

starters

seafood taste plate

baby octopus, king prawns, oysters, calamari & smoked salmon

24.9

spuntini

selection of antipasti

21.9

focaccia

italian garlic and herb pizza bread

s 7 / m 9 / lg 11

bruschetta

on pizza base: tomatoes, spanish onions, basil, a touch of garlic & sweet balsamic vinegar

10.5

smoked salmon bruschetta

on pizza base: spanish onions, capers, semi dried tomatoes, dill sour cream & rocket

12.5

garlic bread

4 pieces per serve

3.5

oysters natural

served with a side of cocktail sauce & lemon wedges

6 15.5 / dz 26.5

oysters kilpatrick

with bacon & worcestershire sauce

6 16.9 / dz 28.9

oysters sicilian

smokey bacon, spicy sicilian napoli & grilled parmesan

6 16.9 / dz 28.9

mussels casserola

fresh local mussels tossed in white wine, spring onion & capers in napoli sauce w crusty bread

18.9

fried calamari

seasoned with lemon pepper & served with salad & tartare sauce

15.9 / 24.9

funghi ripieni (v)

pesto & vegetable stuffed mushrooms topped with napoli sauce or chilli plum sauce

12.9

salads

caesar salad

caesar, cos lettuce, bacon, anchovies, croutons, egg, parmesan & creamy dressing

14.9

italian salad (v)

mixed leaves, onion, carrots, capsicum, olives & balsamic dressing

8.9

spinach salad (v)

pesto & vegetable stuffed mushrooms on baby spinach, roast potato & a mustard vinegarette

12.9

rocket & parmesan salad (v)

rocket leaves, shaved parmesan & balsamic dressing

7.9

add to any salad:

chicken tenderloins 7

grilled beef 9

smoked atlantic salmon 7

tiger prawn & scallop skewers (2 per serve) 15

(v) = vegetarian

pasta & risotto

your choice of the following pastas:

spaghetti, fettuccine, tortellini, rigatoni & home made gnocchi (gnocchi extra 2 / 4)

gluten free pasta available upon request (extra 3)

all pastas are seasoned with cheese & topped with fresh parsley

il gambero

tiger prawns, garlic, fresh chilli, parsley, olive oil & a touch of napoli sauce 17.9 / 22.9

marinara

clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional) 17.9 / 22.9

princess

tiger prawns, bacon, mushrooms, fresh chilli, dash of cream & napoli sauce 17.9 / 22.9

dimattina

chicken, avocado, pesto, spring onions, dash of cream & napoli sauce (contains pine nuts) 13.9 / 18.9

bolognese

traditional italian meat sauce 12.9 / 17.9

carbonara

bacon, egg & cream 12.9 / 17.9

pollo

pan-fried chicken pieces, mushrooms, spring onions & cream 12.9 / 17.9

calabrese

hot salami & olives in napoli sauce 12.9 / 17.9

amatriciana

bacon, spring onions, garlic, napoli & a touch of chilli 12.9 / 17.9

vegetarian (v)

roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme 12.9 / 17.9

arrabbiata (v)

hot chilli, dash of cream & napoli 12.9 / 17.9

parmigiana (v)

eggplant, peas, tomato, mozzarella & parmesan cheese 12.9 / 17.9

cannelloni (v)

homemade with spinach, ricotta & parmesan cheese topped with napoli sauce 13.9 / 18.9

lasagne

homemade fresh daily 13.9 / 17.9

mixed pasta platter

your choice of three pastas (seafood or gnocchi extra 4) 29.9 / 39.9

risotto marinara

clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional) 18.9 / 23.9

spicy tiger prawn and scallop risotto

tiger prawns, scallops, bacon, chilli and a dash of cream 18.9 / 23.9

risotto rustico (v)

roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme 14.9 / 18.9

risotto zucca (v)

pumpkin puree, cream and sage topped with toasted pine nuts and fresh rocket 14.9 / 18.9

charges may apply to alterations of sauces (v) = vegetarian

main

bistecca alla gambero

eye fillet steak topped with a seafood, garlic, white wine & napoli sauce **38.9**

grilled eye fillet

served with pepper, mushroom or blue vein sauce **33.9**

wagyu rump steak

4-6 marbling score grain fed wagyu beef served with broccolini and hand cut chips **36.9**

chicken con gamberi

grilled chicken breast, avocado, prawns, brandy cream sauce & cashews **29.9**

chicken parmigiana

topped with melted mozzarella & napoli sauce **24.9**

grilled seafood platter for two

fried calamari, mussels casserola, oysters sicilian, oysters natural, fish, prawn & scallop skewers, fresh prawns, resting on an italian salad served with golden fries **95**

whole grilled flounder

served with chips & salad **29.9**

pan fried tiger prawns

tiger prawns pan fried in a creamy garlic sauce, served on jasmine rice & salad **20.9 / 31.9**

pancake marinara

seafood pancake, napoli, a touch of cream & cheese sauce served with salad **24.9**

pork spare ribs

sweet & sour pork spare ribs (600g) served with chips & salad **31.9**

scaloppine al nord

veal, olives, semi dried tomato, roast capsicum in a white wine & napoli gravy **27.7**

scaloppine neptune

veal with tiger prawns & peppercorns in a flamed brandy cream sauce **29.9**

veal cotoletta

crumbed veal schnitzel **24.9**

(or served with spaghetti bolognese) **28.9**

mains are served with vegetables and potatoes unless specified

sides

pan fried seasoned vegetables **7**

roasted potatoes **7.5**

italian salad **8.9**

rocket & parmesan salad **7.9**

french fries **6.9**

hand cut chips **7.9**

pizza il gambero

all pizzas are served with tomato and cheese (except #17 & #25)

gluten free pizza base available (medium size only, extra 3)

1	il gambero special	tiger prawns, baby spinach, & semi dried tomatoes with a touch of garlic	13	17	20
2	super special	hot salami, ham, mushrooms, capsicum, olives, onions, prawns, pineapple & anchovies	13	17	20
3	stromboli	bacon, olives, prawns & capers	12	15	19
4	quattro gusti	four different corners - ham, mushrooms, prawns & capsicum	12	15	19
5	marinara	mixed seafood, olives, anchovies & a touch of garlic	13	17	21
6	pepperoni	hot salami & cheese	12	15	19
7	vegetarian (v)	mushrooms, capsicum, olives & feta	12	15	19
8	aussie	ham, egg & bbq sauce	12	15	19
9	mushroom (v)	mushrooms, mixed herbs, marscapone, thyme & a touch of garlic	12	15	19
10	capricciosa	ham, mushrooms & olives	12	15	19
11	napoletana	olives, anchovies, mixed herbs & a touch of garlic	12	15	19
12	margherita (v)	tomato, cheese & herbs	11	14	17
13	mexicana	hot salami, mushrooms, capsicum, olives & a touch of chilli	12	15	19
14	zingara	ham, mushrooms, capsicum, olives & onions	12	15	19
15	tropicale	ham & pineapple	12	15	19
16	capri	mushrooms, bacon & onions	12	15	19
17	focaccia	italian garlic & herb pizza bread	7	9	11
18	chicken	chicken pieces, pineapple & bbq sauce	12	15	19
19	meat lovers	hot salami, ham, bacon & chicken	12	15	19

extra seafood
any other extras

small 2
small 1

medium 3
medium 2

large 4
large 3

gourmet pizza

20	pollo	spinach, mushrooms, chicken, baked potatoes & sweet chilli sour cream	13	18	22
21	agnello	grilled lamb, roast pumpkin & coriander yoghurt	13	18	22
22	prosciutto	spinach, prosciutto, olives, semi dried tomatoes & shaved parmesan	13	18	22
23	patate (v)	sliced potatoes, caramelized onions, rosemary oil & shaved parmesan	13	18	22
24	quattro formaggi (v)	mozzarella, camembert, blue vein & shaved parmesan	13	18	22
25	mark's special	garlic, herbs, cheese, salami, bacon, caramelised onions and prawns	13	18	22

(v) = vegetarian

soft drink

coca cola	3.5	250 ml
diet coca cola	3.5	250 ml
coca cola zero	3.5	250 ml
sprite	3.5	250 ml
lift	3.5	250 ml
fanta	3.5	250 ml
san pellegrino mineral water	3.5	250 ml
	6.5	500 ml
	12	1 lt
san pellegrino aranciata rossa	3.7	200ml
san pellegrino limonata	3.7	200ml
lemon lime & bitters	3.5	290ml
bundaberg ginger beer	3.9	375ml
soda water	3.5	300ml
dry ginger ale	3.5	300ml
tonic water	3.5	300ml
bisleri chinotto	3.5	300ml
deep spring orange & passionfruit	3.5	300ml
orange juice	3.5	290ml
apple juice	3.5	290ml
pineapple juice	3.5	290ml
cranberry juice	3.5	290ml
peach iced tea	3.5	330ml
lemon iced tea	3.5	330ml

coffee

espresso	3.2
long black	3.2
cappuccino	3.5
café latte	3.5
flat white	3.5
long macchiato	3.5
short macchiato	3.5
hot chocolate	3.7
liqueur coffee	8.5
<i>jameson, kahlua, grappa or tia maria</i>	
iced coffee	4.5
iced chocolate	4.5
pot of tea	3.5
<i>english breakfast, earl grey, peppermint, camomile, jasmine</i>	
soy milk available	0.5
tall glass coffees available	1

beer & cider

pure blonde on tap	6	james boag premium	6.5
peroni on tap	7.5	coopers pale ale	7
beer of the month on tap	7	coopers sparkling ale	7
monteith's crushed apple cider on tap	9.5	lord nelson 'three sheets' pale ale	7.5
cascade premium light	6	peroni (italy)	8
carlton draught	6	messina (sicily)	8
victoria bitter	6	menabrea (italy)	8.5
pure blonde	6.5	corona (mexico)	8
crown lager	6.5	stella artois (belgium)	8

spirits

aperitif

campari
pimms
aperol
pernod

tequila

8	sauza	7
8	jose cuervo	8
8	patrón silver	12
8	patrón X.O. café	11

vodka

russian standard
absolut
42 below
grey goose
zubrowka

rum

7	bundaberg	7
8	bacardi white rum	7
9	malibu	8
10	cruzan	9
11	appleton estate flor de caña	10 12

gin

gordon's
bombay sapphire
hendrick's

liqueur & imported

7	ouzo	7
10	st remy brandy	7
	midori melon	8
	cointreu	8
7	chambord	8
8	butterscotch schnapps	8
9	peach schnapps	8
9	tia maria	8
10	baileys	8
	kahlua	8
	frangelico	8
	grappa	8

scotch whisky

grant's
johnnie walker red
johnnie walker black
chivas regal
glenfeddich 12 yo

whiskey

jim beam
wild turkey
maker's mark
jack daniel's
southern comfort

7
8
9
8
8

sparkling / champagne

riccadonna asti spumante	italy		25
redbank 'emily' pinot noir chardonnay	king valley	6	26
jansz nv cuvée	tasmania	8	38
bleasdale sparkling shiraz	langhorne creek, sa		42
pol roger brut non-vintage	epernay, france		110
wirra wirra 'mrs wigley' moscato	mclaren vale, sa	7.5	29

riesling

grand duke riesling	clare valley, sa	6	26
jim barry 'lavender hill' riesling	clare valley, sa	7	32
pewsey vale riesling	eden valley, sa		34
mesh riesling	eden valley, sa		50

sauvignon blanc

mawson's vineyard sauvignon blanc	wrattonbully, sa		28
twin islands sauvignon blanc	marlborough, nz	7	34
hill smith estate sauvignon blanc	eden valley, sa	8	36
nautilus sauvignon blanc	marlborough, nz		42
la strada sauvignon blanc	marlborough, nz		50

chardonnay

chairman of the board chardonnay	barossa, sa	6	26
redbank 'long paddock' chardonnay	king valley, vic		28
stumpy gully chardonnay	mornington peninsula, vic	7	32
kooyong 'clonale' chardonnay	mornington peninsula, vic		48
yalumba reserve fdw7c chardonnay	adelaide hills, sa		58
eagle vale 'whispering lake' chardonnay	margaret river, wa		65

blends & varietals

brown brothers spatlese lexia	milawa, vic	6	26
brokenwood semillon	hunter valley, nsw		38
madfish semillon sauvignon blanc	margaret river, wa		30

italian & imported

corte giara pinot grigio	veneto, italy	6.5	28
torres vina sol	penedes, spain		30
pala crabillis vermentino	sardinia, italy	7.5	34
tiefenbrunner pinot bianco	alto adige, italy		45

corkage fee applies for all byo wine (per bottle 5)

pinot noir / rosé

tin shed rosé	barossa, sa	6	26
peninsula panorama pinot noir	mornington peninsula, vic	7	32
tarrawarra estate pinot noir	yarra valley, vic		38
kooyong 'massale' pinot noir	mornington peninsula, vic		50

blends & varietals

alan blood cabernet shiraz	barossa, sa	6	26
yalumba 'the scribbler' cabernet shiraz	barossa, sa		30
smith & hooper merlot	wrattonbully, sa	7.5	34
vasse felix cabernet merlot	margaret river, wa	8	38
running with bulls tempranillo	barossa, sa	7	32
wirra wirra 'original blend' grenache shiraz	mclaren vale, sa		42
yalumba 'hand picked' shiraz viognier	barossa, sa		58
john duval 'plexus' shiraz grenache mouvedre	barossa, sa		65

cabernet sauvignon

rymill 'the yearling' cabernet sauvignon	coonawarra, sa		26
mawson's vineyard cabernet sauvignon	wrattonbully, sa	6.5	28
stumpy gully cabernet sauvignon	mornington peninsula, vic		32
ringbolt cabernet sauvignon	margaret river, wa	8.5	40
eagle vale 'whispering lake' cabernet sauvignon	margaret river, wa		60

shiraz

mcfarlane falconer shiraz	barossa, sa	6	26
redbank 'long paddock' shiraz	king valley, vic		28
jim barry lodge hill shiraz	clare valley, sa	8	38
o'leary walker shiraz	clare valley, sa		42
wirra wirra 'woodhenge' shiraz	mclaren vale, sa		55
heathcote mail coach shiraz	heathcote, vic		65
langmeil 'orphan bank' shiraz	barossa, sa		86
yalumba 'octavius' old vine shiraz	barossa, sa		120

italian & imported

luigi cavalli lambrusco	italy	6	26
torres 'coronas' tempranillo cabernet	penedes, spain		30
masi bonacosta valpolicella	veneto, italy		34
antinori 'peppolo' chianti	tuscany, italy		48

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Il Gambero Restaurant has been an icon of Lygon Street for over 40 years.

Len (dec.), Angela, Frank and their extended families have built up this unique restaurant, to deliver an exciting ambience and fresh delicious food at affordable prices.

In August 2009, Il Gambero suffered a devastating fire which destroyed the heart and soul of this famous eatery. However, through the thickness of the ash, the family searched Lygon Street once again to finally find an attractive new location, which captures the essence of the park at Argyle Square.

After a successful remodel, Il Gambero was given a fresh look and now stands tall with an eclectic mix of the old and new, which has become our pride and joy – Welcome to Il Gambero on the Park!

We hope you enjoy the dining experience and we look forward to your continued patronage in the future.

The DiMattina Restaurant Group

Fully Licensed Restaurant & B.Y.O. (wine only)

Corkage \$5 per bottle • Cakeage \$10 per cake

Please pay bills in full to the waiter at your table.

One account per table.

No split bills.

All prices are GST inclusive

IL GAMBERO ON THE PARK

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