BENVENUTI A Monelli

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

Monelli

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

FOCACCIA — *8*
house-baked focaccia | extra virgin olive oil (V)

MARINATED OLIVES — *9*
herbs | citrus zest (VG, GF)

PROSCIUTTO E MELONE — *19*
Prosciutto di Parma, aged 24 months | chilled zesty rockmelon dressing toasted crushed almonds (GF, DF)

CHARGRILLED OCTOPUS SKEWER — *29*
creamy fennel slaw | fresh dill | 'nduja mayonnaise (GF)

PANZANELLA — *17*
ox heart tomatoes | pickled red onion | beetroot & heirloom tomato sorbet (VG)

LA DELIZIA BURRATA — *24*
marinated zucchini carpaccio | fresh mint | yuzu honey (V, GF)

TARTARE DI TONNO ALLA SICILIANA — *26*
tuna tartare | cucumber & yoghurt gazpacho | sweet chilli (GF)

MANZO TONNATO — *22*
thinly sliced, slow-cooked beef | tuna sauce | caperberries | pickled shallots (GF)

PASTA

CAVATELLI — *33*
hand-rolled cavatelli | spinach & basil pesto | smoked Stracciatella herbed breadcrumbs (V, VGO)

TORTELLI CACIO E PEPE — *37*
pecorino cream-filled tortelli | guanciale | toasted black pepper (VO)

TAGLIOLINI AL NERO DI SEPPIA — *38*
squid ink tagliolini | sautéed squid | garlic, oil & chilli | lemon (GFO)

GNOCCHETTI DI PATATE ALLE COZZE — *34*
potato gnocchetti | mussels | white wine | garlic & parsley butter

RISOTTO AL MASCARPONE — *36*
mascarpone risotto | aged balsamic reduction | truffle Pecorino (V, GF)

PER I BIMBI
For your little ones

COTOLETTA ALLA MILANESE — *13*
crumbed chicken schnitzel (NF)

SPAGHETTI AL POMODORO — *15*
house-made Napoli sauce | fresh basil (V, GFO)

PATATINE — *8*
crispy golden potatoes | served with creamy aoili (V, VG, GF, NF, GF, DF)

PIATTI PRINCIPALI
Mains

BISTECCA *59*
300g Cube roll (MB2+, Grain-Fed) | mushroom reduction | Italian chimichurri | burnt lemon (GF)

PESCE DEL GIORNO *44*
crispy skin market fish | sweet & sour peperonata | fresh herb salad crushed macademia (GF, N , NFO)

PETTO D'ANATRA *48*
roasted duck breast | cauliflower purée | Davidson plum barbeque charred onion

PESCE SPADA *46*
grilled swordfish | butter leeks | raisin | kalamata olives | Sicilian-style pine nut 'intingolo | tomato zabaoine (GF, N)

CONTORNI
Sides

CAROTE AL MIELE *16*
honey baby carrots | roasted hazelnuts | herbed yoghurt (V, VGO, N, NFO)

BROCCOLINI ALL'AGLIO E PEPERONCINO *14*
chilli & garlic grilled broccolini | ricotta salata (V, VGO)

RUCOLA E POMODORINI *15*
rocket salad | confit cherry tomatoes | white balsamic dressing shaved Parmigiano (V, VGO)

DOLCI
Sweets

TIRAMISÙ AL CUCCHIAIO *18*
savoiardi biscuit | mascarpone | coffee

SBRISOLONA MANTOVANA *17*
traditional Mantuan hazelnut sbrisolona | chantilly cream | seasonal fresh fruit (V)

PANNACOTTA ALLE PESCHE *19*
whipped pannacotta | seasonal peach sorbet | vanilla & black pepper poached peach | almond praline (V, GF)

SORBETTO DEL GIORNO *14*
Please ask our staff for today's chef-selected sorbet (V, GF)

AFFOGATO AL CAFFÈ *13*
vanilla gelato | espresso (V)

V - Vegetarian VG - Vegan GF - Gluten Free N - Contains Nuts DF - Dairy Free
VO - Vegetarian option VGO - Vegan option GFO - Gluten Free option NFO - Nut Free option DFO - Dairy Free 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