



**PASTA FACE AT AUSTIN'S
GOURMET ITALIAN KITCHEN TAKE OVER**

ENTREE

CONFIT GARLIC BREAD

Crunchy grilled ciabatta topped with garlic confit spread
\$5 ea or 2 for \$9 (VG)

POLENTA FRITTA GORGONZOLA

Crispy fried polenta, finished with oozy gorgonzola dolce
\$13 (GF, V)

BROCCOLI ARANCINI

*Cheesy risotto & fresh broccoli, poppy & sesame crumb,
a sweet cherry tomato & basil sauce*
\$16 (V)

VITELLO TONNATO

*Tender veal, tuna & caper w whole egg mayo, grissini,
grana padano parmesan & rocket*
\$16

POLPETTE DI MANZO

Italian style beef meatballs cooked in a tomato sauce, crusty ciabatta
\$16

MAIN

BEEF SPEZZATINO DI MANZO

*Our signature slow cooked tuscan style beef stew, in a sauce of 6Ft6 shiraz, tomato & fresh herbs,
served with creamy mash & pepperonata*
\$28

GNOCCHI ALLA SORRENTINA

*Handmade light potato gnocchi, baked in a rich and delicious
san marzano sugo, finished with fior do latte & fresh basil*
\$26 (VG)

PACCHERI PASTA WILD MUSHROOM TRUFFLE SAUCE

*Large tubed paccheri pasta soaked in a creamy wild mushroom sauce, with fresh herbs,
white wine & finished with a drizzle of central Italian truffle oil & porcini dust.*
\$23 (VG)

GLUTEN FREE HANDMADE POTATO GNOCCHI AVAILABLE + \$4

VEGAN OPTION AVAILABLE (*Gnocchi Napolitana*)

V - Vegan VG - Vegetarian



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KIDS MENU

MACARONI CHEESE CROQUETTES

Panko crumbed, crispy fried, golden croquettes of our creamy, secret recipe macaroni cheese; served with fresh rocket and our house made saffron garlic aioli

\$10

SPAGHETTI NAPOLI

Spaghetti pasta soaked in a tasty house made tomato sauce, finished with fresh parmesan cheese.

\$10