

STUZZICHINI

TOMATO BRUSCHETTA - 12

FLATBREAD - 16

Burnt eggplant, hummus, feta & olives

WARM OLIVES - 8

Your choice between ligurian, sicilian, kalamata or a mix

COFFIN BAY OYSTERS - 18/36 (GF)

Half dozen or dozen freshly shucked to order, natural or kilpatrick

CARPACCIO - 16

Truffle, sherry, hazelnut & salted capers

CROQUETTE - 16

Mozzarella & moretti beer

PARMIGIANA DI MELENZANE - 17

Baked eggplant parmigiana with napoli sauce & mozzarella

BRASATO D'AGNELLO - 18

Braised lamb neck served with red peppers, orange, rosemary & thyme

BURRATA - 16

Italian buffalo milk cheese, semi dried tomatoes, basil & extra virgin olive oil

PORCHETTA BELLY - 12 (GF)

Dehydrated apple, cider & radish

ARANCINI AI FUNGHI - 14

Mushroom arancini with arrabiata

ANTIPASTO - 19/38

San Daniele prosciutto, truffle salami, mortadella, fresh melon, basil, olive oil, crostini & mozzarella

CALAMARI FRITTI - 22

Garlic aioli, rocket, fresh chilli & lemon

POLPO - 20

Char grilled octopus with lemon & oregano olive oil

COZZE - 18

Chilli mussels with tomato, chilli & warm garlic bread

POLPETTE - 16

Wagyu beef meatballs with tomato sugo & scamorza

INSALATE

GRILLED FREE RANGE CHICKEN SALAD - 19

Soft Lettuce, snow peas, walnuts, treviso & balsamic dressing

ROASTED BOSCH PEAR - 14

Witlof, hazelnuts & shaved cucumber

HOUSE SALAD - 17

Leaves, tomato, avocado, red onion & torn basil

CAPRESE - 19

Mozzarella, tomatoes & sweet basil

MONDAY: STEAK NIGHT — \$35

WEDNESDAY: PIZZA NIGHT — \$14

SECONDI

FROM THE KITCHEN

*Sharing dishes from the kitchen
See specials board*

CONTROFILETTO ALLA GRIGLIA - 46 (GF)

300g Cape Grim char grilled porterhouse with tuscan potatoes, red onion, rocket, black garlic butter

SPEZZATINO DELLA CASA - 32

Homemade braised veal in red wine served with sicilian green olives, potatoes, carrots & celery

WHOLE SPATCHCOCK CHICKEN - 32

Grilled & roasted on peperonata, preserved lemon, watercress

POLENTA CON LA CIPOLLA - 28

Wild mushroom saute, provolone, balsamic onions & fried sage

PESCE DEL GIORNO - MP

Fresh Market Fish of the Day

PASTA

SPAGHETTI CARBONARA - 25

Free range egg yolk, guanciale & reggiano

CHICKEN LINGUINI TETRAZZINI - 28

Peas, mushroom, tomato, cream & bread crumbs

ROAST PUMPKIN AGNOLOTTI - 24

Spinach, sage & burnt butter sauce

RISOTTO FUNGHI & TARTUFO - 25

Seasonal wild mushrooms, truffle, soft herbs & mascarpone

WILD BOAR PAPPARDELLE - 28

Homemade egg pappardelle, cooked in Chianti red wine & rosemary

GNOCCHI INVERNO - 26

Roast vegetables, artichokes, black cabbage, broad beans & taleggio cheese

LINGUINE OSTERIA - 28

Pan roasted prawns, calamari, zucchini, garlic, olive oil & fresh tomato

SPAGHETTINI PESCATORE - 36

Moreton bay bug, clams, crab, spring bay mussels, scampi, scallops & fresh chilli

FLINDERS ISLAND LAMB RIGATONI - 26

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

WAGYU BEEF LASAGNA - 26

Classic beef lasagna done our way with fontina cheese & truffle

SPAGHETTI BOLOGNESE - 25

Bolognese Sauce, Pecorino



PIZZA

MARGHERITA - 19

San Marzano Tomatoes, Fior di Latte, Basil

PROSCIUTTO - 23

San Marzano Tomatoes, San Daniele Prosciutto, Mozzarella, Black Garlic, Rocket, Buffalo Cheese

SALAMI - 23

San Marzano Tomatoes, Sausage, Salami, Pecorino

PATATE - 21

Fior di Latte, Taleggio, Potato, Rosemary, Truffle Oil

TARTUFATA - 22

Confit Garlic, Mixed Wild Mushrooms, Truffle, Truffle Pecorino, Micro Basil

PUTTANESCA - 23

San Marzano Tomatoes, Fior di Latte, Cherry Tomatoes, Anchovies, Capers, Fresh Chilli, Olives, Basil

NERO - 26

House Seafood Marinara, Buxton Caviar, Sapphire

CAPRICCIOSA - 23

San Marzano Tomatoes, Mozzarella, Olives, Ham, Fresh Basil, Artichokes, Mushrooms

FORMAGGIO - 23

San Marzano Tomatoes, Bufala, Truffle Pecorino, Provolone

CONTORNI

HOUSE SIDE SALAD - 7.5

Leaves, Tomato, Avocado, Red Onion, Torn Basil

PATATINE - 9

Italian Fries with Lemon, Rosemary, Pecorino

POLENTA CHIPS - 9

Grated Parmesan

SAUTEED GREEN BEANS - 9

Romesco, Hazelnut

BROCCOLINI - 7.5

Pan Steamed with Anchovies, Garlic, Chilli

ROASTED POTATOES - 9

With Homemade Sugo

BAMBINI

LASAGNA - 14

CHIPS - 9

SPAGHETTI & MEATBALLS - 14

CALAMARI - 12

MARGHERITA PIZZA - 10



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US

"WE ARE FAMILY, OUR PHILOSOPHY IS THE PASSION, SIMPLICITY, AND HONESTY OF ALL FOOD ITALIAN."

