

STUZZICHINI

OLIVE MARINATE 9
Mixed Marinated Olives

FOCACCIA 6/ GF 10
Daily Baked Focaccia served warm with EVOO

GNOCCO FRITTO 8
Housemade Fried Bread

OLIVE ALL'ASCOLANA 12
Deep Fried Crumbed Olives Stuffed with Beef and Pork

ARANCINI TARTUFO E PORCINI 16
Deep Fried Crumbed Rice Ball
Stuffed with Mozzarella, Porcini and Truffle

ANTIPASTI

ANTIPASTO DELLA CASA 22/33
A Selection of Italian Cured Meats and Cheeses

FRITTO MISTO TRICOLORE 25
Lightly Fried Calamari, Prawns and Zucchini

CRUDO DI TONNO 20
Yellow Fin Tuna Crudo Anchovies and Lime Dressing

BATTUTA di MANZO 25
Rangers Valley Beef Tartare

BURRATA BOLOGNA 22
Fresh Burrata, Mortadella and Pistacchio

STRACCHINO E MORTADELLA 20
Fresh Emilia Romagna Creamy Cheese and Mortadella

CAPRESE DI BUFALA O BURRATA 20
Fresh Tomato Salad with Buffalo Mozzarella or Burrata



PASTA

GNOCCHI AL RAGÚ DI WAGYU 33
Gnocchi with David Blackmore's Wagyu Ragù

LASAGNA CLASSICA AL FORNO 29
Housemade Traditional Lasagna

SPAGHETTI ALLA CARBONARA 30
Giovanni Fabbri Spaghetti, Guanciale, Egg,
Black Pepper and Parmigiano Reggiano

LINGUINE AL RAGÚ DI GAMBERI 33
Giovanni Fabbri Linguine
Prawns Ragù with chili and garlic and Tomato Sauce

RAVIOLI PROSCIUTTO DI PARMA E BURRATA 34
Housemade Ravioli with Prosciutto di Parma, Cherry
Tomatoes, Ricotta and Burrata

RIGATONI MELANZANE, BUFALA, BASILICO 29
Mancini Pastificio Agricolo Rigatoni
Eggplant, Buffalo Mozzarella with Tomato and Basil

RIGATONI ALL'AMATRICIANA 29
Mancini Pastificio Agricolo Rigatoni
Guanciale, Pecorino Romano and Tomato Sauce

TAGLIATELLE WITH BOLOGNESE/WAGYU/PORCINI
29/33/33
Housemade Tagliatelle
Classic Bolognese Sauce Veal and Pork/Wagyu/Porcini

SECONDI

SCALOPPINE DI POLLO 30
Free Range Chicken Scaloppine in White Wine Sauce Served
with Green Salad

TONNO ALLA GRIGLIA 39
Chargrilled Yellow Fin Tuna Steak Served with
Green Salad

CARNI DALLA NOSTRA GRIGLIA

450g FULL BLOOD WAGYU SCOTCH 170
MB9+ - 28 Days Dry Aged - Mayura Station (SA)

500g FULL BLOOD WAGYU SCOTCH 250
MB9+ - 56 Days Dry Aged - David Blackmore (VIC)

250g F1 CROSSBRED ANGUS/WAGYU SIRLOIN 50
MB4+ - 28 Days Dry Aged - Tajima (NSW)*

200/400g A5 JAPANESE BLACK WAGYU SIRLOIN 100/200
MB12+ - 35 Days Dry Aged - Myiazaki (JAPAN)

350g FULL BLOOD CHOCOLATE FED WAGYU SIRLOIN 170
MB9+ - 42 Days Dry Aged - Mayura Station (SA)

700g FULL BLOOD WAGYU TOMAHAWK 190
MB9+ - 56 Days Dry Aged - 2GR (NSW)

(Steaks Are Served with Sides, *served with
Rocket and Parmesan Salad)

CONTORNI

PATATE ARROSTO 12
Roasted Potatoes

VERDURE ALLA GRIGLIA 13
Mixed Chargrilled Vegetables

BROCCOLINI SALTATI 13
Pan Fried Broccolini
Served with Toasted Almonds and Eschalots

RUCOLA E PARMIGIANO 14
Rocket Salad with Shaved Parmesan Cheese

PATATINE FRITTE 12
French Fries

INSALATA DELL'OSTERIA 15
Baby Cos Salad, Red Cabbage, Fennel,
Toasted Walnuts, Pears and Balsamic Dressing

\$15 A BOTTLE BYO AVAILABLE FROM SUNDAY TO THURSDAY EXCLUDING
PUBLIC HOLIDAYS

10% Discretionary Service Charge Applies on Tables of 6 or more.
10% Surcharge Applies on Sundays and 15% on Public Holidays.
Our menu contains allergens and is prepared in a kitchen that
handles nuts, shellfish, gluten. Whilst all reasonable efforts
are taken to accommodate guest dietary needs, we cannot
guarantee that our food will be allergen free.