

OUR FAMOUS PLANKS

CRISPY & CURED FISH

Beetroot-cured salmon, steamed mussels, smoked salmon pâté & mini fritto misto with lemon mayo & rainbow slaw

For two 299

VEGETABLE PLANK **V**

Chargrilled vegetables marinated in garlic & herb oil, with artisan mozzarella, tomato & ricotta crostini, garlicky chickpea dip, grissini, pickles & olives

For two 199

STARTERS *(Antipasti)*

ULTIMATE GARLIC BREAD **V**

Warm artisan buttermilk buns, herby garlic butter, Manzotica & rosemary 79

Oozy Cheese & Ham Croquettes

With Calabrian chilli mayo 89

CRISPY SQUID

Fried with chilli, garlic & parsley, with garlicky mayo for dipping 79

TOMATO BRUSCHETTA **V** **VB**

Slow-roasted cherry tomatoes, buffalo ricotta, basil & extra virgin olive oil 79

MUSHROOM FRITTI **V**

Herby breadcrumb portobello mushrooms with punchy garlic mayo 89

ITALIAN NACHOS

Crispy fried ravioli stuffed with mozzarella, ricotta & Parmesan, served with spicy Sicilian tomato sauce 89

PASTA

WE MAKE FRESH PASTA
RIGHT HERE, EVERY DAY, WITH LOVE

SIMPLY TIPO '00' FLOUR, FREE-RANGE EGGS & A LITTLE WATER

Ask your server for our gluten-free pasta options

SIMPLE LASAGNE Slow-cooked wagyu beef ragù with roasted squash, baked in an oozy white sauce with tomatoes, mozzarella & Parmesan 159

GNOCCHI CAULIFLOWER CHEESE **V** Homemade potato gnocchi with a creamy cheesy sauce, roasted cauliflower & herby breadcrumbs 159

CRAB SPAGHETTI With chilli, fennel, capers, white wine & garlic, topped with lemon zest & extra virgin olive oil 169

PENNE MEATBALL CARBONARA Pork sausage meatballs with creamy, golden leeks & a traditional carbonara sauce 169

RIGATONI POMODORO **V** Sweet tomato sauce with garlic, basil, mascarpone, mozzarella, Italian hard cheese & herby breadcrumbs 149

FETTUCCINE PORCINI **V** Wild mushrooms with mascarpone, garlic, white wine, lemony gremolata, Parmesan & herby breadcrumbs 169

RAVIOLI CON CARNE Beef ragù pasta parcels with sage brown butter, crispy free-range bacon, lemon & Parmesan 169

TAGLIATELLE BOLOGNESE Gennaro's original Bolognese recipe with wagyu beef, slow cooked & served with herby breadcrumbs & Parmesan 169

PIZZA

ARTISAN DOUGH, HAND STRETCHED, TOPPED WITH THE BEST INGREDIENTS & BAKED TO PERFECTION

FUNGHI MISTI **V**

Porcini mushroom sauce, roasted herby mushrooms, mozzarella, cracked black pepper & lemon zest 169

WHITE ROCKET **V**

Mozzarella, Australian Cheddar, mascarpone, Parmesan, rocket & red chilli 169

THE MEATBALL

Organic Balinese pork with garlic & mozzarella 179

PEPERONATA **V**

Sweet tomato sauce, chargrilled peppers, caramelised onions, capers, Gaeta olives, ricotta & rocket 159

SPINACH & MUSHROOM CALZONE **V**

Wild mushroom, spinach & creamy cheese calzone, served with warm tomato sauce & rocket salad 169

CHICKEN PIZZAIOLA

Sweet tomato sauce, pulled chicken, olives, capers, roasted tomatoes & creamy mozzarella 179

THE JULIETTA **V**

Slow-roasted cherry tomatoes, basil, the best mozzarella & Parmesan
Jools' favourite turbo-charged Margherita 159

MAINS *(Secondi)*

SALADS

JJ CHICKEN CAESAR SALAD

Crispy romaine & radicchio with crunchy croutons, garlic yoghurt dressing, Parmesan, red onion, toasted nuts & basil 239

CLASSIC SUPER FOOD SALAD **V** **VB**

A super-fresh combination of avocado, roasted beets, mixed pulses & grains, broccoli, pomegranate & spicy seeds with harissa dressing & ricotta cheese 199

ADD HOT-SMOKED SALMON, FETA OR GRILLED HIGHER-WELFARE CHICKEN FOR 49

GENNARO'S MIXED GRILL

Mixed grill of free-range pork & fennel sausage, herby marinated rib-eye steak & higher-welfare chicken with smoky chilli ketchup & your choice of side 349

HERBY LAMB STEAK

Juicy Australian lamb chargrilled on the bone with roasted peppers, sticky balsamic onions, capers & salsa verde 229

CHICKEN AL MATTONE

Higher-welfare marinated chicken with a creamy wild mushroom sauce, peppery rocket & Parmesan 229

SLOW-ROASTED PORCHETTA

Gennaro's slow-roasted porchetta with roasted wild mushrooms, crispy sage, lemony gremolata & gravy 249

ITALIAN STEAK & FRIES

Prime rib-eye steak flash grilled & served with purple slaw & spicy fries 249

THE JAMIE'S ITALIAN BURGER

Prime beef with free-range bacon, balsamic onions, artisan Cheddar, tomato & our house special sauce in a seeded bun, served with funky chips 229

BAKED TASMANIAN SALMON

With lemony ricotta, balsamic-roasted beetroot, carrots & a zesty, crunchy salad 249

SUPER GREEN VEGGIE BURGER **V** **VB**

Herby chickpea, bean & six-seed patty with balsamic onions, cottage cheese, gem & tomato in a seeded bun, served with funky chips 179

Sides *(Contorni)*

SWEET POTATO FRIES **V **VB****
Gennaro's chilli rub 49

CAPRESE SALAD **V**
Sweet tomatoes, mozzarella & basil 49

SEASONAL VEG **V**
Veg of the day 49

FUNKY CHIPS **V **VB****
Fresh garlic & parsley 49

TRUFFLED MASH
Mashed potatoes with truffle cream 59

POLENTA CHIPS
Rosemary & Parmesan 59

ROCKET & PARMESAN
Aged balsamic 59

WE'RE PROUD OF OUR PRODUCERS

WE WORK HARD TO MAKE YOUR JAMIE'S ITALIAN EXPERIENCE
A LITTLE BIT SPECIAL, WHICH IS WHY WE ALWAYS
SOURCE THE VERY BEST INGREDIENTS



Check out our ever-changing blackboards for our chefs' specials, made with local & seasonal ingredients

WE ALWAYS USE
**FREE-RANGE
& HIGHER-WELFARE MEAT**
FROM THE BEST FARMS - NO COMPROMISE

Jamie's BAR

PLEASE ASK YOUR SERVER FOR OUR FULL DRINKS & DESSERT MENUS

APERITIVO

A LIGHT DRINK THAT SHARPENS YOUR APPETITE BEFORE DINNER

STRAWBERRY ROSSINI
Strawberry purée
& Prosecco 150

BELLINI
White peach purée
& Prosecco 150

APEROL SPRITZ
A refreshing mix of Aperol,
soda & Prosecco 150

Mocktails

HOMEMADE ITALIAN LEMONADE

Zesty lemon juice, sugar & sparkling water with fresh mint
60 glass / 190 l litre jug

ICED TEA OF THE DAY

Ask your server for today's flavour
45 glass / 150 l litre jug

APPLE MOJITO

Muddled lime, sugar & fresh mint, topped with apple juice 90

BERRY BLAST

Strawberries, passion fruit, lemon & cranberry 90

MANGO & PASSION PUNCH

Blended mango & passion fruit purée,
strawberry & orange juice 90

REFRESHER

Fresh lemon juice, elderflower cordial & cranberry
juice, topped with lemonade 90

LEMON & LIME BITTERS

A classic, made with our Italian lemonade & fresh lime 90

Cocktails

CLASSIC

OLD FASHIONED

Whisky, Angostura bitters,
sugar & orange 150

CAIPIRISSIMA

Rum, lime wedges & sugar 150

PINEAPPLE & LEMONGRASS MARTINI

Vodka, pineapple, lemongrass & kaffir
lime leaves, served chilled 120

AMALFI PUNCH

Homemade limoncello, dark rum,
orange & pineapple juice with a
splash of grenadine 150

WHISKY SOUR

Classic cocktail with whisky, fresh
lemon juice & simple syrup 150

REFRESHING

JAMIE'S MOJITO

White Rum & Martini Bianco with
lime juice & sugar syrup, topped
with Prosecco 150

COCONUT MOJITO

White rum, coconut liqueur, fresh
mint, lime & brown sugar,
topped with soda 150

COSMOPOLITAN SLUSHIE

A twist of citrus,
vodka & cranberry juice,
served over crushed ice 150

LYCHEE MOJITO

White rum, lychee liqueur,
fresh mint, lime & brown sugar,
topped with soda water 150

KUTA BEACH

ICED TEA
Tequila, gin, white rum,
vodka & orange liqueur
with a hint of sage, topped
with pineapple juice 150

MARGARITA

Tequila shaken with
orange liqueur & fresh
lime juice, served on
the rocks 120

MINTY WHITE WINE SPRITZER

White wine, homemade
limoncello, demerara sugar,
lime & mint leaves, topped
with soda 150

CONTEMPORARY

VANILLA & LEMON MARTINI

Vodka, lemon juice & vanilla syrup,
shaken & served chilled 150

PIÑA COLADA

Creamy coconut & pineapple juice,
topped with dark rum 150

GREEN APPLE MARTINI

Vodka, muddled green apple,
apple syrup, fresh lime
& sugar syrup 150

ME & MY TEAM HAVE
CREATED A LIST OF
DELICIOUS COCKTAILS TO
PERFECTLY COMPLEMENT
YOUR MEAL. CHEERS!
JAMIE O x

Sparkling

PROSECCO DOC NV 12%

The perfect aperitif – light & dry



150ml glass

150



bottle

700

JEPUN SPARKLING ROSÉ HATTEN 11% BALI

Floral & citrus aromas & lively bubbles

119

550

NICOLAS FEUILATTE BRUT RESERVE NV

12% CHAMPAGNE
Subtle flavours of pear, apple, almond
& hazelnut

-

1800

NICOLAS FEUILATTE BRUT

ROSÉ NV 12% CHAMPAGNE
Vivid aromas & flavors of raspberry,
strawberry & red currants

-

2000

BEER

BINTANG DRAFT 4% 300ml 45

BINTANG BOTTLE 4.7% 330ml 55

MAGNERS IRISH CIDER – BERRY 4.5%, 330ml 90

BINTANG RADLER 2% 330ml 55

HEINEKEN 4.8% 330ml 70

CORONA 4.5% 355ml 90

SOFT DRINKS

EQUIL STILL MINERAL WATER

380ml 45 / 760ml 80

EQUIL SPARKLING MINERAL WATER

380ml 55 / 760ml 90

SOFT DRINKS

Coke / Coke Zero / Sprite /
Ginger ale 45

SPRING WATER 600ml 30

FRESH FRUIT JUICE

Orange / Apple / Pineapple /
Watermelon 45

BANANABERRY SMOOTHIE

A creamy mix of banana,
strawberry & milk 60

JUICE BLENDS

Orange & berry / Mango & passion fruit / Pineapple & mint /
Detox juice – ask your server for more details 60

WHITE WINE

SAUVIGNON BLANC, TWO ISLANDS 12.5% BALI

Light, fresh & intensely aromatic



150ml glass

109



bottle

500

PINOT GRIGIO, FANTINI 12% MOLISE

Aromas of peach & citrus with a crisp mineral finish

150

700

TREBBIANO D'ABRUZZO, TALAMONTI

12.5% ABRUZZO
Pale straw colour with light green hues & an
intense bouquet of ripe apple & peach

150

700

CHARDONNAY, FANTINEL 12% FRIULI-VENEZIA

Bright & attractive with juicy apple flavours & a citrus finish

-

715

SOAVE CLASSICO DOC, ZONIN 12% VENETO

Fresh & light with an elegant bouquet characterised by fruity notes

-

800

RIESLING, ASTROLABE 11.5% WAIRAU

Medium bodied wine with apricot, zingy citrus
& crisp apple flavours & a fresh finish

-

880

SAUVIGNON BLANC, BABICH 13% MARLBOROUGH

Intense palate with flavours of lemon, Granny Smith apple & kiwi

-

880

PINOT GRIGIO, FANTINEL TENUTA SANT' HELENA

13% FRIULI-VENEZIA
Fresh & harmonious with a slight sweetness
& a delicate, tangy flavour

-

925

ROSÉ WINE

PIPOLI ROSATO VIGNETI DEL VULTURE 12.5% BASILICATA

Notes of rhubarb & rose petals with a long finish & a dry, tangy minerality



150ml glass

150



bottle

700

RED WINE

SHIRAZ, TWO ISLANDS 13.5% BALI

Rich, soft & full bodied

109

500

CABERNET SAUVIGNON, TWO ISLANDS RESERVE 13% BALI

Full bodied with ripe fruit & spice characters

130

600

MONTEPULCIANO D'ABRUZZO, ZONIN 12.5% ABRUZZO

Dry yet extremely well balanced

150

700

PINOT NOIR, BABICH 13% MARLBOROUGH

An early hit of strawberry & plum mixes with raspberry notes

-

800

CABERNET SAUVIGNON, SANGIOVESE, COL DI SASSO 13.5% TUSCANY

Aromas of black cherry & spice with soft tannins & subtle hints of smoke

-

880

CHIANTI CASTELLO DI GABBIANO 12% TUSCANY

Medium bodied, velvety tannins with liquorice, spice & red cherry

-

880

BARBERA D'ALBA, PEIRAGAL 14% PIEMONTE

Warm & sturdy, lively, full bodied, pleasant & harmonious

-

950

VALPOLICELLA DELLA AMARONE 15% VENETO

Vibrant prune & raisin aromas with hints of jam & liquorice

-

1750

We only source the best wines – delicious on their own or even better when paired with one of our dishes

All prices are in thousand Indonesian rupiah & are subjected to 21% service charge & government tax