

BONDI



ANTIPASTI

ANTIPASTO DELLA CASA a selection of Italian cure meats & cheeses	\$18/28
FRITTO MISTO TRICOLORE Lightly fried calamari, prawns & zucchini	\$20
PIADINA PARMA & STRACCHINO Traditional flat bread with Parma prosciutto e Stracchino cheese	\$16
CARPACCIO di TONNO Fresh Yellow fin tuna Carpaccio w EVOO, basil and thyme	\$18
TARTARE di MANZO Rangers Valley Beef Tartare of the day	\$20
BURRATA BOLOGNA Fresh Burrata with Mortadella & Pistacchi	\$20
OLIVE MARINATE Mixed marinated Olives	\$7
OLIVE all'ASCOLANA Deep fried crumbed Olives stuffed with beef & pork mince	\$14
ARANCINI TARTUFO E PORCINI Deep fried crumbed rice ball stuffed with mozzarella, porcini, truffle	\$14

[cheese & cured meats]

PASTA (GF option, Penne or Gnocchi)

GNOCCHI al RAGU' di WAGYU Gnocchi with David Blackmore Wagyu ragu'	\$30
CAPPELLETTI ai PORCINI Traditional homemade cheese filled pasta with Porcini Mushrooms	\$29
LASAGNA CLASSICA al FORNO Homemade traditional Lasagna	\$25
SPAGHETTI alla CARBONARA Giovanni Fabbri Spaghetti w/pork cheek, egg, black pepper and Parmigiano	\$26
LINGUINE al RAGU' di GAMBERI	\$28
RAVIOLI PROSCIUTTO di PARMA e BURRATA Handmade ricotta ravioli & Parma prosciutto, cherry tomato, burrata	\$32
RIGATONI MELANZANE, BUFALA, BASILICO Mancini tube pasta w/eggplant, buffalo mozzarella w/tomato & basil sauce	\$26
SPAGHETTONI al RAGU' di AGNELLO Homemade pecorino & rosmery spaghetti with lamb ragu'	\$29
TAGLIATELLE al RAGU' CLASSICO/WAGYU Handmade tagliatelle with bolognese sauce/wagyu ragu'	\$26/30

SALUMI E FORMAGGI

(check out our bread selection!)

PROSCIUTTO di PARMA From Emilia Romagna gr 50/100	\$9/16
PROSCIUTTO San DANIELE From Friuli Venezia Giulia gr 50/100	\$9/16
CULATELLO Emilia Romagna Italy's best gr 50/100	\$10/18
MORTADELLA di BOLOGNA From Bologna with LOVE gr 50/100	\$8/15
STRACCHINO & MORTADELLA Fresh Emilia Romagna creamy cheese & Mortadella	\$19
BURRATA BOLOGNA Fresh Burrata with Mortadella & Pistacchio nuts	\$20
CAPRESE di BUFALA/BURRATA Fresh Tomato salad with Buffalo/Burrata	\$20
BURRATA/BUFALA/STRACCHINO Fresh Burrata/Bufalo Mozzarella/Stracchino cheese	\$10

[bread]

PANI

FOCACCIA/GF Handmade daily	\$5/10
PANE/GF Handmade daily	\$5/7
PIADINA Handmade regional Flat Bread	\$5
GNOCOCO FRITTO Handmade Fried bread	\$5

[from our grill #meatsafari]

DALLA NOSTRA GRIGLIA

250gr SIRLOIN MS 5+ (grass fed) W/ROCKET & PARMESAN 4 weeks dry aged - Rangers Valley (Glenn Innes - NSW)	\$36
350gr FULL BLOOD WAGYU SIRLOIN MS 9+ (grain fed) W/SIDES 8 weeks dry aged - Sevens Creek (VIC)	\$80
500gr F2 XWAGYU SCOTCH FILLET MS 7+ (grain fed) W/SIDES 6 weeks dry aged - W.Black (Southern - NSW)	\$95
400gr FULL BLOOD WAGYU DEBONED RIB EYE MS 9+ (grain fed) W/SIDES 6 weeks dry aged - 2GR (Mudgee - NSW)	\$90
1,5kg FULL BLOOD WAGYU TOMAHAWK MS 9+ (grain fed) W/SIDES (24h notice) 8 weeks dry aged Tomahawk - 2GR (Mudgee - NSW)	\$220

[meat & fish]

CARNE E PESCE

SCALOPPINE di VITELLO Veal scaloppine with white wine sauce w/green salad	\$29
TONNO alla GRIGLIA Char-grilled Yellow fin Tuna steak w/green salad	\$28



SET MENU: PASTE Mix of Antipasti, 3 Pasta, Tiramisu	\$55
SET MENU: SECONDI Mix of Antipasti, Tuna & Sirloin, Tiramisu	\$60
SET MENU: COMPLETO Mix of Antipasti, 3 Pasta, Tuna & Sirloin, Tiramisu	\$65

SET MENU AVAILABLE FOR GROUPS OF 6 PEOPLE OR MORE
AND MANDATORY FOR GROUPS OF 10 OR MORE
BYO AVAILABLE FROM SUNDAY TO THURSDAY EXCLUDING PUBLIC
HOLIDAYS
CAKE FEE 20\$ PER TABLE

[sides]

CONTORNI

PATATE ARROSTO Roasted potatoes	\$10
VERDURE alla GRIGLIA Mix char-grilled vegetables	\$10
BROCCOLINI SALTATI Pan fried Broccolini w/toasted almonds & eshallots	\$10
RUCOLA & PARMIGIANO Rocket salad w/ shaved Parmesan cheese	\$11
PATATE FRITTE French Fries	\$10
INSALATA dell"OSTERIA Baby Cos salad, red cabbage, fennel, toasted walnuts, pears w/ balsamic dressing	\$14