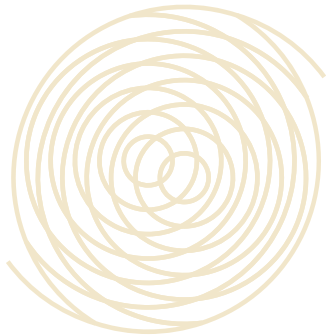


D'  RO
RESTAURANT AND WINE BAR

Antipasti

GARLIC FOCACCIA (V)	16
<i>Extra virgin olive oil, garlic, Sicilian Sea salt Add Prosciutto 7 Buffalo Mozzarella 9</i>	
BRUSCHETTA (V)(GF opt)	18
<i>House made charcoal bread, fior di latte, tomato and salsa verde. (gf opt with grilled zucchini)</i>	
GAMBERONI (GF)	24
<i>Char-grilled king prawns, with Calabrian chilli butter.</i>	
CALAMARI FRITTI (GF opt)	24/39
<i>Flash fried with limoncello and dill emulsion.</i>	
ARANCINI (V)	18
<i>Homemade arancini balls made with herb risotto, mozzarella on sauce formagi.</i>	
PEPATA DI COZZE (GF opt)	24
<i>Local Mussels with tomato and chilli, served with house made charcoal bread.</i>	
SICILIAN MIXED OLIVES (V)(GF)	12
SALUMI BOARD (GF)	32
<i>Our Chef's favourite selection of cured cold cuts & pickles. (for 2ppl)</i>	
<i>ADD Garlic Focaccia</i>	
PROSCIUTTO DI PARMA E BUFALA (GF)	24
<i>700 day aged Prosciutto and Buffalo Mozzarella</i>	
WAGYU CARPACCIO(GF)	24
<i>Wagyu Beef, roquette, truffle dressing, shaved Grana</i>	
ROAST BEETROOT SALAD (V) (GF)	18
<i>Roast beetroot, baby spinach, goats curd, pickled fennel, pistachio in citrus vinaigrette.</i>	
GRILLED SCOLLOPS	24
<i>Served with asparagus, prosciutto, thyme and garlic.</i>	



Primi

GNOCCHI GRATINATI (V)	32
<i>Oven baked homemade potato gnocchi in sugo al pomodoro, buffalo mozzarella, basil.</i>	
SPAGHETTI CARBONARA	28
<i>Spaghetti, guanciale, pancetta, pecorino, egg yolk and cream.</i>	
RIGATONI NORMA (V)	31
<i>Melanzane cooked in sugo al pomodoro, fior di latte, vino bianco, chilli and garlic.</i>	
GNOCCHI ZUCCA e` SPINACI (V)	29
<i>Pan fried gnocchi, caramelized pumpkin, baby spinach, goats curd, balsamic reduction.</i>	
PAPARDELLE LAMB RAGU	34
<i>Hand cut pasta ribbons with slow cooked lamb shoulder. Served with shaved pecorino and pangrattato.</i>	
RIGATONI BOLOGNESE	32
<i>Copper pressed pasta tubes, with ragu made with 3 meats (pork, veal, beef).</i>	
ARGOSTA	44
<i>Squid ink spaghetti, lobster meat, chilli, garlic, vino bianco, cherry tomatoes, topped with moreton bay bug</i>	
LINGUINE SCOGLIO	39
<i>Linguine, king prawns, mussels, calamari, clams, confit tomatoes, vino bianco, garlic and chilli.</i>	
RISOTTO PORCINI (V)(GF)	34
<i>Risotto with wild mushrooms, truffle and slivered almonds.</i>	
GLUTEN FREE PASTA	5
Sides	
PATATE FRITTE with truffle aioli (V)	14
ROSEMARY & GARLIC POTATOES (V)(GF)	14
POLENTA CHIPS with truffle aioli (V)(GF)	14
ROQUETTE AND PEAR SALAD (V)(GF)	18
<i>Roquette, pear, toasted walnuts, shaved grana padano, aged balsamic.</i>	
CAPRESE SALAD (V)(GF)	19
<i>Buffalo mozzarella, tomatoes, basil and aged balsamic.</i>	
BROCCOLINI (V)	15
<i>Tossed with garlic, olives and pangrattato.</i>	
WINTER SALAD	18
<i>Broccolini, spinach, edamame, mint, garlic and goats cheese.</i>	

Secondi

RIVERINE PORTERHOUSE 300GMS MB3+	49
RIVERINE RIB EYE 400GMS MB3+	59
<i>Our steaks are grilled to your liking with rosemary and garlic potatoes, choice of sauce. Mushroom Jus or Pepper Jus.</i>	
SURF AND TURF 300GMS RIVERINE	
PORTERHOUSE MB3+	59
<i>Prawns and scallops in creamy bisque with chips.</i>	
BBQ PORK RIBS	
<i>BBQ pork ribs with our house made marinade, served with chips and salad.</i>	
HALF RACK	49
FULL RACK	69
PESCE DEL GIORNO M/P	
CHICKEN PARMIGIANA	34
<i>Panko crumbed free range chicken breast topped with 3 cheese and sugo di pomodoro, served with chips and salad.</i>	
CHICKEN SALTIMBOCCA	36
<i>Chicken medallions wrapped in prosciutto and sage, with white wine butter; spinach, cherry tomatoes, and capers. Served on silky mash.</i>	
VEAL SCALOPPINE	43
<i>Pan seared veal served with wild mushroom sauce on a bed of truffle mash and wilted spinach.</i>	
PARMIGIANA DI MELANZANE (V)	32
<i>Layers of eggplant, mozzarella, tomato sugo and fresh basil. Served with roquette and parmesan salad.</i>	
BEEF CHEEKS	43
<i>Slow cooked beef cheeks with pancetta, served with pan fried gnocchi & finished with crispy prosciutto.</i>	
Bambini	
KIDS MARGHERITA (V)	18
KIDS HAWAIIAN	18
KIDS COTELLETA	18
KIDS RIGATONI CARBONARA	18
KIDS SPAGHETTI BOLOGNESE	18

Pizza bianco

FUNGAIOLO (V)	28
<i>Fior di latte, scarmosa, porcini, mixed wild mushrooms, truffle oil.</i>	
SALSICA CIMI DI RAPE	28
<i>Fior di latte, pork and fennel sausage, cherry tomatoes, cimi di rapa.</i>	
PATATE e PANCETTA PIZZA	27
<i>Fior di latte, pancetta, potato, garlic, caramelized onion, rosemary.</i>	
ORTOLANA (V)	26
<i>Fior di latte, roasted capsicum marinated with garlic, parsley, eggplant, zucchini, onions, basil and goats cheese.</i>	

Pizza rosso

MARGHERITA (V)	24
<i>Fior di latte, salsa di pomodoro, basil. Add Prosciutto 7</i>	
RUSTICA	28
<i>Salsa di Pomodoro, fior di latte, basil, Italian pork sausage, roasted capsicum marinated with garlic, parsley and onions.</i>	
DIAVOLA	27
<i>Salsa di pomodoro, fior di latte, hot salami, nduja.</i>	
CAPRICCIOSA	26
<i>Salsa di pomodoro, fior di latte, olives, ham, mushrooms.</i>	
GAMBERI	30
<i>Salsa di pomodoro, fior di latte, prawns, cherry tomatoes, chilli and garlic.</i>	
PRIMAVERA (V)	27
<i>Salsa di pomodoro, cherry tomato, roquette, shaved grana padano, pepper, fresh buffalo mozzarella.</i>	
QUATTRO CARNE	29
<i>Salsa di pomodoro, fior di latte, ham, pancetta, hot salami, salsica.</i>	
FRUTTI DI MARRE	34
<i>Salsa di pomodoro, local mussels, gamberi, calamari, clams, fish, roquette.</i>	
PIZZA D'ORO	32
<i>Salsa di pomodoro, fior di latte, prosciutto, roquette, shaved grana padano, gorgonzola.</i>	
GLUTEN FREE PIZZA BASE	5