A LA CARTE

PANE Wholemeal organic bread, Rio Vista extra virgin olive oil [DF, V] 5.5ea

PARMIGIANO E OLIVE 24-month aged Parmigiano Reggiano, rosemary and garlic marinated Italian olives [GF, V] 16

GAMBERETTI IN SALSA AURORA Sourdough crostini, poached royal red prawns (A), aurora sauce, baby gem lettuce [DF] 19

MONDEGHINI Milanese meatballs 19

SALAME FELINO Plate of salame felino, pickles, Sardinian flatbread 18

PROVOLONE VALPADANA DOP IN CARROZZA Golden fried provolone sandwich, mortadella, provolone cream, pistachio gremolata 12

FAVE E CICORIA Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, chilli [GF, V] 21

CRUDO DI TONNO ALLA MARINARA Tuna (A) *crudo*, fresh tomato, Pantelleria capers, oregano 29

POLPO E FAGIOLI Chargrilled WA Fremantle octopus (A), borlotti beans, radicchio, Amalfi lemon 33

CARPACCIO CIPRIANI Stone Axe Wagyu carpaccio, Cipriani sauce, rocket, Parmigiano Reggiano 29

VITELLO TONNATO Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers [GF, DF] 29

BURRATA ALLA CATALANA Burrata, pickled onion, celery, yellow cherry tomato 29

MACCHERONI AL POMODORO GIALLO Maccheroni pasta, yellow tomato sugo, roasted heirloom cherry tomato, basil, salted ricotta [V] 35

TAGLIATELLE AL SALMONE Egg tagliatelle, smoked salmon (A), salmon roe, dill, lemon 38

BUSIATE GAMBERI E ZUCCHINE Royal red prawns (A), zucchini flower, bottarga 42

SPAGHETTI CHITARRA CON PALLOTTINE Egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano 38

PARMIGIANA DI MELANZANE Layered eggplant, tomato, basil, mozzarella [GF, V] 37

PESCE Grilled pink snapper (A), lemon dressing, turnip tops, pistachio gremolata, chilli 41

SALTIMBOCCA Veal sirloin, prosciutto, sage, white wine sauce [GF] 46

AGNELLO ALLA VIGNAROLA Roasted lamb rump, green asparagus, broad bean & pea salad, Amalfi lemon, dill 53

BISTECCA DEL GIORNO Steak of the day, rosemary oil *(limited portions available)* [GF] MP

RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing [GF, V] 17

BROCCOLINI Grilled broccolini, goat cheese, smoked almonds [GF, V] 18

PATATINE FRITTE Shoestring skin-on fries with truffle pecorino [GF, V] 17

POSTINO SHARING MENU

Recommended by the Chefs

PANE
Wholemeal organic bread, Rio Vista extra virgin olive oil

VITELLO TONNATO
Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

CRUDO DI TONNO ALLA MARINARA
Tuna (A) *crudo*, fresh tomato, Pantelleria capers, oregano
.....

MACCHERONI AL POMODORO GIALLO
Maccheroni pasta, yellow tomato sugo, roasted heirloom cherry tomato, basil, salted ricotta

SALTIMBOCCA
Veal sirloin, prosciutto, sage, white wine sauce
Served with rocket, Parmigiano-Reggiano, balsamic dressing
.....

TIRAMISÙ AL PISTACCHIO
Mascarpone, Bronte pistachio, coffee, savoiardi biscuits

89PP

Postino Osteria is inspired by those small traditional osterias that exist all over Italy, and only the locals know about. Relax and enjoy! Eat with your hands & share with your friends!

A great local osteria is a home away from home.

Chef Alessandro Pavoni's Favourite Dishes

Seafood origins: (A) Australia, (I) Import, (M) Mixed

Gluten free pasta is available upon request. We cannot guarantee allergen-free dishes.

Vegetarian and vegan sharing menu available.

10% Weekend Surcharge | 15% Public Holiday Surcharge. Thank you for your understanding.

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Grazie e buon appetito!

DOLCI

TIRAMISÙ AL PISTACCHIO Mascarpone, Bronte pistachio, coffee, savoiardi biscuits 24

ZUPPA INGLESE Vanilla and chocolate custard, Alchermes sponge cake, dark chocolate chips, orange 22

SEMIFREDDO ALLE FRAGOLE Strawberry semifreddo, whipped vanilla cream, strawberry compote, balsamic vinegar 20

AFFOGATO Scoop of vanilla gelato with espresso 11
Add your choice of liquor +$9

FORMAGGI Selection of three Italian cheeses served with condiments and crackers 32

AFTER DINNER COCKTAILS

CHOCOLATE NEGRONI Cacao washed Appleton Signature Rum, Campari, Antica Formula, Creme de Cacao, chocolate bitters 25

ESPRESSO MARTINI Skyy Vodka, Tia Maria, espresso 24

AMARETTO SOUR Amaretto Disaronno, citrus, sugar, egg white 24

VINI DOLCI

2025	Macarini Moscato d'Asti – Piemonte – 90ml	21
2018	Gilbert Family Wines, Late Harvest Riesling -- Orange, NSW – 90ml	26

DIGESTIVI

Il Vecchio Amaro del Capo - Limbadi, Calabria	16
Cappelletti Sfumato - Trento, Trentino	14
Montenegro - Bologna, Emilia-Romagna	14
Averna - Caltanissetta, Sicilia	14
Colazingari Amaro Laziale - Alatri, Lazio	14
Fernet Branca - Milano, Lombardia	16
Domenis 1898 Grappa Storica Nera Bio – Friuli	26
Domenis 1898 Grappa Secolo Riserva Millesimata – Friuli	38

CAFFÉ E TÉ

Illy Coffee (Soy, Oat, Decaf +1) 5.5

Caffè Corretto Espresso with a dash or Grappa OR Sambuca OR Amaretto 11

Té - *'Specialty Tea' by Tea Journeys*

English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass Ginger, Green 5.5