

OSSETI 2020

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LITTLE SOMETHING

Bowl Of Smoked Almonds (VG) – 8

Bowl Of Olives (VG) – 8

Antipasto – 38

Selection of salumi, prosciutto, marinated vegetables & regional cheeses

Bruschetta (V) – 12

Tomatoes, basil, fior di latte

Oysters – 4 each

- Natural

- Single shot, sake, mirin, soy, ginger

Kingfish Tacos (GF) – 18

Matcha Taco of kingfish, candied chilli, finger lime, avocado

Buffalo Mozzarella (V) – 22

Semi dried tomatoes, almonds, soft herbs, olive oil, our sourdough

Prosciutto Crudo di Parma – 16

Mornello 20 months (50g)

Salame Fellino – 16

Pure Pork pressed Salami (50g)

Hot Cacciatore – 16

Hot Hunters' style Italian Salami (50g)

Merguez Lamb – 16

Meatballs cooked in tomato, green harissa

Salmon Pastrami – 20

Sliced cured fresh salmon, pickled vegetables, pastrami spice blend, crispy pork skin butter & house made sourdough bread

Arancini Ai Funghi (V) – 14

Mushroom arancini

Calamari Fritti – 19

Flash-fried calamari, squid-ink sauce, burnt lemon

Cauliflower Beignet (V) – 12

Deep fried cauliflower, labna yoghurt, smoked paprika

SIDES

Steamed Nouvelle Potatoes (GF) – 9

Potatoes, sea salt, capers & olives

Sauteed Broccoli (GF) – 9

Anchovies, garlic, chilli

Hot Chips (V) – 9

Citrus, salt and vinegar

Dressed Leaves – 6

Brussel Sprouts (GF) – 9

Crispy pancetta, spiced ketchup

SOMETHING MOOR

Roast Duck Balsin – 42

Crisp duck breast, crispy duck cigar, spring onion, compressed cucumber

Pan Roasted Snapper Fillet (GF) – 38

Chorizo, potato, spring onion, wilted spinach, sweet & sour dressing

Roast Hazledene Chicken Breast Nduja Toastie – 32

Salad of green beans, rocket, Ceasar dressing, reduced chicken stock

Crispy Berkshire Pork Belly & Sanguinaccio – 36

Ravioli of pork cheek, celeriac remoulade, wilted spinach, black pudding, apple purée, pan juices

Braised Three Paddock Beef Cheek – 32

Risoni pasta, salsa verde, pine nuts, wood sorrel

PASTA & RICE

GF PASTA AVAILABLE

Spaghetti Carbonara – 25

Carbonara with guanciale cured meat, free range eggs, black pepper and Parmigiano Reggiano
Add Prawns - 8

Pan Fried Gnocchi (V) – 26

Seasonal roasted mushroom, thyme, lemon, mascarpone and porcini oil

Gnocchi Ragu – 26

Pot roasted lamb shoulder, roasted onion, broad bean & juices

Zarzuela de Marsico's (GF) – 36

Shellfish stew, calamari, chorizo, bomba rice

Risotto (GF) – 26

Fennel, sage & asparagus

Seafood Linguini – 39

Linguine with mussels, clams, prawns, scallops, Napoli sauce and Ashbrook chardonnay

Tagliatelle Bolognese – 25

Tagliatelle Pasta served with our freshly homemade Beef Bolognese Sauce

Lasagna – 26

Homemade Wagyu Beef Lasagna with Fontina Cheese and a touch of Truffle

Penne – 25

Short pasta, fennel pork sausage, peppers, Sicilian olives, chilli, tomato, parsley

SALAD W'THINGS

Carpese (V,NF) – 18

Fresh mozzarella, tomato, basil & EVOO

Grilled Pumpkin Salad (VG) – 18

Smoked almonds, seeds, greens, nam phrik num

Beetroot & Burrata (V,NF) – 18

Burrata, carpaccio beetroot, chard leaves, puffed black rice & radish

Rocket Salad (V,NF) – 15

Rocket leaves, shaved pears, pecorino & balsamic dressing

PIZZA

ALL OUR PIZZA CAN BE BAKED ON A GF BASE

Focaccia (V) – 12

garlic or mix herb focaccia

Garlic Pizza (V) – 14

garlic & cheese

Margherita (V) – 19

San Marzano tomatoes, fior di latte, basil

Pizza Tartufo (V) – 28

Fior di latte, wild mushroom, French truffle, spinach

Prawn Pizza – 26

San Marzano Tomatoes, fiore di latte, olives, rocket, tomato salsa, chilli oil

Beetroot Pizza (VG) – 22

Rosemary, beetroot, cherry tomato, roasted onion, capers

Gorgonzola (V) – 22

White base, gorgonzola, shaved pear, walnut & truffle honey

Prosciutto – 25

San Marzano tomatoes, fior di latte, prosciutto, rocket, pecorino

Capricciosa – 23

San Marzano tomatoes, fior di latte, artichokes, olives, ham, mushrooms

Roasted Eggplant – 24

San Marzano Tomatoes, fiore di latte, chorizo, blistered cherry tomato, goat's cheese

Piccante – 24

San Marzano tomatoes, fior di latte, onion, blue cheese, hot salami

Tutto – 28

San Marzano tomatoes, fior di latte, ham, salami, olives, capsicum, onion, mushroom

SHARE 1

Chef's selection of dishes for a minimum of 2 people to share

\$65 p/p