

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
GAMBERI IN SALSA AURORA Sourdough crostini, poached prawns, aurora sauce, baby gem lettuce ^{DF}	19
MONDEGHINI Milanese meatballs	16
SALAME FELINO Plate of salame felino, pickles, Sardinian flatbread 	18
FAVE E CICORIA Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, chilli ^{GF, V}	20
CRUDO DI TONNO CAPRESE Tuna <i>crudo</i> , stracciatella, tomato and basil dressing ^{GF} 	29
POLPO CARPACCIO Octopus carpaccio, potato and eschalot dressing, Taggiasca olives, celery, bronze fennel ^{GF DF}	29
2GR WAGYU BRESAOLA Parmigiano-Reggiano, Cipriani sauce, rocket, Sardinian flatbread	28
WAGYU TONNATO Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers ^{GF, DF} 	28
BURRATA ALL'ASSASSINA Crisp spaghetti cake, chilli, burrata, crispy garlic flakes, oregano ^V	28
ORECCHIETTE AL PEPERONE Orecchiette, roasted capsicum sauce, stracciatella, Cantabric anchovies, Piedmont hazelnut crumb	35
LINGUINE AI FRUTTI DI MARE Squid ink linguine, king prawns, mussels, vongole, zucchini flowers	45
MACCHERONI LAMB RAGU Maccheroni, spring lamb ragu, beans, peas, Pecorino Toscano, mint	37
SPAGHETTI CHITARRA CON PALLOTTINE Egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano 	37
PARMIGIANA DI MELANZANE Layered eggplant, tomato, basil, mozzarella ^{GF, V}	36
PESCE Grilled butterflied pink snapper, lemon dressing, pistachio gremolata, chilli	40
SALTIMBOCCA Veal sirloin, prosciutto, sage, white wine sauce ^{GF} 	45
ANATRA RIPIENA Duck Maryland stuffed with duck, mortadella, chicken, and spices, served with green peppercorn sauce and roasted silver beet ^{GF}	44
BISTECCA DEL GIORNO Steak of the day, rosemary oil (<i>limited portions available</i>) ^{GF}	MP
RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing ^{GF, V}	16
FIORE DI CAVOLFIORRE Grilled Fioretto cauliflower, honey mustard dressing, walnuts, salted ricotta ^{GF, V}	18
PATATINE FRITTE Shoestring skin-on fries with truffle pecorino ^{GF, V}	16

POSTINO SHARING MENU

Recommended by the Chefs

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

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ORECCHIETTE AL PEPERONE

Orecchiette, roasted capsicum sauce, stracciatella, Cantabric anchovies, Piedmont hazelnut crumbs

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SALTIMBOCCA

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

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PISTACCHIO TIRAMISÙ

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 

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!

DOLCI

PISTACCHIO TIRAMISÙ Mascarpone, Bronte pistachio, coffee, savoiardi biscuits	22
ZUPPA INGLESE Vanilla and chocolate custard, Alchermes sponge cake, dark chocolate chips, orange	19
SEMIFREDDO YOGHURT E PESCHE Yoghurt semifreddo, nectarine compote, lemon myrtle	18
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	22
AMARETTO SOUR Amaretto Disaronno, citrus, sugar, egg white	22

VINI DOLCI

2023	Elio Perrone 'Sourgal' Moscato d'asti, Piemonte – 500 ml	19	69
2018	Ramos Pinto Late Bottles Vintage Port, Portugal – 750ml	21	165

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
Fernet Branca - Milano, Lombardia	16
Domenis 1898 Grappa Storica Nera Bio – Friuli	26
Domenis 1898 Grappa Secolo Riserva Millesimata – Friuli	38

CAFFÈ E TÈ

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