



# Antipasti TO START

<b>FOCACCIA (V) (VG)</b>	24
Wood-fired garlic crust, salt, rosemary	
<b>OLIVE MISTE</b>	14
Mixed warm olives	
<b>POMODORO BRUSCHETTA (V) (2 pieces)</b>	20
Cherry tomatoes, buffalo mozzarella, parmesan, onion	
<b>Add 1 bruschetta</b>	10
<b>BURRATA E PROSCIUTTO</b>	30
Mt Tamborine burrata, San Daniele Prosciutto, fresh focaccia	
<b>TUNA TARTARE</b>	30
Yellowfin tuna tartare, fried capers, chives, black olives, lemon zest, buffalo stracciatella	
<b>GAMBERONI AL FORNO (3 pieces)</b>	34
Wood-fired QLD king prawns with parsley, capers, garlic & chilli served with homemade bread	
<b>Add 1 prawn</b>	11.5
<b>CALAMARI ALLA GRIGLIA (GF)</b>	35
Grilled QLD calamari, capers, chilli oil w/ radicchio and roasted walnut salad, honey dressing	
<b>ARANCINI AI FUNGHI (3 pieces) (V)</b>	26
Crumbed rice balls made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce	
<b>Add 1 arancini</b>	8
<b>FRITTO MISTO (GF)</b>	32
Fresh SA Shallow-fried dusted baby calamari, prawns, zucchini, broadleaf rocket, aioli	
<b>MELANZANE ALLA PARMIGIANA (V)</b>	26
Baked layers of eggplant, buffalo mozzarella and Napoli sauce	

# Salumi

NONNOS BREAD 4 per piece

<b>PROSCIUTTO DI PARMA</b>	15
Italian dry cured ham	
<b>INFERNO SALAME</b>	12
Chilli cured pork sausage	
<b>CAPOCOLLO</b>	15
Salt & black pepper cured pork neck	
<b>MORTADELLA</b>	12
Italian dry cured ham	

<b>BURRATA</b>	15
Soft, cow milk (Lombardy)	
<b>MOZZARELLA DI BUFALA</b>	15
Soft, buffalo milk (Campania)	
<b>PECORINO</b>	15
Mild, sheep milk (Tuscany)	
<b>MARINATED PEPPERS</b>	12
<b>ANCHOVIES</b>	12
<b>GRILLED ZUCCHINI</b>	12

# Pizze Rosse Pizze Bianche

<b>MARINARA (V)</b>	26	<b>GF available</b>	ADD 5
San Marzano tomato, chopped fresh garlic, oregano, olive oil			
<b>MARGHERITA (V)</b>	28	<b>Buffalo mozzarella</b>	ADD 4
San Marzano tomato, fior di latte, basil			
<b>PARMA</b>	29	<b>SALSICCIA</b>	30
Fior di latte, mushroom, prosciutto di parma, basil			
<b>CAPRICCIOSA</b>	29	<b>FUNGHI (V)</b>	30
Fior di latte, leg ham, mushroom, olives, artichokes, basil, oregano			
<b>SALINA</b>	30	<b>ROMA</b>	32
Black olives, messina black anchovy, capers, burrata, olive oil			
<b>DIAVOLA</b>	30	<b>PRIMAVERA</b>	32
Fior di latte, hot salami, calabrian chilli, basil oregano			
<b>PESCATORE</b>	32	<b>ORTOLANA (V)</b>	30
No cheese, prawns, calamari, garlic oil, chilli parsley			
<b>CHE STUPIDO</b>	30	<b>VEGANA (VG)</b>	28
Fior di latte, leg ham, mild salami, fennel pork and chilli sausage, basil, oregano			
<b>GRIFFITI</b>	32	<b>PRINCIPESSA</b>	32
Fior di latte, 24-month prosciutto di parma, rocket, shaved reggiano			
<b>MELANZANE (V)</b>	32		
San Marzano tomato, fried eggplant, burrata, basil			

"gemelli" simply translates from Italian to twins, which is exactly what we are.

We were brought up to appreciate good food, wine and most importantly, how to cook it!

Whether it be the annual sauce and salami making with Nonno, or simply sharing a glass of wine with family and friends, we have always had a passion for Italian culture.

Grazie Mille for dining with us

- Alec, James & the gemelli team.

# Pasta HANDMADE PASTA, GNOCCHI & RISOTTO

<b>Gluten Free Rigatoni</b>	ADD 4
<b>Add truffle oil</b>	ADD 4
<b>Add wood-fired pizza bowl</b>	ADD 10
<b>ALL OUR PASTA IS MADE FRESH IN HOUSE DAILY</b>	
<b>RIGATONI RAGU</b>	40
8hr slow-cooked oxtail & pork shin ragu, crushed San Marzano tomato	
<b>RIGATONI SALSICCIA</b>	38
Homemade fennel, pork and chilli sausage, olives, roast capsicum, chilli, napoli sauce	
<b>RIGATONI BACIO</b>	38
Chicken breast, mushroom, avocado, cherry tomato, touch of cream & napoli sauce	
<b>FETTUCCINE TONNO</b>	38
Italian tuna, olives, capers, cherry tomatoes, chilli, rocket	
<b>FETTUCCINE FUNGHI (V)</b>	38
Mixed wild mushroom, garlic, thyme, touch of cream, truffle oil	
<b>RAVIOLI DELLA CASA (V)</b>	38
Housemade spinach and ricotta filled ravioli served with burnt butter & sage	
<b>SPAGHETTI ALLA CARBONARA</b>	38
Guanciale, black pepper, egg yolk, pecorino	
<b>SPAGHETTI PESCATORA</b>	44
Local prawns, QLD Spanner crab, slow cooked golden sweet cherry tomato sauce, chilli oil, fresh herbs	
<b>SPAGHETTI ALLA MARINARA</b>	44
Market fish, QLD prawn cutlet, calamari, clams, & mussels served with either <b>Napoli sauce or olive oil</b>	
<b>RISOTTO DEL GIORNO</b>	MP
Risotto of the day - Please see specials	
<b>GNOCCHI ZUCCA (V)</b>	42
Roasted pumpkin, sage, pine nuts	
<b>GNOCCHI AL FORNO (V)</b>	42
Napoli sauce, buffalo mozzarella, basil, parmesan cheese, cooked in wood-fired oven	

# Secondi MAIN COURSE

<b>TAGLIATA</b>	95
700g Black Onyx MB 3+ Rib fillet on the bone	
<b>BISTECCA</b>	55
350g Black Tyde MB 2+ Sirloin	
<b>VITELLO SALTIMBOCCA</b>	45
Milk-fed veal wrapped with 24-month aged prosciutto di Parma pan fried in white wine & garlic sauce	
<b>PESCE DEL GIORNO (GF)</b>	MP
Fish of the day - Please see specials	
<b>ADD SIDES</b>	
Leafy Green Salad	10
Roasted Potatoes	10
Tossed Greens	15
Chopped Tomatoes, anchovies, fresh garlic	12
Chips with tomato sauce	15
<b>POLPO ALLA GRIGLIA</b>	48
Grilled (WA) tender octopus served with a radicchio, potato, capers and chilli salad	

# Contorni SALADS

<b>ALL SALADS CAN BE SERVED WITH CHICKEN OR PRAWNS add</b>	10
<b>GIARDINO ITALIANO (V)(GF)</b>	18
Lettuce, cucumber, cherry tomatoes, olives and onions with aged balsamic	
<b>CAPRESE (V)(GF)</b>	20
Roma tomatoes, buffalo mozzarella, basil & oregano	
<b>MAMMA'S INSALATA (V) (GF)</b>	20
Radicchio, fennel, spanish onion, orange, parsley, crushed walnuts, mustard & lemon dressing	
<b>ROCKET SALAD (V)(GF)</b>	20
Rocket, shaved parmesan, spanish onion, cherry tomatoes	
<b>NONNO'S HOUSEMADE BREAD (V)</b>	14
Homemade oven baked bread with balsamic and olive oil	

(GF) - Gluten Free  
(V) - Vegetarian  
(VG) - Vegan

15% surcharge applies to public holidays  
10% surcharge applies to Sundays  
1.5% Surcharge applies to ALL credit cards



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