

*Fionita*

WINE BAR & RESTAURANT

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• THE QUARTER, KARRATHA



SCAN FOR BOOKINGS

## TO SHARE

<b>EYRE PENINSULA OYSTERS (3)(GF)</b> <i>Fresh lemon Wakame gel, verjus, chili</i>	<b>\$19.90</b> <b>\$24.90</b>
<b>FIORITA GARLIC BREAD (V)</b> <i>Olive oil focaccia, cheese and garlic quenelle</i>	<b>\$15.90</b>
<b>LA DELIZIA BURRATA (V)(GFO)</b> <i>Cherry tomato, mint salsa verde, olive oil focaccia</i>	<b>\$27.90</b>
<b>CHICKEN PATE</b> <i>Cranberry, candied pecans, olive oil focaccia</i>	<b>\$22.90</b>
<b>4 CHEESE ARANCINI (4)(V)</b> <i>Handmade, Chef's passata, parmesan</i>	<b>\$24.90</b>
<b>PORK BELLY BITES (GF)(VO)</b> <i>Tamarind dressing, fresh herbs. Vegetarian option with crispy eggplant</i>	<b>\$26.90</b>
<b>BBQ LAMB SKEWERS (2)(GF)</b> <i>Smoked eggplant puree, blueberry BBQ sauce</i>	<b>\$26.90</b>
<b>KANGAROO TATAKI (GF)</b> <i>Crème fraîche, mint salsa, greens, parmesan</i>	<b>\$17.90</b>
<b>PRAWN &amp; GINGER WONTON (4)</b> <i>Steamed or fried, ketjap manis, chili, crispy shallots</i>	<b>\$23.90</b>
<b>KINGFISH SASHIMI (GF)</b> <i>Spencer Gulf kingfish, verjus, finger lime, wakame gel, crème fraîche</i>	<b>\$29.90</b>
<b>TIGER PRAWNS (GF)</b> <i>West Australian prawns, harissa, crème fraîche</i>	<b>\$26.90</b>
<b>TUNA TARTARE (GF)</b> <i>Tamarind, finger lime, rice cracker</i>	<b>\$29.90</b>

## SIDE DISHES

<b>POTATO MASH (V)(GF)</b>	<b>\$18.90</b>
<b>GARDEN SALAD (V)(GF)</b> <i>Herbal dressing</i>	<b>\$15.90</b>
<b>STEAMED SEASONAL VEG (V)(GF)</b> <i>Mint salsa verde</i>	<b>\$18.90</b>
<b>FRIES (V)(GF)</b> <i>Truffle aioli</i>	<b>\$15.90</b>

## ROLLING TAPAS

**\$49.90 pp**

*Minimum two people, full table participation.*

*Chef's progressive selection of seasonal small plates,  
served according to time and appetite.*

**FIORITA GARLIC BREAD (V)**  
*Olive oil focaccia, cheese and garlic quenelle*

**4 CHEESE ARANCINI (V)**  
*Handmade, Chef's passata, parmesan*

**TUNA TARTARE (GF)**  
*Tamarind, finger lime, rice cracker*

**PRAWN & GINGER WONTONS**  
*Ketjap manis, chili, crispy shallots*

**PORK BELLY BITES (GF)(VO)**  
*Tamarind dressing, fresh herbs*

**BBQ LAMB SKEWERS (GF)**  
*Smoked eggplant puree, blueberry BBQ sauce*

## MAINS

<p><b>GOURMET SURF &amp; TURF (GF)</b> <span style="float: right;"><b>\$85.90</b></span>  <i>Scotch Fillet Arlo (Margaret River), WA tiger prawns, potato gratin, seasonal vegetables, garlic butter or jus</i></p>	<p><b>ASIAN NOODLE SALAD</b> <span style="float: right;"><b>\$34.90</b></span>  <i>Glass noodles, tamarind dressing, fresh herbs, crispy shallots, peanuts, greens</i></p> <p><i>Add tiger prawns</i> <span style="float: right;"><b>+\$9.90 (each)</b></span>  <i>Add grilled chicken breast</i> <span style="float: right;"><b>+\$12.90</b></span>  <i>Add pork belly</i> <span style="float: right;"><b>+\$19.90</b></span></p>
<p><b>SLOW ROASTED LAMB SHOULDER (GF)</b> <span style="float: right;"><b>\$47.90</b></span>  <i>Smoked eggplant puree, potato gratin, Mediterranean vegetable caponata</i></p>	<p><b>HUMPTY DOO BARRAMUNDI</b> <span style="float: right;"><b>\$42.90</b></span>  <i>Barramundi, cbunky chips, garden salad, tartare</i></p>
<p><b>SCOTCH FILLET ARLO MSA - SOUTH WEST WA (GF)</b> <span style="float: right;"><b>\$65.90</b></span>  <i>With jus and your choice of two sides: Chips, garden salad, mash, steamed vegetables</i></p>	<p><b>RED DIRT &amp; BLUE SMOKE STEAK SANDWICH</b> <span style="float: right;"><b>\$37.90</b></span>  <i>Arlo Scotch Fillet, bacon, balsamic beetroot relish, truffle aioli, Swiss cheese, cucumber ribbons, blueberry BBQ sauce, olive oil focaccia</i></p>
<p><b>CHICKEN BREAST</b> <span style="float: right;"><b>\$41.90</b></span>  <i>Freekeh salad, oyster mushrooms, barissa, mint salsa verde, crème fraiche</i></p>	

## HAND MADE PASTA

<p><b>DUO DI PASTA - REEF &amp; BEEF</b> <span style="float: right;"><b>\$44.90</b></span>  <i>Prawn and scallop squid ink tortellini, beef cheek panzotti, miso cream, asparagus, preserved lemon</i></p>	<p><b>POTATO GNOCCHI (V)(GF)</b> <span style="float: right;"><b>\$46.90</b></span>  <i>Truffled mushrooms, garlic, cream</i></p> <p><i>Add to any pasta</i></p> <p><i>La Delizia burrata</i> <span style="float: right;"><b>+\$13.90</b></span>  <i>Chicken breast</i> <span style="float: right;"><b>+\$12.90</b></span>  <i>Slow braised lamb shoulder</i> <span style="float: right;"><b>+\$19.90</b></span>  <i>WA tiger prawns</i> <span style="float: right;"><b>+\$9.90 (each)</b></span></p>
<p><b>LA DELIZIA BURRATA LINGUINE (V)</b> <span style="float: right;"><b>\$42.90</b></span>  <i>Whole La Delizia burrata, cherry tomato passata, rocket</i></p>	
<p><b>CRAB LINGUINE (VO)</b> <span style="float: right;"><b>\$39.90</b></span>  <i>Shark Bay crab meat, cherry tomato, rocket, garlic, chili</i></p>	

## DESSERTS

<p><b>SEMIFREDDO (GF)</b> <span style="float: right;"><b>\$19.90</b></span>  <i>Semifreddo, pistachio, raspberry, white chocolate, cranberry gel, candied pepper pecans</i></p>	<p><b>FIORITA APPLE TART</b> <span style="float: right;"><b>\$19.90</b></span>  <i>Tartlet, apple ragout, caramel mascarpone, apple foam</i></p>	<p><b>CHOCOLATE BROWNIE</b> <span style="float: right;"><b>\$16.90</b></span>  <i>with whipped cream</i></p>
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### WE ARE A CASHLESS VENUE

*Our kitchen produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs. Menu items may come into contact with all the above.  
 If you have allergies or special dietary requirements, please inform a member of staff. 15% Surcharge on Public Holidays*