



papaveros



TO START

ITALIAN STYLE ^{VG} BRUSCHETTA 18

3 slices

CAPRESE SALAD ^{GF} ^V 18

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

9" CHEESY GARLIC PIZZA BREAD ^V 17

LOCALLY SOURCED SYDNEY ROCK OYSTERS

Natural ^{GF} 1/2 DOZ 28

With sea salt & lemon ^{GF} DOZ 42

Kilpatrick 1/2 DOZ 30

DOZ 44

ITALIAN MEATBALLS 20

Meatballs served with Napoli sauce, cheese and garlic bread

FRITTO MISTO 29

Shared plate of sea salted pepper prawns, calamari & marinated octopus served with chilli lime aioli & lemon infused olive oil ^{GF} available

BAKED SCALLOPS PROVENCAL STYLE 28

Served with lemon wedge

SIDES

Sautéed mushrooms in butter ^V ^{GF} 11

Bowl of steakhouse fries ^V 11

Ruola Salad, Arugula, caramelised onion, chevre, pear and walnut ^V ^{GF} 16

Duck fat roasted potatoes, rosemary & sea salt ^{GF} 15

Steamed vegetables, tossed in extra virgin olive oil ^{GF} ^{VG} 15

MAINS

VOTE NOW FOR THE 2024 PERFECT PLATE AWARDS



GARLIC AND ROSEMARY MARINATED COWRA LAMB LOIN 42

Served with a medley of roasted vegetables, steamed broccolini, confit of cherry tomatoes and a beetroot and red wine jus'



SEAFOOD RISOTTO ^{GF} 39

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

VEGETARIAN PENNE ^V 31

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

TUSCAN STYLE PORK BELLY ^{GF} 41

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

FLORENTINA STYLE STEAK ^{GF} 47

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

MUSSELS NAPOLI STYLE 32

Tossed in a fresh house made chilli & tomato sauce served with toasted ciabatta ^{GF} without ciabatta

PORK SCALLOPINI 44

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

GRILLED MARINATED LAMB RACK 48

with roasted vegetables and red and port wine reductions

PRAWN SPAGHETTI ^{GF} AVAILABLE ON REQUEST 37

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

FRESH MADE PASTA

CHOOSE YOUR PASTA THEN ADD A SAUCE

^{GF} PASTA OPTIONS AVAILABLE

LINGUINI | FETTUCCINE | 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 ← *Our Speciality!* 12" 40
9" 30

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.