

Pixie Italian

GLUTEN FREE MENU

Freshly Shucked Oysters, Red Vermouth, Blood Orange Mignonette - 7 ea

Chargrilled GF Bread, Extra Virgin Olive Oil, Aged Balsamic - 6 ea

San Daniele Prosciutto / Sliced To Order - 22 (50gm)

Ortiz Anchovy On GF Toast, Smoked Tomato Butter, Lemon - 12 ea

Tuna Crudo, Fermented Pineapple, Lime, Green Chilli, Capers - 29

Beef Carpaccio, Truffle Mayo, Capers, Rocket, Reggiano - 30

Half Shell Scallop, Miso Garlic Butter - 22 (2)

Mussels, Nduja, Garlic, White Wine, Cherry Tomato, Parsley - 27

Mozzarella di Bufala, Roasted Vine Tomatoes, Prosciutto, Rocket, Vincotto - 30

Gluten Free Pasta & Risotto w/

Risotto, Peas, Asparagus, Zucchini, Stracciatella, Basil Oil - 33

Pork Sausage, Tuscan Kale, Chilli, Pecorino - 36

King Prawn, Lemon, Garlic, Chilli Oil - 48

Wagyu Bolognese, Parmigiano Reggiano - 38

Pan Fried Market Fish, Tomato, Roast Peppers, Cinzano, Basil - MP

Barbequed Diavola Chicken, Fermented Chilli, Bullhorn Pepper Sugo, Salmoriglio - 44

Scotch Fillet, Porcini Rub, Horseradish & Parsley Salsa - MP

Baby Cos Leaves, Pixie Ranch, Dill, Chives, Parmigiano Reggiano, Candied Macadamia - 18

Broccolini, Fermented Chilli, Garlic, Ricotta Salata - 16

Leaf Salad, Shallots, Chardonnay Vinegar - 14

Fries, Rosemary Salt, Confit Garlic & Parsley Aioli* - 14

* - NOT SUITABLE FOR CELIACS. PLEASE ADVISE YOUR FRIENDLY WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
WHILST ALL CARE IS TAKEN TO MAINTAIN A CROSS CONTAMINATION FREE KITCHEN WE CANNOT GUARANTEE THAT OUR FOOD IS 100% ALLERGEN FREE.
10% SURCHARGE ON WEEKENDS. 15% SURCHARGE ON PUBLIC HOLIDAYS. 1.54% SURCHARGE FOR ALL CREDIT CARDS.