

OSTERIA ROMA

SPRING HILL

PANE | ANTIPASTI

PADDLE BREAD VG/DF

WITH GARLIC, ROSEMARY, SEA SALT, EV00

PARMIGIANO REGGIANO PADDLE BREAD V

PARMESAN, GARLIC, EV00, PADDLE BREAD

BRUSCHETTA V/DF0/VGO/GFO

GRILLED SOURDOUGH BREAD, GARLIC, STRACCIATELLA CHEESE, HEIRLOOM CHERRY TOMATOES, WHITE ONION, ITALIAN FIG GLAZE, EV00, BASIL

ARANCINI PIZZAIOLA TOMATO &

MOZZARELLA V/GF

TOMATO SUGO & MOZZARELLA FILLED ARANCINI, PARSLEY, OREGANO, BASIL, CAPERS, LEMON, EV00 SALS A VERDE, SHAVED PARMESAN

CALAMARI E ZUCCHINI FRITTI GF

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

DINNER MENU

5PM - 8:30PM | TUES- SAT

*TIMES SUBJECT TO CHANGE

PRIMI | PASTA

11 LINGUINE AI GAMBERI DF/GFO

CHILLI GARLIC PRAWNS, CHERRY TOMATO, MARINARA SAUCE, CAPERS

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

RIGATONI BOLOGNESE DFO/GFO

BEEF AND PORK MINCE SLOW COOKED IN NAPOLI SAUCE, PARMESAN

WINE MATCH: CANTINA VITICOL TORI SENESI ARETINI CHIANTI DOCG 12

VEGAN RAVIOLI V/VG

VEGAN CHEESE, KALE, TRUFFLE & MUSHROOMS FILLED RAVIOLI, SALS A VERDE, ENOKI CRISP, LEMON
WINE MATCH: REDBANK FIANO 12

GLUTEN FREE PASTA AVAILABLE + \$4

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OSTERIA ROMA SHINES A SPOTLIGHT ON SIMPLE ITALIAN CUISINE, SERVED FRESH FROM OUR ALFRESCO-STYLE RESTAURANT & BAR. INSPIRATION HAS BEEN GATHERED FROM THE SURROUNDING GARDENS, QUALITY QUEENSLAND PRODUCE AND THE FLAVOURS OF ITALY.



simply Italian cuisine served fresh in a relaxed alfresco setting



SECONDI | MAINS

36 BARRAMUNDI AL VINO BIANCO GF/DF0 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/DF0 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/DF0 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 PARMI SOLD, \$1 WILL BE DONATED TO DROUGHT ANGELS

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.

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TUESDAY - SATURDAY

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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

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

BUTTERED VEGETABLES GF/V 12

STEAMED VEGETABLES, EV00, LEMON GF/VG 12

DOLCI

HOUSE MADE TIRAMISU 14

CANNOLI (3) 14
FILLED WITH WHIPPED RICOTTA, BITTER
CHOCOLATE, PISTACHIO NUTS

GELATO 3 SCOOPS GF 12
CHOCOLATE, VANILLA, MANGO, PISTACHIO

AFFOGATO GFO 12
VANILLA GELATO, ESPRESSO COFFEE, ITALIAN
BISCOTTI
+ ADD ON YOUR CHOICE OF AMARETTO, KAH LUA +\$6
OR COFFEE TEQUILA LIQUEUR

CHEESE PLATE 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

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.

