



SNACKS

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

STARTERS

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

PASTA

Gnocchi – smoked pumpkin, gorgonzola macadamia, sage	36
Tortellini – pork & chicken pea, ham, stracciatella sauce, basil	42
Cavatelli – house made pork & fennel sausage rapini, roasted n’duja sauce	39
Fusilli – ragu alla romana (Bolognese)	37
Linguine – local seafood, zucchini, chilli, garlic	44
Risotto – Moreton Bay bug, asparagus bonito butter	50
*gf spaghetti or rigatoni is available	+4

MAINS

Market Fish	MP
Crumbed pork chop cotoletta, wild rocket pomegranate, white balsamic vinegar	49
Charcoal grilled wagyu rump cap (7+ mb) soft herb green miso, king brown mushroom agretti succulent	60

SIDES

Radicchio, wild rocket & endive bocconcini, anchovy dressing	15
Roasted crushed redskin potatoes, rosemary salt	15
Whole baby cauliflower, almond cream linseeds, pimiento	15
Heirloom tomato, parmesan foam pangrattato, white balsamic *add burrata	18 +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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