



Osteria Menu

Our dishes are designed to share

Arancini

Trio of Bolognese and vegetarian arancini \$27

Parmigiana di Melanzana (Vegetarian)

Baked, battered eggplant layered with mozzarella, Napolitana sauce and basil served with bread \$25

Insalata di Caprese (Vegetarian)

Classic Italian fresh mozzarella, tomato and basil salad served with bread \$28

Polpette

Meatballs (Nonna Teresa's secret recipe) served with bread \$27

Orecchiette Calabrese

Orecchiette pasta, Italian sausage, broccoli, pancetta, cream and hint of chilli \$35

Ravioli Italiani (Vegetarian)

Handmade spinach and ricotta filled ravioli with creamy feta, spinach and roasted pumpkin \$32

Cotoletta

Italian veal schnitzel served with side of Napolitana sauce and herb roasted potatoes \$35

Risotto Funghi (Vegetarian and Gluten Free)

Creamy mushroom risotto with truffle paste \$32

Grigliata di Pesce Misto (Gluten Free)

Grilled prawns, calamari and the fish of the day served with salad and roasted potatoes \$55

SIDES

Mixed green leaf, pear and parmesan salad \$15

Home style roasted potatoes \$12

COFFEE & DESSERT

Café Italiano \ Italian Coffee

Espresso / Macchiato (Espresso with a small splash of milk) \$4 / \$4.50

Dessert

Please ask our friendly staff for the daily dessert options

Dietary options available upon request

Our dishes are subject to seasonal availability

*NO SPLIT BILLS \ GRAZIE FOR YOUR UNDERSTANDING
FOR THEIR SAFETY, CHILDREN ARE TO BE SEATED & SUPERVISED AT ALL TIMES
SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS*

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