

PICK YOUR OWN POSTINO EXPERIENCE 99pp

PANE Wholemeal organic bread, Rio Vista extra virgin olive oil

ENTRÉE – CHOOSE TWO

MONDEGHINI Milanese meatballs

GAMBERI IN SALSA AURORA Sourdough crostini, poached prawns, aurora sauce, baby gem lettuce 

2GR WAGYU BRESAOLA Parmigiano-Reggiano, Cipriani sauce, rocket, Sardinian flatbread

SALAME FELINO Plate of salame felino, pickles, Sardinian flatbread

POLPO CARPACCIO Octopus carpaccio, potato and eschalot dressing,
Taggiasca olives, celery, bronze fennel

FAVE E CICORIA Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, chilli 

BURRATA ALL'ASSASSINA Crisp spaghetti cake, chilli, burrata, crispy garlic flakes, oregano

PASTA – CHOOSE ONE

ORECCHIETTE AL PEPERONE Orecchiette, roasted capsicum sauce, stracciatella, anchovies,
hazelnut Crumb ^{v, VG}

CAVATELLI SPANNER CRAB Cavatelli, spanner crab, garlic cream, crustacean chilli oil, parsley

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

MAIN – CHOOSE TWO

PARMIGIANA DI MELANZANE Layered eggplant, tomato, basil, mozzarella

PESCE Grilled butterflied pink snapper, lemon dressing, pistachio gremolata, chilli

SALTIMBOCCA Veal sirloin, prosciutto, sage, white wine sauce 

BISTECCA DEL GIORNO Steak of the day, rosemary oil 10pp 

SIDE – CHOOSE ONE

RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing

FIORE DI CAVOLFIORE Grilled Fioretto cauliflower, honey mustard dressing, walnuts, salted ricotta

PATATINE FRITTE Shoestring skin-on fries with truffle pecorino

POSTINO SHARING MENU 89pp

PANE

Wholemeal organic bread, Rio Vista extra virgin olive oil

WAGYU TONNATO

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

CRUDO DI TONNO CAPRESE

Tuna crudo, stracciatella, tomato and basil dressing

ORECCHIETTE AL PEPERONE

Orecchiette, roasted capsicum sauce, stracciatella, anchovies, hazelnut Crumb

SALTIMBOCCA

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

PISTACCHIO TIRAMISÙ

Mascarpone, Bronte pistachio, coffee, savoiardi biscuits

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 

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

Vegetarian and vegan sharing menu available.

A surcharge of 10% applies on Sundays. A surcharge of 15% applies on public holidays. A credit card processing fee applies to all transactions. Thank you for your understanding.

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Grazie e buon appetito!