

\$45 THUR-SUN
LUNCH
PER PERSON SET MENU

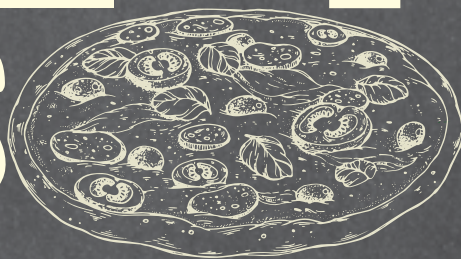
2 COURSES & VINO
T&C'S APPLY

THURSDAY NIGHTS

2 FOR 1

PIZZAS

T&C'S APPLY



DOLCI

Tiramisu

An elegant and rich layered Italian dessert

Espresso, lady finger cookies, mascarpone, egg, sugar, Kahlua

\$12

Affogato

Espresso & vanilla gelato

\$16

Add Liqueur

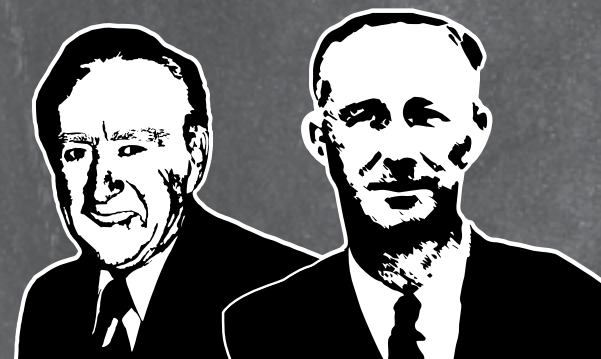
Amaretto, Frangelico, Kahlua, Baileys

\$5

Vanilla bean Panna Cotta

Homemade strawberry compote

\$14



JACKS
CUCINA

Parra Leagues endeavors to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergen-free

ANTIPASTI - PLATES

Aperol gravadlax (GF) \$19
Cottage cheese, horseradish cream, herbs

Olive ascolane (v) \$14
Fried Green olives stuffed with fetta cheese, truffle aioli

Wood fired bread (V) \$16
Confit garlic oil

“The Signature Meatball” \$22
Giant homemade 400G meatball, napolitana sauce, whipped ricotta cheese, charred sourdough

Prosciutto plate (GF) \$15
Prosciutto San Daniele

Salami plate (GF) \$15
De Palma piccante

Mortadella plate (GF) \$14
Mortadella di Bologna

Burrata (V, GF) \$17
Heirloom tomato, basil, balsamic olive oil

Calamari fritti \$19
Flour dusted, aioli, lemon

Arancini porcini and truffle (4) (V) \$16
Napolitana sauce, shaved Grana Padano

Polpo alla griglia (GF) \$22
Charred octopus, cannellini beans, chilli, fennel, salsa verde

Fried zucchini flowers (3) (V) \$16
Fior di latte, ricotta, taleggio, truffle honey

Jacks Cucina signature sharing board (4) \$65
Calamari fritti, Arancini porcini and truffle, Prosciutto San Daniele, De Palma piccante salami, Mortadella di Bologna, olive ascolane, burrata, wood fired bread, quince, olive oil, aged balsamic, aioli

PASTA E RISOTTO

Gnocchi pomodoro (V) \$24
Potato gnocchi, napolitana sauce, fried kale, Grana Padano

Spaghetti Pescatore \$29
Australian sourced seafood, tomato passata, parsley, Grana Padano

Creamy Vodka Tortiglioni e burrata (V) \$25
Tomato passata, cream, chilli, vodka, burrata

Risotto Funghi (V) \$24
Northern Italian style risotto, wild mushroom, Grana Padano, truffle oil

SECONDI

Gamberoni alla griglia \$38
Chargrilled Queensland king prawns, garlic butter, pane di casa

Scaloppini ai funghi \$33
Lightly pan-fried veal in a wild mushroom sauce, rosemary chips, charred broccolini

add (2) king prawns \$10

Misto alla griglia \$38
Grilled Mooloolaba king prawn, Balmain bug, catch of the day, calamari, scallop, chips, garden salad, lemon aioli

Market fresh fish of the day Market Price
Please ask our friendly staff for today’s selection

6hr slow roasted Italian style lamb shoulder for 2 \$89
Roasted almonds, gremolata, cannellini beans, creamy polenta, olives

Costata di tomahawk \$98
1.2kg Pinnacle tomahawk, rosemary chips, salsa verde, charred lemon

CONTORNI & INSALATE

Rosemary Chips (V, VGO) \$8
Aioli

Radicchio & Rocket Insalata (V,GF) \$12
Rocket, radicchio, Parmesan, toasted almonds, lemon olive oil vinaigrette

Baby spinach salad (V) (GF) \$15
Baby spinach, roasted pumpkin, pine nuts, fetta

Chargrilled broccolini (V) (GF) \$12
Toasted almonds, fetta

PIZZAS

Margherita (V) \$22
San Marzano tomato, fior di latte, basil, olive oil

Roasted vegetable (V) \$24
San Marzano tomato, fior di latte, eggplant, capsicum, zucchini, fetta

Truffle mushroom (V) \$24
Fior di latte, wild mushrooms, provolone, truffle oil

Prosciutto \$28
San Marzano tomato, fior di latte, San Daniele prosciutto, rocket, Grana Padano

Mortadella \$25
Fior di latte, ricotta, mortadella, toasted pistachio

Gamberi \$26
San Marzano tomato, fior di latte, garlic prawns, parsley, chilli

V - Vegetarian GF - Gluten Free VGO - Vegan Option Available