



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.

## *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.

**\$110 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

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

## PASTA

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

PIATTI	<b>PANCETTA</b>	44
	<i>braised pork belly   amarena cherry   kale (GF)</i>	
	<b>DENTICE DORATO</b>	47
	<i>goldband snapper   greens beurre blanc   garlic &amp; chilli-infused vongole (GF)</i>	
	<b>BISTECCA</b>	59
	<i>black angus cube roll MB2+   thyme-infused red wine jus   pickled onion   gremolata (GF)</i>	
SIDES	<b>PATATE</b>	14
	<i>twice-cooked baby potatoes   shallots   parsley (V)</i>	
	<b>CAVOLETTI DI BRUXELLES</b>	15
	<i>brussels sprouts   whipped goat cheese   orange vinaigrette (V, GF)</i>	
	<b>INSALATA</b>	12
	<i>mixed greens   confit cherry tomatoes   aged balsamic vinegar (V, VGNO, GF)</i>	
	<b>SCAROLA</b>	14
	<i>sautéed “scarola” lettuce   raisin   anchovies (V, VGNO, GF)</i>	
DOLCI	<b>TIRAMISÙ AL CUCCHIAIO</b>	18
	<i>savoiardi biscuit   mascarpone   coffee (V)</i>	
	<b>RISO AL LATTE</b>	18
	<i>coconut milk rice pudding   salted butter caramel   apple sorbet (V, VGNO, GF)</i>	
	<b>BAKED GELATO</b>	18
	<i>lemon sorbet   strawberry compote   Italian meringue (V, VGNO, GF)</i>	
	<b>AFFOGATO AL CAFFÈ</b>	13
	<i>vanilla gelato   espresso (V)</i>	

V - Vegetarian    VG - Vegan    GF - Gluten Free    O - Option

*If you have a nut allergy, please inform our staff, and we will be happy to assist you with menu choices and provide further guidance to ensure your safety.*

*All prices inclusive of GST, 15% surcharge on all Public Holidays, Credit/Debit Card processing fees apply*