

OSTERIA

denominazione di origine controllata

ALL-DAY DINING MENU

ANTIPASTI

arancini <i>ragu sauce croquettes with pomodoro dip</i>	19
frittata patate e cipolla <i>oven-baked egg with potato & onions drizzled with extra virgin olive oil</i>	20
asparagi uova e pecorino <i>grilled asparagus with boiled egg & shaved pecorino</i>	22
polpetta al pomodoro <i>big sized beef meatball in rich tomato sauce</i>	22
polpettine al formaggio <i>5pcs pork meatballs in creamy cheese sauce</i>	23
bocconcini di pollo alla milanese <i>breaded chicken fillet, petite salad, lemon, parmesan</i>	24
bufala frita con pesto al crema <i>buffalo mozzarella cheese golden fried with pesto cream sauce & walnut</i>	24
spinaci funghi <i>sautéed spinach with olive oil, garlic, pecorino</i>	24
caprese di bufala <i>bufala mozzarella, tomatoes, fresh basil</i>	26

calamari in umido <i>sautéed calamari, tomato sauce, olives, capers</i>	28
polpo e patate <i>octopus, potatoes, garlic, olive oil</i>	28
burrata <i>150gm burrata, rocket salad, tomatoes, parma ham</i>	30
gamberi mediterranea <i>sautéed prawns, garlic, chilli</i>	30
beef carpaccio <i>raw beef, rocket salad, parmigiano cheese, olive oil</i>	32
fritto misto <i>prawns, calamari, fish, tartar sauce</i>	32
salumi <i>chef's choice of assorted cold cuts</i>	34
antipasto italiana <i>bufala mozzarella, pecorino, assorted vegetable with home-style seasoned mushroom & cold cuts</i>	80
antipasto misti <i>burrata with mixed cold cuts (recommended for 4 pax)</i>	90

PIATTO DI FAMIGLIA

pesce al forno <i>oven baked whole sea bass, herbs, salt & lemon</i>	88
grigliata mista di pesce <i>prawn, calamari, scallops & fish fillet</i>	168

grigliata mista di carne <i>ribeye, lamb chops, sausages, chicken, vegetables</i>	188
piatto di 'giapponese' wagyu <i>780gm assortment of a5 kagoshima wagyu steak cut with mustard & salt</i>	238

SECONDI PIATTI

cotoletta di pollo <i>breaded chicken breast with salad & tartar sauce</i>	28
verdure alla griglia <i>assortment of grilled vegetables with olive oil & balsamico dressing — smoked salmon +\$6, prosciutto di parma +\$8</i>	28
bistecca di maiale <i>grilled pork chops, sautéed vegetables</i>	36
salmone alla griglia con verdure miste <i>grilled salmon, sautéed vegetables</i>	38

branzino mediterranean <i>seared seabass fillet, lemon caper sauce</i>	42
tagliata di manzo <i>australian sirloin (200gm) grilled & sliced with arugula salad</i>	46
costolette di agnello <i>NZ grilled baby lamb rack flavoured with rosemary & grilled mixed vegetables</i>	58
costata di manzo <i>USDA angus ribeye (250gm) with grilled vegetables</i>	62

PRIMI (pasta, risotto & lasagne)

lasagne classica <i>baked pasta sheet with minced beef ragu & mozzarella</i>	28
lasagne campania <i>button mushroom, potato, mushroom, black olives, bufala & mozzarella with crema bianca</i>	28
melanzane alla parmigiana <i>eggplant baked with mozzarella & tomato sauce</i>	30
lasagne porcini e pancetta <i>pasta sheet with porcini mushroom & pancetta</i>	32
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linguine aglio e olio <i>simple pasta with garlic, chilli flakes & extra virgin olive oil</i>	26
spaghetti puttanesca <i>anchovies, capers, olives, pine nuts, tomato sauce</i>	28
gnocchetti campidanesi <i>pork sausage, tomato sauce</i>	28
pasta vegetariano <i>market fresh vegetables (olive oil or tomato based)</i>	28
pasta alla carbonara * <i>egg yolk, parmigiano cheese, pancetta</i>	29
fusilli pesto genovese e burratina <i>pesto, mixed vegetables, burratina</i>	30
gnocchi quattro formaggi e noci <i>gnocchi, walnut, four cheese cream sauce</i>	30
pasta ai funghi <i>sautéed mushroom, garlic, basil, pasta tagliatelle, pecorino cheese</i>	30
linguine ai gamberi <i>fresh prawns, garlic, chilli, olive oil</i>	32

pasta ai frutti di mare * <i>mixed seafood, tomato sauce</i>	32
tagliatelle calamari zafferano <i>squid, saffron, garlic, cherry tomatoes, olive oil</i>	32
pasta vongole e bottarga * <i>clams, bottarga, olive oil, garlic</i>	36
tagliatelle nere al granchio <i>black pasta aglio olio with crab meat</i>	38
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ravioli di spinaci <i>8pcs spinach ravioli, tomato sauce, parmigiano cheese</i>	28
ravioli di funghi <i>mushroom with ricotta & butter parmesan cheese glazed</i>	30
ravioli sardi <i>lamb minced ragu with carrot ravioli in tomato sauce</i>	30
ravioli di cernia <i>grouper fish filling ravioli in cherry tomato jus drizzled with olive oil</i>	34
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risotto asparagi <i>italian rice, green asparagus</i>	30
risotto zafferano <i>italian rice, saffron</i>	30
risotto in crema di zucca e speck <i>italian rice in pumpkin cream with speck</i>	32
risotto al polpo nero <i>squid ink risotto with octopus</i>	36
risotto nemo <i>sea urchin flavoured italian rice with prawns, sprinkled with parsley</i>	38

* choice of pasta:

fusilli

linguine

penne

gluten free

rigatoni

spaghetti

tagliatelle

capellini

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PIZZA (classic-style long fermentation 24hrs)

margherita <i>tomato, mozzarella, fresh basil</i>	27
napoletana <i>tomato, mozzarella, anchovies, capers, oregano</i>	28
ortolana <i>tomato, mozzarella, mixed vegetables</i>	29
regina <i>mozzarella, 24-month aged parmesan, fresh oregano</i>	29
tonno e cipolla <i>tomato, mozzarella, tuna, onions</i>	29
asparagi <i>tomato, mozzarella, cooked ham, egg, asparagus</i>	30
popeye <i>tomato, mozzarella, ricotta cheese, spinach</i>	32
prosciutto funghi <i>tomato, mozzarella, cooked ham, fresh mushrooms</i>	32
4 formaggi <i>mozzarella, pecorino, taleggio, gorgonzola</i>	34
bologna <i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>	34
porchetta <i>mozzarella, cherry tomatoes, potato, pork loin, rosemary oil</i>	34
capricciosa <i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i>	36
diavola <i>tomato, mozzarella, spicy salami</i>	36
gorgonzola e salsiccia <i>tomato, gorgonzola, mozzarella, pork sausage</i>	36

parma rucola <i>tomato, mozzarella, parma ham, rocket salad, parmesan cheese</i>	36
special margherita <i>tomato, bufala mozzarella, fresh basil</i>	36
pinocchio <i>pistacchio cream, mozzarella, porcini, pork sausage</i>	38
salmone <i>smoked norwegian salmon, capers, cream</i>	38
leccese <i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>	40
montanaro <i>tomato, mozzarella, taleggio, speck, walnut</i>	40
sarda <i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>	40
smeagol <i>tapenade, mozzarella, coppa, sun-dried tomatoes * extra coppa ham +\$6</i>	40
tre fate <i>mozzarella, pecorino, porcini & button mushrooms, artichoke, fresh basil</i>	42
zucca <i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>	42
dolomiti <i>tomato sauce, mozzarella, porcini, provolone, speck</i>	44
pirata <i>tomato sauce, mozzarella, prawn, calamari</i>	48

DAPIZZA (pizza sandwich)

D.O.C (<i>davide's-own-creazione</i>) <i>rocket salad, bufala mozzarella, cherry tomatoes</i>	28
milano <i>chicken cotoletta, roma tomatoes, shredded lettuce with tartar sauce</i>	28
tuscany <i>salami, cooked ham, porchetta, parmesan cheese & rocket salad</i>	29
puglia <i>air-flown burrata from puglia, parma ham with spinach</i>	30
apulia <i>sautéed mushrooms, porcini mushroom, spinach, grana padano & cherry tomatoes</i>	32
"hamburger" <i>grilled angus beef patties, cheddar cheese, tomatoes & home-made mayonnaise</i>	32
nautilus <i>octopus, bottarga from sardinia with mixed salad</i>	34

* additional salad +\$4 / french fries +\$5 / sautéed vegetable +\$6

DOLCE

gelato (2 scoops)	12
panna cotta	15
bittersweet lava cake	18

ZUPPE E INSALATA

insalata miste <i>mixed salad</i>	18
insalata cesare <i>romaine lettuce with anchovy & garlic dressing — tuna +\$5, smoked salmon +\$6, prosciutto di parma +\$8</i>	20
insalata greka <i>mixed salad, roasted pepper, croutons, feta cheese, yoghurt</i>	20
insalatona <i>mixed salad, olives, cherry tomatoes, boiled egg, tuna</i>	22
insalata di pollo <i>grilled chicken salad drizzled with rosemary oil & parmesan cheese</i>	24
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zuppa della nonna <i>grandma-style chicken soup with seasonal vegetables</i>	16
zuppa di funghi <i>wild mushrooms soup</i>	17
zuppa di mare <i>seafood soup</i>	20

tiramisu (<i>must try!</i>)	18
cheesecake (<i>indulgence!</i>)	20
pizza nutella * additional scoop of gelato +\$4	25

BEER ON TAP



peroni

Delivers a crisp and refreshing beer with a delicate balance of bitterness, citrus and spicy aromatic notes, combined with a fast and clean finish.

Alcohol by Vol.: 5.1% ABV

12 / 18
(mug) (quart)



heineken

A crisp & refreshing style of European Lager, slightly bitter finish, which makes it taste clean & crisp. This beer would taste best when served ice cold on a hot day.

Alcohol by Vol.: 5.0% ABV

13 / 19
(mug) (quart)



kirin ichiban

Kirin Ichiban is Japanese-style pilsners with a smooth, full-bodied and refreshing taste.

Alcohol by Vol.: 5.0% ABV

13 / 19
(mug) (quart)



erdinger malt

This classic wheat beer blends gently spicy malt aromas with mildly bitter hops. Its secret lies in our unique ERDINGER brewing yeasts.

Alcohol by Vol.: 5.3% ABV

14 / 22
(mug) (quart)



guinness draught

Guinness Draught provides the beer a smooth, velvety mouthfeel. The very dark beer features a dense, creamy head when poured properly.

Alcohol by Vol.: 4.2% ABV

15 / 23
(mug) (quart)

BY THE GLASS

italian red <i>cavaliere chianti DOCG</i>	14	prosecco gls	16
italian white <i>ruffino orvieto classico</i>	15	prosecco bitl	90
italian premium red <i>emotivo montepulciano</i>	16	champagne bitl	140
italian premium white <i>emotivo pinot grigio</i>	16	aperol spritz	20
AUS/NZL white/red <i>villa maria sauvignon blanc penfolds shiraz cabernet</i>	16	peach bellini	20
		negroni	24
		espresso martini	24
		boulevardier	26
		still/sparkling water 750ml	10