

PIATTI GRANDI*Large plates***OSSOBUCCO** 43
*slow-cooked ossobuco | creamy polenta | gremolata***BISTECCA** 59
*300g Yardstick Cube roll (MB2+, Grain-Fed) | glazed cipollini
Calabrian chilli sauce | dijon mustard (GF)***PESCE DEL GIORNO** 44
*market fish | fennel carpaccio & olive salad | Sicilian caponata
fried capers (GF, DF)***CONTORNI***Sides***BROCCOLINI ALL'AGLIO E PEPERONCINO** 14
*chilli & garlic grilled broccolini | ricotta salata (V, VGO)***CEASAR SALAD** 14
*baby cos lettuce | black olives | croutons | anchovy dressing (GFO, DF)***PATATINE AL TARTUFO** 15
*crispy skin chips | truffle aioli (V)***PEAR SALAD** 15
*rocket | Gorgonzola | raisins | radicchio | walnuts (GF, DFO, N, NFO)***DOLCI***Desserts***TIRAMISÙ AL CUCCHIAIO** 18
*savoiardi biscuit | mascarpone | coffee***PINSA ALLA NUTELLA** 21
*Nutella pinsa | caramelized salted pistacchio | pistaccio cream
mascarpone cream (V)***TORTA AL CIOCCOLATO** 18
*creamy chocolate cake | house-made Nutella & hazlenut ice-cream
caramelized hazelnuts (V, N)***PANNACOTTA ALLE PERE** 17
*pear carpaccio | pear jus (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)

BENVENUTI A

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



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

Fidati di noi

A true *degustation experience*, crafted by our chefs with the finest seasonal ingredients. This six-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.

PIATTI PICCOLI

Small plates

FOCACCIA	8
<i>house-baked focaccia extra virgin olive oil (V)</i>	
MARINATED OLIVES	9
<i>herbs citrus zest (VG, GF)</i>	
CALAMARI FRITTI	21
<i>crispy fried squid lime mayonnaise</i>	
POLPETTE AL SUGO (four per serve)	18
<i>veal & pork meatballs tomato sauce Parmesan fresh herbs (NF)</i>	
CROCCHETTE ALLA CARBONARA (three per serve)	21
<i>carbonara-style spaghetti croquettes black garlic (NF)</i>	
BEEF TONNATO	22
<i>thinly sliced, slow-cooked beef tuna sauce caperberries pickled shallots (GF)</i>	
GAMBERI ALLA GRIGLIA	28
<i>grilled prawns garlic & parsley butter burnt lemon (GF, NF)</i>	
BURRATA (deli style)	16
<i>seasonal accompaniments olive oil (GE, V, NF)</i>	
PROSCIUTTO DI PARMA (deli style)	20
<i>aged prosciutto di parma house condiments (GF, NF)</i>	
PASTA	
GNOCCHETTI DI PATATE AL POMODORO	29
<i>tomato sugo 'La Delizia' Stracciatella fresh basil (V, GFO)</i>	
TORTELLI CACIO E PEPE	37
<i>pecorino cream-filled tortelli guanciale toasted black pepper (VO)</i>	
TAGLIATELLE AL RAGÙ	35
<i>lamb ragù green peas mint Pecorino (GFO)</i>	
CAVATELLI FUNGHI E CREMA DI PARMIGIANO	33
<i>hand-rolled cavatelli mushrooms Parmigiano cream (V, VGO)</i>	
RISOTTO ALLA MARINARA	39
<i>tomato sugo garlic mussels squid prawns (GF)</i>	
PER I BIMBI	
For your little ones - ages 10 and under	
BOCCONCINI DI POLLO	19
<i>crumbed chicken strips leafy greens chips (NF)</i>	
SPAGHETTI AL POMODORO	15
<i>house-made Napoli sauce fresh basil (V, GFO)</i>	
PATATINE	9
<i>crispy chips served with creamy aioli (V, VG, GE, NF, GF, DF)</i>	