

## Stuzzichini

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**Sautéed Olives \$6 (V)**

**Arancini Siciliani \$5 each (single serve)**

Seasonal fillings and flavours, ask our waiter for today's flavour

**Garlic Crust \$10**

With oregano and olive oil (V)

**Bruschetta \$14**

With cherry tomatoes, basil and olive oil (V)

**Herb Pizza \$10**

With herbs and olive oil (V)

## Antipasti

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**Antipasto Di Salumi E Formaggi \$31 (serves 2)**

A selection of cured meats and gourmet cheeses, served with pickled vegetables and homemade grissini

**Polipo Tra Italia E Giappone \$26**

Tempura octopus served with saffron mayonnaise, dry ground capsicum, parsnip chips and chilli oil (DF)

**Burrata Secondo La Stagione \$22**

Burrata cheese served with broad beans, anchovies and cherry tomato confit (GF)

**Scaloppa Di Pollo \$23**

Slow cooked chicken breast with a black sesame crust, served with roast pumpkin, fresh spinach and honey mustard sauce (DF, GF)

**Crudo di Ricciola \$23**

Kingfish carpaccio with pickled cucumber and mojo coriander sauce (GF)

**Calamaro E Granchio A Metà Strada \$25**

Lightly fried calamari and soft shell crab served with coriander, chilli, corn and cos lettuce salad with lime mayo (DF)

**papa knows best**

Please advise your waiter of any allergies or dietary requirements prior to ordering  
(V) Vegetarian (DF) Dairy free (GF) Gluten free

## Primi Piatti

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### Tagliatelle Marinara \$33

House made squid ink tagliatelle with cherry tomatoes, prawns, mussels and calamari (DF)

### Risotto Ai Fiori Di Zucca \$28

Carnaroli risotto with zucchini flowers and zucchini sauce (V, GF)

### Tortelloni Calabri \$33

House made tortelloni with buffalo mozzarella and a spicy nduja filling, accompanied with a burnt red onion puree and crispy zucchini chips

### Gnocchi Al Ragu \$27

House made gnocchi with slow cooked wagyu beef ragu

### Tagliolini Ai Crostacei \$38

House made tagliolini served with spanner crab, mini lobster and scampi sauce

## Secondi Piatti

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### Barramundi Carote E Barbabietole \$39

Crispy-skin Barramundi fillet served with carrot puree, roast beetroot, artichoke and lemon dressing (DF, GF)

### Salmone Alle Erbe \$39

Herb-cruste salmon fillet, accompanied with asparagus and a cold sour cream dill sauce (GF)

### Il Galletto Della Situazione \$32

Char-grilled spatchcock, marinated with harissa, lemongrass, mint and thyme, served with romesco sauce, crispy fried garlic and roast potatoes (DF, GF)

### Costolette D'Agnello \$39

Grilled lamb cutlets served with green beans, cold mint pea puree and cherry tomato confit (DF)

### Zucca E Mascarpone \$29

Roast pumpkin served with goat's cheese, mascarpone, balsamic reduction and an amaretto crunch (V, GF)

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## Insalata

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### **La Nostra Insalata Verde \$10**

A watercress salad with fennel, lettuce, mix of herbs, red radish and white wine vinegar (V, DF, GF)

### **Insalata Mediterranea \$15**

Fresh heirloom tomatoes, capers, red onion, black olives and buffalo mozzarella served with a fresh basil vinegar dressing (V, GF)

### **Insalata Del Contadino \$12**

Green peas, snow peas, carrots, basil, green beans, apple and celery served with a light carrot dressing (V, DF, GF)

## Contorni

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### **Patate Rustiche \$10**

Roasted kipfler potatoes with rosemary and thyme (V, DF, GF)

### **Taccole \$10**

Snow peas cooked with oil and garlic (V, DF, GF)

### **Broccoli \$10**

With chilli oil, garlic and toasted almonds (V, DF, GF)

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# Pizza

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**Margherita \$18**

Fior di latte, tomato base and basil (V)

**Napoletana \$21**

Fior di latte, tomato base, basil, oregano, olives and anchovies

**Capricciosa \$23**

Fior di latte, tomato base, basil, smoked ham, mushroom, artichoke and olives

**Calabrese \$24**

Fior di latte, tomato base, basil, hot salami, nduja and olives

**Siciliana \$22**

Fior di latte, tomato base, basil, eggplant and salted ricotta (V)

**Parma \$25**

Fior di latte, tomato base, basil, Parma prosciutto crudo, shaved parmesan and rocket

**Regina \$25**

Fior di latte, tomato base, basil and buffalo mozzarella (V)

**Vegetariana \$23**

Fior di latte, tomato base, basil, mushroom, eggplant and zucchini (V)

**Calzone \$23**

Fior di latte, tomato base, smoked ham, mushroom and fresh ricotta

**Papa Knows Best \$25**

Fior di latte, tomato base, Parma prosciutto crudo and burrata

**Salumi \$24**

Fior di latte, tomato base, ham, Italian sausage and salami

**Gamberi \$25**

Fior di latte, white base, prawns, zucchini, cherry tomatoes and grated lime zest

**Tartufo \$26**

Fior di latte, white base, potatoes, Italian sausage, porcini mushroom and truffle oil

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## Dessert

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### Torta Di Ricotta \$7

A slice of our signature Baked Ricotta Cake, served with chef's garnish

### Torta Di Ricotta Con Nutella \$9

A slice of our signature Nutella Baked Ricotta Cake, served with chef's garnish

### Tiramisù \$10

Chef's own Italian dessert featuring layers of coffee soaked savoiardi biscuits and mascarpone, served in a tall glass

### Bomba Tropicale Fredda \$14

Pan di spagna, coconut gelato with a layer of lime and pineapple heart gelée, encased in a burnt meringue

### Mousse Ai 2 Cioccolati \$15

A decadent dark chocolate and caramel chocolate mousse, served with a gold honeycomb and cocoa

### Crème Brûlée Alla Liquirizia \$11

Liquorice crème brulee with tequila sifone cream and pistachio gelato (GF)

## Dessert Wines & Amaro

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### NV Milazzo L'Oro Di Casa

10 79

*Milazzo, Sicilia, Organic*

A strong, sweet flavour with hints of fruit and fennel

### Amacardo Black

8

Naturally extracted from the wild artichoke harvested on the slopes of the Mount Etna volcano in Sicily, Amacardo tonic liquor will surprise you with its natural and sweet taste

### Amacardo Red

8

Sicilian tonic liquor combining the embrace of Etna's wild artichoke and Sicilian orange peel

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*Ristorante Papa are proud to present a new chapter of Italian Cuisine. With the introduction of our new menu, the Head Chef Raffaele Pluchino together with his team, has researched every single ingredient ensuring only the freshest and top quality Italian produce.*

*Discover authentic Italian food, full of flavour with a modern twist. For a complete Italian dining experience, enjoy our exclusive hand selected wines designed to complement our a la carte menu.*



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