



Quantum of the Seas

DINNER

BREAD & OLIVES

ITALIAN BREAD BASKET

Grisini, focaccia, crispy music bread & ciabatta, all served with extra virgin olive oil & balsamic

CRAB & AVOCADO BRUSCHETTA

Ciabatta, crab & avocado with apple, chilli, mint & lemon

GIANT GREEN OLIVES

With black olive tapenade & crispy music bread

TUSCAN BEAN & SINGLE ESTATE ITALIAN OLIVE OIL BRUSCHETTA

Braised beans & creamy mozzarella on grilled ciabatta, drizzled with stunning single estate Italian olive oil

PASTA & Risotto

PENNE POMODORO

With sweet tomatoes, garlic, basil, mozzarella & herby breadcrumb crumbs
Ask to fire it up with chilli!

TAGLIATELLE BOLOGNESE

Beef & pork ragu with red wine & Parmesan

PENNE CARBONARA

Crispy pancetta, sweet leeks & creamy Parmesan sauce

BAKED LASAGNE

Rich beef & pork ragu, red wine & slow-roasted pumpkin

WILD MUSHROOM & SMOKED MOZZARELLA RISOTTO

Acquarello rice with beautiful wild mushrooms & oozy smoked mozzarella

TRUFFLE TAGLIATELLE

Fresh foraged black truffles, butter, Parmesan & nutmeg

SPAGHETTI YONGOLE

Shell-on clams cooked with chilli, garlic, parsley, white wine & olive oil

MONACHELLE PUTTANESCA

Seashell pasta with tomato sauce, capers, chilli, anchovies & olives

OUR FAMOUS PRAWN LINGUINE

Fried garlicky prawns, fennel, tomatoes, chilli & rocket

CRAB SPAGHETTINI

With capers, chilli, fennel, parsley, anchovies & lemon

OUR PASTA IS MADE FRESH HERE EVERY DAY WITH THE BEST FLOUR & FREE-RANGE EGGS. WE ALSO SERVE IT IN SMALL PORTIONS - IDEAL FOR A STARTER OR A LIGHT MEAL.

Starters & Planks

PROSCIUTTO & MELON*

With mini buffalo mozzarella & basil pesto

ARANCINI MARGHERITA

Tomato & mozzarella risotto rice balls with arrabbiata sauce & Parmesan

BAKED CHESTNUT MUSHROOMS

With smoked mozzarella, thyme & crispy music bread

CRISPY SQUID

With garlic mayo, lemon & chilli

CHOOSE A MEAT OR VEGETABLE PLANK

SEASONAL VEGETABLES

Sliced, chargrilled & marinated in herby olive oil

CURED MEATS*

Fennel salami, prosciutto mortadella, prosciutto & schiacciata piccante

Both served on a plank loaded with mozzarella, pecorino & chilli jam, a beautiful selection of pickles & olives, crunchy carrot & beet salad with lemon & mint

MAINS

THE JAMIE'S ITALIAN BURGER*

Prime chuck & flank steak with smoked mozzarella, mortadella, balsamic onions, tomato, pickles & chillies

JAMIE'S ITALIAN SIGNATURE PORCHETTA

Slow-cooked pork belly with herbs & garlic, fennel crackling & a watercress salad

AUBERGINE PARMIGIANA

Grilled aubergine layered with Bella Lodi & tomato & basil sauce, served with freshly baked twisted garlic bread

LAMB CHOPS SCOTTADITO*

Chops grilled under a brick with minty salsa verde, peppery leaves & polenta chips

CHICKEN AL MATTONE

Grilled garlic & rosemary chicken with a tomato, olive, chilli & caper sauce

PROSCIUTTO & PEAR SALAD

With pecorino, honey, rocket, herbs & toasted pine nuts

BAKED SALMON

With lemony ricotta, balsamic-roasted veg & a zesty, crunchy salad

Sides

ROCKET & PARMESAN SALAD

With radicchio & aged balsamic

SIMPLE GREEN SALAD

With lemony yoghurt & herby dressing

POLENTA CHIPS

With rosemary salt & Parmesan

FRESH SEASONAL GREENS

With lemon, butter & sea salt

CRUNCHY VEG SALAD

With mint & yoghurt

FUNKY CHIPS

With fresh garlic & parsley

POSH CHIPS

With truffle oil & Parmesan

Always advise your server of any special dietary requirements including vegetarianism and allergies. Where possible, our trained staff will advise on alternative dishes. We cannot guarantee any of our dishes are free from allergens. *Vegetarian (or a vegetarian-friendly) version available. All prices include service and a 10% gratuity charge.

DINNER



Quantum of the Seas

DESSERTS

RASPBERRY & CHOCOLATE-RIPPLED PAVLOVA

Zesty cream, peppered raspberries & smashed honeycomb with a drizzle of dark chocolate

AMALFI LEMON MERINGUE CHEESECAKE

Velvety mascarpone & lemon cheesecake topped with Italian meringue, served with lemon curd & blackcurrants

TIRAMISÙ

Coffee-flavoured trifle with orange mascarpone & chocolate

EPIC HOMEMADE BROWNIE

Freshly baked warm fudgy brownie with vanilla ice cream & caramelised amaretti popcorn

FRESHLY BAKED FRANGIPANE TART

Almond sponge & buttery pastry studded with fresh fruit

Ice creams

Three delicious scoops of ice cream (ask your server for today's selection) served with any two of these toppings:

Smashed honeycomb,
Seasonal fruits,
Chocolate sauce

Sorbets

Sorbets made with fresh fruit (ask your server for today's selection)

DESSERT WINE

VIN SANTO TETRINO

2006/07 CANTINE
LEONARDO

\$8.00/\$42.00

Rich & luscious with fig, almond & honey flavours



Hot Drinks

ESPRESSO \$2.00 MACCHIATO \$3.50

CAPPUCINO \$3.50 AMERICANO \$2.25

LATTE \$3.50 HOT CHOCOLATE \$2.75

Cocktails

ESPRESSO MARTINI \$14.00
A smooth mix of Kotel One vodka, Kahlua & espresso

AFFOGATO MARTINI \$14.00
Vanilla ice cream, Kahlua, espresso, chocolate liqueur & grappa

DIGESTIFS

ITALIAN LIMONCELLO \$5.00
Refreshing & crisp

AMARETTO SALIZA \$6.00
Artisan almond liqueur

GRAPPA CIVIDINA \$6.00
Classic, simple & fragrant

GRAPPA STAGIONATA \$8.00
Aged for three years in ash barrels



Quantum of the Seas

DRINKS

WHITE WINE

CRISP, LIGHT & REFRESHING

823. SAUVIGNON BLANC DI FRIULI GRAVE, TINTORETTO FRIULI GRAVE
Nesty aromas & subtle flavours

824. PINOT GRIGIO DELLE VENEZIE SCARPETTA VENETO
Crisp & delicate with wonderful citrus flavours

MEDIUM-BODIED, AROMATIC & FRUITY

825. A MANO FIANO GRECO PUGLIA
Exotic fruit flavours, crisp & refreshing

357. MARCHESI DI FRESCOBALDI, CASTELLO DI POMINO, POMINO TUSCANY
Fresh & fruity with notes of green apple & peach

826. RAIN RIESLING, ALDIS LAGERED ALTO ADIGE
Clean aroma of peach & pear. Dry with a refreshing finish

827. CALVARINO SOAVE CLASSICO, PIEROPAN VENETO
Lively elderflower & honey perfume from the first family to produce a single-vineyard wine

RICH & FULL

137. MARCHESI DI FRESCOBALDI, VERMENTINO, AMMIRAGLIA TUSCANY
Intense & full flavoured with hints of passion fruit & apricot

828. LOWENANG CHARDONNAY, TENUTE LAGERED ALTO ADIGE
Delicately creamy, toasty oak & tropical fruit with a fresh acidity

829. VINTAGE TUNINA IGT, JERMANN FRIULI-VENEZIA GIULIA
Intense aroma of honey & wild flowers. Dry & well balanced

ROSÉ

FRESH & FRUITY

831. PINOT GRIGIO ROSÉ SCARPETTA VENETO
Delicate with hints of soft, ripe summer fruits

MIDWEIGHT & VIBRANT

832. A MANO ROSATA PUGLIA
Light, pink & summery

RED WINE

WARM & SMOOTH

682. MANDAROSSA NERO D'AVOLA SICILY
Soft & warming with silky, sweet tannins

833. POGGIO TEMPESTA CHIANTI DOCG TUSCANY
A supple red with dark fruit flavours & perfumes of red cherries

836. BARBERA D'ASTI DOCG, ALASSIA FEMINOT
Ripe, rich plummy flavours with great length

544. TENUTA DELL'ORNELLAIA, LA VOLTE TUSCANY
Well balanced with sweet fruits & herbal flavours

524. TOMMASI AMARONE DELLA VALPOLICELLA CLASSICO, CA FLORIAN VENETO
Complex, smooth & full bodied with cherry & plum notes

BROADER, INTENSE & SPICY

834. PRIMITIVO PUGLIA IGT 'PASSIONE, TORREVELO PUGLIA
Smooth & rounded with hints of dark cherry, blackberry & raisin

837. TORRIONE, PETROLIO TUSCANY
Perfect for special occasions. Rich, balsamic Sangiovese to make its Tuscanary by Jamie's friend Luca

516. FONTANAROSSA BAROLO, SERRALUNGA D'ALBA FEMINOT
Vibrant, aromatic & full bodied with notes of vanilla, spice & withered roses

DEEP, OPULENT & STRUCTURED

654. TENUTA DELL'ORNELLAIA, BOLDIGNERI, LE SERNAI NUOVE TUSCANY
Rich with ripe dark berry fruit, underpinned with a delicious hit of spice

541. B. FONDIGIONE, BRUNELLO DI MONTALCINO TUSCANY
Ripe tannins & notes of dried fruit & vanilla with a long, restrained finish

678. TENUTA DELL'ORNELLAIA, BOLDIGNERI, ORNELLAIA TUSCANY
Sweet fruit backed by layers of velvety tannins, a lovely touch acidity & a long, lingering finish

per glass	12.5oz carafe	bottle
\$8.00	\$22.00	\$30.00
\$9.00	\$28.00	\$35.00
\$11.00	\$35.00	\$43.00
\$12.00	\$39.00	\$49.00
\$13.00	\$42.00	\$52.00
\$14.00	\$45.00	\$55.00
\$10.00	\$30.00	\$39.00
\$65.00		
\$85.00		
\$10.00	\$30.00	\$38.00
\$10.00	\$32.00	\$40.00
\$10.00	\$30.00	\$39.00
\$15.00	\$46.00	\$60.00
\$98.00		
\$102.00		
\$118.00		
\$260.00		

JAMIE'S ITALIAN HOUSE WINE

Three quality wines made from Sicilian grapes. Delivered to us in eco-friendly Tetra Pak cartons & decanted for you

\$7.00 6oz glass

\$20.00 17.5oz carafe

\$28.00 bottle

\$36.00 25oz carafe

822. BIANCO SICILY
Aromatic & floral, with hints of sweet peach & blossom

833. ROSSO SICILY
Bursting with ripe plum & cherry flavours

830. ROSATO SICILY
Lively & crisp with sweet raspberry & strawberry flavours

PROSECCO & SPARKLING

817. JAMIE'S ITALIAN PROSECCO NV SPUMANTE
The perfect aperitif: light & dry

818. PORTA LEONE PINOT ROSE SPUMANTE
Nicely balanced pink fizz

816. FRANCIACORTA BELLAVISTA CUVÉE BRUT NV CHAMPAGNE
Fine & elegant. One of the best sparkling wines being made in Italy

CHAMPAGNE

820. BRUT RESERVE BILLECART SALMON NV CHAMPAGNE

821. BRUT ROSÉ BILLECART SALMON NV CHAMPAGNE

\$35.00

\$8.00

\$40.00

\$9.00

\$80.00

\$110.00

\$125.00

Cocktails

A selection of our favourite Italian classics & our own delicious creations

BELLINI \$11.00

Prosecco with peach purée

ROSSINI \$11.00

Prosecco with berry purée

APEROL SPRITZ \$10.00

A refreshing mix of Aperol, soda & Prosecco

ELDERFLOWER SPRITZ \$11.00

St German elderflower liqueur, Prosecco & soda

GENNARD'S SIDECAR \$15.00

Remy Martin cognac, lemoncello, orange liqueur & lemon juice

BERRY BLAST \$4.00

Strawberries, passion fruit, lemon & cranberry

FLORENCE FIZZ \$14.00

Limoncello, pomegranate syrup, elderflower cordal & Prosecco

NEGRONI \$12.00

A great pre-dinner staple with Beefeater gin, Campari & sweet vermouth

AMARETTO SOUR \$12.00

Amaretto with lemon juice & sugar syrup

JAMIE'S MOUTO \$12.00

Starcab Superior rum, dry vermouth, mint, lime, sugar & Jamie's Prosecco

NON-ALCOHOLIC COCKTAILS

BERRY VIBRA \$4.00

Strawberries, passion fruit, lemon & cranberry

HOMEMADE LEMONADE \$4.00

Fresh lemon juice, mint leaves & soda

BEER

MORETTI \$8.00 4.5%

LIBERTÀ \$8.00 5%

Our own craft brewed legend! Packed full of British character, Citra hops & local sourced barley

SOFT DRINKS

SAN PELLEGRINO ARANCIAZITA / LIMONATA \$2.75

FRESH JUICES from \$2.25

Ask for our selection