

SNACKS

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

STARTERS

BBQ W.A. octopus, n'duja, potato aioli, green herb dressing	32
Buffalo milk burrata, heirloom tomato, olive oil, basil	30
Kingfish crudo, pickled fennel, orange segments cured olives, Italian bitter dressing, charcoal oil	33
Roasted split king prawns, shellfish butter curry leaf, capers (2)	30
Wagyu carpaccio, pickled onions, truffle mayo radicchio, croutons, parmesan	30
Fried zucchini blossoms, ricotta, native honey lemon, pistachio (2)	26
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
Casarecce – eggplant, tomato, stracciatella, basil	32
Ravioli – ricotta, mascarpone, walnuts grapes, pinenuts, guanciale	38
Linguine – spanner crab, golden tomato, chilli garlic, olive oil	42
Spaghetti – prawn, white fish, zucchini, bottarga, lemon	44
Cavatelli – house made pork & fennel sausage rapini, roasted n'duja sauce	39
Rigatoni – pork & beef ragu bolognese	36
Tagliatelle – braised duck, pine mushroom cavolo nero	42
*gf spaghetti or rigatoni is available	+4

MAINS

Market fish	MP
BBQ pork chop, cabbage slaw, apple puree pork jus	45
Charcoal grilled wagyu rump cap (8-9 mb) pine mushroom, black garlic emulsion, native pepper jus	60

SIDES

Radicchio, rocket, endive, fennel, vinaigrette	15
Roasted redskin potatoes, rosemary salt	15
Green beans, broccolini, fermented chilli	15
Roasted pumpkin, stracciatella, walnuts	15

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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