

JOSIE'S

A LA CARTE MENU

FRESH SA OYSTERS / DAIKON / LIME SEA

ROASTED OYSTER / YUZU KOSHO 6EA

FOCACCIA / TOASTED SESAME BUTTER 9

ZUCCHINI WAFFLE / MORTADELLA / STRACCIATELLA / GARLIC HONEY 18

VENISON TARTARE / GARLIC SCAPE / PECORINO / FRIED BREAD 20

PRAWN TOSTADAS / WHITE ANCHOVY / PICKLES / TOGARASHI 20

BBQ ZUCCHINI / BURNT EGGPLANT / RICOTTA SALATA 24

HEART & SOIL TOMATOES / QUESO FRESCO / PEACH / BRESAOLA 28

PORCHETTA / TONNATO SAUCE / FENNEL / CAPERS 30

BAKED ZITI / ITALIAN SAUSAGE / CHARD / SCARMOZA / PESTO 40

ROASTED FREE RANGE CHICKEN / ROMESCO / BULLHORN PEPPER / ALMONDS 48/89

MARANO BEEF CHUCK / MUSTARD CREAM / SPRING ONION 59

HOT CHIPPIES / SCALLION MAYO 16

CUCUMBER SALAD / MINT / FURIKAKE 16

CAFE CREAM / STRAWBERRY / HAZELNUT PRALINE 18

ROASTED PEACH / YOGHURT SORBET / RASPBERRY / WHITE CHOCOLATE 18

CHEF TASTING MENU

VENISON TARTARE / GARLIC SCAPE / PECORINO / FRIED BREAD

PRAWN TOSTADAS / WHITE ANCHOVY / PICKLES / TOGARASHI

HEART & SOIL TOMATOES / QUESO FRESCO / PEACH / BRESAOLA

MARANO BEEF CHUCK / MUSTARD CREAM / SPRING ONION

BBQ ZUCCHINI / BURNT EGGPLANT / RICOTTA SALATA

CUCUMBER SALAD / MINT / FURIKAKE

CAFE CREAM / STRAWBERRY / HAZELNUT PRALINE

89PP

*MINIMUM 2 PEOPLE

*NO SUBSTITUTES

*ADD-ONS ENCOURAGED

NO SPLIT BILLS



JOSIE'S

VINOS

LOCALS

SYMPHONY HILL / 'ANGEL WINGS' PROSECCO / 2025

UNNATURAL URGES / SEMILLON PET NAT / 2025

TWISTED GUM / VERDELHO, SEMILLON / 2025

DEAR VINCENT / CHARDONNAY / 2024

KNUCKLEHEAD / 'THE ROSE OF AUSTIN' CABERNET, SYRAH, MALBEC ROSÉ / 2025

UNNATURAL URGES / 'FIELD BLEND' DURIF, SHIRAZ, CAB SAV / 2025

KNUCKLEHEAD / PINOT NOIR / 2025

FROM AWAY

UNICO ZELO / 'TROPPA' PINOT GRIS / 2024 / CLARE VALLEY, SA

PAUL NELSON / 'PN' SHIRAZ, GRENACHE ROSÉ / GREAT SOUTHERN, WA

JUMPING JUICE / 'ORANGE' VERMENTINO, ZIBIBBO / 2023 / RIVERLAND, SA

UNICO ZELO / 'TRUFFLE HOUND' BARBERA, NEBBIOLO / 2025 / CLARE VALLEY, SA

CELLOS

LIMONCELLO

MANDOCELLO

CAFFE CELLO

(60ML POUR)

JOSIE'S

COCKIES -

HOTLINE SPRITZ

RHUBARB / LIMONCELLO / PROSECCO / SODA

WHITE VALIANT

WHITE WINE / MANDOCELLO / PEACH / BLOOD ORANGE SODA

JAUN COLLINS

TEQUILA / SOJU / CITRUS / SODA

EASY TEA

WHISKEY / EARL GREY TEA / FERMENTED CITRUS / MINT

NONNO'S NEGRONI

GIN / CAMPARI / ROSA VERMOUTH / ORANGE

LIQUOR & MIXERS -

23RD STREET GIN, GREENSIDE VODKA, HUSK RUM, STARWARD WHISKEY,

ESPOLON REPASADO TEQUILA

TINNIES & STUBBIES

PSYCHO SUZIE'S / WARWICK BITTER / 3.5% /

PERONI / RED LAGER / 4.7%

LITTLE DRAGON / GINGER BEER / 4%

PAGAN / 'CERISE' CHERRY & APPLE CIDER / 8%

JOSIE'S

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YOGHURT SORBET / RASPBERRY / RHUBARB / MILK CHOCOLATE 9
DARK CHOCOLATE TORTE / ALMOND / MASCARPONE / STRAWBERRY 18
NO SPLIT BILLS

Mid-Week Roast

MENU

FOCACCIA / TOASTED SESAME BUTTER

A SUCCULENT SPICED LAMB SHOULDER / ROMESCO / SULTANAS / ALMONDS

MAPLE PUMPKIN / QUESO FRESCO

FENNEL SALAD / SALSA VERDE

45PP

*SERVED TO SHARE

*WHOLE TABLE PARTICIPATION REQUIRED

ADD-ONS:

FRESH SA OYSTER / DAIKON / LIME 5EA

ROASTED OYSTER / YUZU KOSHO 6EA

MORTADELLA TOAST / GARLIC SCAPE / GUINDILLAS 18

COAL ROASTED ZUCCHINI / GOCHUJANG / STRACCIATELLA 24

BAKED ZITI / ITALIAN SAUSAGE / CHARD / SCARMOZA / PESTO 40

HOT CHIPPIES / SPRING ONION MAYO 16

SWEETS