



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 each 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.

Check-in (Service NSW)



papa knows best.

Stuzzichini

Garlic Crust \$10

With garlic, oregano and olive oil (v)

Herb Crust \$10

With mixed herbs and olive oil (v)

Bruschetta Crust \$14

With cherry tomatoes, olive oil and basil (v)

Frittura di Calamari e Gamberi \$17

Fried salt and pepper squid and school prawns with saffron garlic aioli and mixed leaf salad (df)

Gnocco Fritto \$19

Deep fried gnocco with goat's cheese, prosciutto di Parma and truffle honey

Gamberi in Tempura \$22 (5 pieces)

Tempura green king prawns with baby cos lettuce and cocktail sauce

Antipasti

Antipasto di Salumi E Formaggi \$36 (serves 2)

A selection of cured meats and gourmet cheeses, served with mixed mushrooms, sautéed olives and house made bread

Aragosta alla Mornay \$25

Grilled whole mini lobster mornay with purple potato chips and mixed leaf salad

Carpaccio di Wagyu \$23

Seasoned Wagyu tenderloin carpaccio (MB4-5) with bagna cauda, cured quail egg yolk and mixed herb crumb

Fiori di Zucca in Tempura \$23 (4 pieces)

Blue swimmer crab, ricotta and mascarpone filled zucchini flowers with tomato pesto and lime mayo

Zuppa di Polipo \$26

Slow cooked baby octopus in Luciana soup of tomato, olive and capers. Served with homemade fennel grissini and tomato jam

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

Primi Piatti

Risotto alla Zucca \$26

Carnaroli rice with Japanese pumpkin sauce, pumpkin seeds, goat's cheese, basil oil and amaretto crumb (v)

Gnocchi Al Ragu \$29

House made potato gnocchi with wild boar ragu, burnt red onion cream, parmesan fondue and smoked hazelnuts

Tortelloni ai Frutti di Mare \$33

House made tortelloni pasta with mixed seafood filling, lemon butter emulsion, sautéed artichoke, salmon roe and bisque foam

Tagliolini allo Scoglio \$30

House made tagliolini pasta with mussels, prawns and squid in tomato and date sauce with basil oil

Fregola Vongole e Bottarga \$32

Traditional Sardinian Fregola pasta with vongole, fresh sea urchin, bisque sauce, bottarga and lemon

Secondi Piatti

Barramundi agli Agrumi \$28

Baked citrus crusted barramundi with sweet potato puree and sautéed black cabbage

Wagyu Scotch Fillet \$46

Wagyu scotch fillet (300g, MB6-7) with roasted parsnip, swiss brown mushroom, pancetta and beef jus

Tonno al Pistacchio \$32

Pistachio crumbed yellowfin tuna with wild rocket pesto, roasted eggplant, black tomato confit and black sesame dressing

Ossobuco \$29

Braised veal ossobuco with porcini mushroom polenta, poached king brown and shiitake mushrooms, gremolata and veal jus

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Pizza Rosso

Margherita \$18

Fior di latte, tomato base and basil (v)

Napoletana \$21

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

Capricciosa \$23

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

Calabrese \$24

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

Siciliana \$25

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

Parma \$25

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

Regina \$25

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

Vegetariana \$23

Fior di latte, tomato base, roasted zucchini, eggplant, mushrooms, capsicum, and rocket (v)

Calzone \$23

Fior di latte, tomato base, ham, mushrooms and fresh ricotta

Papa Knows Best \$25

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

Salumi \$24

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

Papa Junior \$24

Fior di latte, tomato base, ham and burrata

Spagnola \$22

Fior di latte, tomato base, ham, capsicum and red onion

Gluten Free pizza base available on request – additional \$5

While all care is taken, please note our gluten free pizza bases may contain traces of gluten.

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Pizza Bianca

Gamberi \$25

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

Contadina \$22

Fior di latte, white base, potato, red onion and parmesan

Tartufo \$26

Fior di latte, white base, potato, Italian sausage, porcini mushrooms and truffle oil

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Insalata

Insalata di Arugula e Parmigiano \$14

Rocket, parmesan, pear, almonds and pomegranate molasses dressing (v, df, gf)

Insalata Caprese \$14

Sliced tomato, buffalo mozzarella, basil pesto and croutons (v)

Insalata Mista \$10

Mixed leaf lettuce, tomato, red radish, carrots and carrot dressing

Insalata Invernale \$13

White whitlof, radicchio, baby spinach, iceberg lettuce, cauliflower and walnut pesto

Contorni

Broccoli e Polenta \$12

Deep fried yellow polenta and broccoli fingers (v)

Spinacini Saltati \$14

Sauteed baby spinach, rosemary butter, chilli, garlic and lemon

Patatine Fritte \$10

French fries (v)

Patatine al Tartufo \$13

French fries topped with parmesan and truffle oil, served with truffle mayo (v)

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Dessert

Torta di Ricotta \$9

Our signature Baked Ricotta Cake with chef's garnish

Torta di Ricotta con Nutella \$10

Our signature Nutella Baked Ricotta Cake with chef's garnish

Tiramisù al Gianduja \$14

Chef's own dessert featuring layers of coffee and brandy soaked savoiardi biscuits, gianduja and mascarpone

Mousse al Cioccolato Bianco \$18

White chocolate mousse with raspberry centre, mixed berry candy gel, meringue, frozen raspberries and mint

Torta di Mele \$16

House made apple cake with crème anglaise, apple jam and almond brittle

Calzone di Pizza Dolce \$12

Sweet calzone with Nutella and fresh ricotta

Dessert Wines & Amaro

NV Milazzo L'Oro Di Casa

\$10 \$79

Milazzo, Sicilia, Organic

A strong, sweet flavour with hints of fruit and fennel

Amacardo Carciofo

\$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 Arancia

\$8

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

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