Antipasti

OSTERIA PIZZA BREAD 8
Garlic / Cheese / Chilli / Herb

+ TRIO OF DIPS +6

MARINATED OLIVES 10

DUCK LIVER PÂTÉ 14

ARANCINI RISOTTO BALLS 13
With tomato and basil

BRUSCHETTA 15
Ripe tomatoes, basil, garlic on ciabatta

SHARING BOARDS

ANTIPASTO AFFETTATO 28
Traditional platter of assorted sliced meats & other delicacies

ANTIPASTO DI MARE 44
Selection from the sea. scallops, prawns, mussels, calamari, smoked salmon.

Entrée

BUFFALO MOZZARELLA 24
Served with basil, tomato and a delicious balasmic dressing

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 pureé, chilli, bacon, green peas

PRAWN CUTLETS 22
Pan-fried, lemon crema sauce & aborio

RAVIOLI 19
Made 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, fresh mozzarella, basil

VEGETARIAN
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

Salads

Either as a Salad or
Open Sandwich with Homemade Bread

CHICKEN SALAD 20
Grilled chicken, bacon, cucumber, capsicum, tomato, greens, aioli

SALMON 23
Smoked salmon, shrimp, cucumber, capsicum, tomato, mixed greens, aioli

STEAK 22
Grilled Steak, caramelised onion, capsicum, cucumber, tomato, honey mustard

Sides

GREEK SALAD 8

ARUGALA SALAD 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 Sautée 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

RIBEYE 42
450gm steak on the bone, roast potato, creamy peppercorn sauce

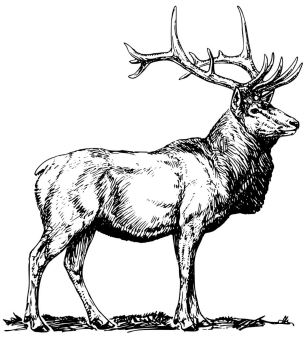
CHICKEN 34
"Saltimbocca", grilled breast, potato mash, prosciutto, sage crema

BEEF CHEEKS 35
Slow braised, onions & mushrooms, potato mash, beef jus

EYE FILLET 41
220gm steak with roast potato, bacon & mushroom sauce

PORK BELLY 35
Twice roasted, apple, potato mash, pork jus

HALF DUCK 37
Oven baked, parsnip pureé, polenta, gravy



LAMB SHANK 35
6 hour slow cooked, potato mash, gravy

FISH OF THE DAY
Delivered fresh daily, sweet potato puree, sautée cabbage, creamy dill sauce
market prices

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,

ALSO AVAILABLE, GLUTEN FREE AND VEGETARIAN OPTIONS
ask your waiting staff for the menus

Vegetarian Menu

GLUTEN FREE