

Bianco

ITALIAN CUISINE & BAR

Welcome to Bianco where we celebrate fresh local produce, authentic Italian flavours and coastal elegance. Enjoy a menu made to share, paired with premium wines and signature drinks, all served with impeccable hospitality - your moment to step into Italy away from Italy.

ENTRÉE | ANTIPASTI

Bianco Focaccia	\$18
Mozzarella, confit garlic, rosemary	
Bread & Butter (4)	\$13
Sourdough served with cultured butter	
Burrata al Finocchio	\$19
Burrata with fennel jam, roasted hazelnuts and chargrilled sourdough	
Olive Miste	\$12
Mixed Ligurian and Sicilian olives	
Tagliere di Salumi	\$24
A curated selection of artisanal free-range cured meats	
Carpaccio di Manzo	\$22
Wagyu rump MB6-7, capsicum sauce, gorgonzola, caramelised walnuts	
Anchovies	\$13
Salted brown or white marinated anchovies with crispy capers and dill	
Calamari Fritti	\$21/41
Served with garlic aioli	
Gamberoni Arrosticini (3)	\$21
Chargrilled prawn skewers with salsa verde	
Polpette Fritte (3)	\$23
Lamb & beef meatballs in Neapolitan sauce with Grana Padano	
Patatine Fritte	\$15
Fries with rosemary salt and garlic aioli	
Insalata di Polpo	\$23
Octopus, tomato, capers, onion, parsley, lemon oil, horseradish crème fraîche	

SIDES

Broccolini	\$12
Patatine Fritte	\$7
Roast Pumpkin & Onion	\$9

PASTA | PRIMI

Spaghetti ai Gamberi	\$37
Wild-caught prawns, garlic, chilli, parsley, Grana Padano	
Pappardelle con Ragù di Manzo	\$36
Slow-braised beef ragù with salted ricotta	
Gnocchi di 'Nduja	\$38
Ricotta gnocchi in a spicy 'nduja cream sauce, crispy pancetta	
Salsiccia e Taleggio	\$36
Short pasta in taleggio cream sauce with Italian sausage	
Risotto alla Pescatora	\$38
Prawns, calamari, fish, clams, peas & saffron	

MAINS | SECONDI

Pollo al Forno	\$35
Chargrilled spatchcock with salsa verde	
Rump	\$35
Chargrilled rump steak	
T-Bone	\$2.2 per 10g
Chargrilled T-bone steak	
Rib on the Bone	\$2.2 per 10g
Chargrilled rib on the bone	
Pesce del Giorno	\$41
Fish of the day, served with seasonal sides	

INSALATA | SALADS

Insalata Caprese	\$21
Buffalo mozzarella, tomatoes, basil and oregano	
Rucola e Grana	\$18
Rocket leaves, shaved Grana Padano	
Insalata di Barbabietole	\$21
Beetroot, goat cheese, walnuts, rocket, balsamic glaze	
Garden Salad	\$21
Mixed leaves with pumpkin, cucumber, olives, red onion, garlic confit and semi-dried tomatoes	



Please inform our team of any dietary requirements or allergies. Selected dishes can be prepared gluten free; additional charges may apply. While we take great care, our kitchen handles nuts, shellfish and gluten, and menu modifications cannot always be guaranteed. Seatings are 90 minutes for groups of 1-6 guests and 2 hours for groups of 7 or more, unless otherwise advised.

PIZZE ROSSE | RED BASE

The Real Marinara Garlic, basil and oregano	\$19
Margherita Mozzarella and basil	\$21
Pepperoni Mozzarella and pepperoni	\$27
Napoletana Mozzarella, anchovies, olives basil and capers	\$25
Diavola 🌶️ Mozzarella, spicy salami, sausage, capsicum and chilli oil	\$28
Capricciosa Mozzarella, ham, mushrooms, olives and artichokes	\$27
Parma Buffalo mozzarella, prosciutto di Parma and basil	\$33
Calzone Bianco Folded pizza with ham, salami, ricotta and mozzarella	\$27
'Nduja & Burrata 🌶️ Spicy 'Nduja salami, broken burrata and basil	\$33

DOLCI | DESSERT

Tiramisu Classic mascarpone, espresso & cocoa	\$16
Cannoli (2) Ricotta-filled cannoli with pistachio	\$12
Affogato al Caffè Vanilla gelato with a shot of espresso	\$13
Panna Cotta Silky panna cotta with seasonal flavours	\$16
Kataifi Camuflado Crispy kataifi pastry layered with pistachio semifreddo	\$17

PIZZE BIANCHE | WHITE BASE

Gamberi Mozzarella, prawns, semi-dried tomatoes, rocket pesto and garlic confit	\$35
Romana Mozzarella, hot salami, sausage, potatoes, red onion and rosemary	\$27
Tartufata e Pancetta Mozzarella, mixed mushrooms, pancetta, black truffle, rocket	\$29
Zucca e Gorgonzola Mozzarella, roasted pumpkin, gorgonzola, garlic, crunchy almonds	\$27

KIDS | BAMBINI

Choice of spaghetti or short pasta	
Pomodoro	\$16
Burro e Formaggio	\$16
Carbonara	\$18
Beef Ragù	\$18



Groups of 8+ from Friday to Sunday incur a 10% surcharge on à la carte menus, or may choose a Set Menu with no surcharge. A 15% surcharge applies on public holidays. A 5% service charge applies to tables of 8 or more and goes directly to our staff. Card payments incur a 1.1% surcharge (Visa, Mastercard & Amex).
Takeaway boxes are 50c each.



SPRITZ & APERITIVOS **\$19****Aperol Spritz**

Aperol, Prosecco, Soda, Orange

Bianco Spritz

Italicus, Prosecco, Soda, Lime

Campari Spritz

Campari, Prosecco, Soda, Orange

Hugo Spritz

Elderflower, Prosecco, Soda, Mint

Verde Fresco Spritz

Fiano, Prosecco, Soda, Kiwi

Milano Torino

Campari, Rosso Vermouth

Americano

Campari, Rosso Vermouth, Soda

Caribaldi

Campari, Orange Juice

BEER, CRAFTS & CIDERS**Tap:**

Birra Moretti l'Autentica Lager \$13

Bianco Pale Ale \$13

Bottle:

Peroni Red Italian Lager 4.7% \$12

Coolum Beer Co. Session Ale 3.5% \$11

10 Toes Lazy Hazy 3.8% \$11

10 Toes Ginger Beer 4% \$12

Sunshine Coast Cider Organic 5.7% \$12

Menabrea Zero Alcohol Blonde Lager 0% \$10

NON-ALCOHOLIC

San Pellegrino Sparkling \$9

Acqua Panna Still Mineral \$9

Limonata | Chinotto \$4

Soft Drink \$4

Juices \$4

Coffee - Decaf | Full Cream | Oat Milk \$5.50

SIGNATURE COCKTAILS **\$23****Postcard from Jalisco**

1800 Coconut Tequila, Aperol, Lemon, Lime, Elderflower

Glass of Light

Aus Distilling Co Brisbane Gin, Italicus Rosolio di Bergamotto, Lillet Blanc, Sage

Hour of Passion

Aperol, Chinola Passionfruit, Lemon, Sugar, Prosecco

Black Pearl

Kraken Black Cherry Vanilla Rum, Rosso Vermouth, Chocolate Bitters

The Lone Wolf

Wild Turkey 101, Amaro Montenegro, Rosemary Honey, Lemon, Whites

Gaia's Garden

Rhapsody Ruby Gin, Green Chartreuse, Strawberry, Lime, Soda

The Fifth Spirit

Montelobos Mezcal, Mango, Lime, Elderflower

Green Skies

Ketel One Vodka, Midori, Lychee, Lemon

Sicilian Sun

Limoncello, SKYY Vodka, Lime, Ginger Beer, Mint

CLASSICS AVAILABLE - PLEASE ASK STAFF!

WINES

SPARKLING & CHAMPAGNE

Cantina del Garda, Prosecco Extra Dry DOC NV – Veneto, Italy	Glass 12 · Bottle 60
Colesele, Brosa Brut Rosé 2024 – Veneto, Italy	Glass 13 · Bottle 60
Pierre Gimonnet & Fils, Champagne Cuvée “Cuis” 1er Cru Brut Blanc de Blancs NV Champagne, France*	Glass 33 · Bottle 90 * 375 ml

WHITE

Kimi, Sauvignon Blanc 2025 – Marlborough, NZ	Glass 11 · Bottle 50
Borgo Matilda, Pinot Grigio delle Venezie DOC 2022 – Veneto, Italy	Glass 12 · Bottle 60
Sassarini, Vermentino Macaia Bianco Cinque Terre IGT 2024 – Liguria, Italy	Glass 12 · Bottle 60
Musita, Grillo Karima DOC 2024 – Sicilia, Italy	Glass 12 · Bottle 60
Conte di Lucca, Pecorino d’Abruzzo DOC 2023 – Abruzzo, Italy	Glass 12 · Bottle 60
Corte Adami, Soave SenzaFine DOC 2024 – Veneto, Italy	Glass 13 · Bottle 60
Castino, Chardonnay I Fossili DOC 2024 – Piemonte, Italy	Glass 13 · Bottle 60
Simon Tolley, Estate Chardonnay 2024 – Adelaide Hills, SA	Glass 14 · Bottle 60

ROSÉ

Cantina del Garda, Rosato Chiaretto DOC 2024 – Veneto, Italy	Glass 12 · Bottle 60
Simon Tolley, Rosé 2023 – Adelaide Hills, SA	Glass 13 · Bottle 65
Quatre Vin, Rosé Côtes de Provence 2021 – Provence, France	Glass 13 · Bottle 70

CHILLED REDS

Rusden, Driftsand GSM 2022 – Barossa Valley, SA	Glass 12 · Bottle 50
Castino, Rüs Rosso IGT 2024 – Piemonte, Italy	Glass 13 · Bottle 60

RED

Conte di Lucca, Sangiovese IGP 2024 – Abruzzo, Italy	Glass 11 · Bottle 60
Permani, Pinot Nero IGT 2024 – Friuli, Italy	Glass 12 · Bottle 60
Kimi, Pinot Noir 2022 – Marlborough, NZ	Glass 12 · Bottle 60
Cantina del Garda, Valpolicella DOC 2024 – Veneto, Italy	Glass 12 · Bottle 60
Musita, Syrah Amal IGT 2024 – Sicilia, Italy	Glass 13 · Bottle 60
Polini & Rossetti, Chianti DOCG 2024 – Toscana, Italy	Glass 13 · Bottle 60
Funaro, Nero d’Avola DOC 2024 – Sicilia, Italy	Glass 13 · Bottle 70
Teusner, Shiraz Riebke 2021 – Barossa Valley, SA	Glass 14 · Bottle 60
Lorenzo Manfredi, Governo all’uso Toscano IGT 2021 – Toscana, Italy	Glass 14 · Bottle 60

SWEET & DESSERT WINES

Castino, Moscato d’Asti La Mandorla DOCG 2024 – Piemonte, Italy	Glass 12 · Bottle 60
Funaro, Passito IGP 2022 – Sicilia, Italy	Glass 13
Lustau, Pedro Ximenez “San Emilio” – Solera 12yr – Jerez de la Frontera, Spain	Glass 15
Bassesi, Vin Santo del Chianti DOCG 2004 – Toscana, Italy	Glass 16

DIGESTIFS

Antica Cascina Conti di Roero, Grappa di Nebbiolo – Piemonte, Italy	Glass 15
Poli, Grappa Po’ Moscato – Veneto, Italy	Glass 15
Sobrero, Barolo Chinato – Piemonte, Italy	Glass 17



Vintages are subject to change without notice.