

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.

GF = gluten free

GFO = gluten free option

V = vegetarian

VGO = vegan option

APPETISERS

Olive Miste (GF) Mixed Ligurian and Sicilian olives served warm or cold	\$15
Bread & Butter (4)(GFO + \$8) Housemade sourdough bread served with cultured butter	\$14
Anchovies (GF) Salted brown or white marinated anchovies with caperberries	\$15
Cacio e Prosciutto (2) Italian fried cheese with prosciutto di Parma and a drizzle of honey	\$19
Arancini Cubi (3) (V) Crispy rice cubes with smoked cheese and turnip greens + extra Arancini	\$17 \$5
Olive Ascolane (6) Crispy fried stuffed olives with spicy salami	\$18
Cured Meats (GF) Platter for 2: Selection of squid-ink salami and prosciutto di Parma + extra person	\$23 \$12

ENTRÉE

Pane al Formaggio (V) 48-hour fermented flatbread, cheese, confit garlic, rosemary	\$19
Burrata al Finocchio (GFO) Burrata with fennel jam, roasted hazelnuts and chargrilled sourdough	\$26
Carpaccio di Manzo (GFO) Thinly sliced raw Wagyu MB6 - 7 beef, Asiago cheese, caramelised walnuts, black salt, Yuzu oil, crisp bread	\$28
Calamari Fritti (GF) Served with garlic aioli	\$26/44
Gamberoni Arrostiti (4) (GFO) Chargrilled prawn skewers with salsa gremolata	\$28
Crocchette di Barbabietola (3) (V) Golden croquettes of beetroot, ricotta and goat's cheese, served with dill cream sauce and burnt honey	\$24
Patatine Fritte (V) Fries with rosemary salt and garlic aioli	\$17

HOUSEMADE PASTA

Gluten Free Pasta + \$6

Pappardelle Vegetariana (VGO) Spinach-infused Pappardelle in a Napoli sauce with mixed mushrooms, capsicum, onion, confit garlic, basil	\$38
Spaghetti ai Gamberi Wild-caught prawns, garlic, chilli, white wine reduction	\$41
Ragù di Manzo Spinach-infused Pappardelle in a slow-braised beef ragù with salted ricotta	\$39
Gnocchi al Pesto Ricotta Gnocchi with housemade Pesto Genovese and Parmigiano Reggiano	\$39
Paccheri ai Frutti di Mare Wild-caught prawns, snapper fillet, scallops, calamari, Napoli sauce, lemon oil, flat-leaf parsley	\$41
Risotto del Bosco Arborio rice infused with red wine, Asiago cheese, chorizo, mushrooms, blueberries, Grana Padano, toasted hazelnuts	\$41

SALADS

Insalata Rustica Chargrilled chicken, baby cos, roasted capsicum, semi-dried tomatoes, olives, Parmigiano Reggiano, lemon and oregano vinaigrette	\$25
Insalata Caprese Buffalo mozzarella, tomatoes, basil and oregano	\$24
Insalata di Polpo Octopus, tomato, capers, onion, parsley, lemon oil, horseradish crème fraîche	\$25
Rucola e Grana Rocket leaves, shaved Grana Padano	\$18



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. All fish and seafood is imported.

PIZZA | RED BASE Gluten Free Pizza + \$8

The Real Marinara Garlic, basil and oregano	\$19
Margherita Mozzarella and basil	\$26
Primavera Mixed mushrooms, capsicum, onion, confit garlic, basil, artichokes and rocket leaves + add mozzarella	\$28 \$4
Pepperoni Mozzarella and pepperoni	\$29
Napoletana Mozzarella, anchovies, olives, basil and capers	\$27
Diavola 🌶️ Mozzarella, spicy salami, hot chorizo, red onion and chilli oil	\$29
Capricciosa Mozzarella, ham off the bone, mushrooms, olives and artichokes	\$29
Parma Buffalo mozzarella, prosciutto di Parma and basil	\$33
Calzone Bianco Folded pizza with ham off the bone, salami, ricotta and mozzarella	\$31
'Nduja e Burrata 🌶️ Spicy 'Nduja salami, broken burrata and basil	\$35

PIZZA | WHITE BASE Gluten Free Pizza + \$8

Gamberi Mozzarella, prawns, semi-dried tomatoes, rocket pesto and garlic confit	\$35
Romana Mozzarella, salami, chorizo, potatoes, red onion and rosemary	\$29
Pancetta e Funghi Goat's cheese ricotta, mixed mushrooms, pancetta, confit tomatoes and basil	\$33
Inferno Bianco Gorgonzola, mozzarella, hot salami, ham off the bone and caramelised fennel	\$33

Crust Dunker Whipped Gorgonzola Truffle Ricotta	\$7
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MAINS

Cottoletta alla Milanese Crumbed pork loin, caper-mustard butter, broken burrata, prosciutto di Parma, served with a rocket and apple salad	\$41
Rump 300gr Chargrilled Victorian grass-fed rump steak, served with a side of rocket and Grana Panado	\$39
Rib on the Bone 400gr Chargrilled Victorian grass-fed rib on the bone, served with a side of rocket and Grana Padano	\$89
Pesce del Giorno Fish of the day, served with seasonal sides	\$43

KIDS available exclusively for guests under 18 years of age

Choice of spaghetti or short pasta	
Pomodoro	\$17
Burro e Formaggio	\$17
Carbonara	\$19
Beef Ragù	\$19
Choice of Margherita or Cheese & Ham	
Pizza Bambini	\$19

DESSERT

Tiramisu Classic mascarpone, espresso & cocoa	\$18
Cannoli (2) Ricotta-filled cannoli with pistachio + extra cannolo	\$16 \$6
Affogato al Caffé Vanilla gelato with a shot of espresso + add Frangelico	\$15 \$7
Panna Cotta Silky Panna Cotta with seasonal flavours	\$18
Kataifi Camuflado Crispy kataifi pastry layered with pistachio semifreddo	\$19

NON-ALCOHOLIC

San Pellegrino	\$9
Acqua Panna Still Mineral	\$9
Limonata Chinotto	\$5
Soft Drink	\$5
Juices	\$5
Coffee Tea	\$6



A 10% surcharge applies on Sundays; a 15% surcharge applies on public holidays. Takeaway boxes are 50c each.