

DOLCI

TIRAMISU

House made coffee soaked saviordi
biscuits with marscapone

18

BOMBOLONI

Two Nutella filled donuts (2)

20

AFFOGATO

Vanilla gelato, Espresso & Nocello shot

20

GNOCCHETTI 2 PEOPLE

Fried pastry pieces tossed in cinnamon and sugar.
Served with Nutella for dipping

26

PISTACHIO CREME BRULEE (GF)

creme brulee with pistachio twist

18

CANNOLI

ricotta, lemon & honey filled Sicilian cannoli (3)

18

GELATO (GF)

Vanilla

Chocolate

Dairy free flavour of the week - ask our staff!

8
(2
Scoops)

gemellini
NOBBY BEACH

VINI

ISOLE E OLENA VIN SANTO

Trebbiano & Malvasia | 2010 | Tuscany, IT

22

SEPPETSFIELD 18 YEAR OLD TAWNY

Barossa Valley, SA

18

A M A R I

LIMONCELLO

CAMPANIA

12

AVERNA

SICILY

14

MONTENEGRO

EMILIA-ROMAGNA

14

BRAULIO

LOMBARDY

14

FERNET BRANCA

LOMBARDY

16

RUCOLINO

CAMPANIA

18

NONINO

FRIULI

18

DEL CAPO

CALABRIA

18

A M A R O F L I G H T

Tasting flight of three (3) popular 'Amari' - after dinner
digestives from Italy

18

Montenegro / Averna / Lucano (20ml each)

G R A P P A

POLI PO

14

NONINO BARRIQUE

20

gemellini
NOBBY BEACH

ANTIPASTI

TO START

FOCACCIA (3 pieces)	10
Fluffy Pugliese focaccia, rosemary salt, olive oil	
add truffled parmesan butter	5
add one piece	3
OLIVE FORNO (V)	12
Woodfired Italian olives	
BRUSCHETTA DI POMODORO vegan option available	16
Marinated cherry tomatoes in olive oil, basil, buffalo mozzarella, parmesan on toasted bread	
BURRATA (V)	25
Byron Bay Burrata, marinated cherry tomatoes, basil pesto with housemade focaccia	
GARLIC PRAWNS	29
Prawns panfried with extra virgin olive oil, garlic, chilli & parsley served with house made bread	
ARANCINI AI FUNGHI (V) (3 pieces)	21
Fried rice balls made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce	
Add 1 Arancini	7
FRITTO MISTO GF option available	26
Fresh SA Shallow-fried dusted baby calamari, prawns, zucchini, broadleaf rocket, aioli	
COZZE	28
Spicy NZ black mussels cooked with 'nduja, Napoli sauce, chilli, garlic & basil served with crispy housemade bread	

SALUMI

24 month Prosciutto di Parma & Mortadella served with house pickled vegetables, tomato relish and housemade bread & Buffalo Mozzarella

33

PIZZE ROSSE

TOMATO SAUCE BASED

GF AVAILABLE	ADD 4
BUFFALO MOZZARELLA	ADD 4
BURRATA	ADD 6
MARGHERITA (V)	24
San Marzano tomato, fior di latte, basil	
CAPRICCIOSA	28
Fior di latte, leg ham, mushrooms, olives, artichokes, basil	
INVIDIA	29
Burrata, 'nduja, hot salami, mushrooms, onion	
SANT'ANNA	26
Fior di latte, olives, Messina black anchovies, olive oil, capers	
DIAVOLA	26
Fior di latte, hot salami, Calabrian chilli, basil	
PESCE	29
Fior di latte, prawns, calamari, garlic oil & parsley	
CARNE	28
Fior di latte, leg ham, mild salami, fennel pork & chilli sausage	
ORTOLANA (V)	26
Fior di latte, eggplant, zucchini, roasted capsicum	
RUCOLA	29
Fior di latte, 24-month Prosciutto di Parma, rocket, parmesan	
LIPARI	28
Fior di latte, hot salami, gorgonzola, red onion	
SUPREMA	29
Fior di latte, ham, onion, mild salami, capsicum, mushrooms	
PARMA	29
Fior di latte, mushrooms, prosciutto di parma, basil	
POLLO	27
Fior di latte, chicken, garlic, onion, mushrooms, chilli flakes	

PIZZE BIANCHE

CHEESE BASED - NO SAUCE

GF AVAILABLE	ADD 4
BUFFALO MOZZARELLA	ADD 4
BURRATA	ADD 6
GARLIC PIZZA	18
Garlic oil, Sicilian sea salt, oregano, olive oil	
add fior di latte mozzarella	3
SALSICCIA	28
Fior di latte, broccolini rabe, fennel pork and chilli sausage, parmesan, chilli	
FUNGHI (V)	25
Fior di latte, marinated mixed mushrooms, thyme, truffle oil	
QUATTRO FORMAGGI (V)	27
Fior di latte, pecorino, gorgonzola & parmigiano cheeses	
MORTADELLA	29
Fior di latte, sliced Mortadella, basil pesto, pistachio, stracciatella	

PIZZE VEGANA

VEGAN PIZZAS

GF AVAILABLE	ADD 4
VEGANA	26
Tomato sauce, eggplant, cherry tomatoes, olives & basil pesto	
ZUCCA	26
Dairy free mozzarella, pumpkin sauce base, marinated mushrooms, basil pesto, cherry tomatoes, olives	
ORTOLANA VEGANA	26
Tomato sauce, dairy free mozzarella, zucchini, eggplant, roasted capsicum	

ADD 10% SURCHARGE ON SUNDAYS & 20% SURCHARGE ON PUBLIC HOLIDAYS / 1.5% SURCHARGE ON CREDIT CARDS & 2% ON AMEX / 10% SURCHARGE FOR GROUPS OF 12+

PASTA

ALL OUR PASTA IS MADE FRESH DAILY!

GF AVAILABLE

ADD 4

RIGATONI RAGU 8hr slow-cooked lamb shoulder ragu in crushed tomatoes & Pecorino	38
RIGATONI ALL'AMATRICIANA Pancetta, onion, chilli, Napoli sauce & Pecorino	34
RIGATONI BACIO Chicken, cream, avocado, Napoli sauce, garlic, cherry tomatoes, mushrooms	36
SPAGHETTI ALLA CARBONARA Pancetta, cracked pepper, egg yolk, Pecorino	34
SPAGHETTI AI GAMBERI Prawns, zucchini, chilli, cherry tomatoes, garlic, Sicilian olive oil	36
SPAGHETTI ALLA MARINARA Market fish, prawns, calamari, clams & mussels served with either Napoli sauce or olive oil	38
RAVIOLI DELLA CASA (V) Handmade ravioli stuffed with ricotta & spinach with a butter, sage & parmesan sauce	35
TAGLIATELLE AI FUNGHI (V) Creamy mushroom sauce, porcini, truffle oil, garlic, thyme & parmesan	34
GNOCCHI AL FORNO (V) Napoli sauce, buffalo mozzarella, basil, cooked in our wood-fired oven	35
GNOCCHI AL PESTO (V) Creamy basil pesto, parmesan, garlic & cherry tomatoes	35

VEGAN PASTA

ALL OUR VEGAN PASTAS ARE MADE WITH
NO DAIRY & EGG FREE PASTA!

RIGATONI NORMA VEGANA Eggplant, cherry tomatoes, chilli, Napoli sauce, garlic	29
RIGATONI ZUCCA Slow cooked pumpkin, zucchini, roasted pinenuts	29

SECONDI

MAINS

VITELLO SALTIMBOCCA Milk-fed veal wrapped with 24-month aged Prosciutto di Parma pan fried in white wine & garlic sauce served with roast potatoes, broccolini & green beans	46
CALAMARI GRIGLIA Chargrilled SA calamari with salsa verde, lemon & capers served with radicchio & walnut salad	44
POLLO AL LIMONE Free-range woodfired chicken breast, lemon, thyme & caper sauce, broccolini	39
BISTECCA 300g Black Onyx pure Angus scotch fillet MB3, roast potatoes, red wine jus	60
MELANZANE ALLA PARMIGIANA (V) Baked layers of eggplant, buffalo mozzarella and Napoli sauce	38
PESCE DEL GIORNO Fish of the day - see blackboard!	MP

CONTORNI

SIDE & SALADS

ROCKET SALAD (V) Rocket, green apple, crushed walnuts, parmesan, olive oil, balsamic	19
CAPRESE (V) Sliced tomatoes, buffalo mozzarella, basil & oregano	20
MAMMA'S INSALATA (V) Radicchio, fennel, red onion, orange, parsley, crushed walnuts, mustard & lemon dressing	20
ITALIAN TOSSED GREENS (V) Broccolini, cavolo nero & green beans, tossed in Sicilian olive oil, garlic & chilli	16
ROAST POTATOES Garlic & rosemary roasted potatoes	14
FRIES	10
NONNO'S HOUSEMADE BREAD Housemade bread with balsamic and olive oil	6

BAMBINI

KIDS MENU

PIZZA Tomato sauce, mozzarella	18
Tomato sauce, mozzarella, ham	20
PASTA Spaghetti or Rigatoni / Gnocchi +4 Napoli/butter & parmesan	20
Ragu	24
FRIES WITH TOMATO SAUCE	10

ADD 10% SURCHARGE ON SUNDAYS & 20% SURCHARGE ON PUBLIC HOLIDAYS/1.5% SURCHARGE ON CREDIT CARDS & 2% ON AMEX/10% SURCHARGE FOR GROUPS OF 12+

DRINKS MENU

CARTA DEI VINI

gemellini
NOBBY BEACH



BEERS & CIDERS

DRAUGHT BEER & CIDER

330ML/500ML

BIRRA MORRETTI LAGER 4.6% 13 / 16

BIRRA ROLANDO 'ITALIAN PALE ALE' 4.7% 12 / 15

BOTTLED BEER & CIDER

PERONI RED / 13

PERONI 3.5% / 12

BIRRA BALADIN 'ISAAC' BLONDE PALE ALE, / 15

SPANGLED DRONGO PALE ALE (Canned) / 12

MONTEITHS APPLE CIDER, / 13

NON-ALCOHOLIC

PERONI LIBERA 0% / 11

HIATUS NON ALC LAGER (Canned) / 11





ITALIAN COCKTAILS

APEROL SPRITZ / Aperol, Prosecco, Soda Water, Orange Slice / 20

NEGRONI / Gin, Campari, Rosso Vermouth / 22

BELLINI / Peach Puree with Prosecco / 17

ROSSINI / Strawberry Puree with Prosecco / 17

AMERICANO / Campari, Rosso Vermouth, Soda Water / 19

CAMPARI SPRITZ / Campari, Prosecco, Soda Water / 20

NEGRONI SBAGLIATO / Campari & Rosso Vermouth topped with Prosecco / 20

LIMONCELLO SPRITZ / Limoncello, Prosecco, Soda, Mint / 22

AMARETTO SOUR / Disaronno Amaretto, Lemon Juice, Aquafaba / 20



HOUSE COCKTAILS

SWEETER

SESSO / Vodka, Strawberry, Lychee and Lime Juice / 20

TESTA ROSSA / Gin, Raspberry, Fiorente Elderflower, Lemon & Aquafaba / 20

BELLA VITA / Vodka, Passionfruit, Lemon Juice and Lychee / 20

FRESHER

COUSIN JUAN / Tequila, Aperol, Limoncello, Lemon Juice / 20

CARINA / Gin, Elderflower, Lemon & Apple Juice, Muddled Cucumber & Fresh Basil / 22

ITALIAN APPLE / Spiced Rum, Amaretto, Apple & Lime Juice / 20

SICILIAN MARGARITA / Tequila, Etna Mandarin, Aranciata Rossa, Lime, Chilli / 22

STRONGER

PALERMO OLD FASHIONED / Wild Turkey Bourbon, Averna Amaro, Orange Bitters, Honey Syrup / 22

BARREL-AGED NEGRONI / Our custom-made American oak barrel aged to perfection with

Campari, Bulldog Gin & Cinzano Rosso / 24

NON-ALCOHOLIC

FRESH & GREEN / Lyre's Zero Alcohol Gin, Cucumber, Apple Juice, Lime / 17

NOBBYS BLISS / Passionfruit, Lemon Juice, Lychee, Peach / 17

ZERO G&T / Lyre's Zero Alcohol Gin, Italian Tonic Water & Cucumber Slice / 12

CRODINO / Non-alcoholic Italian aperitivo, served on ice and orange slice / 9

VINI AL BICCHIERE

WINES BY THE GLASS



BY THE GLASS

VINI FRIZZANTE

SPARKLING

NV LA GIOISIA / Moscato / Veneto, IT / 12

NV SPECCHIO PROSECCO / Glera / King Valley, VIC / 16

VINI BIANCHI

WHITE

LIGHT AND CRISP

2023 CORTE GIARA / Pinot Grigio / Veneto, IT / 14

2023 HAHA / Sauvignon Blanc / Marlborough, NZ / 13

2022 NATIV / Falanghina / Campania, IT / 16

2022 TAMELLINI SOAVE CLASSICO / Gargenega / Veneto, IT / 18

MEDIUM + FRESH

2023 PALA 'SOPRASOLE' / Vermentino / Sardinia, IT / 16

2022 *LE CANIETTE 'VERONICA' / Pecorino / Marche, IT / 20

FULL BODIED & STRUCTURED

2022 SOUMAH / Chardonnay / Yarra Valley, VIC / 16

2023 GIORGIO MELETTI 'BORGERI BIANCO' / Vermentino & Viognier / Tuscany, IT / 24

BY THE GLASS

*Certified Organic or Biodynamic



BY THE GLASS

VINI ROSSI

RED

LIGHT BODIED

2023 CRITTEDEN / Pinot Noir / Mornington Peninsula, VIC / 18

2024 WANGOLINO / Dolcetto (Served Chilled) / Limestone Coast, SA / 14

MEDIUM BODIED

2022 FRATELLI NISTRI CHIANTI / Sangiovese / Tuscany, IT / 16

2022 MARCARINI 'LASARIN' / Nebbiolo / Piedmont, IT / 22

FULL BODIED

2021 VARVAGLIONE 'PASSIONE' / Primitivo / Puglia, IT / 16

2022 NATIV 'VELLUTO ROSSO' / Aglianico / Campania, IT / 16

2023 OX HARDY 'UPPER TINTARA' / Shiraz / McLaren Vale, SA / 18

2019 SAN POLO 'GOVERNO' / Sangiovese & Merlot / Tuscany, IT / 28

VINI ROSATI E ARANCIONI

ROSE & ORANGE (SKIN CONTACT)

2022 MAISON BREBAN 'VILLA AIX' / Grenache & Cinsault Rose / Provence, FR / 17

2022 CANTINA TREVIGNANA / Pinot Grigio (Skin Contact) / Veneto, IT / 16

BY THE GLASS

*Certified Organic or Biodynamic



VINI IN BOTTIGLIA

WINES BY THE BOTTLE





BY THE BOTTLE

VINI FRIZZANTE

SPARKLING

NV LA GIOISIA / Moscato / Riverina, NSW / 50

NV SPECCHIO PROSECCO / Glera / King Valley, VIC / 65

NV LA RIVA DEI FRATI PROSECCO / Glera / Veneto, IT / 90

NV PIERRE GIMONNET E FILS / Chardonnay & Pinot Noir / Champagne, FR / 160

2016 POL ROGER BRUT / Chardonnay & Pinot Noir / Champagne, FR / 350

VINI ROSATI E ARANCIONI

ROSE & SKIN CONTACT (ORANGE)

2022 MAISON BREBAN 'VILLA AIX' / Grenache & Cinsault Rose / Provence, FR / 65

2021 I FAVATI / Aglianico Rose / Campania, IT / 90

2022 CANTINA TREVIGNANA / Pinot Grigio (Skin Contact) / Nangambie, VIC / 65

BY THE BOTTLE

*Certified Organic or Biodynamic

BY THE BOTTLE

VINI BIANCHI

WHITE

LIGHT AND CRISP

2023 CORTE GIARA / Pinot Grigio / Veneto, IT / 60

2023 HAHA / Sauvignon Blanc / Marlborough, NZ / 60

2022 TAMELLINI SOAVE CLASSICO / Garganega / Veneto, IT / 80

2022 NATIV / Falanghina / Campania, IT / 70

MEDIUM + FRESH

2023 PALA 'SOPRASOLE' / Vermentino / Sardinia, IT / 70

2021 I FAVATI 'CORRIDORE' / Fiano / Campania, IT / 75

2024 OCEAN EIGHT / Pinot Gris / Mornington Peninsula, VIC / 90

2024 FRANKLAND ESTATE / Riesling / Frankland River, WA / 70

2022 *LE CANIETTE 'VERONICA' / Pecorino / Marche, IT / 80

2023 PIEROPAN 'CALVARINO' SOAVE CLASSICO / Garganega & Trebbiano / Veneto, IT / 140

FULL BODIED & STRUCTURED

2023 SOUMAH / Chardonnay / Yarra Valley, VIC / 60

2023 GIORGIO MELETTI 'BORGERI BIANCO' / Vermentino & Viognier / Tuscany, IT / 95

2023 CASTELLO DELLA SALA BRAMITO / Chardonnay / Umbria, IT / 140

2022 GIORLAMO RUSSO 'ETNA BIANCO' / Carricante / Sicily, IT / 150





BY THE BOTTLE



VINI ROSSI

RED

LIGHT BODIED

2024 CRITTENDEN / Pinot Noir / Mornington Peninsula, VIC / 70

2024 FREYCINET 'LOUIS' / Pinot Noir / Marlborough, NZ / 90

2023 *TWO PADDOCKS / Pinot Noir / Central Otago, NZ / 130

2023 WANGOLINO / Dolcetto (Served Chilled) / Limestone Coast, SA / 60

2022 *SPERI VALPOLICELLA / Corvina, Rondinella & Molinara / Veneto / 70

2023 PIETRADOLCE ETNA ROSSO / Nerello Mascalese / Sicily, IT / 120

2023 LODALI / Dolcetto / Piedmont, IT / 90

2020 BELLE COLLE 'PAORE' BARBARESCO / Nebbiolo / Piedmont, IT / 200

BY THE BOTTLE

*Certified Organic or Biodynamic

BY THE BOTTLE



VINI ROSSI

RED

MEDIUM BODIED

2022 FRATELLI NISTRI CHIANTI / Sangiovese / Tuscany, IT / 65

2019 MONTEFILI CHIANTI CLASSICO / Sangiovese & Canaiolo / Tuscany, IT / 110

2022 MARCARINI 'LASARIN' / Nebbiolo / Piedmont, IT / 95

2021 CONTERNO FANTINO 'GINESTRINO' / Nebbiolo / Piedmont, IT / 160

2023 UMANI RONCHI / Montepulciano / Abruzzo, IT / 65

2022 PICO MACCARIO / Barbera / Piedmont, IT / 70

2022 SIGNOR VINO / Nero d'Avola / Riverina, NSW / 60

2022 ARIGOLAS / Cannanou / Sardinia, IT / 80

2016 PODERI COLLA 'BRICCO DEL DRAGO' / Nebbiolo & Dolcetto / Piedmont, IT / 160

2017 QUINTARELLI VALPOLICELLA / Corvina, Rondinella & Molinara / Veneto, IT / 380

*Certified Organic or Biodynamic



BY THE BOTTLE

VINI ROSSI

RED

FULL BODIED

2021 VARVAGLIONE 'PASSIONE' / Primitivo / Puglia, IT / 60

2022 NATIV 'VELLUTO ROSSO' / Aglianico / Campania, IT / 70

2019 SAN POLO 'GOVERNO' / Sangiovese & Merlot / Tuscany, IT / 110

2019 CROCE DI MEZZO BRUNELLO DI MONTALCINO / Sangiovese Grosso / Tuscany, IT / 160

2019 CASANOVA DI NERI BRUNELLO DI MONTALCINO / Sangiovese Grosso / Tuscany, IT / 400

2020 TENUTA SAN GUIDO 'SASSICAIA' / Cabernet Sauvignon & Cabernet Franc / Tuscany, IT / 700

2019 PAOLO SCAVINO BAROLO / Nebbiolo / Piedmont, IT / 180

2020 CHIARA BOSCHIS 'MOSCONI' BAROLO / Nebbiolo / Piedmont, IT / 350

2022 JOHN DUVAL WINES 'PLEXUS' / Shiraz, Grenache & Mourverde / Barossa Valley, SA / 90

2022 HAY SHED HILL 'BLOCK 2' / Cabernet Sauvignon / Margaret River, WA / 125

2023 PRIMO 'IL BRICCONE' / Shiraz & Sangiovese / McLaren Vale, SA / 70

2023 OX HARDY 'UPPER TINTARA' / Shiraz / McLaren Vale, SA / 80

2023 TORBRECK 'THE STRUIE' / Shiraz / Barossa Valley, SA / 120

2021 LANGMEIL 'ORPHAN BANK' Shiraz / Barossa Valley, SA / 160

2017 QUINTARELLI AMARONE / Corvina, Rondinella & Molinara / Veneto, IT / 1300

APERITIVI

CAMPARI / Lombardy / 12

APEROL / Veneto / 12

CYNAR / Veneto / 12

AMARI

LIMONCELLO / Campania / 12

AVERNA / Sicily / 14

MONTENEGRO / Emilia-Romagna / 14

BRAULIO / Lombardy / 14

HANTAK / Veneto / 15

FERNET BRANCA / Lombardy / 16

RUCOLINO / Campania / 17

NONINO / Friuli / 18

GRAPPE

POLI PO GRAPPA / Veneto / 16

NONINO BARRIQUE GRAPPA / Friuli / 22





WHISKEY

Glen Grant / Scotland / 14

Jamesons / Ireland / 14

Canadian Club / Canada / 14

Glenfiddich 12 Year Old / Scotland / 18

Talisker 10 Year Old / Scotland / 20

Lagavulin 16 Year Old / Scotland / 23

Glenmorangie 18 Year Old / Scotland / 58

Lark 'Chinotto Cask' / Australia / 36

Yamazaki Distillers / Japan / 26

Hakushu Distillers / Japan / 26

Hibiki Harmony / Japan / 32

VODKA

Skyy / 14

Belvedere / 18

Grey Goose / 18

TEQUILA

Espolon Blanco / 14

Teremana Resposada / 19

Don Julio Anejo / 20

BOURBON

Jim Beam / 12

Jack Daniels / 12

Wild Turkey / 12

Makers Mark / 15

Michters / 20

GIN

Bulldog / 14

Ink / 15

Tanqueray No.10 / 16

Four Pillars / 16

Henricks / 16

The Botanist / 18

RUM

BUNDABERG / 12

SAILOR JERRY SPICED / 14

BACARDI BLANCA / 14

BACARDI OCHO / 16

KRAKEN / 16

RON ZACAPA 23 / 18

NON-ALCOHOLIC

SOFT DRINKS / 6

COCA COLA
COKE ZERO
SPRITE
LIFT
FANTA
GINGER ALE / GINGER BEER
TONIC

ITALIAN SOFT DRINKS / 7

CHINOTTO
ARANCIATA ROSSA
ARANCIATA
LIMONATA

JUICES / 6

APPLE
ORANGE
PINEAPPLE
CRANBERRY

MINERAL WATER / 10

SAN PELLEGRINO / SPARKLING
AQUA PANNA / STILL

