRANEA	17
<i>fried pizza dough Italian anchovies salsa verde sweet raisin</i>	
MARITONZO	9ea
<i>house-baked brioche balsamic chicken liver pâté seasonal fruit conserve</i>	
CAULIFLOWER CARPACCIO	16
<i>almond cold 'bagna cauda' (V, VGNO, GF)</i>	
STRACCIATELLA	21
<i>citrus salad dill oil chilli & garlic fermented honey (V, GF)</i>	
SPIEDINO	29
<i>Skull Island tiger prawns spicy butter cannellini beans</i>	
FISH CRUDO	26
<i>Spanish mackerel cucumber & apple dressing sundried tomatoes kalamata olives (GF)</i>	
BEEF TONNATO	22
<i>slow cooked beef carpaccio tuna sauce caperberries pickled shallots (GF)</i>	

PRIMI

CAVATELLI	38
<i>Shark Bay crab roasted capsicum lime (GFO, VGNO)</i>	
TORTELLI CACIO E PEPE	37
<i>pecorino cream-filled tortelli guanciale black pepper</i>	
PAPPADELLE AI FUNGHI	34
<i>roasted garlic mushrooms porcini jus mascarpone Parmigiano Reggiano (V, VGNO, GFO)</i>	
RISOTTO	41
<i>Abrolhos Island scallop basil & lemon capers (VO, VGNO, GF)</i>	
AGNOLOTTI DEL PLIN	36
<i>pumpkin & ricotta-filled ravioli peas truffle sage-infused brown butter (V)</i>	

SECONDI

PANCETTA	44
<i>braised pork belly amarena cherry kale (GF)</i>	
CAVOLO ARROSTO	29
<i>slow-braised savoy cabbage Jerusalem artichoke purée parmesan custard pinenuts (V, VGNO)</i>	
PESCE SPADA	51
<i>chargrilled swordfish Sicilian caponata lacto-fermented tomatoes (GF)</i>	
DENTICE DORATO	47
<i>goldband snapper greens beurre blanc garlic & chilli-infused vongole (GF)</i>	
BISTECCA	59
<i>black angus cube roll MB2+ thyme-infused red wine jus pickled onion gremolata (GF)</i>	

SIDES

PATATE	14
<i>twice-cooked baby potatoes shallots parsley (V)</i>	
CAVOLETTI DI BRUXELLES	15
<i>brussels sprouts whipped goat cheese orange vinaigrette (V, GF)</i>	
INSALATA	12
<i>mixed greens confit cherry tomatoes aged balsamic vinegar (V, VGN, GF)</i>	
SCAROLA	14
<i>sautéed “scarola” lettuce raisin anchovies (V, VGNO, GF)</i>	

DOLCI

TIRAMISÙ AL CUCCHIAIO	18
<i>savoardi biscuit mascarpone coffee (V)</i>	
BABÀ	19
<i>rum infused sponge cake pineapple ice cream confit lemon (V)</i>	
RISO AL LATTE	18
<i>coconut milk rice pudding salted butter caramel apple sorbet (V, VGNO, GF)</i>	
BAKED GELATO	18
<i>lemon sorbet strawberry compote Italian meringue (V, VGNO, GF)</i>	
AFFOGATO AL CAFFÈ	13
<i>vanilla gelato espresso (V)</i>	