

Antipasti



JOIA ANTIPASTO small \$ 20\ reg. \$ 38

Chef's selection premium italian cured meats, cheese, olives, and freshly house baked bread (GF option)

POLPO E PATATE \$ 26

Octopus and potatoes salad, with green olives, red onion, baby capers served with roasted capsicum salsa (GF option)

TRUFFLE ARANCINI \$ 18

Porcini and truffle filling. 4 pieces (VG)

CALAMARI FRITTI \$ 25 \ main size +\$ 12

Lightly fried calamari served with radicchio salad and rocket aioli

MIXED OLIVES \$ 13

Marinated mixed olives with freshly house baked bread (V) (GF option)

POLPETTE \$ 20

Beef and veal meatballs filled with scamorza cheese cooked in Napoli sauce served with freshly baked bread. 3 pieces (GF option)

BRUSCHETTA \$ 15

Home made toasted sliced bread with fresh tomatoes, basil, onion and glazed balsamic vinegar. 2pc

Primi

SPAGHETTI ALLA PESCATORA 🐚 \$ 43

Fresh mussels, king prawn, clams, fish and calamari with garlic, chilli, white wine, a touch of Napoli sauce and cherry tomatoes (GF option)

PAPPARDELLE LAMB RAGU \$ 37

House made pappardelle pasta with lamb ragu (GF option)

PENNE AMATRICIANA \$ 34

Pancetta, chilli, Napoli sauce and Parmesan cheese (GF option)

GNOCCHI SORRENTINA \$ 34

Hand rolled gnocchi with tomato sugo, fresh buffalo mozzarella and basil (VG) (GF option)

GNOCCHI PESTO E BURRATA 🌿 \$ 36

Tender, hand rolled gnocchi with almond and basil pesto sauce and fresh burrata(VG)(GF option)

RISOTTO FUNGHI E TARTUFO \$ 34

Carnaroli rice smooth texture, folded with an earthy and rich blend of wild mushrooms drizzled with truffle oil (VG)(GF option)

LASAGNE \$ 34

Layered of fresh pasta, beef ragu, mozzarella cheese and bechamel 🌿

AGNOLOTTI GAMBERI, SPINACI & PEPERONCINO \$ 38

House made prawns, spinach and chilli agnolotti tossed with butter, sage, parsley and lemon sauce 🌿🐚

RAVIOLI ZUCCA \$ 33

Pumpkin, leek and goat cheese filled ravioli with creamy Napoli sauce 🌿🐚

PASTA WITH NAPOLI OR BOLOGNESE \$ 32

Gluten free option pasta (fettuccine or gnocchi) +\$4

Secondi

FISH OF THE DAY

Check with our friendly staff (GF option)

VEAL COTOLETTA

Veal schnitzel served with rocket and cherry tomato salad

BISTECCA

400gm rib eye steak with rosemary potatoes, broccolini and red wine jus (GF option)

GALLETTO ALLA GRIGLIA

Grilled spatchcock cooked with aromatic herbs and garlic, served with cos lattuce and roasted vegetables (GF option)

ZUPPA DI COZZE

Pan fried mussels with garlic, chilli, white wine and tomato, served with freshly baked bread (GF option) 🐚

Contorni

INSALATA DI RUCOLA

Rocket salad with pear, walnut, grana padano and balsamic dressing (GF option) 🌿

PATATINE FRITTE (GF not suitable for celiac)

Hand cut chips seasoned with rosemary salt

CAPRESE

Truss tomato, buffalo mozzarella, basil and EVO oil (VG, GF option)

BROCCOLINI

Pan-fried broccolini with garlic and almonds (VG, GF option)

ROASTED POTATOES

Roasted rosemary and garlic chat potatoes (GF option)

Dolci

TIRAMISU 🌿

MOUSSE AL CIOCCOLATO

A rich, light dark chocolate mousse

SEMIFREDDO MASCARPONE E PISTACCHIO

A smooth frozen creamy mascarpone and intense pistachio semifreddo 🌿

AFFOGATO (GF)

Add Frangelico 🌿 / Amaretto 🌿 / Kahlua +\$8

SORBET (GF)

Mango and Raspberry

NUTELLA PIZZA (GF option) 🌿

Warm pizza with Nutella and roasted almond

Regular \$16

add pear/strawberries/ice cream +\$2

Family \$26

add pear/strawberries/ice cream +\$4

🌿 : nuts/it may contain trace of nuts
🌿 :not possible GF
🐚 :shellfish

Pizza



Focaccia (V) Garlic Oil and Herbs Add Cheese + \$4	\$ 14	San Daniele Tomato base, Fior di latte mozzarella, San Daniele prosciutto, buffalo mozzarella and fresh rocket salad	\$ 30
Margherita (VG) Tomato base, Fior di Latte mozzarella and fresh basil	\$ 22	Capricciosa Tomato base, Fior di Latte mozzarella, ham, mushrooms and Kalamata	\$ 28
Bufalina (VG) Tomato base, buffalo mozzarella, Grana Padano and fresh basil	\$ 26	Tartufo e Burrata (not GF) 🌿 Fior di latte mozzarella, creamy truffle sauce, fennel sausage, mushrooms and confit tomatoes	\$ 34
'A Mortazza 🍖 White base, Mortadella, fior di latte mozzarella, almond basil pesto, grana padano, pistachio and burrata	\$ 28	Patata (VG) Fior di Latte mozzarella, roasted sliced potatoes, gorgonzola cheese, caramelised onion, rosemary and EVO oil	\$ 27
Napoli Tomato base, buffalo mozzarella, anchovies, Kalamata olives and garlic	\$ 28	Ortolana (VG, V option) Tomato base, Fior di Latte mozzarella, grilled zucchini, grilled eggplant, grilled capsicum, garlic and basil	\$ 27
Joia Tomato base, Fior di Latte mozzarella, San Daniele prosciutto, burrata cheese and fresh basil	\$ 32	Mexicana Tomato base, Fior di Latte mozzarella, hot salami, Kalamata olives, roasted capsicum, spanish onion and fresh chili	\$ 28
Diavola Tomato base, Fior di Latte mozzarella, hot salami and 'nduja	\$ 28	Carnivora Tomato base, Fior di Latte mozzarella, Italian pork fennel sausage, smoked leg ham, hot salami and 'nduja	\$ 30
Gamberi 🦐 Basil pesto, Fior di Latte mozzarella, tiger prawns, confit cherry tomatoes and fresh basil	\$ 30	Salsiccia & Friarielli White base, smoked scamorza cheese, italian fennel and pork sausage and broccoli rabe	\$ 29
Prosciutto & Gorgonzola Tomato base, Fior di latte mozzarella, San Daniele Prosciutto, Gorgonzola cheese and mushrooms	\$ 30	Tonno & Cipolla Tomato base, Fior di latte mozzarella, Tuna, red onion and salmoriglio sauce (lemon, herbs garlic and olive oil)	\$ 30
Marinara 🦑 Small \$26/ Reg. \$34 Tomato base, Fior di latte mozzarella, mussels, prawns, calamari, garlic and chilli		Gluten free +\$4 Vegan cheese +\$4	

BAMBINI (12yo and under)

Spaghetti/Penne Napoli or Bolognese (GF option)	\$15
Chicken schnitzel with chips	\$20
Pizza margherita (GF option)	\$15
Baby Pizza nutella (GF option) 🍌	\$10
add pear/strawberries/ice cream	+\$2

Joia Experience \$65pp (minimum 2pp)

**Make yourself comfortable and let our Chef select a mix of entrée, pastas and dessert.
Just let us know of any dietary requirement and we will think of the rest.
Complete it with a wine pairing for each course for only \$30pp**