

OSTERIA 20

REGIONAL RUSTIC ITALIAN

The 'A to V' of regional Italian cooking

PANE

BRUSCHETTA 12
Tomatoes, red onion, basil, olive oil, stracciatella

FLATBREAD 16
Burnt eggplant, hummus, feta & olive

ZUPPA

HAM HOCK & LENTIL 12

SEAFOOD CHOWDER 16

ANTIPASTO

COFFIN BAY OYSTERS 18 half dozen | 36 dozen
Kilpatrick, Natural or Today's Offer

OLIVES & PEPPERS 14
Sourdough

BEEF CARPACCIO 18
Beef fillet, wild rocket, parmesan

SALUMI & PROSCIUTTO PLATE 19/38
Cured local & Italian imported meats

PETTO DI MANZO (BEEF BRISKET) 22
Our 48-hour beef brisket, rosemary salted sourdough

ROAST LEEK & PORK SAUSAGE 19
House made pork & leek sausage

POLPETTE 14
Chicken & pork meatballs, tomato sugo, Salsa Verde

SALMON CRUDO 18
Cured salmon, chilli, lemon, horseradish

CHILLI MUSSELS 16
Spring bay mussels, white wine, tomato, chilli

SOUTH AUSTRALIAN OCTOPUS 18
Green beans, red wine, fried potatoes

FRIED EGGPLANT 12
Feta, broad beans, spring onions

FRITTI

SALT & PEPPER CALAMARI 16
Garlic aioli, lemon

LAMB BRAINS 16
Smoked paprika & artichoke mayonnaise

STUFFED OLIVES 14
Veal & pork, braised fennel, saffron aioli

ARANCINI FUNGHI 14
Mushroom, smoked yogurt & cauliflower dip

ARANCINI SICILIAN 14
Bolognese, Arrabbiata sauce

FRITTO MISTO 19
Fried mixed seafood

FRIED MOZZARELLA SANDWICH 12
Buffalo mozzarella, green tomato relish, dried olive

PATATINE FRITTE 9
Our fries, mayonnaise

PASTA e RISOTTO

SPAGHETTI CARBONARA 24
Free range egg yolk, guanciale, Parmigiano-Reggiano

WILD BOAR CHESTNUT PAPPADELLE 28
Red wine, rosemary

ROAST PUMPKIN AGNOLOTTI 24
Spinach, sage, burnt butter sauce

POTATO GNOCCHI 23
Gorgonzola, celeriac, mascarpone

PAPPADELLE RABBIT 25
Rabbit ragu, garlic, spinach

RISOTTO VERDE 24
Green pea, watercress, chicken

SEAFOOD RISOTTO AL FORNO 29
Baked in a clay pot, mussels, clams, cuttlefish, white wine, saffron

SPAGHETTINI PESCATORE 39
Shell seafood, Moreton Bay bugs, clams, crab, Spring Bay mussels, scampi, scallops

RIGATONI 24
24 hour braised lamb shoulder, tomato sugo, basil, pecorino

RAVIOLI 23
Spinach & ricotta

WAYGU BEEF LASAGNE 26
Classic beef lasagne 'done our way', fontina cheese, truffle

LINGUINI 29
Prawns, pesto, cherry tomatoes

MAINS

VEAL SCALLOPINI 34
Mushrooms, spinach, sherry, cream

CAPE GRIMM RIB EYE 48
Rosemary & garlic potatoes, field mushroom, our steak sauce

CAPE GRIMM PORTERHOUSE 42
Polenta chips, field mushroom, our steak sauce

GRILLED CHICKEN PAILLARD 28
Dressed rocket, balsamic glaze, shaved parmesan

SALTMARSH LAMB BACKSTRAP 35
Polenta, green beans, Salsa Verde

OSSO BUCO 30
Veal, root vegetables, mash potato

WHOLE FISH MP
Simply Baked, lemon & olive oil, broccoletti, garlic & rosemary potatoes

TASMANIAN SALMON 30
Peperonata, lemon

DUCK BREAST & CRISPY LEG 32
Braised lentils

POLENTA CON LA CIPOLLA 27
Wild mushroom ragu, pecorino, rosemary

PIZZA

MARGHERITA 19
San Marzano tomatoes, fior di latte, basil

GORGONZOLA 21
San Marzano tomatoes, kale, mozzarella, grana, gorgonzola

PROSCIUTTO 23
San Marzano tomatoes, prosciutto, mozzarella, black garlic, rocket

FUNGHI 21
Herb & garlic mozzarella, wild mushrooms, parsley

SALSICCIA 23
San Marzano tomatoes, pork sausage, pecorino, fior di latte

NDUJA 23
San Marzano tomatoes, spicy sausage, prawns, red peppers, mozzarella, fresh herbs

VERDE 21
Confit garlic, wood fired artichokes, spinach, pesto, fior di latte

NERO 23
House seafood marinara

CAPRICCIOSA 21
San Marzano tomatoes, mozzarella, olives, ham, fresh basil

CONTORNI

OSTERIA MASH POTATO 9

POLENTA CHIPS 9

PEPERONATA 7

PATATINE FRITTE 9
Our fries, mayonnaise

BRAISED BEANS GARLIC & TOMATOES 9

COURGETTE FRITTE 9
Pecorino, dried garlic & chilli

PANZANELLA 9
Tomato, cucumber, bread

BRAISED LENTILS PORK SAUSAGE 7

SALADS

CHICKEN SALAD 19
Radicchio, baby greens, almonds, lemon & pomegranate vinaigrette

CAPRESE SALAD 19
Activated charcoal, vine ripened tomatoes, Mozzarella di Bufala, basil

BAMBINI

LASAGNE 14

FRIES 9

SPAGHETTI & MEATBALLS 14

CALAMARI FRITTI 12

CHOCOLATE CAKE SHAKE 14

CAN'T SEE THE FOREST FOR THE TREES?

Let us make the decision & fill your table with a selection of the chef's favourites

\$65 per head

DOLCI

TIRAMISU 14

HOT CHOCOLATE FONDANT 18
Banana fudge, bourbon biscuits, smoked chocolate sauce

ROAST HAZLENUT & VANILLA PANNACOTTA 14
Roasted berries, picarons, lavender honey

PANFORTE 14
White chocolate, raisins, buttermilk, whisky sabayon

CANNOLI 16
Roasted strawberries, mascarpone, berry crumble

RHUBARB & CUSTARD 14
Deep fried rhubarb ravioli, custard gratinate

FROMAGGERIA

GORGONZOLA, TRUFFLE PECORINO & PROVOLONE | 50g each 24

Fruit bread, quince paste, candied walnuts, house made grissini