



"Welcome to Jamie's Italian. We're all about beautifully sourced ingredients & simply cooked Italian comfort food that makes you happy. I really hope you enjoy your meal!" *Jamie*

MARINER OF THE SEAS – LUNCH

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

OUR FAMOUS ANTIPASTI PLANK

Fennel salami, pistachio mortadella, San Daniele prosciutto & coppa piccante with mini buffalo mozzarella, pecorino & chilli jam, pickles, olives & rainbow slaw

ANTIPASTI (Starters)

CRISPY SQUID

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

PROSCIUTTO & MELON

With mini buffalo mozzarella & basil pesto

VEGETABLE ANTIPASTI PLATE

Marinated & grilled peppers, zucchini & eggplant with baby mozzarella, focaccia, grissini, olives & pickles

ARTISAN BREAD BASKET

House-baked focaccia, ciabatta, music bread & grissini with extra virgin olive oil & balsamic

GIANT GREEN OLIVES

Large green olives with a black olive & sun-dried tomato tapenade & crispy music bread

ULTIMATE GARLIC BREAD

Warm artisan buttermilk buns, herby garlic butter, veggie Parmesan & rosemary

CRAB & AVOCADO BRUSCHETTA

Fresh white crab, crunchy apple, smashed avocado, yoghurt & chilli

TOMATO BRUSCHETTA

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

MAINS & PASTA

THE JAMIE'S ITALIAN BURGER*

Juicy prime beef with smoky pancetta, balsamic onions, Cheddar, tomato & our house special sauce in a brioche bun

PAN-ROASTED SALMON*

Sustainable salmon with a rich shellfish, tomato, white wine & fennel stew, topped with garlicky aioli

CHICKEN AL MATTONE

Free-range marinated chicken with a creamy wild mushroom sauce, lemony rocket & Parmesan

SILKY PENNE CARBONARA

Sweet tender leeks with golden smoky pancetta, cracked black pepper & Parmesan

FRESH CRAB SPAGHETTI

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

OUR FAMOUS PRAWN LINGUINE

Fried garlicky prawns, fennel, tomatoes, chilli & rocket

TRUFFLE TAGLIATELLE

Freshly made pasta, truffle cream, fresh truffles & nutmeg

MUSHROOM TAGLIATELLE

Wild mushrooms with mascarpone, garlic, white wine, lemony gremolata, veggie Parmesan & herby breadcrumbs

PENNE POMODORO

With sweet tomatoes, garlic, basil, mozzarella & herby breadcrumbs. Ask to fire it up with chilli!

GENNARO'S TAGLIATELLE BOLOGNESE

Amazing pork & beef slow cooked with red wine, topped with pangrattato & Parmesan

CLASSIC SUPER FOOD SALAD

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

SIMPLE BAKED LASAGNE

Slow-cooked beef & pork with roasted squash, herbs & wine, baked in an oozy white sauce with tomatoes, mozzarella & Parmesan, served with a rocket salad

EGGPLANT PARMIGIANA

Grilled eggplant layered with veggie Parmesan & a tomato & basil sauce, served with freshly baked garlic bread

We also serve pasta in small portions, ideal for a starter or a light meal

WE MAKE FRESH PASTA RIGHT HERE, EVERY DAY, WITH LOVE – SIMPLY TIPO 'OO' FLOUR, SEMOLINA, FREE-RANGE EGGS & A LITTLE WATER

Contorni (Sides)

ROCKET & PARMESAN
Aged balsamic

FUNKY CHIPS
Garlic & parsley

CAPRESE SALAD
Cherry tomatoes, mozzarella & basil

RAINBOW SLAW
Light creamy dressing

CRISPY POLENTA CHIPS
Rosemary & veggie Parmesan

SEASONAL GREENS
Veg of the day

WE'RE PROUD OF OUR PRODUCERS

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



AVAILABLE – JUST ASK YOUR SERVER

WE ALWAYS USE FREE-RANGE & HIGHER-WELFARE MEAT

– NO COMPROMISE

Always advise your server of any special dietary requirements including intolerances and allergies. Where possible, our trained staff will advise on alternative dishes. We cannot guarantee that any of our dishes are free from allergens.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

WHITE WINE

	 5oz glass	 75cl bottle
111. 'BREEZY BIANCO' MONTEFORTE, VENETO IGT Fresh & lively with citrus characters & ripe pear notes	\$9.00	\$32.00
180. 'SUMMERY SICILIAN' CATARRATTO / INZOLIA CURATOLO, SICILY IGT Fresh, vibrant & easy to drink	\$9.00	\$32.00
181. 'PERFECT PG' PINOT GRIGIO MONTEFORTE, DELLE VENEZIE DOC Refreshing & crisp, bursting with citrus fruit & pear	\$9.00	\$32.00
182. 'FRUITY GRECO FIANO' VIGNETI DEL VULTURE, BASILICATA IGT Full bodied & aromatic with notes of peach & orange blossom	\$11.00	\$41.00
184. 'SUPERB SAUVIGNON' PONTE DEL DIAVOLO, FRIULI GRAVE DOC A classic – vibrant & intensely fruity with notes of citrus & apricot	\$12.00	\$45.00

JAMIE'S FAVOURITES

827. PIEROPAN 'CALVARINO' 2015 SOAVE CLASSICO, VENETO DOC Dry & elegant with fresh, floral aromas of elderflower & lemon	-	\$70.00
191. LA GIUSTINIANA 'MONTESSORA' GAVI DI GAVI DOCG 2016 PIEMONTE Well balanced with fresh acidity & aromas of white fruit & lemon zest	-	\$65.00
193. MESA PRIMO BIANCO VERMENTINO 2017 SARDINIA Elegantly fresh with crisp lemon character balanced with ripe peach notes	-	\$49.00

ROSÉ WINE

194. 'REFRESHING ROSATO' MONTEFORTE, VENETO IGT Delicate aromas of red cherry & strawberry	\$9.00	\$32.00
196. 'SICILIAN SEASIDE ROSATO' NERO D'AVOLA / FRAPPATO CURATOLO, SICILY DOC Delicately pink, crisp & fresh with hints of red berries	\$10.00	\$36.00

RED WINE

197. 'RACY ROSSO' MONTEFORTE, VENETO IGT Bright & vibrant with cherry & red berry notes	\$9.00	\$32.00
198. 'MAGNIFICENT MONTEPULCIANO' IL FAGGIO, ABRUZZO DOC Delicious ripe cherry, plum & mocha flavours	\$9.00	\$32.00
199. 'PUNCHY PUGLIAN PRIMITIVO' LA MASSERIA, PUGLIA IGT Ripe dark fruits & spicy character	\$9.00	\$32.00
202. 'VIBRANT VENETIAN PINOT' CA' DI ALTE, VENETO IGT Soft, vibrant & medium bodied with notes of raspberry & strawberry	\$9.00	\$32.00
224. 'SLEEK TUSCAN SANGIOVESE' ORGANIC SANGIOVESE / CANAILOLO POGGIO TONDO, TUSCANY IGT Full of ripe black & red berry flavours, dried fruit & spice	\$13.00	\$49.00

JAMIE'S FAVOURITES

226. CORTE GIARA VALPOLICELLA RIPASSO 2015 VENETO Smooth with plump red fruit & sweet spice & herb character	-	\$60.00
837. PETROLO 'TORRIONE' 2014 TUSCANY IGT Intensely perfumed with wild red & black fruit & spicy vanilla	-	\$77.00
227. RECIOTO DELLA VALPOLICELLA "TESAURO" Elegant with delicate aromas of blackberry jam & spicy hints on the nose	-	\$65.00

SOFT DRINKS

SAN PELLEGRINO ARANCIATA \$2.75

SAN PELLEGRINO LIMONATA \$2.75

BEER

MORETTI \$8.00 4.6%

PERONI \$5.50 5.1%

Cocktails

A SELECTION OF OUR FAVOURITE ITALIAN CLASSICS

ELDERFLOWER SPRITZ \$11.00

St Germain elderflower liqueur, Prosecco & soda

ROSSINI \$11.00

Prosecco with berry purée

MILANO \$10.00

Campari, orange juice & Jamie's Prosecco

NEGRONI \$12.00

A great pre-dinner staple with Beefeater gin, Campari & sweet vermouth

APEROL SPRITZ \$12.00

A refreshing mix of Aperol, soda & Prosecco

BELLINI \$10.00

Prosecco with peach purée

NON-ALCOHOLIC

BERRY BLAST \$4.50

Strawberries, passion fruit, lemon & cranberry

HOMEMADE LEMONADE \$4.50

Fresh lemon juice, mint leaves & soda

Sparkling

228. 'PROPER PROSECCO', CANTINE VITEVIS

Clean & fresh with notes of green apple, melon & ripe pear

\$10.00

\$36.00

229. 'PINK SIDEKICK'

ROSATO SPUMANTE CASTELLI, VENETO
Red berry character & a fresh finish

\$9.00

\$32.00

241. 'FABULOUS FRANCIACORTA'

CONTADI CASTALDI, FRANCIACORTA DOCG
Fine, elegant & biscuity with aromas of white flowers & stone fruit

-

\$70.00

SAIL SAFELY – PLEASE DRINK RESPONSIBLY. YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES. AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK.