

Tipica™

TO SHARE

BOARDS

Tagliere Toscano *Tipica Tuscan Cured Meats, Cheese Board with Bruschetta and Woodfire Grissini. Perfect for two to share* **34**

Tagliere di Formaggi - *Five Cheeses Board with Woodfire Grissini* – (V) (GF) **26**

ANTIPASTI

^{Novita'} **Prosciutto e Melone**
Seasonal Australian rocket melon with DOP San Daniele prosciutto **14**

Crostini Toscani
Toasted freshly made bread with a selection of Mushrooms, Olive pate and Tomatoes bruschetta – (V) (VG) (DF) **14**

^{Novita'} **Prosciutto e Bufalo Mozzarella**
Fresh Buffalo Mozzarella with DOP San Daniele prosciutto **18**

Cerignola Large Green Olives
Italian Bella di Cerignola Olives from Puglia, large in size and irresistible in flavour – (V) (VG) (DF) **10**

^{Novita'} **Mixed Olive Bowl** – (V) (VG) (DF) **10**

Carciofi Grigliati - *Grilled Italian artichokes* – (V) (VG) (DF) **10**

Focaccia Garlic Bread – (V) (VG) **12**

Focaccia and San Daniele Prosciutto
Very simple tasty focaccia with DOP San Daniele prosciutto **14**

INSALATE

^{Novita'} **Panzanella** - *Panzanella or Panmolle is a Tuscan chopped salad made with dried bread, soaked in tomato, onions and cucumber. Dressed with a touch of basil, Extra virgin olive oil and vinegar. It's a fresh and popular summer delight* – (V) (VG) (DF) **16**

Caprese Salad
Ox-heart Tomato Hearts, Buffalo di Mozzarella, Toasted Garlic Bread – (V) (VG) **16**

Insalata di Rucola e Pera - *Rocket and Pear Salad*
Rocket Salad, Pear, Grana Padano Cheese, Balsamic Vinegar Glaze – (V) (VG) **14**

Organic Wholemeal pizza available: \$3 extra - Gluten free: \$5 extra

Sunday surcharge 10% - Public Holiday surcharge 15%

(V) Vegetarian – (VG) Vegan – (GF) Gluten Free – (DF) Dairy Free

Tipica™

PASTA

Made freshly at Tipica daily

High Quality Free Range Eggs

^{Novita'} Spaghetti alle Vongole

Spaghetti with Clams

Fresh hand made spaghetti, Clams, Colline Toscane's Extra Virgin Olive Oil, Parsley – (DF) **28**

^{Novita'} Raviolini ripieni di Barramundi

Fresh Australian Barramundi filled Ravioli with a hint of orange zest

Filled with Australian Barramundi, daily produced Ricotta, Potato and Orange.

Served with Colline Toscane's Extra virgin Olive Oil, red Cherry Tomatoes and Parsley **28**

Fusilli & Gamberi

Australian King prawns and hot chilli with fresh hand made Fusilli

Served with Cherry Tomato Sauce, Australian King Prawns, Colline Toscane's Extra Virgin Olive Oil, Tipica's Chilli Oil and Parsley - (DF) (SPICY) **28**

Tortelli Burro e Salvia

Maremma-style Ravioli ricotta cheese and spinach with a soft touch of butter and sage

Typical first course loved all over the Maremma – south west Tuscany – (V) **26**

Gnocchi Arrabbiata Sauce

Arrabbiata sauce, or sugo all'Arrabbiata in Italian, is a spicy sauce for pasta made from tomatoes, garlic and dried red chilli peppers cooked with Colline Toscane's Extra Virgin Olive oil – (VG) (DF) (SPICY) **24**

Gluten Free Gnocchi available \$4 extra

Pappardelle al Ragú di Cinghiale

Wild Boar Ragu with hand made Pappardelle

Pappardelle are broad, flat pasta noodles, similar to wide fettuccine.

Deriving from the verb "pappare" meaning to gobble up, fresh pappardelle is usually two to three centimetres wide

Wild Boar Meat with Tomato sauce. Served with Bay Leaf and a soft touch of Colline Toscane's Extra virgin Olive Oil – (DF) **28**

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“His Majesty the Ragù”

Hand Made pasta with Ragù

From Bologna our Nonna Tilde's traditional recipe since 1891

Ragù is made with Beef and Pork “macinato” – (DF)

Choose your hand made pasta:

Spaghetti – Fusilli – Gnocchi – Pappardelle 26

Gluten Free Gnocchi available \$4 extra

Sorrento Gnocchi

One of the most popular dishes from Sorrento on the Amalfi coast.

Cherry Tomato Sauce, Buffalo mozzarella cheese and Basil

served in a cast-iron dish out of the woodfire oven - (V) **26**

Gluten Free Gnocchi available \$4 extra

KIDS MENU

Mickey Mouse Margherita Pizza

Special Mickey mouse margherita pizza – (V) **12**

Mickey Mouse Margherita with Ham Pizza

Special Mickey mouse ham and mozzarella pizza with tomato base **14**

Kids Tomato Fusilli

Hand made Fusilli with Italian Tomato sauce and basil – (V) (VG) **12**

Kids Bolognese beef ragu' with Gnocchi

Hand made gnocchi with Nonna Tilde's recipe traditional beef ragu' – (DF) **16**

Gluten Free Gnocchi available \$4 extra

Promotion with Visa Platinum – Visa Signature – Visa Infinite cards

1 Complimentary Kid's Meal for every 2 Main Courses ordered; 1 redemption per table. For Kids aged 12y and below.

- Applicable for dine-in customers only
- Not applicable on the eve or and on Public Holidays, including Valentine's Day, Good Friday, New Year's Day etc
- Not valid in conjunction with other discounts, offers, promotions, vouchers and/or privilege cards
- Cardholder to quote “VISA offer” at point of ordering at restaurant
- Total bill to be paid with a Visa Platinum - Visa Signature - Visa Infinite card
- Visa and the restaurant reserve the right to change or modify the promotion

Organic Wholemeal pizza available: \$3 extra - Gluten free: \$5 extra

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PIZZA TIPICA

Woodfire Pizza

Our dough is left to rise
for 48 hours

These pizzas have been uniquely created to give you the true Tipica experience - enjoy new combinations

Novita' **Amalfi** Cetara Anchovies, Ricotta, Lemon, Cherry Tomato, Rocket – (V) **24**

Bologna Mortadella, smoked Scamorza cheese, Cherry Tomato, Pistacchio **25**

Cinque Terre Basil Pesto, Buffalo Bocconcini, Bresaola, Golden Cherry Tomato, Basil, Mozzarella fior di latte **25**

Croche Smashed Potato, Scamorza, Ham, Breadcrumbs **24**

Dolomite Speck, Burrata, Black Pepper, Yellow Tomato Sauce, Mozzarella fior di latte **26**

Maremma Eggplant, Ricotta, Basil, black Pepper, Mozzarella fior di latte, DOP San Marzano Tomato Sauce – (V) **24**

Pumpkin Pumpkin Cream, Pancetta, Scamorza, Fried Onion, Mozzarella fior di latte **24**

Novita' **Romana ATipica** Cetara Anchovies, Burrata, Yellow Tomato Sauce, Colline Toscane's Extra virgin Olive Oil – (V) **26**

Novita' **Taormina** Olives pate', Mushrooms, Hot Salami Cacciatore, fried Onion, Mozzarella fior di latte **26**

Novita' **Vesuvio** Cherry Tomatoes, Chilli, Endive, Garlic oil, black Olives, DOP San Marzano Tomato Sauce – (V) (VG) (DF) (SPICY) **22**

My Garden Capsicum, Zucchini, Eggplant, Red Cherry Tomato, DOP San Marzano Tomato Sauce – (V) (VG) (DF) **22**

Potato Potato, Rosemary, Truffle Oil, Colline Toscane's Extra virgin Olive Oil – (V) (VG) (DF) **22**

Spicy Vegan Chilli, Garlic, black Olives, Yellow Tomato Sauce, Broccoli, Endive, Pine Nuts, Basil – (V) (VG) (DF) (SPICY) **23**

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PIZZA TRADIZIONALE

Woodfire Pizza

**Our dough is left to rise
for 48 hours**

The Extra Virgin Olive oil, different varieties have been selected among the very best in Toscana, is added to the pizza only at the end of the baking.

Bufalina *Mozzarella di Buffalo, DOP San Marzano Tomato Sauce, Golden Cherry Tomato – (V)* **24**

Margherita *Mozzarella fior di latte, DOP San Marzano Tomato – (V)* **19**

Novita' **Italiana** *Buffalo Mozzarella, Red Cherry Tomato, Basil, Mozzarella fior di latte, DOP San Marzano Tomato Sauce – (V)* **24**

Novita' **Marinara** *DOP San Marzano Tomato, Oregano, Garlic – (V) (VG) (DF)* **18**

Novita' **Napoletana** *Cetara Anchovies, black Olives, Oregano, Garlic, DOP San Marzano Tomato – (V) (DF)* **22**

Diavola *Hot Salami Italian Cacciatore, black Olives, Chilli flakes, Mozzarella fior di latte, DOP San Marzano Tomato Sauce* **24**

Prosciutto and Rucola *DOP San Daniele Prosciutto, 24 months Grana Padano, fresh Rocket, Mozzarella fior di latte, DOP San Marzano Tomato Sauce* **32**

Gamberi *Fresh Australian King Prawns, Red Cherry Tomato, Mozzarella fior di latte, Chilli flakes, DOP San Marzano Tomato Sauce – (V) (SPICY)* **32**

Calzone *Mild Salami Cacciatore, fresh Ricotta, Black Pepper, Mozzarella fior di latte, DOP San Marzano Tomato Sauce* **23**

Vegetarian *Capsicum, Zucchini, Eggplant, Red Cherry Tomato, Mozzarella fior di latte – (V)* **23**

Four Formaggi *Gorgonzola, smoked Scamorza cheese, 24 months Grana Padano, Mozzarella fior di latte – (V)* **23**

Capricciosa *Ham, Artichokes, black Olives, Mushrooms, Mozzarella fior di latte, DOP San Marzano Tomato Sauce* **24**

Novita' **Ripiena** *"double pizza" Ham, Mozzarella fior di latte* **28**

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