

STUZZICHINI

TOMATO BRUSCHETTA - 12

FLATBREAD - 16

Burnt Eggplant, Hummus, Feta, Olives

COFFIN BAY OYSTERS - 18/36 (GF)

Half Dozen or Dozen, Natural or Kilpatrick

CARPACCIO - 16

Pickled Shallot, Black Pepper Creme, Pecorino

PROSCIUTTO COTTO E PISELLI - 14

Leg Ham, Pea and Mint Croquette, Black Garlic Aioli

POLENTA CHIPS - 9

Grated Parmesan

ARANCINI AI FUNGHI - 14

Mushroom Arancini with Arrabiata

INVOLTINI DI MELANZANE - 17

Eggplant, Basil and Mozzarella, Baked In Tomato Sugo

BURRATA - 16

Italian Cows Milk Cheese, Fresh Fig, Radish, Endive

ANTIPASTO - 19/38

San Daniele Prosciutto, Truffle Salami, Mortadella, Fresh Melon, Basil, Olive Oil, Crostini, Mozzarella

CALAMARI ALLA GRIGLIA - 22

BBQ Calamari, Fresh Chilli, Rocket, Lemon

POLPETTE - 16

Wagyu Beef Meatballs with Tomato Sugo, Scamorza

INSALATE

CAESAR - 19

Pancetta, Crouton, Soft Egg, House Caesar Dressing

ITALIAN CABBAGE & FENNEL - 16

Pomegranate, Herbs, White Balsamic Vinaigrette

ROASTED BOSQ PEAR - 15

Witlof, Hazelnuts, Shaved Cucumber

HOUSE SALAD - 17

Leaves, Tomato, Avocado, Red Onion, Torn Basil

PANZANELLA - 17

Radicchio, Tomato, Cucumber, Olive

Add Roasted Chicken To Any Salad - 8



@OSTERIAZOEATERY



@OSTERIATWENTY

MONDAY: STEAK NIGHT — \$35

WEDNESDAY: PIZZA NIGHT — \$14

SECONDI

FROM THE KITCHEN

Sharing dishes from the kitchen

See specials board

12 HOUR COSTOLETTE DI MANZO - 42

Grilled Beef Short Rib, Rocket, Tomato Salsa

FILETTO DI SCOTCH - 46 (GF)

300g Char Grilled Scotch Fillet, Salsa Verde, Polenta Chips

TWICE COOKED HALF CHICKEN - 32

Cacciatore, Sausage, Pangrattato

PATATE E FAGIOLI - 28

Beans, Potatoes, Whipped Red Pepper

PESCE DEL GIORNO - MP

Fresh Market Fish of the Day

PASTA

SPAGHETTI CARBONARA - 25

Free Range Egg Yolk, Guanciale, Reggiano

GEORGES VENISON RAGU - 28

Victorian Venison, Chestnuts, Risoni

CHICKEN LINGUINI TETRAZZINI - 28

Peas, Mushroom, Tomato, Cream, Bread Crumbs

ROAST PUMPKIN AGNOLOTTI - 24

Spinach, Sage, Burnt Butter Sauce

GNOCCHI SORRENTINA - 26

Napoli Sauce, Baked with Mozzarella, Basil

RISOTTO CAPRESE - 25 (GF)

Fresh Tomato, Garden Pea, Basil, Mozzarella

LINGUINI OSTERIA - 32

Pan Roasted Prawns, Calamari, Zucchini, Garlic, Olive Oil, Fresh Tomato

SPAGHETTINI PESCATORE - 36

Prawns, Clams, Calamari, Spring Bay Mussels, Scallops, Garlic, Fresh Chilli, White Wine, Sun Dried Tomatoes

GIPPSLAND LAMB RIGATONI - 26

24 Hour Braised Lamb Shoulder, Tomato Sugo, Basil, Pecorino

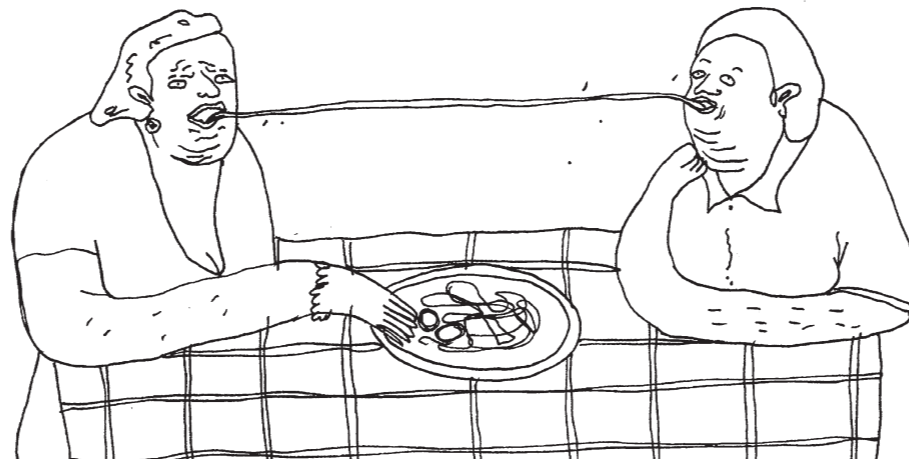
WAGYU BEEF LASAGNA - 26

Classic Beef Lasagna Done Our Way with Fontina Cheese, Truffle

SPAGHETTI BOLOGNESE - 25

Bolognese Sauce, Pecorino

All Pasta Available Gluten Free



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, Salami, Eggplant, Spinach, Chilli

BROCCOLINI - 21

Fior di Latte, Broccoli, Red Onion, Lemon

GORGONZOLA - 22

Gorgonzola, Pear, Walnut, Truffle Honey

PUTTANESCA - 23

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

GAMBERI - 26

Prawn, Shaved Zucchini, Olive, Rocket, Wasabi, Hot Chillies, Lemon

CAPRICCIOSA - 23

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

FORMAGGIO - 23

San Marzano Tomatoes, Bufala, Pecorino, Scarmozza

Gluten Free Pizza Available - 2

CONTORNI

SPINACH - 9

Sauteed Spinach, Garlic Chips

PATATINE - 9

Italian Fries with Lemon, Rosemary, Pecorino

SPROUTS & PANCETTA - 9

Pan Roasted Brussel Sprouts, Crispy Pancetta

SAUTEED GREEN BEANS - 9

Orange, Poppy Seed

FUNGHI - 8

Grilled Field Mushrooms, Scamorza

LARDO ROASTED POTATOES - 9

With Homemade Sugo

BAMBINI

LASAGNA - 14

CHIPS - 9

SPAGHETTI & MEATBALLS - 14

CALAMARI - 12

MARGHERITA PIZZA - 10

US

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

