

## Stuzzichini

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**Herb Pizza \$10**

With herbs and olive oil (V)

**Garlic Crust \$12**

Garlic, oregano and olive oil crust served with warm spicy tomato sauce and black olive tapenade (V)

**Bigne Di Pizza \$12**

Baked stuffed pizza balls with mixed fillings

- Ricotta and nduja
- Eggplant, buffalo mozzarella, provolone cheese and truffle paste

**Bruschetta Pizza \$14**

With cherry tomatoes, basil and olive oil (V)

## Antipasti

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**Frittura Di Calamari \$15**

Salt and pepper deep fried squid served with black garlic aioli and mixed salad

**Gnocco Fritto \$16**

Deep-Fried Gnocco served with goat cheese, prosciutto di Parma and finished with a drizzle of truffle honey

**Soufflé Di Parmigiano \$18**

Parmesan soufflé served with cauliflower puree, parmesan crisp and a rich black tomato jam (V)

**Tartare di Gambero Rosso \$22**

Hand chopped red prawn tartare served with avocado mousse and topped with crushed pistachios, daikon and finger lime

**Antipasto Di Salumi E Formaggi \$30 (serves 2)**

A selection of cured meats and gourmet cheeses, served with pickled vegetables and a selection house made bread

**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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### **Risotto con Funghi \$27**

Carnaroli rice with black and oyster mushrooms served with parmesan fondue sauce, seasoned with dried porcini mushroom and finished with a drizzle of truffle oil (V)

### **Paccheri alla Luciana \$28**

House made Paccheri pasta with baby octopus, baby Roma tomatoes, capers, black olive oil, seasoned bread crumbs and drizzled with parsley oil

### **Gnocchi Al Ragu di Coniglio \$29**

House made gnocchi with slow cooked rabbit ragu, vegetable mignonette, pecorino foam and a touch of celery pesto

### **Tagliolini Allo Scoglio \$30**

House made Tagliolini pasta with date tomato sauce, mussels, prawns, squid and drizzled with basil oil

## Secondi Piatti

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### **Zuppa di Cozze al Pomodoro \$27**

Soup of mussels and chopped cherry tomatoes served with garlic chips, chives, a touch of chilli flakes and anchovy buttered & grilled sourdough

### **Galletto alla Diavola \$29.50**

Spicy bread crumbed spatchcock served with baked charlotte potatoes and pan-fried silver beet seasoned with chilli and garlic

### **John Dory All' Acqua Pazza \$33**

Pan-Fried John Dory fillet with cherry tomatoes, black olives, capers, finished with an Acqua Pazza sauce and a touch of chilli flakes

### **Tagliata Di Wagyu \$39.50**

Sliced beef Wagyu striploin MB 6+ served with buttered potato sphere, pickled Bok Choy, Café de Paris butter and finished with a drizzle of beef jus

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## Insalata

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### **Insalata di Arugula e Parmigiano \$14**

Rocket and Parmesan salad dressed with hazelnuts and seasoned balsamic vinegar reduction (V, DF, GF)

### **Insalata Caprese \$16**

Sliced tomato with buffalo mozzarella topped with basil pesto & croutons (V)

## Contorni

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### **Puree di Patate \$10**

Warm rosemary mash potatoes (V)

### **Patatine Fritte \$12**

French fries loaded with parmesan and truffle oil (V)

### **Cavoletti di Bruxelles \$14**

Deep-fried Brussel sprouts topped with crispy pancetta and shallots

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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, champignons mushrooms and truffle oil

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## Dessert

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### Tiramisù \$10

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

### Bigne di Pizza Dolce \$10

Baked pizza balls drizzled with Nutella and dusted with icing sugar

### Torta al Cocco \$14

Coconut ice-cream cake served with mix berry, burnt meringue and passion fruit marshmallows

### Tortino al Cioccolato \$16

Warm softest heart chocolate soufflé' served with peanut butter ice-cream, vanilla sauce and sugared hazelnuts

## 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 Lorenzo Chila 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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