



# papaveros



## TO START

M G

ITALIAN STYLE BRUSCHETTA (VG) 18 20

three slices

ROAST GARLIC AND OLIVE OIL FLATBREAD (V) 18 20

served with a trio of red pesto, olive oil and balsamic reduction

CAPRESE SALAD (GF) (V) 19 21

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

9" CHEESY GARLIC PIZZA BREAD (V) 18 20

LOCALLY SOURCED SYDNEY ROCK OYSTERS

Natural (GF) 1/2 DOZ 29 34

With sea salt & lemon (GF) DOZ 43 48

Kilpatrick 1/2 DOZ 31 36

DOZ 45 50

GREEN PEA AND CHORIZO ARANCINI 18 20

with arrabiata sauce

FRITTO MISTO - TO SHARE 30 35

Plate of sea salted pepper prawns, calamari & marinated octopus served with chilli lime aioli & lemon infused olive oil

(GF) available

ANTIPASTO FOR TWO 28 33

Selection of cold meats, olives, cheeses, grilled vegetables and sea salt toasted tortilla

## MAINS

M G

SEAFOOD RISOTTO (GF) 39 44

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

VEGETARIAN PENNE (V) 32 37

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

TUSCAN STYLE PORK BELLY (GF) 42 47

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

FLORENTINA STYLE STEAK (GF) 47 52

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

MUSSELS NAPOLI STYLE 33 38

Tossed in a fresh house made chilli & tomato sauce served with toasted ciabatta (GF) without ciabatta

PORK SCALLOPINI 44 49

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

GARLIC AND ROSEMARY MARINATED COWRA LAMB LOIN 42 47

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

PRAWN SPAGHETTI (GF) AVAILABLE ON REQUEST 38 43

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

## SIDES

Sautéed mushrooms in butter (V) (GF) | Bowl of steakhouse fries (V) 12 14

Rucola Salad, Arugula, caramelised onion, chevre, pear and walnut (V) (GF) 17 19

Duck fat roasted potatoes, rosemary & sea salt (GF) 15 17

Steamed vegetables, tossed in extra virgin olive oil (GF) (VG) 15 17

M = MEMBERS G = GUESTS

## FRESH MADE PASTA M G

CHOOSE YOUR PASTA THEN ADD A SAUCE

GF PASTA OPTIONS AVAILABLE

LINGUINI | FETTUCCINE | SPAGHETTI |  
CORNETTI RIGATI VG | GNOCCHI (ADD \$2 | \$3)

MARINARA GF 38 43

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

BOLOGNESE GF 30 35

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

CHICKEN BOSCAIOLA 32 37

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

DIAVOLA GF 34 39

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

VEGAN BOLOGNESE GF VG 32 37

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 12

Affogato with Frangelico 15 17

Limencello Affogato (espresso optional) 15 17

Tiramisu with a Baileys twist 15 17

Lemon & pistachio cannoli 15 17

Raspberry & white chocolate cheesecake with berry compote 15 17

## PIZZA M G

ALL WITH SAN MARZANO TOMATO BASE &

MOZZARELLA GF BASES AVAILABLE

MARGHERITA V 12" 30 35  
9" 24 29

Mozzarella & fresh basil

SPICY LAMB 12" 34 39  
9" 28 33

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

MARINARA 12" 40 45  
9" 32 37

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

VEGIE SUPREME V 12" 30 35  
9" 24 29

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

GARLIC PRAWN 12" 40 45  
9" 32 37

Prawns, garlic, mozzarella, chilli, rocket & lemon

**PAPAVEROS SUPREME** 12" 40 45  
9" 32 37

*Our Speciality!*

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

HAWAIIAN 12" 34 39  
9" 28 33

Mozzarella, double smoked ham & pineapple

THE PORKER 12" 38 43  
9" 30 35

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

EXTRA TOPPING LISTED ABOVE \$3 | \$4 PRAWNS \$5 | \$6

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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.