

OSHEI 20

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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) – 14

Tomatoes, basil, fior di latte

Tempura Prawns – 22

Bean shoot salad, Nam jin

Heirloom Carrots (GF) (VG) – 14

Roasted heirloom carrots, hommus, crispy chickpeas, paprika oil

Fish Crudo (GF) – 22

Lime, chilli, wakame salad, radish

Chicken Meatballs – 16

Tomato sugo, pinenuts, sage

Cavolo Nero & Taleggio Croquette (V) – 20

Aioli, smoked paprika

Arancini Ai Funghi (V) – 16

Mushroom arancini

Calamari Fritti – 22 / 32 main

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

Cauliflower Beignet (V) – 16

Deep fried cauliflower, labna yoghurt, smoked paprika

SIDES

Roasted Mushrooms (GF) – 9

Roasted mushrooms, tarragon, verjuice, creme fraiche

Sauteed Broccoli (GF) – 9

Anchovies, garlic, chilli

Hot Chips (V) – 9

Citrus, salt and vinegar

SALAD W'THINGS

Carpese (V,NF) (GF) – 18

Fresh mozzarella, tomato, basil & EVOO

Grilled Pumpkin Salad (VG) (GF) – 18

Smoked almonds, seeds, greens, nam phrik num

Rocket Salad (V,NF) (GF) – 15

Rocket leaves, shaved pears, pecorino & balsamic dressing

Waldorf Salad (GF) – 16

Apples, toasted walnuts, celery, mayonnaise, bitter leaves

PASTA & RICE

GF PASTA AVAILABLE

Spaghetti Carbonara – 27

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

Potato Gnocchi, Pomodoro (V) – 24

Napoli Sauce, torn Mozzarella, Basil

Gnocchi Ragù – 26

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

Zarzuela de Marsico's (GF) – 38

Shellfish stew, calamari, chorizo, bomba rice

Chicken Risotto (GF) – 28

Morel mushroom, truffle oil, pecorino

Seafood Linguini – 42

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 Amatriciana – 26

Napoli Sauce, Bacon, Onions, garlic, chilli, olives

SOMETHING MOOR

Porterhouse Steak – 48

Glazed carrots, wild mushroom jus

Crusted Lamb Rack – 46

Warm salad kipfler potato, endive, olives & capers, salsa verde

Chicken Breast – 36

Warm tomato, leek & zucchini eschabesche

Pork Cutlet – 38

Pepperonata, silverveet croquette

F.O.D – M.P

Poached mussels, tomato, spinach

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

Nero – 28

Activated charcoal base, San Marzano Tomatoes, fior di latte, scallops, calamari, prawns, fresh herbs

Pumpkin (V) – 24

Roast pumpkin, mozzarella, labna, coriander, red onion, green harissa

Cheese Pizza (V) – 24

Mozzarella, goats cheese, pecorino, buffalo mozzarella

Prosciutto – 27

San Marzano tomatoes, mozzarella, prosciutto, rocket, pecorino

Capricciosa – 25

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

Roasted Eggplant – 26

Mozzarella, chorizo, blistered cherry tomato, goat's cheese

Piccante – 26

San Marzano tomatoes, mozzarella, onion, blue cheese, hot salami

Carne – 28

Hot Salami, San Marzano Tomatoes, Mozzarella, Capocollo, pancetta, green capsicum, tomato salsa



SCAN AND
CHECK IN NOW

FOOD ALLERGY WARNING - OUR FOOD MAY CONTAIN OR HAVE COME IN CONTACT WITH PEANUTS, TREE NUTS, SOY, EGGS, WHEAT, FISH SHELLFISH, OR DAIRY PRODUCTS. PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY CONCERNS.