

SNACKS

OLIVE.	9
<i>Mount zero olives marinated in oil, garlic and orange</i>	
OSTRICHE	7/42
<i>Fresly shucked oysters, lemon and basil granita, lemon balm</i>	
FOCACCIA	16
<i>House baked focaccia, whipped bottarga, lemon myrtle oil</i>	
FAINE DI CECI with Zucchini alla Scapece9ea
<i>Chickpea tart, crescenza, mint, pistachio, orange</i>	
FAINE DI CECI with Prawns Crudo	12ea
<i>Chickpea tart, WA sashimi red prawns, stracciatella, fingerlime</i>	
MILLEFOGLIE DI PATATE.	12ea
<i>Potato mille feuille, lime emulsion, Yarra Valley salmon roe</i>	
GAMBERONE ALLA BRACE	15ea
<i>Ocean king prawn, citrus bisque, lime zest, chilli oil</i>	
ACCIUGHE CANTABRICHE	19
<i>Olasagasti anchovies, smoked butter, parsley oil, crostini</i>	

ENTRÉE

FRATTAU	24
<i>Carasau bread, tomato, egg yolk, pecorino</i>	
SALUMI	32
<i>Cured meats selection, daily cheese, house baked focaccia</i>	
COLLARE DI KINGFISH	25
<i>Charred kingfish collar, salmoriglio, caramel tomato, chilli</i>	
TARTARA DI CANGURO	29
<i>Hay smoked kangaroo tartare, black garlic, red currant, juniper, caper leaves</i>	
SPIEDINO DI LINGUA	28
<i>Full blood wagyu tongue 9+ score, salsa verde, turnip</i>	

PASTA

CULURGIONES	38
<i>Sardinian pasta filled with potato and mint, tomato, pecorino, basil</i>	
SPAGHETTI AGLI SCAMPI	45
<i>Spaghetti, WA scampi, chilli, garlic, yellow tomato</i>	
MALLOREDDUS ALLA CAMPIDANESE	34
<i>Malloreddus, sausage, tomato, saffron, pecorino, fennel</i>	
FREGOLA ALLE COZZE	38
<i>Fregola, Jervis Bay mussels, cherry tomato, chervil, goat cheese</i>	

MAINS

AGNELLO	54
<i>Tasmanian lamb cutlets, citrus curd, brussel sprouts, jus</i>	
TONNO	52
<i>Local yellow fin tuna, smoked eggplant puree, panzanella, jus</i>	
COTOLETTA DI MELANZANA	29
<i>Deep fried smoked eggplant, spicy tomato coulis, basil</i>	

MAINS ~ TO SHARE

ARAGOSTAMP
<i>Australian blue lobster, cherry tomato, served with bottarga and lobster coral spaghetti</i>	
PESCE.MP
<i>Market fish, roasted on the ember (ask your waiter for daily selection)</i>	
CONIGLIO A SUCCHITTU	79
<i>1/2 Baldivis farm white rabbit cooked on the ember capers, olives soffritto sauce</i>	
WAGYU RIB-EYE	25 per 100gr
<i>Westholme wagyu rib-eye, MB 5, cooked over the fire, served with dijon mustard, jus, and 2 sides of your choice</i>	

SIDES

PATATE	16
<i>Roasted potato, caramelized onion, bonito powder</i>	
CAVOLO NERO	16
<i>Charred Tuscan kale, chilli, garlic, pinenuts, sultanas</i>	
INSALATA DI PESCHE	17
<i>Grilled peach, witlof, burrata, macadamia, vincotto</i>	

PORCEDDU

The traditional Sardinian style suckling pig.
Our pigs come from the Schultz Family Farm in Goombungee where the pigs have constant access to the outdoors; forest and pasture, to turn stones, dig in soil and wallow, to see the sky and express natural instincts.

This method of farming ensures freedom from stress

\$280

1/4 Shultz Farm suckling pig, 5 hours spit roasted. 4-6 people. 24hr hours preorder required. Served with two sides.

Please note that a credit card surcharge of 1.75% will be applied to the bill when paying via Visa or Mastercard. 1.95% for AMEX.

Welcome to Piloni.

*Our menu is inspired by the island of Sardinia
and the produce of Australia.*

PILLONI