



MENU

CRUDO BAR

CHOOSE YOUR FISH AND YOUR DRESSING

FISH		DRESSING
TONNO	23	NAPOLI Rio Vista olive oil & lemon
Bermagui yellowfin		
RICCIOLA	25	BARI Parsley, olives and lemon olive oil
Spencer Gulf Kingfish		
CAPELANTE	30	PALERMO Fresh tomato, baby capers & basil
Hervey Bay QLD scallops		
PESCE DEL GIORNO	MP	VENEZIA Agrodolce red onion, shallots & white balsamic
Market Fish Crudo		CAGLIARI Shaved fennel, Pila Bottarga & olive oil



OSTRICHE

OYSTERS

MERIMBULA, NSW Sydney Rocks	7.5
ALBANY, WA Sydney Rocks	8
COFFIN BAY, SA Gazander Pacific	7.5
All oysters served natural with side of parsley, eschalot & black pepper dressing	

PANE

FOCACCIA PUGLIESE	14
Tomato, olive & herb focaccia	
PANE CARASAU	7
Sardinian crispy bread	

I MARINATI

INSALATA DI POLPO	36
Fremantle octopus salad, potato, olives, capers & green beans	
GAMBERI ALLA CATALANA	34
Mooloolaba prawns, pickled onions, tomato & shaved celery	
ACCIUGHE	19
White anchovies & lemon	

DISHES FROM OUR FAVOURITE PORT CITIES OF ITALY

CAGLIARI

ANTIPASTO		ANTIPASTO	
PICCOLO FRITTO MISTO	36	MOZZARELLA IN CARROZZA	18
Deep fried seafood & bottarga mayo		Fried mozzarella sandwich, anchovy & red peppers	
PASTA		PASTA	
SPAGHETTI ALLA BOTTARGA	48	SEDANINI AL RAGU GENOVESE	42
Spanner crab, lemon myrtle & Pila Bottarga		Braised beef shin and onion ragu	
SECONDO		SECONDO	
AGNELLO ALLA SARDA	58	POLPETTE LIGURI	38
Braised lamb shoulder, fennel, sun dried tomatoes & olives		Pork and veal meatballs with roasted peppers	
DOLCE		DOLCE	
ORIGLIETTAS	18	LIMONCELLO BABA	20
Caramelised figs, almond gelato & origliettas		Limoncello baba & whipped mascarpone	

NAPOLI

VENEZIA

ANTIPASTO		ANTIPASTO	
BACCALA MANTECATO	16		
Whipped salt cod & polenta frita			
PASTA		PASTA	
RAVIOLI DI MAGRO	38		
filled with ricotta & Asiago cheese, lemon, and zucchini flowers			
SECONDO		SECONDO	
MERLUZZO	69		
Murray Cod fillet, spinach in tecia, lemon & white wine			
DOLCE		DOLCE	
FRITELLE DI CARNEVALE	18		
Warm ricotta fritters with vanilla mascarpone			

BARI

ANTIPASTO		ANTIPASTO	
ANTIPASTINO CLASSICO	23		
Capocollo, Caciocavallo cheese, Cerignola olives & taralli			
PASTA		PASTA	
ORECCHIETTE	35		
Cime di rapa, anchovies, pangrattato, garlic & chilli			
SECONDO		SECONDO	
BRACIOLE ALLA BARESE	42		
Veal involtini filled with pinenuts, pancetta & Pecorino			
DOLCE		DOLCE	
PASTICIOTTO	19		
Shortcrust pastry filled with warm custard & poached quince			

PALERMO

ANTIPASTO		ANTIPASTO	
RICOTTA DI BUFALA	19		
Buffalo ricotta, heirloom zucchini, pine nuts & sultanas			
PASTA - SERVES 2		PASTA - SERVES 2	
PACCHERI ALLO SCOGLIO	70		
Cuttlefish, mussels, pippies, white fish & cherry tomatoes			
SECONDO		SECONDO	
GAMBERONI	56		
Mooloolaba king prawns, tomato and Tropea onion agrodolce			
DOLCE		DOLCE	
TORTA SETTEVELI	22		
'Seven Veils' cake - layers of chocolate sponge, hazelnut and chocolate mousse			

CONTORNI

Insalata verde, egg & Parmigiano Reggiano	18
Heirloom tomato salad, red onion & buffalo feta	18
Cavolfiore, pangrattato & Pecorino	16
Roasted potatoes, garlic & rosemary	16
Eggplant Parmigiana	29

MAIALETTO ARROSTO

Traditional slow roasted, free range, ½ suckling pig from Western Plains VIC. Served with roasted potatoes. For up to 5 guests.

PRE-ORDER 48hrs in advance
\$595

All seafood served at Flaminia is sourced exclusively from Australia. We cannot guarantee the complete omission of allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

One bill per table, no split bills. A 1.4 % credit card surcharge applies to all bills. A 10% Weekend Surcharge applies on Saturdays and Sundays. A 15% surcharge applies on Public Holidays. An 8% service fee applies to groups of 8 or more. Accor+ Explorer members receive a 15% discount for tables of 10 or less. T&Cs apply.

A TRIP THROUGH THE PORTS

5 COURSE SHARING MENU
\$89PP

This menu is intended to be enjoyed together, courses are served family-style to the center of the table.

- Pane Carasau
- Ricotta di Bufala
- Insalata di Polpo
- Paccheri Allo Scoglio
- Polpette Liguri
- Insalata Verde



A fisherman in a white striped shirt and blue shorts holds a large, vibrant red fish, likely a sea bream, on a boat. The background shows a harbor with other boats and buildings. The word "Flaminia" is overlaid in a white script font.

Flaminia

A large, tangled pile of red fishing nets is the central focus of the image. The nets are made of a fine, vibrant red mesh. Interspersed throughout the pile are several thick, white braided ropes. Numerous smooth, oval-shaped wooden floats, a light brown color, are attached to the ropes and scattered across the nets. The entire pile rests on a flat, grey, textured surface, possibly a boat deck or a pier. A sharp, dark shadow of the net pile is cast onto the surface to the left, indicating a strong light source from the right. The image has rounded corners on the left and right sides.

Flaminia

