



ANTIPASTI

OSTERIA PIZZA BREAD	8
garlic / cheese / chilli / herb	
+ TRIO OF DIPS	+6
WARM MARINATED OLIVES	10
OSTERIA FRIED CHICKEN	16
DUCK LIVER PÂTÉ	14
fig & pear chutney, toasted bread	
3 CHEESE ARANCINI	11
sicilian rice balls, stuffed with mozzarella, feta & parmesan	
VENISON CARPACCIO	25
raw venison short loin, buffalo cheese, grapefruit, pine nuts, pecorino	

BOARDS



ANTIPASTO AFFETTATO
traditional platter of assorted cured meats, freshly baked bread, cheeses, pickles & other delicacies
34

ANTIPASTO DI MARE
'selection from the sea' scallops, prawns, mussels, calamari, crab claws, smoked salmon + bread
44

ANTIPASTO DELUXE
platter of cured meats, freshly baked bread, cheeses, pickles, pork belly, arancini, fried chicken
65

PIZZA

REGULAR 25CM / LARGE 30CM
23 / 28

MARGHERITA	buffalo mozzarella, pomodoro, basil
PICANTE	spicy spianata piccante salami, onion
VERDE	pea puree base, kale, broccolini, spinach, house pesto
PROSCIUTTO	prosciutto, mushrooms, truffle oil
POLLO	marinated chicken, bacon, spinach, lemon, ricotta
GORGONZOLA PERA	blue cheese, pear, walnuts
SALMONE	salmon, capers, spinach, creme cheese
MAIALE DI GAMBERI	prawns, pancetta, onion



GARDEN

SEASONAL VEGETABLES	7
POTATO MASH + GRAVY	7
ARUGULA SALAD	9
parmigiano, olive oil	
MEDITERRANEAN SALAD	10
tomato, cucumber, olives, feta	
SPICED ZUCCHINI FRIES	9
POTATO FRIES	8

OSTERIA SUPER SALAD 24
lettuce, spinach, kale, cucumber, seeds, onion, butternut, zucchini, quinoa, carrot, beetroot, pizza bread
+ chicken breast / Steak / Smoked Salmon +\$5



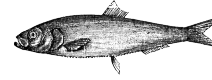
PASTA

RIGATONI AMATRICIANA	24
bacon, onion, garlic, chilli, pomodoro sauce, italian parsley	
SPAGHETTI CARBONARA	25
pancetta, pecorino romano, black pepper, egg yolk 'no cream'	
SPAGHETTI GAMBERI	28
pan-fried prawns, garlic, chilli, lemon, extra virgin olive oil, herbs	
LINGUINE PESCATORE	33
prawns, mussels, clams, calamari, scampi, tomato, lemon 'Fisherman'	
LASAGNE	31
confit duck & wild mushroom ragù, layers of béchamel & egg pasta	
FETTUCCINE POLLO	25
sauté chicken breast, medley of mushrooms, fresh herbs, crema	
GNOCCHI DI CASA	29
potato gnocchi made in house, butternut squash, spinach, lemon, toasted pine nuts, pecorino romano	
RAVIOLI	19 / 27
Made in-house using premium '00' flour, free range eggs, olive oil & sea salt. Ask about today's filling	

RISO

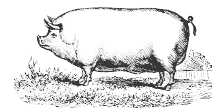
Aborio rice cooked with broth until a creamy consistency

RISOTTO NERO	18 / 28
black squid ink, prawns, chorizo, lemon, parmesan	
RISOTTO FUNGHI & MAIALE	16 / 26
slow cooked pork belly, medley of mushrooms, truffle oil, parmesan	
RISOTTO VERDE	15 / 25
spinach, braised kale, green peas, walnuts, pecorino romano	



OCEAN

GAMBA CREAMA	22 / 31
pan-fried prawn cutlets, lemon, crema sauce, aborio	
CAPELANTE	24 / 33
pan-fried scallops, cauliflower purée, chilli, bacon, peas	
CRUDO	25
raw yellowfin tuna, orange, fennel, capers, extra virgin olive oil	
COZZE	20
green lipped mussels, steamed in garlic, chilli, vino bianco, lemon	
PESCE	37
market fish, delivered fresh daily	



FARM

PORK BELLY	35
Twice roasted, crackling, potato mash, pickled red cabbage, hazelnuts, jus	
VEAL PARMIGIANA	34
tender breaded veal, fresh mozzarella & basil, bed of pasta pomodoro	
BEEF RIB	35
slow braised, celeriac puree, potato croquette, broccolini, beef jus	
CACCIATORE CHICKEN	34
free range thigh, tomato, capsicum, mushroom & olives on soft polenta	

BONE-IN RIBEYE	42
450g on the bone, potato mash, broccolini, bacon & mushroom sauce	
TENDERLOIN	41
220g premium angus eye fillet, potato gratin, broccolini, red wine jus	