



# papaveros



## TO START

### ITALIAN STYLE <sup>VG</sup> BRUSCHETTA

3 slices

### CAPRESE SALAD <sup>GF</sup> <sup>V</sup>

Sliced tomato, buffalo mozzarella, oregano, olive oil and basil

### 9" CHEESY GARLIC PIZZA BREAD <sup>V</sup>

### LOCALLY SOURCED SYDNEY ROCK OYSTERS

Natural <sup>GF</sup>	1/2 DOZ	28
With sea salt & lemon <sup>GF</sup>	DOZ	42
Kilpatrick	1/2 DOZ	30
	DOZ	44

### ITALIAN MEATBALLS

Meatballs served with Napoli sauce, cheese and garlic bread

### FRITTO MISTO

Shared plate of sea salted pepper prawns, calamari & marinated octopus served with chilli lime aioli & lemon infused olive oil <sup>GF</sup> available

### BAKED SCALLOPS PROVENCAL STYLE

Served with lemon wedge

## MAINS

### SEAFOOD RISOTTO <sup>GF</sup>

Salmon, prawns, mussels & calamari sautéed in white wine & simmered in our seafood flavoured arborio rice

### VEGETARIAN PENNE <sup>V</sup>

Penne pasta with broccoli, black olives, cherry tomatoes, flavoured with olive oil, garlic and basil

### TUSCAN STYLE PORK BELLY <sup>GF</sup>

Served with crackle, rucola salad, caramelised onion, parmesan & lemon

### FLORENTINA STYLE STEAK <sup>GF</sup>

T-Bone thick cut served with rucola salad, duck fat roasted potatoes with rosemary and sautéed mushrooms

### MUSSELS NAPOLI STYLE

Tossed in a fresh house made chilli & tomato sauce served with toasted ciabatta <sup>GF</sup> without ciabatta

### PORK SCALLOPINI

Thinly sliced pork medallions with mushroom & sherry cream sauce served with seasonal vegetables & duck fat roasted potatoes

### GRILLED MARINATED LAMB RACK

with roasted vegetables and red and port wine reductions

### PRAWN SPAGHETTI <sup>GF</sup> AVAILABLE ON REQUEST

Spaghetti pasta with prawns, cherry tomatoes tossed with olive oil, garlic, fresh chilli and basil

## SIDES

Sautéed mushrooms in butter <sup>V</sup> <sup>GF</sup> | Bowl of steakhouse fries <sup>V</sup>

Rucola Salad, Arugula, caramelised onion, chevre, pear and walnut <sup>V</sup> <sup>GF</sup>

Duck fat roasted potatoes, rosemary & sea salt <sup>GF</sup>

Steamed vegetables, tossed in extra virgin olive oil <sup>GF</sup> <sup>VG</sup>



## FRESH MADE PASTA

CHOOSE YOUR PASTA THEN ADD A SAUCE

GF PASTA OPTIONS AVAILABLE

LINGUINI | FETTUCCHINE | SPAGHETTI |  
CORNETTI RIGATI VG | GNOCCHI (ADD \$2)

MARINARA GF 37

Mixed seafood, onion, garlic & Napoli sauce, topped with parmesan

BOLOGNESE GF 29

Ground rump & sirloin (50/50), Napoli sauce, topped with parmesan

CHICKEN BOSCAIOLA 30

Chicken, mushrooms, bacon, parmesan, garlic, onion, herbs & cream, topped with parmesan

DIAVOLA GF 34

Chorizo sausage, roasted capsicum, bacon, onion, garlic & Napoli sauce topped with parmesan

VEGAN BOLOGNESE GF VG 32

Eggplant, carrot, onion, celery, walnuts & mushrooms blended with San Marzano tomatoes, topped with vegan cheese or parmesan

Add cornetti rigati pasta for the full vegan experience

## DOLCE (dessert)

Affogato 10

Affogato with Frangelico 15

Tiramisu with a Baileys twist 15

Lemon & pistachio cannoli 15

Raspberry & white chocolate cheesecake with berry compote 15

## PIZZA

ALL WITH SAN MARZANO TOMATO BASE & MOZZARELLA GF BASES AVAILABLE

MARGHERITA V 12" 30  
9" 24

Mozzarella & fresh basil

SPICY LAMB 12" 34  
9" 28

Spicy middle eastern pulled lamb pizza, with mint yoghurt, roasted pumpkin, mozzarella & rocket

MARINARA 12" 40  
9" 32

Seafood Pizza with garlic prawns, mussels, calamari, roasted capsicum, mozzarella & onion

VEGIE SUPREME V 12" 28  
9" 24

Mozzarella, pineapple, mushrooms, selected roasted vegetables, chargrilled capsicum, olives & oregano

GARLIC PRAWN 12" 40  
9" 32

Prawns, garlic, mozzarella, chilli, rocket & lemon

**PAPAVEROS SUPREME** 12" 40  
9" 30

Our Speciality!

Mozzarella, double smoked ham, Italian sausage, chargrilled capsicum, mushrooms, onion & olives

HAWAIIAN 12" 34  
9" 28

Mozzarella, double smoked ham & pineapple

THE PORKER 12" 38  
9" 30

Mozzarella, BBQ Bacon jam and chicken with roasted capsicum, cheese, onion, Napoli sauce and Japanese mayo

EXTRA TOPPING LISTED ABOVE \$2 PRAWNS \$4

Please note: A 20% surcharge applies on public holidays (excluding ANZAC Day)

GF - Gluten Free, V - Vegetarian, VG - Vegan. All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen.

Please advise your waiter of any dietary requirements. GF bases and pastas available, prepared in a gluten environment.