

ENTRÉES

Our Signature Bruschetta	16.00
two slices of toasted organic sourdough bread, olive tapenade, diced tomato, red onion, Italian white anchovies, basil pesto, Grana Padano	
Olive Fritte (veg)	18.00
traditional crumbed green olives stuffed with feta, sprinkled with parmesan. Served with house-made spicy aioli	
Calamari & Rocket	22.00
lightly crumbed, on a bed of rocket. Served with lemon and house-made roasted garlic aioli	
Focaccia & Olive (gfo, veg)	22.00
organic cheesy garlic and rosemary focaccia, warm marinated mixed olives, Persian feta	
Gamberi Piccanti (gfo)	26.00
tiger prawn cutlets (7), chilli, prawn bisque, crushed tomato sugo. Served with cheesy garlic & rosemary focaccia	
Melone, Prosciutto & Burrata	27.00
rock melon, San Daniele prosciutto, rocket, semi-dried Roma tomatoes, basil pesto, shaved almonds, balsamic dressing, grissini	
PASTA	
Rigatoni all'Amatriciana	28.00
short pasta, organic guanciale (cured pork cheek), tomato sugo, Pecorino Romano, chilli, parsley	
Fettuccine al Ragù (gfo)	28.00
long flat pasta with a 6h organic pork & beef ragu, grape tomato sugo, chilly, parsley, Grana Padano	
Gnocchi alla Norcina (gfo +2, veg)	29.00
organic potato gnocchi, porcini & wild mushrooms, black truffle, fresh cream, parsley, garlic, parmesan (add organic pork sausage +5)	
Risotto ai Gamberi (gf)	29.00
Italian Carnaroli rice, tiger prawn cutlets, garlic, lobster bisque, fresh cream, tomato sugo, parsley, parmesan, lemon wedge	
Ravioli di Bufala (veg)	33.00
home-made ravioli filled with organic spinach and buffalo ricotta, served with cherry tomato sugo, garlic, basil, parmesan	
Lasagna al Granchio & Spinaci	36.00
house-made organic egg pasta layered with local blue swimmer crab meat, baby spinach leaves, lobster bechamel, San Marzano tomato sugo. Served with garden salad and grated parmesan	

PIZZA

Our famous 48h organic sourdough	
Queen Margherita (veg)	21.00
pizza sauce, mozzarella, parmesan, basil	
Gourmet Funghi (veg)	23.00
pizza sauce, mozzarella, sliced mushrooms, garlic EVO oil, parmesan, parsley	
Sicilian Deluxe (veg)	25.00
pizza sauce, mozzarella, marinated char-grilled eggplant, sliced olives, parmesan, basil, chilli	
Veggie Lovers (veg)	26.00
pizza sauce, mozzarella, grilled eggplant, zucchini, mushrooms, olives, basil (vegan cheese +2)	
Bio Sausage	27.00
pizza sauce, mozzarella, house-made organic pork & fennel sausage, Modena balsamic onions, parsley, parmesan	
Diavola	28.00
pizza sauce, fior di latte, hot Calabrese salami, sliced olives, parmesan	
Cotto & Funghi	28.00
focaccia base (no sauce), mozzarella, smoked ham, porcini & wild mushrooms, basil, Grana Padano	
New Stallion 2023	29.00
buffalo fior di latte, Roman artichokes, mortadella, black truffle, parmesan, sun-dried Roma tomatoes, basil	
San Daniele	29.00
pizza sauce, fior di latte, San Daniele prosciutto, rocket, shaved parmesan, EVO oil	
Quattro Stagioni (four seasons)	30.00
pizza sauce, mozzarella, Roman artichoke hearts, mushrooms, sliced olives, smoked ham, basil	
Calzone Classico	30.00
folded pizza stuffed with double smoked ham, wild mushrooms, diced Roma tomatoes, basil pesto. Topped with pizza sauce, parmesan and a touch of balsamic glaze	
Our delicious Gluten Free Pizza Base +5 Calzone Classico not available with gluten free dough	

MAINS

Parmigiana di Pollo	38.00
panko crumbed organic chicken breast, cherry tomato sugo, buffalo bocconcini, parmesan. Served with basil pesto and garden salad	
Saltimbocca alla Romana (gf)	39.50
milk-fed Veal scaloppini, topped with Parma prosciutto and sage, served with rosemary & garlic roasted potatoes, steamed veggies and white wine sauce	
Pesce del Giorno (gf)	39.50
fresh fish of the day served with beetroot hummus, seasonal veggies and balsamic	
SIDES	
Fries (gf, veg)	9.50
served with house-made roasted garlic aioli	
Sweet Potato Fries (gf, veg)	11.00
served with sweet chilli sauce and a sprinkle of parmesan	
Seasonal Veggies (gf, veg)	14.00
balsamic, salt flakes, parmesan, lemon wedge, semi-dried tomatoes	
Insalata Estiva (gf, veg)	15.00
garden salad of rocket, olives, diced tomato, red onion, almond flakes and chardonnay vinaigrette	
Rucola & Grana (gf, veg)	15.00
rocket, shaved Reggiano, walnuts, EVO oil, balsamic glaze	
Caprese (gf, veg)	22.00
Roma tomatoes, buffalo bocconcini, sliced olives, basil pesto, Modena reduction, parmesan (add San Daniele Prosciutto +7)	
KIDS	
Pizza Cheese & Tomato	16.00
Pizza Ham & Cheese	18.00
Dino Nuggies & Chips	15.00
Gnocchi Sugo and Parmesan (gfo +2)	16.00
Pasta Bolognese (gfo +2)	17.00

DESSERTS

Castagnole	12.00
traditional fried dough balls (4) served with citrus honey, mascarpone chantilly, icing sugar	
Tiramisù	14.00
Nonna's recipe with organic mascarpone, coffee and Savoiardi biscuits. Topped with Cocoa and berries	
Pannacotta (gf)	14.00
vanilla bean pannacotta with house-made mix berry compote, GF shortbread crumble, mint	
Organic Gelato (gf)	7/13/18.00
one, two or three scoops from our selection, wafer stick	
Calzoncino Nutella & Banana	18.00
small pizza calzone stuffed with Nutella and sliced banana, topped with icing sugar	
Kid's Ice Cream (gf)	6.00
vanilla, strawberry or chocolate, served with strawberry or chocolate topping and marshmallow	

Ask your waitress for our daily specials.

Vegan options available.

Please advise staff of any food allergies, intolerances and dietary requirements.

Credit card payment surcharges applies:
Visa, MC and Amex 1.1%



Bella Julia Pizzeria @bellajulia_pizzeria



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Bella Julia
—CAFÉ & PIZZERIA—

WATER & SOFT DRINKS

Moda Still Water 750ml	FREE
Moda Sparkling Water 750 ml	5.00
Pepsi, Pepsi Max, Solo 375ml can	4.00
Raspberry Lemonade	4.50
Lemon, Lime & Bitters	5.00
Bundaberg Ginger Beer	5.00

San Pellegrino Selection

Italian Chinotto 330ml can	5.00
Aranciata (orange) 100% NATURAL 330ml can	
Pompelmo (grapefruit) 100% NATURAL 330ml can	

JUICES

Freshly Squeezed Orange Juice	8.00
Apple, Cranberry, Pineapple	5.00

COCKTAILS

Aperol Spritz (Aperol, Prosecco, Soda, Orange)	15.00
Pink Gin Spritz (Pink Gin, Prosecco, Aromatic Tonic, Strawberries)	16.00
Passionfruit Capiroska (Passionfruit, Lime, Vodka, Sugar)	17.00
Bella Julia Wild Berry Mojito (Crushed Berries, Lime, Rum, Organic Mix Berry Kombucha, Mint)	18.00
Espresso Martini (Vodka, Kahlua, Coffee, Syrup)	18.00
Lemon Cheesecake (Galliano, Baileys, Lemon, Butterscotch, Shortbread Crumble)	19.00
Negroni (Gin, Martini Red, Campari, Orange)	19.00

BEER

Peroni Nastro 3.5% Mid Strength 330ml bottle	10.00
Birra Peroni Red Lager 4.7% 330ml bottle	11.50
Menabrea Pilsner 5.2% 330ml can	12.00
Balter XPA 5.0% 375ml can	13.00
Stone & Wood Pacific Ale 4.4% 330ml bottle	13.00
Bertie Apple Cider 375ml can	12.50
Cascade Premium Light 2.4% 375ml bottle	10.50
Peroni Nastro Azzurro 0.0% (no alcohol) 330ml	8.50

VINI FRIZZANTI

NV	Il Follo Prosecco Extra DRY DOC	Veneto IT	13.00	56.00
NV	Cester Camillo, Rose' Cuvee (Sparkling Rose')	Veneto IT	14.00	65.00

VINO DELLA CASA - Glass or Carafe(500ml)

2021	White - Vermentino di Sardegna DOC	Sardinia IT	12.00	39.00
2021	Red - Cannonau di Sardegna DOC	Sardinia IT	13.00	41.00

VINI BIANCHI

2021	Colterenzio, Pinot Grigio delle Venezie DOC "LUMO"	Veneto IT	12.00	54.00
2019	Traveller Wines, Oaked Chardonnay - Master of Wine Award	Granite Belt QLD	13.00	58.00
2022	Pear Tree, Marlborough, Sauvignon Blanc	New Zealand	14.00	64.00
2021	Fattoria San Lorenzo, Verdicchio Classico DOC - ORGANIC	Marche IT		70.00
2020	Tessari, Soave Classico DOC - ORGANIC	Veneto IT		82.00

VINO ROSÉ

2022	Sella & Mosca, Rosato di Alghero (Rosè) DOC	Sardinia IT	14.00	60.00
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VINI ROSSI

2022	Colomba Bianca, Syrah Sicilia DOC - ORGANIC	Sicily IT	14.00	64.00
2022	Fiorano, Sangiovese "I Paoli" IGT - ORGANIC	Marche IT	14.00	64.00
2021	Tenuta di Campriano, Chianti DOCG "Buccia Nera" - ORGANIC	Tuscany IT	15.00	65.00
2019	Fiorano, Montepulciano "Fluente" IGT - ORGANIC	Marche IT	16.00	69.00
2020	Plantamura, Primitivo Gioia del Colle DOC - ORGANIC	Puglia IT		75.00
2017	Amadio Wines, Cabernet Sauvignon Kangaroo Island	SA		78.00
2019	Laiolo Reginin Barbera d'Asti DOCG "La Mora" - ORGANIC	Piedmont IT		84.00

RESERVE LIST

2018	Adalia ORGANIC Amarone della Valpolicella DOCG	Veneto IT		190.00
2018	Il Paradiso di Frassina ORGANIC Brunello di Montalcino DOCG	Tuscany IT		230.00

LIQUEURS

Frangelico	9.00
Baileys	9.00
Kahlua	9.00
Sambuca Molinari	9.00
Limoncello BIO (organic)	11.00
Amaretto BIO (organic)	11.00
Grappa Vej Bianco Antico ORGANIC	21.00
Penfolds Father Grand Tawny Port	12.50
AFFOGATO WITH LIQUEUR	
Baileys, Kahlua, Frangelico	15.00
Amaretto Bio (ORGANIC)	16.00

ORGANIC COFFEE & TEA

Espresso / Short Black	3.50
Piccolo Latte / Short Macchiato	4.00
Long Black	4.50
Latte / Flat White / Cappuccino	5.00
extra shot /decaf	0.50
soy/almond/oat/lactose free	0.50
Coffee Affogato	9.00
ORGANIC LOOSE LEAF TEA	5.00
green tea & jasmín/lemongrass & ginger/ peppermint/english breakfast/earl grey	