

# Mangiamo! Let's Eat.

## Antipasti

<b>Warm Marinated Olives (DF, VG, GF)</b>	<b>\$12</b>
chilli, lemon, parsley, semi dried tomatoes, red onion	
<b>Wood-Fired Focaccia Bread (V, VGO)</b>	<b>\$12</b>
whipped garlic butter	
<b>Burrata (GF, V)</b>	<b>\$24</b>
flame roasted capsicum, kalamata dust, basil oil	
<b>Calamari Fritti (DF, GFO)</b>	<b>\$27</b>
fried calamari, lemon mayo	
<b>Saffron Arancini (6) (V, GF)</b>	<b>\$21</b>
parmigiano, paprika mayo	
<b>Housemade Fried Salted Cod Bites (4)</b>	<b>\$24</b>
tartar	

## Pasta

<b>Pappardelle</b>	<b>\$36</b>
slow-cooked lamb ragu, pecorino romano	
<b>Spaghetti (DF)</b>	<b>\$37</b>
octopus, white wine, chilli, cherry tomatoes	
<b>Rigatoni</b>	<b>\$31</b>
carbonara, guanciale, pecorino, black pepper	
<b>Gnocchi (V)</b>	<b>\$34</b>
truffle, cream, walnuts, mushroom, pecorino, sage, ricotta	

All pasta dishes can be made GF add +\$5

## Secondi

<b>Crispy Skin Barramundi (GF)</b>	<b>\$40</b>
barramundi fillet, charred tomato sauce, thyme, potato pave	
<b>Scotch Fillet (GF)</b>	<b>\$49</b>
300g scotch filett tagliata, grainge silver msa, rocket	
<b>Chicken Cotoletta</b>	<b>\$32</b>
crumbed chicken schnitzel, coleslaw, dijonnaise	

Mangiamo, it's time to eat with all our friends!

SUN? FOR BATHING.  
FOOD?  
FOR SHARING!

## Antipasti Misto

\*serves 2 - 3

san daniele, milano salami, mortadella, truffle manchego, brie, buffalo mozzarella, olives, bread sticks

**\$40**

add wood-fired focaccia \$9

## Sides

<b>Insalata Di Rucola (V, GF)</b>	<b>\$15</b>
rocket, walnuts, pear, parmigiano reggiano, balsamico	
<b>Roasted Patate (V, VG)</b>	<b>\$14</b>
rosemary, garlic	
<b>Fries &amp; Aioli (V, VGO)</b>	<b>\$14</b>
<b>Truffle Fries, Parmigiano</b>	<b>\$18</b>

AMICI,  
SOMETHING  
SWEET?

HOUSEMADE TIRAMISU | \$18  
mascarpone, savoiardi, espresso, frangelico, cocoa

CREMA CATALANA | \$17  
cream, orange zest, vanilla

PISTACHIO PIZZA | \$22  
capo pistachio spread, icing sugar, pistachio

NUTELLA PIZZA | \$19  
strawberries, icing sugar

## Allora, Pizza!

<b>MARGHERITA (V)   \$24</b>
tomato, basil, parmigiano, fior di latte
<b>VEGETARIANA (V)   \$28</b>
zucchini, eggplant, mushroom, ricotta, basil pesto, fior di latte
<b>BUFALA (V)   \$27</b>
tomato, buffalo mozzarella, basil
<b>TARTUFO (V)   \$30</b>
truffle manchego, truffle oil, mushroom, parmigiano, fior di latte
<b>MEAT LOVERS   \$34</b>
tomato, double smoked ham, hot sopressa, pancetta, sausage, fior di latte, bbq sauce

<b>CAPRICCIOSA   \$30</b>
tomato, double smoked ham, mushroom, olives, artichokes, fior di latte
<b>PROSCIUTTO   \$31</b>
tomato, prosciutto di parma, rocket, parmigiano, fior di latte
<b>DIAVOLA   \$30</b>
tomato, inferno salami, fior di latte
<b>GAMBERI   \$32</b>
tomato, garlic prawns, red onion, cherry tomatoes, basil, fior di latte
<b>BOLOGNESE   \$33</b>
tomato, bolognese, burrata, fior di latte

Make any vegetarian pizza vegan add +\$5 | GF add +\$6

V: Vegetarian | VG: Vegan | O: Option  
GF: Gluten-Free | DF: Dairy-Free

A 10% discretionary surcharge applies to groups of 10 or more. A 10% surcharge applies on Sundays. A 15% surcharge applies for Public Holidays. All credit cards incur a 1.1% surcharge. AMEX incurs a 1.5% surcharge

# BAR OMBRÉ

Mangiamo!

Feed me

BAR OMBRÉ