

## A LA CARTE

|   |     |
|---|-----|
| <b>PANE</b> Wholemeal organic bread, Rio Vista extra virgin olive oil <sup>DF, V</sup>  | 8   |
| <b>PARMIGIANO E OLIVE</b> 24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives <sup>GF, V</sup>  | 16  |
| <b>PEPERONCINI RIPIENI</b> Hand stuffed peppers with tuna <sup>GF, DF</sup>   | 14  |
| <b>MONDEGHINI</b> Milanese meatballs  | 16  |
| <b>FAVE E CICORIA</b> Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, chilli <sup>GF, V</sup>   | 20  |
| <b>CRUDO</b> Hiramasa kingfish <i>crudo</i> , cucumber, fresh pomegranate, chives <sup>GF</sup>   | 29  |
| <b>BACCALA MANTECATO</b> Venetian-style, whipped salted cod, polenta chips <sup>GF</sup>  | 24  |
| <b>LUMACHE CON POLENTA</b> <i>Chef Alessandro's childhood favourite</i> - Brescian-style snails cooked with silverbeet, served with baked polenta and Parmigiano Reggiano <sup>GF</sup> | 22  |
| <b>CULACCIA DI BUSSETO</b> Aged premium Parma prosciutto <sup>GF, DF</sup>  | 28  |
| <b>WAGYU TONNATO</b> Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers <sup>GF, DF</sup>  | 28  |
| <b>BURRATA</b> Vannella burrata, lightly oven roasted mixed grapes, Vin Santo, almond <sup>GF</sup>   | 28  |
| <b>ORECCHIETTE ALLE CIME DI RAPA</b> Orecchiette, turnip tops, anchovies, stracciatella   | 38  |
| <b>LINGUINE CON CICALI DI MARE</b> Home-made egg linguine, charcoal-grilled Moreton Bay bug, preserved Amalfi lemon sauce   | 45  |
| <b>BUSIATE CON RAGU D'ANATRA</b> Busiate, traditional Venetian duck ragù, tomato, Pecorino Romano   | 36  |
| <b>SPAGHETTI CHITARRA CON PALLOTTINE</b> Home-made egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano  | 37  |
| <b>PARMIGIANA DI MELANZANE</b> Layered eggplant, tomato, basil, mozzarella <sup>GF, V</sup>   | 36  |
| <b>PESCE</b> Aquna Murray cod fillet, tomato <i>pizzaiola</i> sauce, Pantelleria capers, oregano <sup>GF</sup>  | 48  |
| <b>GUANCIA CON PEARÀ</b> Wagyu beef cheek on a bed of sourdough, bone marrow and pepper puree – finished with red wine sauce, gremolata, lemon and parsley                              | 46  |
| <b>BISTECCA DEL GIORNO</b> Steak of the day, rosemary oil ( <i>limited portions available</i> ) <sup>GF</sup>   | 130 |
| <b>RUCOLA</b> Rocket, Parmigiano-Reggiano, balsamic dressing <sup>GF, V</sup>   | 16  |
| <b>INSALATA DI BARBABIETOLE</b> Beetroot, whipped goat curd, toasted walnuts, mint oil, honey mustard dressing, chiffonade mint <sup>GF</sup>   | 16  |
| <b>PATATINE FRITTE</b> Shoestring skin-on fries with truffle pecorino <sup>GF, V</sup>  | 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, fresh pomegranate, chives

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Home-made egg linguine, charcoal-grilled Moreton Bay bug, preserved Amalfi lemon sauce

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Veal sirloin *scaloppine*, mixed local mushrooms, porcini mushroom sauce  
*Served with rocket salad*

*Served with rocket salad*

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Pistachio tiramisu

89PP

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

## DOLCI

|  |    |
|--|----|
| <b>PISTACCHIO TIRAMISÙ</b> Mascarpone, Bronte pistachio, coffee, savoiardi biscuits                          | 22 |
| <b>BABÀ NAPOLETANO</b> Rum babà, whipped pastry cream, Amarena cherries, Amarena cherry syrup                | 19 |
| <b>TORTA CAPRESE</b> Flourless chocolate cake, almond & hazelnut meal, buffalo ricotta foam, buffalo yoghurt | 19 |
| <b>FORMAGGI</b> Selection of three Italian cheeses served with condiments and crackers                       | 32 |

## AFTER DINNER COCKTAILS

|   |    |
|---|----|
| <b>ESPRESSO MARTINI</b> Vodka, espresso, coffee liqueur           | 22 |
| <b>AMARETTO SOUR</b> 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 |
| 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 |
| 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 TÈ

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

