

# SET LUNCH

# 11AM—4PM

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13.9

## SLURP HARD SET

Choose 1 Main + Cold Brew Tea

### LASAGNE FRITTA

Deep fried lasagne cubes stuffed with beef pastrami, cheese and black pepper, served with a fermented chili tomato sauce

### CHICKEN CAESAR

Chicken breast served with soft boiled egg, anchovies, crostini, shaved parmesan and romaine lettuce

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17.9

## SLURP HARDER SET

Choose 1 Main + Any Drink

### MUSHROOM & CHESTNUT STRAPPONI

Strapponi pasta, mushroom ragu, chestnuts, finished with cream and chives

### CHICKEN RISOTTO

Seared chicken breast, served on spinach, peas, and asparagus risotto, finished with lemon oil

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24.9

## SLURP HARDEST SET

Choose 1 Main + Snack + Any Drink

### BRUSCHETTA

Roasted cherry tomatoes with whipped feta and fresh basil on house focaccia

### MAINS

### CHICKEN COTOLETTA

Breaded chicken cutlet served with Italian slaw, parmesan, and mustard sauce

### SQUID LINGUINE

Squid, chilli, garlic, olive oil, lemon and parsley crumbs tossed with squid ink infused linguine

## ANTIPASTI

### OLIVES • 8.0 VEGETARIAN

Marinated olives served with whipped feta and vegetable crudites

### FOCACCIA • 9.0

House herb and red onion focaccia topped with anchovy vinaigrette with a side of house-made tomato spread

### BRUSCHETTA • 12.0 VEGETARIAN

Roasted cherry tomatoes with whipped feta and fresh basil on house focaccia

### LASAGNE FRITTA • 15.0

Deep fried lasagne cubes stuffed with beef pastrami, cheese and black pepper, served with a fermented chilli tomato sauce

### SALMONE • 15.0 GLUTEN-FREE

Cured salmon served on lemon mascarpone, pickled cucumber, finished with jalapeño oil

### PATATINE FRITTE • 10.0 VEGETARIAN

House seasoned fries served with garlic aioli

## INSALATA

### CHICKEN CAESAR • 14.0

Chicken breast served with soft boiled egg, anchovies, crostini, shaved parmesan and romaine lettuce

### PEAR & ENDIVE • 14.0 VEGETARIAN, NUTS

A salad mix of red endive, iceberg lettuce and pickled fennel, topped with candied walnuts, parmesan and Italian vinaigrette

## PRIMI

### MUSHROOM & CHESTNUT

#### STRAPPONI • 18.0 VEGETARIAN

Strapponi pasta, mushroom ragu, chestnuts, finished with cream and chives

### SQUID INK LINGUINE • 22.0 DAIRY-FREE

Squid, chilli, garlic, olive oil, lemon and parsley crumbs tossed with squid ink infused linguine

### DUCK MOUSSE RAVIOLI • 24.0

Ravioli filled with braised duck mousse, pickled turnip, served in thickened duck broth

### CHICKEN RISOTTO • 20.0

Seared chicken breast, served on spinach, peas, and asparagus risotto, finished with lemon oil

## SECONDI

### BARRAMUNDI • 30.0 DAIRY-FREE, NUTS

Grilled barramundi served with romaine salad and romesco sauce (500gm)

### CHICKEN COTOLETTA • 24.0

Breaded chicken cutlet served with Italian slaw, parmesan, and mustard sauce (300gm-350gm)

### OSSO BUCO • 30.0

Braised cross-cut beef shin, served on soft polenta, finished with green olive gremolata (400-450gm)

### BURNT CABBAGE • 22.0 VEGETARIAN

Charred confit cabbage with buttermilk sauce and roasted grape caponata, finished with mint oil

## DOLCE

### OLIVE OIL CAKE • 12.0 VEGETARIAN, NUTS

Italian tea cake served with limoncello syrup, topped with crushed pistachios

### TIRAMISU • 12.0 VEGETARIAN, NUTS

Coffee-soaked sponge fingers layered with mascarpone cream and cocoa

### RICOTTA SEMIFREDDO • 12.0 VEGETARIAN

Ricotta semifreddo topped with blueberry compote, honey crisp, parmesan and olive oil

### AFFOGATO • 8.0 VEGETARIAN

Vanilla bean gelato with a shot of espresso

## HOUSECRAFT 0.0% ALCOHOL

### TOMATO BASIL GINTO • 10.0

Botanical infused in-house tomato and basil tonic

### GOLDEN SOUR • 10.0

Oak barrel fermented malt with in-house fermented lemonade

### GRAPEFRUIT SPRITZ • 10.0

Grapefruit and orange bitters topped with bubbles

### ESPRESSO MOCKTINI • 10.0

Espresso and maple syrup martini topped with foam

### MANGO MULE • 10.0

In-house mango and cucumber syrup, topped with ginger beer and lemon

### KOMBU LEMONADE • 10.0

In-house kombu-infused lemon soda

### SPICED PINEAPPLE COBBLER • 10.0

Pineapple and ginger beer complemented with subtle jalapeño heat

## TEA

### SUPREME EARL GREY • 8.0

### MOROCCAN MINT • 8.0

### ENGLISH BREAKFAST • 8.0

### COLD BREW TEA • 7.0

## COFFEE

### WHITE • 6.0

### BLACK • 5.0

### ESPRESSO • 3.5

### MOCHA • 6.0

### ADD ICE • +1.0

## WATER

### ARE STILL (750ML) • 8.0

### ARE SPARKLING (750ML) • 8.0

## WINE NON ALCOHOLIC

### ALTINA PEPPERBERRY

SHIRAZ • 48.0 (BOTTLE) / 12.0 (GLASS)

### ALTINA FINGERLIME SAUVIGNON

BLANC • 48.0 (BOTTLE) / 12.0 (GLASS)

### NOUGHTY SPARKLING

CHARDONNAY • 50.0 (BOTTLE) / 14.0 (GLASS)

## SET MENU

**38.9**

## ANTIPASTI

### FOCACCIA

House herb and red onion focaccia topped with anchovy vinaigrette and a side of house made tomato spread

### BRUSCHETTA VEGETARIAN

Roasted cherry tomatoes with fresh basil served on whipped feta and house focaccia

## PRIMI

### ADD A PASTA COURSE FOR 10.0

### MUSHROOM & CHESTNUT STRAPPONI

VEGETARIAN

Strapponi pasta, mushroom ragu, chestnuts, finished with cream and chives

### SQUID INK LINGUINE

DAIRY-FREE

Squid, chilli, garlic, olive oil, lemon and parsley crumbs tossed with squid ink infused linguine

### DUCK MOUSSE RAVIOLI

Ravioli filled with braised duck mousse, pickled turnip, served in thickened duck broth

### CHICKEN RISOTTO

Seared chicken breast, served on spinach, peas, and asparagus risotto, finished with lemon oil

## SECONDI

### BARRAMUNDI DAIRY-FREE, NUTS

Grilled barramundi served with romaine salad and romesco sauce (500gm)

### CHICKEN COTOLETTA • +6.0

Breaded chicken cutlet served with Italian slaw, parmesan, and mustard sauce (300gm-350gm)

### OSSO BUCO • +6.0

Braised cross-cut beef shin, served on soft polenta, finished with green olives gremolata (400-450gm)

## DOLCE

### OLIVE OIL CAKE VEGETARIAN, NUTS

Italian tea cake served with limoncello syrup, topped with crushed pistachios

### TIRAMISU VEGETARIAN, NUTS

Coffee-soaked sponge fingers layered with mascarpone cream and cocoa

### RICOTTA SEMIFREDDO VEGETARIAN

Ricotta semifreddo topped with blueberry compote, honey crisp, parmesan and olive oil

**TIP**  
OSTERIA

Prices exclusive of 10% service charge and GST