



## SNACKS

|   |      |
|---|------|
| House made focaccia with<br>- ricotta & rosemary oil<br>- anchovy butter or<br>- mortadella mousse  | 15   |
| Natural oysters (3)<br>- pink peppercorn & prosecco mignonette<br>- limoncello granita & cucumber oil<br>- balsamic & shallot vinaigrette | 15   |
| Taleggio cheese stuffed fried green<br>olives, truffle oil  | 9    |
| Wagyu tartare toast, balsamic onion,<br>shallot mayo  | 11ea |
| Seared scallop, sunflower seed gremolata,<br>wasabi pea, pancetta   | 12ea |
| Arancini black truffle & mushroom, smoked<br>mozzarella, herb mayo  | 9ea  |
| Polenta cracker, wild mushroom ragu,<br>asparagus   | 10ea |

## STARTERS

|   |    |
|---|----|
| Roasted W.A. octopus skewer, arrabbiata sauce,<br>chilli, marinated capsicum, nigella seeds (2)     | 32 |
| Tuna crudo, pickled fennel, orange segments,<br>cured olives, Italian bitter dressing, charcoal oil | 33 |
| Baked tomino cheese, black truffle & ink salami,<br>seasonal mushrooms, carasau bread               | 30 |
| Wagyu carpaccio, bottarga,<br>friggietello pepper, coriander  | 30 |
| Fritto Misto, fried calamari, king prawns,<br>globe artichoke, finger lime tartare                  | 30 |
| Spiced eggplant parmigiana, smoked<br>mozzarella, almond, coriander pesto                           | 26 |
| Shaved cured meat selection, olives,<br>house pickles, aged balsamic, bread                         | 32 |

## PASTA

|  |    |
|--|----|
| Gnocchi – smoked pumpkin, gorgonzola<br>macadamia, sage                      | 36 |
| Spaghetti – carbonara, guanciale, pecorino cheese,<br>egg yolk, black pepper | 38 |
| Cavatelli – house made sausage, rapini<br>roasted n’duja sauce               | 39 |
| Fusilli – ragu alla romana (Bolognese)                                       | 37 |
| Linguine – local seafood, zucchini, chilli, garlic                           | 44 |
| Risotto – Moreton Bay bug, white asparagus,<br>bonito butter                 | 50 |
| *gf spaghetti or rigatoni is available                                       | +4 |

## MAINS

|  |    |
|--|----|
| Market Fish  | MP |
| Crumbed pork chop cotoletta, wild rocket<br>pomelo, white balsamic vinegar | 49 |
| Roasted wagyu rump cap (7+ mb),<br>charred leeks, saffron jus              | 58 |

## SIDES

|   |     |
|---|-----|
| Radicchio + wild rocket + endive,<br>bocconcini, anchovy dressing | 15  |
| Roasted crushed redskin<br>potatoes, rosemary salt                | 15  |
| Whole baby cauliflower, almond cream,<br>linseeds, pimienta       | 15  |
| Heirloom tomato, parmesan foam,<br>pangrattato, white balsamic    | 18  |
| *add burrata  | +13 |

## CAN'T DECIDE?

|  |      |
|--|------|
| Ask your waiter about our five course tasting menu | 85pp |
| *Add the perfect Wine Pairing                      | 65pp |

\*please note, split bills not available for groups of 6 or more. 15% surcharge applies on public holidays and 10% surcharge on Sundays.

\*\*payments made by credit card have 1.25% surcharge



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