

# Piccolos

## MENU





# STARTERS

**LOADED PUB FRIES** 俱樂部薯條 ..... \$95  
bowl of golden fried fat chips topped with hearty gravy, diced bacon melted cheese and finished with sour cream

**CLAMS AL VAPORE** ..... \$140  
白酒煮蜆.....  
Clams cooked in a sauce of white wine, chili, garlic and fresh herbs

**PULLED PORK TACOS** ..... \$140  
手撕豬肉墨西哥夾餅.....  
BBQ pulled pork topped with avocado salsa on Mexican flour tortilla

**PEKING DUCK ROLLS** 北京鴨卷 ..... \$110  
spring onions, coriander and plum sauce

**DEEP FRIED CAMEMBERT CUBES** 炸金文拔芝士粒 ..... \$140  
crumbed and deep fried, served with homemade cranberry dipping sauce

**CALAMARI** 香炸魷魚 ..... \$150  
lightly crumbed calamari served with lemon & tartare sauce

**PARMA HAM & MOZZARELLA BALLS** 烘巴馬火腿芝士波 ..... \$150  
baby mozzarella balls in pesto sauce & wrapped in Parma ham & baked

**NACHOS** 三醬芝士粟米片 ..... \$110  
served with smash avocado, home made salsa & sour cream & melted cheese

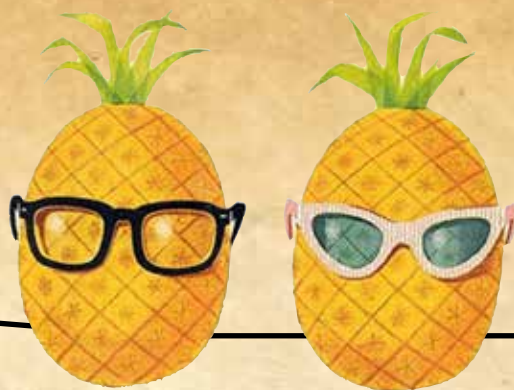
**MUSSELS MARINARA** 蕃茄煮青口配蒜香多士 ..... \$120  
steamed and finished with garlic, white wine, herbs a handful of fresh tomatoes and garlic toast

**TANDOORI CHICKEN SKEWERS** 唐杜裡烤雞肉串燒 ..... \$140  
traditional tandoori chicken skewers served with minted yoghurt

**GRILLED LAMB LOLLIPOPS** 烤新西蘭羊棒 ..... \$165  
the perfect way to enjoy New Zealand lamb served with Piccolos cucumber salad & mint sauce

**SRIRACHA CHICKEN BITES** 泰式辣醬雞粒 ..... \$140  
fresh Australian chicken marinated in the famous sriracha chili sauce with the chefs special sauce

**AVOCADO BRUSCHETTA** 牛油果芝士烤包 ..... \$98  
smash avocado on finger size turkish bread, top with ricotta cheese and dukkah.



# SALADS

**WARM ROASTED ROOT VEGETABLE SALAD** 什菜沙律 ..... \$150  
roasted carrots, beetroot, sun dried tomatoes, mixed leaves, broccolini in a balsamic dressing, topped with goat cheese and toasted almonds

**VIETNAMESE PORK BELLY SALAD** 越南五花腩沙律 ..... \$150  
crackling pork belly with fresh leaves, shredded green papaya & Vietnamese herbs in a honey vinaigrette dressing

**BURRATA WITH HEIRLOOM TOMATOES** 布拉塔芝士配番茄 ..... \$150  
sautéed Australian heirloom cherry tomatoes with Italian burrata drizzled with olive oil & balsamic vinegar & served with crispy toast

**GRILLED HALOUMI, BEETROOT & PEA SALAD** ..... \$140  
烤哈羅米芝士紅菜頭豌豆沙律 .....  
with mixed leaves, sun blush tomatoes, mint & tossed in lemon herb vinaigrette

**ANTIPASTO SALAD** 開胃沙律 ..... \$175  
grilled eggplant & bell peppers served with goat cheese, Parma ham, salami on a fresh salad with cherry tomatoes & avocado

**PEARL BARLEY SALAD WITH HARISSA CHICKEN SALAD** ..... \$150  
薏米哈里薩辣醬雞肉沙律 .....  
tender harrisa spiced chicken served on a bed of mixed leaves

**CANDIED PANCETTA BALSAMIC & PERSIAN FETA SALAD** ..... \$150  
意香醋蜜餞煙肉菲達芝士沙律 .....  
served with baby spinach, feta cheese, avocado, vine tomato & tossed with pancetta & croutons

**CRAB AND AVOCADO SALAD** 蟹肉牛油果沙律 ..... \$150  
Fresh Jumbo crab meat layers of fresh avocado and tomato with mixed salad

**'GOOD OLD' CAESAR SALAD** 凱撒沙律 ..... \$150  
served with crispy romaine lettuce & classic caesar dressing.  
add chicken +\$25 or salmon +\$30  
加雞肉+\$25 或三文魚+\$30



Price subject to 10% service charge





# Pasta

**OLD FASHIONED MAC & CHEESE** 傳統芝士通心粉 ..... \$145  
macaroni pasta with Piccolos special cheese sauce  
add on Chicken \$ 40, Prawns \$ 60

**PRAWN & SALMON FETTUCCINE** ..... \$175  
香蒜大蝦三文魚意大利闊麵 .....  
in a creamy garlic sauce

**SPAGHETTI PUTTANESCA** 辣味蕃茄橄欖意粉 ..... \$145  
spiced tomato sauce with tuna, anchovies, black olives, capers and garlic

**BLUE SWIMMER CRAB LINGUINE** 蟹肉扁意粉 ..... \$140  
fresh crab, garlic, chilli, white wine and virgin olive oil

**SPAGHETTI WITH ROASTED TOMATO, SALAMI & MASCARPONE** ..... \$150  
烤番茄香腸忌廉芝士意粉 .....  
sweetly roasted tomatoes, prima salami, mascarpone topped gently  
on a bowl of spaghetti

**FETTUCCINE PESTO WITH RICOTTA** ..... \$160  
香草鄉村芝士意大利闊麵 .....  
with fresh tomato, caper berries & arugula

**PENNE ROSEDALE BEEF BOLOGNAISE** 意式肉醬長通粉 ... \$150  
fresh wagyu minced beef, rich tomato sauce

**LINGUINE VONGOLE** 香蒜白酒蜆肉扁意粉 ..... \$155  
sautéed clams, tossed in extra virgin olive oil, fresh garlic & a shake of  
chili

**FETTUCCINE CARBONARA** 卡邦尼煙肉蛋意大利闊麵 ..... \$150  
served with bacon, egg, parmesan cheese & double cream sauce

**SPAGHETTI MARINARA** 海鮮番茄意粉 ..... \$175  
with mixed seafood in a basil marinara sauce

## RISOTTO

**DUCK AND PORCINI MUSHROOM RISOTTO** ..... \$145  
野鴨牛肝菌燴飯 .....  
sautéed field and wild mushrooms drizzled with truffle oil

**WILD MUSHROOM RISOTTO** 野生蘑菇燴飯 ..... \$140  
enjoy the flavors & textures of four different mushrooms, sautéed in  
garlic

**BEET ROOT & GOAT CHEESE RISOTTO** 紅菜頭羊奶芝士飯 ... \$150  
risotto with a difference

**SEAFOOD RISOTTO** 白酒海鮮燴飯 ..... \$160  
the 'ocean' cooked to perfection with a touch of garlic, white wine &  
olive oil

## MAINS

**BBQ BABY BACK RIBS** ..... \$185 HALF / \$360 FULL  
燒烤排骨 (半份 \$185/全份 \$360) .....  
Half or Full rack of US baby back ribs, braised perfectly in a rich BBQ  
sauce served with fat chips

**HORSERADISH CRUSTED SALMON STEAK** ..... \$235  
西山葵金沙三文魚扒 .....  
With steamed vegetables a dill, capers and butter sauce

**CHICKEN SALTIMBOCCA** 意式巴馬火腿雞胸 ..... \$230  
tender chicken breast wrapped with Parma ham & fresh sage,  
dauphine potato & root vegetables

**TANDOORI CHICKEN FAJITAS** 唐杜裡烤雞肉粟米餅 ..... \$230  
sizzling chicken tenderloins marinated in Piccolos tandoori sauce  
served with four tortillas, mint yogurt, mango chutney and salsa

**BABY LAMB FILLETS IN FILO PASTY** 羊肉酥配薯蓉 ..... \$245  
succulent baby lamb fillets cooked in filo pastry served with mashed  
potatoes & seasonal vegetables

**PORK LOIN WITH APPLE SAUCE** 蘋果醬豬腰肉 ..... \$240  
baked pork tenderloin marinated with pomegranate mustard wrapped  
with bacon, served with fresh caramelized apple

**CHICKEN SCHNITZEL** 炸雞扒配薯條沙律 ..... \$145  
thin slices of tender chicken pan fried in a blend of herb crumbs,  
served with french fries, milanese tomato sauce, rocket salad, capers  
and lemon wedges

**GRILLED BARRAMUNDI** 香烤盲鱒 ..... \$240  
lightly grilled fresh barramundi served with creamy mash potato &  
fennel & radish salad

**ROSEDALE BEEF BURGER** 招牌牛肉漢堡 ..... \$165  
wagyu beef pattie served with plum tomatoes, butter lettuce, Spanish  
onions, cheddar cheese & potato wedges

### PULLED PORK BURGER

手撕豬肉漢堡 ..... \$165  
pulled pork served with homemade coleslaw  
& fat chips



Price subject to 10% service charge



# PIZZA

Choose from one of the four – or for an experience go for an 'piccolos OOPS' be sure to ask about this.....

MARGHERITA PIZZA 番茄香草薄餅 .....	\$135
PARMA HAM & ROCKET 巴馬火腿芝麻菜薄餅.....	\$160
VEGGIE 素菜薄餅 .....	\$150
PICCOLOS 'OOPS' 招牌什錦薄餅.....	\$160
bell peppers, pesto, goat cheese, Parma ham, salami & Italian sausage	
PEPPERONI 辣肉腸薄餅 .....	\$155
pepperoni with tomato sauce	



## ROSEDALE BEEF

All served with roasted root vegetables & red wine gravy be sure to ask for mustard of your choice

AUSTRALIAN TENDERLOIN 澳洲牛柳 .....	8oz \$295
the finest cut of Australian beef, flame grilled to your liking	
AUSTRALIAN SIRLOIN 澳洲西冷扒 .....	8oz \$295
superb cut of famous Black Angus, perfectly grilled to your liking....	
AUSTRALIAN RIBEYE 澳洲肉眼扒 .....	12oz \$380
an awesome steak, bursting with flavor	
AUSTRALIAN 16OZ D. RUMP 澳洲牛臀肉扒 .....	16oz \$280
served with mash potato, seasonal vegetables and mushroom gravy.	
AUSTRALIAN BEEF WELLINGTON 澳洲威靈頓牛柳 .....	6oz \$238
served with mash potato, seasonal vegetables and mushroom gravy.	

selection of sauces : pepper sauce, mushroom, béarnaise 可選 \*胡椒汁·蘑菇·蛋黃醬

Sides : \$55 each

garlic mash, asparagus, mushrooms, fat chips, creamed spinach,  
wok tossed Asian greens & honey sesame carrots

伴菜 \$55 : 可選 \*蒜蓉 / 蘆筍 / 蘑菇 / 薯條 / 忌廉菠菜 /  
炒亞洲菜 / 蜂蜜芝麻蘿蔔

## DESSERT

CHOCOLATE CHIP COOKIE SKILLET 雪糕曲奇鍋 .....	\$85
BANOFFEE PIE 香蕉太妃派 .....	\$85
CARAMEL TIRAMISU 焦糖提拉米蘇 .....	\$85
BIG KIDS BROWNIE 布朗尼.....	\$85
ICE-CREAM SMASH 特式雪糕 .....	\$85

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