

A LA CARTE

PANE Wholemeal organic bread, Rio Vista extra virgin olive oil DF, V	8
PARMIGIANO E OLIVE 24 month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives GF, V	16
PEPERONCINI RIPIENI Hand stuffed peppers with tuna GF, DF	14
MONDEGHINI Milanese meatballs	16
FAVE E CICORIA Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, Calabrian chilli GF, V	20
CRUDO Hiramasa kingfish crudo, cucumber <i>gazpacho</i> , fresh pomegranate, chives GF	29
BACCALA MANTECATO Venetian-style, whipped Aquana Murray cod, polenta chips	24
CULACCIA DI BUSSETO Aged premium Parma prosciutto GF, DF	28
WAGYU TONNATO Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers GF, DF	28
MOZZARELLA E ACCIUGHE Buffalo mozzarella, Olasagasti anchovies, fresh baby capsicum, mint GF	27
RUOTE ALLA CRUDAIOLA Ruote, marinated mixed tomatoes, salted ricotta, black olives, basil V	30
LINGUINE CON CICALE DI MARE Home-made egg linguine, charcoal-grilled Moreton Bay bug, preserved Amalfi lemon sauce	45
MEZZI PACCHERI AL CAPRETTO Mezzi paccheri, slow cooked Meredith Dairy baby goat ragout, Meredith Dairy goat cheese, parsley, baby sundried tomatoes	36
SPAGHETTI CHITARRA CON PALLOTTINE Home-made egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano	37
PARMIGIANA DI MELANZANE Layered eggplant, tomato, basil, mozzarella GF, V	36
PESCE DEL GIORNO Fish fillet of the day, preserved orange, pickled fennel, dill GF	48
SALTIMBOCCA Veal sirloin ' <i>saltimbocca</i> ', prosciutto, sage, white wine sauce GF	42
BISTECCA DEL GIORNO Steak of the day, rosemary oil (<i>limited portions available</i>) GF	130
RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing GF, V	16
FAGIOLINI Chilled green beans, salted ricotta, cherry tomato, mint GF, V	16
PATATINE FRITTE Shoestring skin-on fries with truffle pecorino GF, V	16

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. Benvenuto e buon appetito!

POSTINO SHARING MENU

Recommended by the Chefs

Wholemeal organic bread, Rio Vista extra virgin olive oil

Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

Hiramasa kingfish crudo, cucumber *gazpacho*, fresh pomegranate, chives

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Ruote, marinated mixed tomatoes, salted ricotta, black olives, basil

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Veal sirloin '*saltimbocca*', prosciutto, sage and white wine sauce
served with rocket salad

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Pistachio tiramisu

79PP

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Grazie e buon appetito!

Chef Alessandro Pavoni's Favourite Dishes

Gluten free pasta is available upon request. Vegetarian and vegan sharing menu available.
A surcharge of 10% applies on Sundays. A surcharge of 15% applies on public holidays.

DOLCI

PISTACCHIO TIRAMISÙ Mascarpone, Bronte pistachio, coffee, savoiardi biscuits	22
BABÀ NAPOLETANO Rum babà, whipped pastry cream, Amarena cherries, Amarena cherry syrup	19
MILLEFOGLIE Layered puff pastry, Italian vanilla custard, mixed berries	22
FORMAGGI Selection of three Italian cheeses served with condiments and crackers	32

AFTER DINNER COCKTAILS

ESPRESSO MARTINI Vodka, espresso, coffee liqueur	22
AMARETTO SOUR Amaretto Disaronno, citrus, sugar, egg white	22

VINI DOLCI

2023	Vietti 'La Cascinetta' Moscato d'Asti, Piemonte - 375ml	18	69
2018	Ornella Molon 'Bianco Ornella' Verduzzo, Sauvignon, Traminer, Veneto - 500ml	32	160
NV	Giuseppe Campagnola 'Il Fortificato' Rondinella, Corvinone, Corvina, Veneto - Fortified	22	158

DIGESTIVI

Il Vecchio Amaro del Capo - Limbadi, Calabria	16
Cappelletti Amaro Trentino - Trento, Trentino	13
Cappelletti Sfumato - Trento, Trentino	14
Montenegro - Bologna, Emilia-Romagna	14
Averna - Caltanissetta, Sicilia	14
Colazingari Amaro Laziale - Alatri, Lazio	14
Amaro Nonino - Udine, Friuli	17
Fernet Branca - Milano, Lombardia	16
Domenis 1898 Grappa Storica Nera Bio – Friuli	26
Domenis 1898 Grappa Secolo Riserva Millesimata – Friuli	38

CAFFÈ E TÉ

Illy Coffee (Soy, Almond, Oat, Decaf +1)	5.5
Caffè Corretto Espresso with a dash of Grappa OR Sambuca OR Amaretto	11
Té - 'Specialty Tea' by Tea Journeys	
English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass Ginger, Green	5.5

A credit card processing fee applies to all transactions. Thank you for your understanding.

