



ANTIPASTI

OSTERIA PIZZA BREAD	12
garlic / cheese / chilli / herb	
+ TRIO OF DIPS	+6
WARM MARINATED OLIVES	12
DUCK LIVER PÂTÉ	18
fig & pear chutney, toasted bread	
ARANCINI	18
sicilian rice balls, stuffed with mozzarella, feta & parmesan	
BRUSCHETTA	18
ripe tomatoes, basil, garlic, ciabatta	
VENISON CARPACCIO	26
raw venison short loin, grapefruit, buffalo cheese, pine nuts, pecorino	



PIZZA

MARGHERITA	29
buffalo mozzarella, pomodoro, basil	
PEPPERONI	32
spicy salami, capsicum	
PROSCIUTTO	33
prosciutto, mushrooms, truffle oil	
GORGONZOLA	29
creamy blue cheese, pear, walnuts	
SALMONE	33.5
smoked salmon, capers, creme cheese	
VEGETARIANA	31.5
fresh & roasted vegetables, feta & olives	
NDUJA	32.5
spicy calabrese sausage purée, buffalo mozzarella, ricotta	

BOARDS



ANTIPASTO AFFETTATO	
traditional platter of assorted cured meats, freshly baked bread, cheeses, pickles & other delicacies	
	48
ANTIPASTO DI MARE	
'selection from the sea' scallops, prawns, mussels, calamari, clams, smoked salmon + bread	
	56
ANTIPASTO DELUXE	
platter of cured meats, freshly baked breads, cheeses, pickles, pork belly, arancini,	
	72



GARDEN

PATATE FRITTE	12
potato fries	
PURÈ DI PATATE	12
potato mash + gravy	
VERDURE	16
seasonal vegetables	
INSALATA MEDITERRANEAN	16
leaves, tomato, cucumber, olives, feta	
INSALATA CAESAR	26
chicken breast, greens, boiled egg, bacon, croutons, caesar dressing	
INSALATA CAPRESE	22
bufalo mozzarella, tomato, basil, extra virgin olive oil	



PASTA

PENNE AMATRICIANA	27.5
bacon, onion, garlic, chilli, pomodoro sauce, italian parsley, parmesan	
SPAGHETTI GAMBERI	32.5
pan-fried prawns, garlic, chilli, lemon, extra virgin olive oil	
SPAGHETTI BOLOGNESE	30.5
slow cooked beef ragu & parmesan "just like nonna used to make"	
FETTUCINE POLLO	28
sauté chicken breast, medley of mushrooms, fresh herbs, crema	
GNOCCHI DI FORMAGGIO	33
potato gnocchi, gorgonzola & parmigiano-reggiano	
LASAGNE	31.5
beef ragu layered between béchamel, cheese & egg pasta sheets	
RAVIOLI	33
served with butter sauce and toasted almonds, ask about today's filling	

RISO

RISOTTO FUNGHI & MAIALE	30
slow cooked pork belly, medley of mushrooms, parmesan	
RISOTTO NERO	30
black squid ink, prawns, chorizo, lemon, parmesan	
RISOTTO VERDURA	27
seasonal vegetables, parmesan	



OCEAN

COCKTAIL DI GAMBERI	22
classic shrimp cocktail	
GAMBA	25 / 34
pan-fried prawn cutlets, lemon, crema sauce, aborio	
CAPELANTE	28 / 37
pan-fried scallops, cauliflower purée, chilli, bacon, peas	
COZZE	25
green lipped mussels, steamed in garlic, chilli, vino bianco, lemon	
PESCE	41
market fish, delivered fresh daily	



FARM

MAIALE	38.5
twice roasted pork belly, pickled red cabbage, hazelnuts, jus	
AGNELLO	38.5
6 hour braised lamb shank, rosemary, potato, carrots, gravy	
FILETTO	46
250g premium angus fillet, potato gratin, bacon & mushroom sauce	
BISTECCA	48
450g bone-in ribeye, potato mash, bacon & mushroom sauce	
POLLO AL LIMONE	35
chicken breast, potato puree, creamy lemon thyme sauce	