PICK YOUR OWN POSTINO EXPERIENCE 99pp

PANE Wholemeal organic bread, Rio Vista extra virgin olive oil

ENTRÉE – CHOOSE TWO

MONDEGHINI Milanese meatballs

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

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

SALAME FELINO Plate of salame felino, pickles, Sardinian flatbread

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

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

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

PASTA – CHOOSE ONE

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

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

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 pink snapper (A), lemon dressing, turnip tops, 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

BROCCOLINI Grilled broccolini, goat cheese, smoked almonds

PATATINE FRITTE Shoestring skin-on fries with truffle pecorino

Choice applies for the whole table, served sharing style.

POSTINO SHARING MENU 89pp

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

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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

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TIRAMISÙ AL PISTACCHIO
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

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. Groups of 8 or more incur a 10% surcharge on weekdays or 15% on weekends. An additional 15% Public Holiday surcharge applies.

Thank you for your understanding.

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Grazie e buon appetito!