

OSTERIA ROMA

SPRING HILL

TWO COURSE SPECIAL

2 COURSES + 1 HOUSE BEER OR WINE
\$65 PER PERSON



ORDER A HOUSE BEVERAGE
ASK OUR TEAM FOR THE SELECTION



ORDER AN ANTIPASTI WITH THE ICON



ORDER A PRIMI OR SECONDI WITH THE
ICON

PANE | BREAD

CRUSTY BREAD VG/DF 6

WARM SOURDOUGH BREAD, EXTRA VIRGIN
OLIVE OIL, AGED BALSAMIC

PADDLE BREAD VG/DF 11

WITH GARLIC, ROSEMARY, SEA SALT, EVOO

PARMIGIANO REGGIANO PADDLE BREAD V 13

PARMESAN, GARLIC, EVOO, PADDLE BREAD

BRUSCHETTA V/DF0/VGO/GFO 19

GRILLED SOURDOUGH BREAD, GARLIC,
STRACCIATELLA CHEESE, HEIRLOOM CHERRY
TOMATOES, WHITE ONION, ITALIAN FIG GLAZE,
EVOO, BASIL

ALL DAY MENU

12PM - 8:30PM | MON - SAT

ANTIPASTI | STARTERS

ANTIPASTO MISTO GFO 42

SELECTION OF CURED MEATS, CHEESES, GRILLED
MARINATED VEGETABLES, OLIVES, PICKLED FIGS,
HONEY, SOURDOUGH

CHEESE PLATE V 28

CHEF'S ASSORTMENT OF SOFT, HARD/SEMI HARD AND
BLUE CHEESES, BRISBANE'S OWN RAINFOREST HONEY,
PICKLED BABY FIGS, PECAN NUTS, GRAPES, CRACKERS
SOURDOUGH AVAILABLE ON REQUEST

MARINATED OLIVES V/GF/DF 12

APERITIVO MIX "SOTT'OLIO" VG/GF/DF 12

PRESERVED ROASTED VEGETABLES, SEMI-DRY
TOMATOES IN AROMATIC OLIVE OIL

ARANCINI PIZZAIOLA TOMATO & MOZZARELLA V/GF 19

TOMATO SUGO & MOZZARELLA FILLED ARANCINI,
PARSLEY, OREGANO, BASIL, CAPERS, LEMON, EVOO
SALSA VERDE, SHAVED PARMESAN

CALAMARI E ZUCCHINI FRITTI GF 22

BABY SQUID & ZUCCHINI DUSTED WITH CORN FLOUR,
ROCKET, CHILLI GARLIC & PARSLEY DIPPING SAUCE,
CRISPY CAPERS, LEMON

COZZE TARANTINA GFO 23

KINKAWOOKA MUSSELS IN SPICY NAPOLI SAUCE, WITH
GRILLED GARLIC BREAD



simply Italian cuisine served fresh
in a relaxed alfresco setting



PRIMI | PASTA

LINGUINE AI GAMBERI DF/GFO 36

CHILLI GARLIC PRAWNS, CHERRY TOMATO,
MARINARA SAUCE, CAPERS

WINE MATCH: CHAFFEY BROS NOT YOUR GRANDMA'S ROSÉ 13

RIGATONI BOLOGNESE DFO/GFO 31

BEEF AND PORK MINCE SLOW COOKED
IN NAPOLI SAUCE, PARMESAN

WINE MATCH: CANTINA VITICOL TORI SENESI ARETINI CHIANTI 12
DOCG

RISOTTO AI FUNGHI E PISELLI GF/V/VGO 32

ARBORIO RICE, MIXED MUSHROOMS, GREEN PEAS,
CRÈME FRAICHE, PARMESAN

WINE MATCH: REDBANK FIANO 12

VEGAN RAVIOLI V/VG 33

VEGAN CHEESE, KALE, TRUFFLE & MUSHROOMS
FILLED RAVIOLI, SALSA VERDE, ENOKI CRISP, LEMON

WINE MATCH: REDBANK FIANO 12


GLUTEN FREE PASTA AVAILABLE + \$4




OSTERIA ROMA


SPRING HILL

SECONDI | MAINS

 **BARRAMUNDI AL VINO BIANCO GF/DFO** 44
BAKED BARRAMUNDI, POTATOES, CHERRY
TOMATOES, MUSHROOMS, BUTTER, WHITE WINE,
ITALIAN PARSLEY, LEMON
WINE MATCH: REDBANK FIANO 12

MANZO ALLA GRIGLIA MB 2-3 GF/DFO 52
GRILLED 250GR SOUTHERN PRIME GRASS FED
SCOTCH FILLET FROM SCONE, NSW, GARDEN
SALAD, CITRUS DRESSING, CHIPS
**CHOICE OF SAUCE: RED WINE JUS, PEPPERCORN
OR MUSHROOM**
WINE MATCH: ANTINORI SANTA CRISTINA TOSCANA IGT 12

 **CHICKEN "SALTIMBOCCA STYLE" GF/DFO** 36
QLD MOYA VALLEY'S FREE-RANGE CHICKEN
BREAST, CRISPY PROSCIUTTO, SAGE, CREAMY MASH
POTATOES, BUTTERED VEGETABLES, WHITE WINE
SAUCE
WINE MATCH: CHAFFEY BROS NOT YOUR GRANDMA'S ROSÉ 13

 **CHICKEN PARMIGIANA** 35
PANKO CRUMB CHICKEN BREAST, TOMATO SUGO,
HARDWOOD SMOKED HAM, MOZZARELLA WITH
**CHOICE OF CHIPS & GARDEN SALAD OR TOMATO
& BASIL SUGO RIGATONI PASTA**
**FOR EVERY PARMIGIANO SOLD, \$1 WILL BE DONATED TO
DROUGHT ANGELS**

AUSSIE OWNED AND OPERATED, PACIFIC HOTEL BRISBANE
AND OSTERIA ROMA ARE PROUD TO SUPPORT OUR COUNTRY'S
PRIMARY PRODUCERS AND STRENGTHEN OUR COMMUNITY
CONNECTION BY PARTNERING WITH DROUGHT ANGELS.

DROUGHT ANGELS PROVIDE DIRECT AND TIMELY FINANCIAL
ASSISTANCE, ESSENTIAL RESOURCES AND MEANINGFUL
RELIEF FOR PRIMARY PRODUCERS ACROSS AUSTRALIA
IMPACTED BY DROUGHT AND NATURAL DISASTERS.

ALL DAY MENU 12PM - 8:30PM MONDAY - SATURDAY



simply Italian cuisine served fresh
in a relaxed alfresco setting

CONTORNI | SIDES

CHIPS GF/V/VGO 12
WITH AIOLI OR TOMATO SAUCE

GARDEN SALAD GF/VG 12
WITH CHERRY TOMATO, AGED BALSAMIC DRESSING

WILD ROCKET SALAD GF/VGO 12
PEAR, WALNUT, SHAVED PARMESAN, BALSAMIC
VINEGAR, EXTRA VIRGIN OLIVE OIL

CREAMY MASH POTATO GF/V 12
WITH CHIVES & CONFIT GARLIC

ROASTED POTATOES GF/V/VGO 12
THYME & ROSEMARY ROASTED POTATOES, BUTTER

BUTTERED VEGETABLES GF/V 12

STEAMED VEGETABLES, EVOO, LEMON GF/VG 12

CHEF'S SPECIALS

MEZZALUNA CACIO E PEPE V 32
HALF-MOON SHAPE SPINACH PASTA FILLED WITH
PECORINO ROMANO & RICOTTA CHEESES (VEGETABLE
STOCK, BUTTER, BLACK PEPPER SAUCE), BABY
SPINACH, EXTRA VIRGIN OLIVE OIL, PARMIGIANO
CHEESE, LEMON

GNOCCHI AL GORGONZOLA E NOCI (V) 33
POTATO GNOCCHI, GORGONZOLA DOLCE (MILD)
CHEESE, SPINACH, CREAM, WALNUTS, PARMESAN



GF | GLUTEN-FREE DF | DAIRY-FREE V | VEGETARIAN VG | VEGAN O | OPTION AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES.