

ANTIPASTI

OSTERIA PIZZA BREAD	8
Garlic / Cheese / Chilli / Herb	
+ TRIO OF DIPS	+6
MARINATED OLIVES	10
DUCK LIVER PÂTÉ	14
OSTERIA FRIED CHICKEN	16
TOMATO + BASIL ARANCINI	13

SHARING BOARDS



ANTIPASTO AFFETTATO

Traditional platter of assorted sliced meats
& other delicacies
28

ANTIPASTO DI MARE

Selection of pan fried seafood. scallops,
prawns, mussels, calamari, smoked salmon.
36

ENTRÉE

SOUP OF THE DAY	14
Ask about today's special	
SHRIMP COCKTAIL	16
Served classic 'cold' or modern 'hot'	
STEAMED MUSSELS	20
Garlic, chilli, vino bianco, parsley, lemon	
CALAMARI FRITTI	17
Squid, lightly fried, nero + paprika aioli	
SCALLOPS	24
Parsnip puree, chilli, bacon, green peas	
CHICKEN VOL AU VENT	17
Mushrooms, chicken, puff pastry	
PRAWN CUTLETS	22
Pan-fried, flamed in vino, lemon, crema	
RAVIOLI	19
Made in-house using premium '00' flour, free range eggs, olive oil & sea salt	

PIZZERIA

Same dough recipe for over 20 years
REGULAR 23 / LARGE 28

MARGHERITA

Pomodoro, mozzarella, fresh basil

VEGETARIANA

Fresh & roasted vegetables, feta, olives

POLLO

Chicken, spinach, red onion, mushrooms

PEPPERONI

Spicy sausage, salami, onion, capsicum

NEAPOLETANA

Capers, anchovies, garlic, olives, basil

CAPRICCIOSA

Ham, mushrooms, artichokes, olives

PROSCIUTTO

Sliced prosciutto, mushrooms, truffle oil

INSALATA

Served either as a Salad / Open Sandwich

POLLO	19
Grilled chicken, bacon, beetroot, pickles, capsicum, onion, mixed greens, aioli	
SALMONE	23
Smoked salmon, shrimp, beetroot, pickles, capsicum, mixed greens, lemon, aioli	
BISTECCA	21
Grilled Steak, caramelised onion, beetroot, capsicum, pickles, greens, honey mustard	

SIDES

GREEK SALAD	8
COS SALAD + BACON	8
ROASTED BEETS + FETA	9
BOWL OF FRIES	8
POLENTA CHIPS	9
POTATO MASH + GRAVY	7
SEASONAL VEGETABLES	8

PASTA + RISO

SPAGHETTI BOLOGNESE Beef & pork ragù, shaved parmesan 24

SPAGHETTI GAMBERI Pan-fried prawns, garlic, chilli, lemon, herbs 28

PENNE SALMONE Smoked salmon, spinach, capers, garlic, lemon crema 27

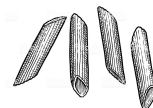
FETTUCCINE POLLO Sauté chicken, mushrooms, fresh herbs, crema 25

GNOCCHI DI CASA Bacon, broad beans, green peas, parmigiano 26

LASAGNE AL FORNO Traditional oven baked recipe 26

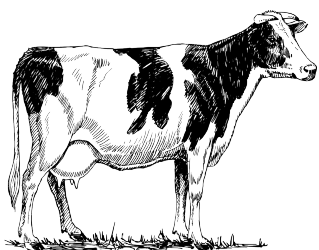
CANNELLONI Oven baked pasta, filled with pumpkin, ricotta & feta 25

RISOTTO DEL GIORNO Changes daily, ask about today's special 26



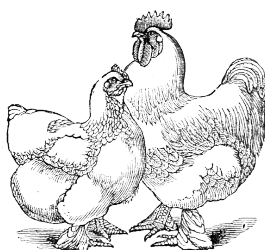
MAIN COURSE

served with seasonal vegetables



BEEF CHEEKS 34

Slow braised, onions & mushrooms, potato mash, beef jus



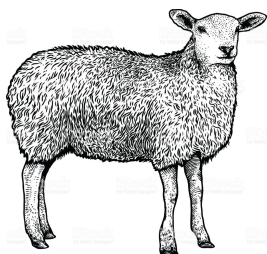
CHICKEN 33

"Saltimbocca", grilled breast, potato mash, prosciutto, sage crema



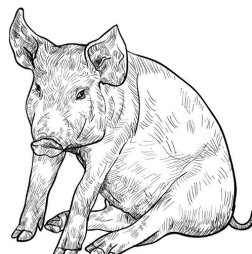
VENISON 36

Braised osso bucco, soft lentils, black plum + red wine sauce



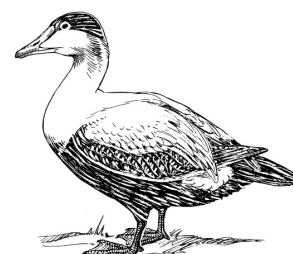
LAMB SHANK 35

6 hour slow cooked, potato mash, gravy



PORK BELLY 35

Twice roasted, potato mash, pork jus

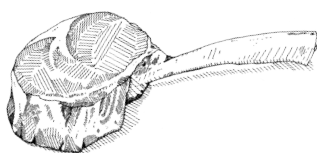


HALF DUCK 37

Oven baked, parsnip puree, polenta, gravy

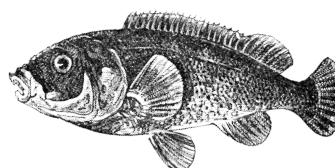
DAILY CHANGES

market prices



BUTCHERS CUT

Beef offering changing daily



FISH OF THE DAY

Delivered fresh daily

PLEASE NOTE - OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES / DIETARY REQUIREMENTS.
OSTERIA IS PROUD TO USE ONLY FREE RANGE NEW ZEALAND POULTRY & PORK,



BREAKFAST MENU

OSTERIA MATAMATA - AVAILABLE UNTIL 11AM



BIRCHER MUESLI	15
Buffalo yoghurt, kiwifruit, banana, almonds	
BOLOGNESE ON TOAST	22
Beef & pork ragù, parmesan, fried egg	
PORK BELLY OMELETT	20
Mushrooms, soft mozzarella, sourdough toast	
OSTERIA 'GRANDE'	27
Sourdough toast, eggs, italian sausage, crispy potatoes, creamy mushrooms, pork belly	
MORNING FUEL	24
Spinach, roquette, kale, seeds, roast pumpkin, beetroot, broccoli, quinoa, avocado, poached egg	
BRIOCHE BURGER	18
Scramble eggs, swiss cheese, mayonnaise, chives	
POTATO GNOCCHI	22
Smoked ham, mushrooms, parmesan, poached egg	
RICOTTA PANCAKES	21
Blueberry & Elderflower Sauce	
WAFFLES	22
Vanilla gelato, whipped cream, raspberry coulis	

SIDES

+ SOURDOUGH TOAST	4
+ BACON	5
+ CREAMY MUSHROOMS	5
+ SMASHED AVOCADO	7
+ CRISPY POTATOES	6
+ PROSCIUTTO	7

PASTICCERIA

CROISSANT	5
ALMOND CROISSANT	7.5
PAIN AU CHOCOLATE	5.5
LOLLIE CAKE SLICE	4.5



ESPRESSO	3.5
LONG BLACK	3.5
FLAT WHITE	4.5
CAFFÉ LATTE	5
CAFFÉ MOCHA	5
+ LARGE SIZE	+ 1
+ DECAF	+ 1
+ MILK	
soy, coconut, almond, trim	
+ SYRUP	+1
vanilla, caramel, hazelnut, chai	

DILMAR EXCEPTION RANGE TEA 5

Earl Grey, English Breakfast,
Camomile, Green, Lemon, Berry,
Peppermint, Rose & Vanilla

FRUIT JUICES	5.5
Apple, Pineapple, Orange, Cranberry, Tomato	

COCKTAILS

BLOODY MARY	
Vodka, Tomato, Celery & House Spices	
10	
MIMOSA	
Orange juice + Proccesco	
12	
ESPRESSO MARTINI	
Vanilla Vodka, Kahlua & Segafredo Espresso	
16	

DOLCE

TIRAMISU

Classic Italian dessert "pick me up"

15

LIMONCELLO TART

Soft meringue, candy lemon

14

LAVA CAKE

Salted caramel, vanilla gelato

15

PANNA COTTA

Passion fruit, fairy floss

13

MOUSSE "JAM JAR"

White chocolate mousse, strawberry coulis

15

GELATO TRIO

Three scoops of Italian Ice cream

10

AFFOGATO

Vanilla gelato + espresso + favourite liqueur

16

LIQUEURS

LUIGI FRANCOLI GRAPPA	ITALY	10
LIMONCELLO DI CAPRI	ITALY	11
OPAL NERA BLACK SAMBUCA	ITALY	9
AMARETTO	ITALY	9
FRANGELICO	ITALY	9
PATRON XO CAFÉ	MEXICO	10
KAHLUA	MEXICO	9
DRAMBUIE	SCOTLAND	9.5
COINTREAU	FRANCE	10.5
OMARA'S IRISH CREAM	IRELAND	8.5
JUMPING GOAT COFFEE VODKA	NZ	12

We are proud to present our gluten free menu. We recognise the need to accommodate all types of food allergies so that everybody can enjoy the full Osteria experience. Some items on this menu are only gluten free upon request - please inform your server that you would like your meal gluten free or if you have any other requirements

ANTIPASTI + ENTRÉE

PIZZA BREAD	8
Garlic or Cheese	
+ TRIO OF DIPS	+6
MARINATED OLIVES	10
DUCK LIVER PÂTÉ	14
SOUP OF THE DAY	14
Ask about today's special	
SCALLOPS	24
Parsnip pureé, chilli, bacon, green peas	
STEAMED MUSSELS	20
Garlic, chilli, vino bianco, parsley, lemon	
PRAWN CUTLETS	22
Pan-fried, flamed in vino, lemon, crema	



PASTA & RISO

Pastas made with corn based Fusilli

BOLOGNESE	24
Beef & pork ragu 'just like nonna used to make'	
SALMONE	27
Smoked salmon, spinach, capers, garlic, lemon crema	
GAMBERI	28
Pan-fried prawns, garlic, chilli, lemon, fresh herbs	
POLLO	25
Sauté chicken, mushrooms, fresh herbs, crema sauce	
RISOTTO DEL GIORNO	26
Changes daily, ask about today's special	

SIDES

GREEK SALAD	8
POTATO MASH + GRAVY	7
ROASTED BEETS + FETA	9
SEASONAL VEGETABLES	8

PIZZERIA

12 inch brown rice flour base
25

MARGHERITA

Pomodoro, mozzarella, fresh basil

VEGETARIANA

Fresh & roasted vegetables, feta, olives

POLLO

Chicken, spinach, red onion, mushrooms

NEAPOLETANA

Capers, anchovies, garlic, olives, basil

CAPRICCIOSA

Ham, mushrooms, artichokes, olives

PROSCIUTTO

Sliced prosciutto, mushrooms, truffle oil

PEPPERONI

Spicy sausage, salami, onion, capsicum

INSALATA

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POLLO	19
Grilled chicken, bacon, beetroot, pickles, capsicum, onion, mixed greens, aioli	
SALMONE	23
Smoked salmon, shrimp, beetroot, pickles, capsicum, mixed greens, lemon, aioli	
BISTECCA	19
Grilled Scotch, Caramelised Onion, Greens, Tomato, Honey Mustard	

MAIN COURSE

served with seasonal vegetables

PORK BELLY	35
Twice Roasted, apple, potato, gravy	
LAMB SHANK	35
6 hour braised shank, potato mash, gravy	
HALF DUCK	37
Oven baked, parsnip pureé, polenta, gravy	
CHICKEN SALTIMBOCCA	33
Free range breast, prosciutto, sage, lemon crema	
BRAISED BEEF CHEEKS	34
Onions & mushrooms, potato mash, beef jus	
FISH OF THE DAY	MARKET PRICE
Delivered fresh daily	
BUTCHERS CUT	MARKET PRICE
Beef offering changing daily	

VEGETARIAN MENU

Osteria is proud to present our Vegetarian menu. We recognise the need to accommodate all types of dietary requirements so that everyone can enjoy the full Osteria experience.

ANTIPASTI

OSTERIA PIZZA BREAD V	8
Garlic / Cheese / Chilli / Herb	
+ TRIO OF DIPS	+6
MARINATED OLIVES V	10
TOMATO + BASIL ARANCINI	13

PIZZERIA

Same dough recipe for over 20 years

REGULAR 23 / LARGE 28

MARGHERITA **V**

Pomodoro, mozzarella, fresh basil

VEGETARIANA **V**

Medley of vegetables, feta, olives

NOT ALL INGREDIENTS LISTED,
PLEASE INFORM YOUR SERVER IF
YOU HAVE ANY ALLERGIES OR
INTOLERANCES

V VEGAN OPTION AVAILABLE BY
REQUEST.

PASTA

GNOCCHI FAGIOLI	25
Broad beans, olives, peas, parmigiano, extra virgin olive oil	
GNOCCHI SORRENTINA V	24
Rich tomato sauce, soft mozzarella, fresh basil leaves	
PENNE ARRABBIATA V	19
Onion, olives, capsicum, garlic, chilli, tomato	
PENNE POMODORO SECCO	20
Sun-dried tomato, spinach, feta, garlic & crema sauce	
RISOTTO CON VERDURA V	21
Medley of seasonal vegetables, garlic, freshly shaved parmesan	
SPAGHETTI ALLA PESTO	19
Basil Pesto, extra virgin olive oil, freshly shaved parmesan	
FETTUCCHINE FUNGHI V	21
Mushroom medley, garlic, fresh herbs, crema sauce	

SIDES

GREEK SALAD V	8
BOWL OF FRIES V	8
POLENTA CHIPS V	9
ROASTED BEETS + FETA	9
POTATO MASH	7
SEASONAL VEGETABLES V	8