

ANTIPASTI - TO START

🌿 Osteria Pizza Bread	Garlic or Cheese or Chilli	7
	With Trio of dips	13
🌿 House Marinated Olives		9
🌿 Arancini	Tomato Risotto Balls, Stuffed w & Mozzarella, Crumbed & Lightly Fried	12.5
Antipasto	Almost all social occasions in Italy start with an antipasti. Our sharing boards are stacked with the best from our deli & kitchen. Traditional Italian platter of assorted sliced meats, pickles & other delicacies	24 / 44

FREDDI - COLD APPETISERS

Burrata Pugliese	Outer shell of solid mozzarella, Filled with Stracciatella & Cream. Served with Prosciutto, Cherry Tomatoes & Balsamic	24
Cocktail di Gamberi	Classic Shrimp Cocktail	17.5
🌿 Bruschetta	Ripe Tomatoes, Basil, Extra Virgin Olive Oil, Parmigiano, Ciabatta	16.5
Insalata Pollo	Grilled Chicken Salad, Bacon, Tomato, Cucumber, Aioli, Coriander Dressing	18
Insalata Caprese	Simple Italian Salad, Sliced Mozzarella, Tomato, Basil, Olive Oil	16.5

CALDI- HOT APPETISERS

Prawns Cutlets	Pan-Fried, Flamed in Vino, Creama, Arborio, Arugula	22
Scallops	Cauliflower Puree, Chili, Bacon, Peas, Lemon	24
Tortellini	Chicken Mince Parcels, Tomato Creama Sauce, Fresh Parmesan	19
Mussels	Steamed in White Wine, Garlic, Chili, Italian Parsley, Lemon	18
Beef Ribs	Slow cooked Beef Short Ribs, Sticky Red Wine Sauce, Coriander, Chilli	19

PIZZERIA

🌿 Margherita	Sliced Tomato, Mozzarella, Fresh Basil "A Classic"	20
🌿 Vegetariana	Selection of Fresh Vegetables, Feta & Olives	23
Pepperoni	Spicy Sausage, Salami, Onion, Capsicum	25
🌿 Bianco	Béchamel, Mozzarella, Gorgonzola, Parmigiano, "White"	24
Prosciutto	Sliced 18 Month Aged Prosciutto, Bocconcini	27
Pollo	Grilled Chicken, Baby Spinach, Red Onion, Mushrooms	25
Mafioso	Salami, Ham, Bacon, Sausage, Chicken "Meat Lover's"	27

PRIMI - PASTA




Spaghetti Bolognese	"Just like Nonna used to make"	24
Spaghetti Gamberi	Pan-fried Prawns, Garlic, Chilli, Lemon, Fresh Herbs	28
Spaghetti Pescatore	Selection of Seafood, Tomato & Lemon, "The Fisherman"	29
Fettuccine Pollo	Sautéed Chicken, Mushrooms, Garlic, Fresh Herbs, Crema	25
Penne al Salmone	Smoked Salmon, Spinach, Capers, Garlic, Lemon Crema	25
Gnocchi di Casa	Pancetta, Broad beans, Peas, Parmigiano, Extra Virgin Olive Oil	26
Lasagne al forno	Traditional Oven Baked Recipe	27
Risotto del Giorno	Using Seasonal Ingredients. Ask about Tonight's Special	27
Cannelloni	Oven Baked Pasta, filled w Chicken & Mushrooms, Topped w Tomato, Béchamel & Mozzarella	29

SECONDI - MAIN COURSE

Served w Seasonal vegetables

Chicken Saltimbocca	Free Range Breast, Prosciutto & Sage, Lemon Creama Sauce, Potato	35
Chicken Parmigiana	Herb Crumbed Breast, Oven Baked, Ham, Mozzarella, Spaghetti	34
Beef Cheeks	Slow Braised Beef Cheeks, Mushroom, Red Wine, Potato	36
Half Duck	Oven Baked, Cauliflower Puree, Orange, Polenta, Osteria Gravy	39
Lamb Shank	6 Hour Braised Shank, Rosemary, Potato, Green Peas, Gravy	36
Pork Belly	Twice Roasted, Crackling, Apple Puree, Fennel Salad, Crispy Gnocchi, Gravy	36
Rib-Eye	450g On the Bone, Mustard & Peppercorn Sauce, Potato	38
Eye Fillet	220g Premium Beef Tenderloin, Bacon, Mushroom Creama Sauce, Potato	39
Market Fish	Ask about Today's Fresh Selection & Chef's special	<i>Market Price</i>

CONTORNI - SIDES

 Bowl of Fries / Potato Mash / Seasonal Vegetables	7
 Arugula Salad Rocket Leaves, Parmigiano & Olive Oil	8
 Greek Salad Green Leaves, Tomato, Cucumber, Olives, Feta	9