

OSTERIA ROMA

SPRING HILL

TWO COURSE SPECIAL

2 COURSES + 1 HOUSE BEER OR WINE

\$55 PER PERSON



ORDER A HOUSE BEVERAGE
ASK OUR TEAM FOR THE SELECTION



ORDER AN ANTIPASTI WITH THE ICON



ORDER A **PRIMI** OR **SECONDI** WITH THE
ICON

PANE | BREAD

CRUSTY BREAD VG/DF 6

WARM SOURDOUGH BREAD, EXTRA VIRGIN OLIVE OIL,
AGED BALSAMIC

PADDLE BREAD VG/DF 11

GARLIC, ROSEMARY, SEA SALT, EV00

PARMIGIANO REGGIANO PADDLE BREAD V 13

PARMESAN, GARLIC, EV00, PADDLE BREAD

BRUSCHETTA V/DF0/VGO 19

GRILLED SOURDOUGH BREAD, GARLIC,
STRACCIATELLA CHEESE, HEIRLOOM CHERRY
TOMATOES, WHITE ONION, ITALIAN FIG GLAZE, EV00,
BASIL

ALL DAY MENU

12.00PM - 8:30PM | MON - SAT

ANTIPASTI | STARTERS

ANTIPASTO MISTO GFO 42

SELECTION OF CURED MEATS, CHEESES, GRILLED
MARINATED VEGETABLES, OLIVES, PICKLED FIGS,
HONEY, SOURDOUGH

CHEESE PLATE 28

CHEF'S ASSORTMENT OF SOFT, HARD/SEMI-HARD
AND BLUE CHEESES, BRISBANE'S OWN RAINFOREST
HONEY, PICKLED BABY FIGS, PECAN NUTS, GRAPES,
CRACKERS

SOURDOUGH AVAILABLE ON REQUEST

MARINATED OLIVES V/GF/DF 12

APERITIVO MIX "SOTT'OLIO" VG/GF/DF 12

ROASTED VEGETABLES, SEMI-DRY TOMATOES
PRESERVED IN AROMATIC OLIVE OIL

ARANCINI PIZZAIOLA TOMATO V/GF 19

TOMATO SUGO & MOZZARELLA FILLED ARANCINI,
PARSLEY, OREGANO, BASIL, CAPERS, LEMON, EV00
SALSA VERDE, SHAVED PARMESAN

CALAMARI E ZUCCHINI FRITTI GF 22

BABY SQUID & ZUCCHINI DUSTED WITH CORN FLOUR,
ROCKET, CHILLI GARLIC & PARSLEY DIPPING SAUCE,
CRISPY CAPERS, LEMON

COZZE TARANTINA GFO 23

KINKAWOOKA MUSSELS IN SPICY NAPOLI SAUCE,
WITH GRILLED GARLIC BREAD

simply Italian cuisine served fresh
in a relaxed alfresco setting



PRIMI | PASTA

LINGUINE AI GAMBERI DF/GFO 36

CHILLI GARLIC PRAWNS, CHERRY TOMATO,
MARINARA SAUCE, CAPERS

WINE MATCH: CHAFFEY BROS NOT YOUR GRANDMA'S ROSÉ

PAPPARDELLE ALL'ANATRA DFO/GFO 33

BRAISED DUCK MEAT, GARLIC, RED WINE, ONIONS,
CARROTS, CELERY, EV00, SAGE, ROSEMARY, BAY
LEAVES, ITALIAN PARSLEY, PARMESAN

WINE MATCH: ACCADEMIA DEI RACEMI / MONILI TARANTINO
PRIMITOVO IGT 2018

RIGATONI BOLOGNESE DFO/GFO 31

BEEF AND PORK MINCE SLOW COOKED
IN NAPOLI SAUCE, PARMESAN

WINE MATCH: CANTINA VITICOL TORI SENESI ARETINI CHAINTI
DOCG

RISOTTO AI FUNGHI E PISELLI GF/V/VGO 32

ARBORIO RICE, MIXED MUSHROOMS, GREEN PEAS,
CRÈME FRAICHE, PARMESAN

WINE MATCH: REDBANK FIANO

VEGAN RAVIOLI VG 33

VEGAN CHEESE, KALE, TRUFFLE & MUSHROOMS
FILLED RAVIOLI, SALSA VERDE, ENOKI CRISP, LEMON

WINE MATCH: REDBANK FIANO

GLUTEN-FREE PASTA AVAILABLE +\$4

OSTERIA ROMA

SPRING HILL

SECONDI | MAINS

BARRAMUNDI AL VINO BIANCO **GF** 44

BAKED BARRAMUNDI, POTATOES, CHERRY TOMATOES, MUSHROOMS, BUTTER, WHITE WINE, ITALIAN PARSLEY, LEMON

MANZO ALLA GRIGLIA MB 2-3 **GF/DFO** 52

GRILLED 250GR SOUTHERN PRIME GRASS FED SCOTCH FILLET FROM SCONE, NSW, GARDEN SALAD, CITRUS DRESSING, CHIPS

CHOICE OF SAUCE: RED WINE JUS, PEPPERCORN OR MUSHROOM

CHICKEN "SALTIMBOCCA STYLE" **GF/DFO** 36

QLD MOYA VALLEY'S FREE-RANGE CHICKEN BREAST, CRISPY PROSCIUTTO, SAGE, CREAMY MASH POTATOES, BUTTERED VEGETABLES, WHITE WINE SAUCE

CHICKEN PARMIGIANA 35

PANKO CRUMB CHICKEN BREAST, TOMATO SUGO, HARDWOOD SMOKED HAM, MOZZARELLA WITH CHOICE OF CHIPS & GARDEN SALAD OR TOMATO & BASIL SUGO RIGATONI PASTA

FOR EVERY PARMIGIANA SOLD, \$1 WILL BE DONATED TO OUR CHARITY PARTNER DROUGHT ANGELS

ALL DAY MENU

11AM - 8:30PM

MONDAY - SATURDAY

CONTORNI | SIDES

CHIPS **GF/VGO** 12

WITH AIOLI OR TOMATO SAUCE

GARDEN SALAD **GF/VG** 12

WITH CHERRY TOMATO, AGED BALSAMIC DRESSING

WILD ROCKET SALAD **GF/VGO** 12

PEAR, WALNUT, SHAVED PARMESAN, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL

CREAMY MASH POTATO **GF/V** 12

WITH CHIVES & CONFIT GARLIC

ROASTED POTATOES **GF/V/VGO** 12

THYME & ROSEMARY ROASTED POTATOES, BUTTER

BUTTERED VEGETABLES **GF/V** 12

STEAMED VEGETABLES, EXTRA VIRGIN OLIVE OIL, LEMON **GF/VG** 12



DROUGHT ANGELS

SCAN THE QR CODE TO
FIND OUT MORE!

simply Italian cuisine served fresh
in a relaxed alfresco setting



DOLCI | DESSERT

HOUSE-MADE TIRAMISU 14

CANNOLI (3) 14

FILLED WITH WHIPPED RICOTTA, BITTER CHOCOLATE, PISTACHIO NUTS

WARM NUTELLA DOUGHNUTS (3) 14

MINI DOUGHNUTS FILLED WITH NUTELLA, VANILLA GELATO, BERRIES

GELATO 3 SCOOPS **GF** 12

CHOCOLATE, VANILLA, MANGO, PISTACHIO

AFFOGATO **GFO** 12

VANILLA GELATO, ESPRESSO COFFEE, ITALIAN BISCOTTI

ADD YOUR CHOICE OF AMARETTO, KAHLUA OR COFFEE TEQUILA LIQUEUR +\$6

GF | GLUTEN-FREE DF | DAIRY-FREE V | VEGETARIAN VG | VEGAN O | OPTION AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES.